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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		✓		

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Recent Articles

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DOI: 10.1016/j.ifset.2026.104850

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2027-1 Vol. 115 Pages 104846
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DOI: 10.1016/j.ifset.2026.104846

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DOI: 10.1016/j.ifset.2026.104868

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2027-1 Vol. 115 Pages 104881
Authors: Armin Mirzapour-Kouhdasht, Marco Garcia-Vaquero, Jen-Yi Huang
DOI: 10.1016/j.ifset.2026.104881

Spatial non-uniformity of pulsed electric field treatment effects in plant tissues evidenced by T2 magnetic resonance imaging
2027-1 Vol. 115 Pages 104858
Authors: Madita Anna-Maria Kirchner, Marko Stručić, Igor Serša et al.
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Authors: Sahil Nain, Girish M. Ganjyal
DOI: 10.1016/j.ifset.2026.104845

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Authors: Chunsen Wu, Shunde Qin, Wei Zhao et al.
DOI: 10.1016/j.ifset.2026.104848

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Authors: Jiaran Zeng, Yujie Wang, Xin Wang et al.
DOI: 10.1016/j.ifset.2026.104847