

Journal Information

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Classification History

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2026		✓	✓	
2025		✓	✓	
2024		✓	✓	
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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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