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Journal Information

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Classification History

Year	A+	A	B	C
2026		✓	✓	
2025		✓	✓	
2024		✓	✓	
2023		✓	✓	
2021/2022		✓	✓	
2020		✓	✓	
2019	✓	✓	✓	
2018		✓		

Classification: The table above shows all journal classifications recorded for each classification year in the Green Journals database. A journal may have more than one classification in the same year.

Recent Articles

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2027-4 Vol. 185 Pages 113405
Authors: Can Luo, Yuexing Shi, Muhammad Ramzan et al.
DOI: 10.1016/j.foodhyd.2026.113405

Mycelium morphology modulates the structural and functional properties of Hericium erinaceus–soy protein composite gels: From continuous reinforcement to phase separation
2027-4 Vol. 185 Pages 113402
Authors: Mengqing Zhang, Lichun Guo, Lin Liu et al.
DOI: 10.1016/j.foodhyd.2026.113402

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2027-4 Vol. 185 Pages 113407
Authors: Yi Sun, Haobo Jin, Yuanyuan Zhang et al.
DOI: 10.1016/j.foodhyd.2026.113407

Inulin-induced porous structure improves the rehydration performance of extruded whole highland barley noodles
2027-4 Vol. 185 Pages 113367
Authors: Jiwei Kuang, Xijuan Yang, Bin Dang
DOI: 10.1016/j.foodhyd.2026.113367

pH-dependent thermal assembly of β-lactoglobulin colloids regulated by chlorogenic acid and cyanidin-3-O-glucoside with exploratory evaluation in a mulberry fruit powder matrix
2027-4 Vol. 185 Pages 113474
Authors: Qiongmeng Lu, Qisijing Liu, Dancai Fan et al.
DOI: 10.1016/j.foodhyd.2026.113474

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2027-4 Vol. 185 Pages 113403
Authors: Dong Liu, Zengyan Yu, Xin Liu et al.
DOI: 10.1016/j.foodhyd.2026.113403

Gallic acid modulates the balance among network structure, water stability, and antioxidant function in corn peptide-konjac glucomannan gels
2027-4 Vol. 185 Pages 113362
Authors: Teng Zhang, Junbo Liu, Yunbo Duan et al.
DOI: 10.1016/j.foodhyd.2026.113362

Tuning the molecular characteristics and functionality of wheat bran arabinoxylans via controlled alkaline extraction conditions
2027-4 Vol. 185 Pages 113373
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DOI: 10.1016/j.foodhyd.2026.113373

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2027-4 Vol. 185 Pages 113334
Authors: Jiaxin Duan, Lijuan Wang, Hao Guo et al.
DOI: 10.1016/j.foodhyd.2026.113334

Treatment-specific degradation of coffee mucilage pectin during washed fermentation: Multi-level structural fingerprints
2027-4 Vol. 185 Pages 113519
Authors: Zhou-Wei Wu, Chen-Xi Quan, Shun-Yu Long et al.
DOI: 10.1016/j.foodhyd.2026.113519