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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

Bidirectional flavor crosstalk in alcoholic beverages: Non-volatiles regulating aroma release and volatiles modulating taste perception
2027-1 Vol. 179 Pages 106149
Authors: Yan Yan, Cen Li, Shuang Chen et al.
DOI: 10.1016/j.tifs.2026.106149

Artificial intelligence for rational design of bioactive-loaded food emulsions: Leveraging multiscale structural states and multimodal data
2027-1 Vol. 179 Pages 106151
Authors: Xiaoyang Shao, Aihang Jiang, Haitao Wang et al.
DOI: 10.1016/j.tifs.2026.106151

Interplay of printability, swallowing safety, and nutrient bioaccessibility in 3D-printed biopolymer hydrogels for texture-modified diets
2027-1 Vol. 179 Pages 106183
Authors: Bernadette-E. Teleky, Gheorghe-A. Martău, Radu Tudor-Lucian et al.
DOI: 10.1016/j.tifs.2026.106183

Artificial intelligence-enabled monitoring and control of heat-induced chemical contaminants during food processing: A review
2027-1 Vol. 179 Pages 106161
Authors: Qi Zhang, Haiyang Wei, Zhihua Li et al.
DOI: 10.1016/j.tifs.2026.106161

From Andean grains to healthy foods: a systematic review of how quinoa, amaranth, and cañihua reshape the nutritional, technological, and sensory quality of foods
2027-1 Vol. 179 Pages 106172
Authors: Erick Saldaña, Karina Eduardo, Rebeca Salvador-Reyes
DOI: 10.1016/j.tifs.2026.106172

Upcycling agri-food by-products into redox-active ingredients for skeletal muscle health: From processing chemistry to human translation
2027-1 Vol. 179 Pages 106179
Authors: Shahidul Islam
DOI: 10.1016/j.tifs.2026.106179

Integrating experiments, machine learning and molecular simulations in the dairy industry: Perspective of flavor and protein-ligand interactions
2027-1 Vol. 179 Pages 106148
Authors: Juan Huang, Lina Zhou, Ding Ma et al.
DOI: 10.1016/j.tifs.2026.106148

Interfacial molecular engineering in lipid digestion: effective mechanisms, regulating strategy and application prospect
2027-1 Vol. 179 Pages 106115
Authors: Xin Huang, Yiqing Su, Wenhui Li et al.
DOI: 10.1016/j.tifs.2026.106115

Food-grade engineered microorganisms for cognitive health: Directed fermentation of neuroactive functional ingredients
2027-1 Vol. 179 Pages 106175
Authors: Zhang Zhen, Zhou Hongmiao, Ma Baihe et al.
DOI: 10.1016/j.tifs.2026.106175

Spatiotemporal heterogeneity in traditional fermentation: Mechanisms, multidimensional characterization, and process regulation
2027-1 Vol. 179 Pages 106166
Authors: Fuhao Liang, Xinlei Huang, Zinuan Han et al.
DOI: 10.1016/j.tifs.2026.106166