Green Journals

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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

Influence of variety and ripening agents on the physicochemical, rheological, and textural properties of banana purees at different ripening stages
2026-10-22
Authors: Jiraporn Sirison, Damian Laryea, Suriyan Supapvanich et al.
DOI: 10.1177/10820132261499141

Biopolymer-based technology for maintaining quality parameters and extending the shelf life of figs
2026-10-21
Authors: Gabriel Maluf Napoleão, Sarita Leonel, Caroline Pardine Cardoso et al.
DOI: 10.1177/10820132261499147

Potential of Bacillus velezensis for biodegradation of food-associated biogenic amines
2026-10-19
Authors: Güven Özdemir, Eda Işık Kabaca
DOI: 10.1177/10820132261499811

Salep-modified calcium-alginate beads for probiotic encapsulation
2026-10-15
Authors: Hatice Sıçramaz
DOI: 10.1177/10820132261499131

Integrated CIELab, electronic nose and GC-MS recognition technology elucidate the effect of oak chip aging on sensory and flavor quality of ciders
2026-10-14
Authors: Mengxin Chen, Shu Peng, Wen Liu et al.
DOI: 10.1177/10820132261499149

Development of pumpkin seed-Lima bean-based meatballs as sustainable protein alternatives: Evaluation of physicochemical, textural, and sensory properties
2026-10-10
Authors: Joyeeta Barua Purna, Kanize Fatema Konika, Maskura Ahmed Moon et al.
DOI: 10.1177/10820132261496409

Red lentil tofu enriched with nivik (Arum maculatum) extract: Effects on functional and bioactive properties
2026-9-25 Vol. 32 Issue 8 Pages 995-1004
Authors: İremnur Kılınç, Esra Esin
DOI: 10.1177/10820132261492051

Physicochemical and sorption properties of Jerusalem artichoke flour and their implications for storage stability
2026-9-24
Authors: Danna Mikaela Vega, María Alejandra García, Sonia Zulma Viña
DOI: 10.1177/10820132261492043

Preparation and quality evaluation of coffee substitutes based on milk thistle (Silybum marianum L.) seeds
2026-9-24
Authors: Emin Yılmaz, Ayça Erdoğan, Yonca Karagül-Yüceer
DOI: 10.1177/10820132261489059

Inactivation of Escherichia coli and Bacillus cereus in Myungran jeotgal (Korean traditional salted pollack roe) using floating electrode-dielectric barrier discharge plasma
2026-9-19
Authors: Hyuk Soo Hong, Eun Bi Jeon, Sung Rae Cho et al.
DOI: 10.1177/10820132261483892