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Journal Information

Journal Title	JOURNAL OF THE AMERICAN SOCIETY OF BREWING CHEMISTS
Publisher	TAYLOR & FRANCIS LTD
ISSN	0361-0470
E-ISSN	1943-7854
Database	Clarivate
Domain	Health Sciences, Life Sciences, Physical Sciences, Social Sciences

Classification History

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

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DOI: 10.1080/03610470.2026.2725388

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