Green Journals

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Journal Information

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Classification History

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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

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Authors: Hae Sun Jung, Yeong Hyeon Yu, Sun Bin Yoon et al.
DOI: 10.13050/foodengprog.260037

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Authors: Banzragch Dorjsembe, Jin-Woo Kim, Jin-Chul Kim
DOI: 10.13050/foodengprog.260038

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Authors: Sangmin Shin, Daewon Kim, Myung-Ji Seo et al.
DOI: 10.13050/foodengprog.260040

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Authors: Youjin Jung, Sangmin Shin, Daewon Kim et al.
DOI: 10.13050/foodengprog.260030

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2026-9 Vol. 30
Authors: Sung Hee Park
DOI: 10.13050/foodengprog.260018

Onion peel powder as an upcycled food ingredient: antioxidant, hydration, and soup application properties
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Authors: Juyoung Kim, In-Seok Choi, Hyojeong Koo et al.
DOI: 10.13050/foodengprog.260031

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DOI: 10.13050/foodengprog.260034

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Authors: Ha Young Park, Narae Han, Hae-Won Park et al.
DOI: 10.13050/foodengprog.260023

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Authors: Eun-Sun Hwang, Yejin Kim
DOI: 10.13050/foodengprog.260025

Physicochemical properties of pan bread with different amounts of ladybell (Adenophora triphylla var. japonica) leaf powder
2026-9 Vol. 30
Authors: Do Hyun Shim, Gyeong Mi Lee, Jung-Kue Shin
DOI: 10.13050/foodengprog.260028