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

Chemical dosimetry of nonthermal plasma in food processing: linking reactive-species exposure to molecular transformations, quality, and safety
2026-11-14 Vol. 252 Issue 12
Authors: Sohail Mumtaz, Kainat Gul
DOI: 10.1007/s00217-026-05368-2

Identification and evaluation of hydroxyproline-rich GXY motif as putative biomarker via ToF-MRM-based proteomics strengthens kosher and halal integrity assessment of raw gelatin samples
2026-11-14 Vol. 252 Issue 12
Authors: Mohd Hafis Yuswan, Mohamed Haniff Hanafy Idris, Norazlina Ali et al.
DOI: 10.1007/s00217-026-05369-1

Antimicrobial activity and preliminary preservation potential of a betaine-enriched fraction from Lycium barbarum leaves
2026-11-14 Vol. 252 Issue 12
Authors: Long Yang, Ying Ma, Yanyun Wang et al.
DOI: 10.1007/s00217-026-05366-4

Comparative characterization of non-volatile oxygen heterocyclic compounds in real-life citrus essential oil samples
2026-11-14 Vol. 252 Issue 12
Authors: Rieka Dreher, Khadijeh Nosrati Gazafroudi, Simon Hammann et al.
DOI: 10.1007/s00217-026-05365-5

Advanced analytical strategies for phomopsin detection in food and feed: a mini-review on selective extraction and mass spectrometric techniques
2026-11-13 Vol. 252 Issue 12
Authors: M. A. Diab, Heba A. El-Sabban, Mutabar Latipova et al.
DOI: 10.1007/s00217-026-05353-9

An investigation of the accelerated loss of diastase (α-amylase) activity in mānuka honey
2026-11-9 Vol. 252 Issue 12
Authors: Harmanpreet Kaur, Erica Jean Prentice, Megan Nicole Clare Grainger
DOI: 10.1007/s00217-026-05370-8

Unravelling the physicochemical, structural and functional potential of sequentially extracted arabinoxylans from spent grain
2026-11-5 Vol. 252 Issue 12
Authors: Swati Pandey, Keshani Bhushan, Harsh Panwar et al.
DOI: 10.1007/s00217-026-05363-7

Effect of selected proteases on the functional properties of a commercial pea protein isolate
2026-11-5 Vol. 252 Issue 12
Authors: Ashwitha Poojary, Ourania Gouseti, Gernot J. Abel et al.
DOI: 10.1007/s00217-026-05356-6

Non-thermally prepared MCC-based honey powder formulation modulates HMF formation during aqueous thermal processing
2026-11-5 Vol. 252 Issue 12
Authors: Enes Kaya
DOI: 10.1007/s00217-026-05367-3

Preservation of tight junction integrity in hyperglycemic Caco-2 by wine pomace polyphenols via NF-κB and redox regulation
2026-11-5 Vol. 252 Issue 12
Authors: Victor Gutierrez-Gonzalez, Mónica Cavia-Saiz, Pilar Muñiz et al.
DOI: 10.1007/s00217-026-05352-w