Green Journals

International Approved Journals

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

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2026-11-11 Vol. 21 Issue 4
Authors: Lídia Paloma da Silva Nogueira, Alexandre José de Melo Queiroz, Rossana Maria Feitosa de Figueirêdo et al.
DOI: 10.1007/s11483-026-10251-4

Surface Engineering of Bauhinia racemosa Gum Powder by Atmospheric Cold Plasma: Implications for Surface Energy, Cohesion, and Flowability
2026-11-10 Vol. 21 Issue 4
Authors: Chirantan Sandip Saigaonkar, Sandhya R. Shewale, Uday S. Annapure
DOI: 10.1007/s11483-026-10248-z

Infrared Roasting Optimization of Terebinth (Pistacia terebinthus L.) seeds: Implications for Antioxidant Potential, Rheological Behavior, and Colloidal Stability of a Plant-Based Milk Alternative
2026-11-10 Vol. 21 Issue 4
Authors: Vildan Eyiz
DOI: 10.1007/s11483-026-10245-2

Ca^{2+}/Zn^{2+}-dual-crosslinked Gelatin/poly(γ-glutamic acid)–pullulan/alginate Bilayer Films with Terminalia chebula Extract: Mechanical, Barrier, Migration, UV Protection and Active Packaging Properties for Extending the Cold-storage Quality of Spinach and Cherry Tomatoes
2026-11-10 Vol. 21 Issue 4
Authors: Renata Dobrucka, Lukas Vapenka, Marcin Szymański
DOI: 10.1007/s11483-026-10247-0

Sequential Hydrothermal and Enzyme-Assisted Processing Remodels Spent Coffee Grounds for Enhanced Solubilization and Colloidal Stability
2026-11-9 Vol. 21 Issue 4
Authors: Wanwen Huang, Kexun Liu, Guohua Zhao et al.
DOI: 10.1007/s11483-026-10246-1

Innovations in Sonication-Assisted Edible Coatings for Shelf-Life Extension and Protection of Fresh Produce: A Comprehensive Review
2026-11-4 Vol. 21 Issue 4
Authors: Zaryab Shafi, Vinay Kumar Pandey, Mohd Zobair Iqbal et al.
DOI: 10.1007/s11483-026-10231-8

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2026-10-29 Vol. 21 Issue 4
Authors: Phirunrat Thaisamak, Kantharakorn Taengrit, Jiungluk Runglert et al.
DOI: 10.1007/s11483-026-10244-3

Biophysical Characterization of Interactions Between Human Salivary Proteins and Quinine
2026-10-26 Vol. 21 Issue 4
Authors: Yashmita Grover, Neela H. Yennawar, John E. Hayes et al.
DOI: 10.1007/s11483-026-10236-3

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2026-10-26 Vol. 21 Issue 4
Authors: Blagica Janeva, Marinela Cvetanoska, David Serafimovski et al.
DOI: 10.1007/s11483-026-10240-7

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2026-10-24 Vol. 21 Issue 4
Authors: Kshitija N. Jadhav, Sreechithra T.V., Shailaja H. Poojari et al.
DOI: 10.1007/s11483-026-10241-6