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

Effect of pork back fat on the elution of inorganic elements from sausage-like cased samples prepared from wild boar minced lean meat during boiling
2026 Vol. 32 Issue 1 Pages 139-146
Authors: Kumiko Shindoh, Mayumi Hachinohe, Ryusuke Fujimoto et al.
DOI: 10.3136/fstr.fstr-d-25-00128

Quality evaluation of interactions between thickening ingredients and cooking liquids in a model system using TD-NMR and RVA analyses
2026 Vol. 32 Issue 3 Pages 263-270
Authors: Naomi Shibata-Ishiwatari, Kaho Yamamoto, Moe Takahashi et al.
DOI: 10.3136/fstr.fstr-d-25-00191

Identification of two major Maillard reaction intermediates, 2,3-dihydro-3,5-dihydroxy-6-methyl-(4<i>H</i>)-pyran-4-one and 5-hydroxymethylfurfural, as taste enhancers in heated <i>shio-koji</i> seasoning
2026 Vol. 32 Issue 4 Pages 411-417
Authors: Yuho Takahashi, Nobuki Shirai, Eisaku Yamamoto et al.
DOI: 10.3136/fstr.fstr-d-26-00040

Effects of enzymatic pretreatment on γ-aminobutyric acid retention, pyrazine formation, and color development in roasted chickpea tea
2026
Authors: Miyo Hiwatashi, Goro Funakoshi
DOI: 10.3136/fstr.fstr-d-26-00090

Natto-derived Gln-Gln enhances BDNF expression via CaSR-associated signaling in differentiated SH-SY5Y cells
2026 Vol. 32 Issue 5 Pages 565-571
Authors: Astri Suryani Prawulanari, Toshiya Gokan, Kosuke Sakata et al.
DOI: 10.3136/fstr.fstr-d-26-00093

Making paste and powder of unripe unshu mandarin whole orange by micro wet milling and spray drying
2026 Vol. 32 Issue 1 Pages 59-70
Authors: Kyohei Ishida, Yutaka Kitamura, Mito Kokawa
DOI: 10.3136/fstr.fstr-d-25-00073

Enhancement of functional ingredients in fermented <i>Moringa oleifera</i> seeds using <i>Rhizopus</i> species (<i>Moringa</i> tempe) by additional anaerobic treatment
2026 Vol. 32 Issue 1 Pages 127-138
Authors: Hideyuki Aoki, Tomoko Nakatsuka-Mori, Yoshie Ueno et al.
DOI: 10.3136/fstr.fstr-d-25-00144

Effect of shio-koji on proteolysis of bovine protein and beef tenderization
2026 Vol. 32 Issue 2 Pages 211-218
Authors: Yuji Miyaguchi, Mirai Komaki, Masumi Ogawa et al.
DOI: 10.3136/fstr.fstr-d-25-00148

Differences in the chemical composition of mountain salt and sea salt and the effects of these differences on blood pressure in mice
2026
Authors: Shin Yamaoka, Kazuya IPJ Hidari, Masaki Iji et al.
DOI: 10.3136/fstr.fstr-d-26-00086

Structure-based insights into starch digestibility of pre-soaked spaghetti
2026 Vol. 32 Issue 4 Pages 335-341
Authors: Naomi Shibata-Ishiwatari, Aki Kato, Mika Fukuoka
DOI: 10.3136/fstr.fstr-d-26-00009