# Green Journals

International Approved Journals

## Journal Information

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|---|---|
| **Journal Title** | INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY |
| **Publisher** | OXFORD UNIV PRESS |
| **ISSN** | 0950-5423 |
| **E-ISSN** | 1365-2621 |
| **Database** | Clarivate |
| **Domain** | Health Sciences, Life Sciences, Physical Sciences |

## 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

**High-Dose Inulin Ameliorates Renal Function and Lipid Disorders but Does Not Optimize Gut Microecology in C57BL/6J Mice with Chronic Kidney Disease**
2026-11-4
Authors: Chunhai Shao, Jinshan Yang, Lingli Hu et al.
DOI: 10.1093/ijfood/vvag238

**Okra mucilage: A review of physicochemical properties, extraction techniques and industrial applications**
2026-11-4
Authors: Rabbia Khan, Farhang Hameed Awlqadr, Qudrat Ullah et al.
DOI: 10.1093/ijfood/vvag237

**Attenuation of LPS-Induced Pro-Inflammatory Gene Expression by Achillea santolina Essential Oil in RAW264.7 Macrophages**
2026-11-2
Authors: Arwa R Althaher, Razan Ataallah Abuassaf, Hadeel Obeidat
DOI: 10.1093/ijfood/vvag232

**Extraction, polyphenol profiling, and protective effect of Rubus crataegifolius Bunge root polyphenols against myofibrillar protein oxidation in chilled pork**
2026-11-2
Authors: Xueying Wan, Hao Li, Hanqing Xu et al.
DOI: 10.1093/ijfood/vvag234

**Apple Peel Extract as a Sustainable Clean-Label Preservative: Improving the Nutritional Quality, Oxidative Stability, Microbial Safety, and Sensory Acceptance of Apricot Squash**
2026-10-31
Authors: Zeeshan Akbar, Raheel Suleman, Muhammad Muzamil et al.
DOI: 10.1093/ijfood/vvag231

**Rapeseed ( Brassica napus) Meal Valorisation through Particle-Size Fractionation: Nutritional, Antinutritional and Protein Quality Insights**
2026-10-31
Authors: Maryam Zulkifli, Ruixian Han, Maria Lilibeth Manzanilla Valdez et al.
DOI: 10.1093/ijfood/vvag230

**Refractance Window Drying of Yellow Passion Fruit Peel Puree: Effect of Hybrid Drying Configurations on Drying Kinetics and Bioactive Compound Retention**
2026-10-31
Authors: Eduardo Rurush, Meliza Lindsay Rojas, Alberto Claudio Miano
DOI: 10.1093/ijfood/vvag233

**Duckweed Fortified Cookies: Nutritional Profile, Functional Properties and Consumer Assessment**
2026-8-26
Authors: Idolo Ifie, Maya Pavithran, Islamiyat Folashade Bolarinwa et al.
DOI: 10.1093/ijfood/vvag190

**Effect of high-pressure processing and Thuja occidentalis leaf powder on the quality, stability, and shelf life of chicken meat patties**
2026-1-20
Authors: Afifa Iftikhar, Muhammad Sajid Arshad, Mahsa Majzoobi et al.
DOI: 10.1093/ijfood/vvag002

**Nitrogen management modulates protein composition, antioxidant capacity, and anti-nutritional factors in hard red spring wheat**
2026 Vol. 61 Issue 1
Authors: Md Najmol Hoque, Emad Karrar, Clair Keene et al.
DOI: 10.1093/ijfood/vvag053