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

Decoding rice bran antioxidants: integrative genomics, metabolic networks, and breeding strategies
2026-11-6
Authors: D. Chellapa Deva Jacob Raj, S. Juliet Hepziba, S. Saravanan et al.
DOI: 10.1007/s10068-026-02352-0

Effect of carrier system on encapsulation efficiency, release behavior, and stability of spray-dried Curculigo orchioides extract
2026-11-4
Authors: Van Man Phan, Chi Hai Tran
DOI: 10.1007/s10068-026-02367-7

Feasibility of using imported unprocessed creams as substitutes for domestic cream based on the quality, fatty acid, and volatile flavor profiles of fermented butter
2026-11-2
Authors: Eun-Ae Jeong, Myong-Soo Chung
DOI: 10.1007/s10068-026-02364-w

Fermented spent coffee grounds as an alternative food source for improved growth and pupal formation of Tenebrio molitor
2026-11-2
Authors: Min Ji Park, Sun Young Kim
DOI: 10.1007/s10068-026-02358-8

Selective remodeling of mitochondrial dynamics markers following interventions for acquired muscle atrophy: a systematic review and meta-analysis
2026-11-2
Authors: Sungmin Chung, Junghoo Won, Lei Cao et al.
DOI: 10.1007/s10068-026-02361-z

Enhancing 3D printing performance of soy protein isolate–amylose inks with shiitake mushroom powder for plant-based meat
2026-10-31
Authors: Siyu Yao, Zhiqiang Pu, Huiwen Gu et al.
DOI: 10.1007/s10068-026-02359-7

Unveiling the effects of high-intensity ultrasound and sodium tripolyphosphate on a hybrid product of bovine meat and Agaricus bisporus
2026-10-31
Authors: Rodrigo Silveira de Albuquerque, Yago Alves de Aguiar Bernardo, Davi dos Santos eSantos et al.
DOI: 10.1007/s10068-026-02350-2

Optimizing roasting conditions for white and black sesame seeds using electronic sensors and GC–MS/GC-O: minimizing burnt odor and bitterness
2026-10-28
Authors: Hee Sung Moon, Younglan Ban, Se Young Yu et al.
DOI: 10.1007/s10068-026-02342-2

Effects of amylopectin chain-length distribution and molecular order on starch digestibility and rheological properties of adzuki bean starch gels (Pat-muk)
2026-10-27 Vol. 35 Issue 13 Pages 3671-3681
Authors: Eunyeong Sim, Young Kwang Ju, Young Hoon Jung
DOI: 10.1007/s10068-026-02284-9

Influence of traditional and emerging preparation methods on the gastrointestinal fate and antioxidant activity of yerba mate (Ilex paraguariensis) bioactives
2026-10-26
Authors: Sandra Maria Schenatto Palavicini, Bruna Maria Saorin Puton, Rosangela Assis Jacques et al.
DOI: 10.1007/s10068-026-02347-x