Green Journals

International Approved Journals

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

Targeted inactivation of specific spoilage bacteria in prepared meat products by Zn-MOF@g-C_3N_4 photocatalyst through energy metabolism disruption
2026-12 Vol. 245 Pages 120710
Authors: Jianfang Cao, Sensheng Lv, Luyao Ren et al.
DOI: 10.1016/j.foodres.2026.120710

Industry 5.0 in food frying: Integrating physicochemical kinetics, phytochemical barriers, and intelligent control for contaminant mitigation and quality preservation
2026-12 Vol. 245 Pages 120608
Authors: Weijie Zhou, Min Zhang, Luming Rui
DOI: 10.1016/j.foodres.2026.120608

Wine Cuality™ – An alternative method for the assessment of wine sensory quality by experts
2026-12 Vol. 245 Pages 120570
Authors: Lik Xian Lim, Anita Oberholster, Jean-Xavier Guinard
DOI: 10.1016/j.foodres.2026.120570

Acute dietary fat formulations shape circulating postprandial extracellular vesicle-associated lipid signatures
2026-12 Vol. 245 Pages 120744
Authors: Elvira Marquez-Paradas, José L. del-Rio-Vázquez, Teresa Gonzalez-de la Rosa et al.
DOI: 10.1016/j.foodres.2026.120744

In ovo dose-response characterization of Lactiplantibacillus plantarum HY7715 reveals coordinated physiological and microbiome responses in vivo (Gallus gallus)
2026-12 Vol. 245 Pages 120632
Authors: Chloe J. McGovern, Peter R. Gracey, Hannah Glesener et al.
DOI: 10.1016/j.foodres.2026.120632

Residual disinfectants in food-processing environments promote RP4 plasmid-mediated conjugative transfer through distinct donor and recipient responses
2026-12 Vol. 245 Pages 120879
Authors: Yu Duan, Wenyi Ma, Shudi Huang et al.
DOI: 10.1016/j.foodres.2026.120879

Bilayer particle interfaces from phycocyanin-starch nanocrystals enable stable, 3D-printable high internal phase Pickering emulgels for enhanced astaxanthin delivery
2026-12 Vol. 245 Pages 120904
Authors: Yacheng Hao, Dongfang Ling, Jiahao Mei et al.
DOI: 10.1016/j.foodres.2026.120904

Upcycled roasted açaí seeds beverages as coffee alternatives: Volatile and sensory signatures
2026-12 Vol. 245 Pages 120870
Authors: Matheus Bezerra e Silva, Layane Rosa da Silva, Raissa Mirella de Moura Melo et al.
DOI: 10.1016/j.foodres.2026.120870

The pillars of (biofilm) creation: widefield deconvolution epifluorescence microscopy reveals a novel developmental model for filamentous fungal biofilms
2026-12 Vol. 245 Pages 120980
Authors: Camila Guedes Francisco, João Paulo Rodrigues Marques, Leonardo do Prado-Silva et al.
DOI: 10.1016/j.foodres.2026.120980

Improvement of water solubility and antioxidant efficacy of rebaudioside M via dimethyl-β-cyclodextrin inclusion modification: Molecular interaction, in vivo evaluation in Caenorhabditis elegans and regulatory mechanism elucidation using multiomics
2026-12 Vol. 245 Pages 120898
Authors: Xingchen Liu, Weiguang Zhou, Siming Zhu
DOI: 10.1016/j.foodres.2026.120898