Green Journals

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Journal Information

Journal Title	Quality Assurance and Safety of Crops and Foods
Publisher	Codon Publications
ISSN	1757-8361
E-ISSN	1757-837X
Database	SCOPUS
Domain	Health Sciences, Life Sciences, Physical Sciences

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.

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DOI: 10.15586/qas.v18i4.1663

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Authors: Emre Varol, İrem Alataş
DOI: 10.15586/qas.v18i4.1664

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Authors: Na-Yeon Lee, Jin-Woo Kim, Rixing Cong et al.
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DOI: 10.15586/qas.v18i4.1658

Effect of chickpea aquafaba powder as a flour substitute and investigation of bread quality
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Authors: Mahmut Kilicli
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DOI: 10.15586/qas.v18i4.1655

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Authors: Tran Thi Mai Anh, Le Pham Tan Quoc
DOI: 10.15586/qas.v18i4.1656

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2026-9-29 Vol. 18 Issue SP6 Pages 1-19
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DOI: 10.15586/qas.v18isp6.1657

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DOI: 10.15586/qas.v18isp5.1642

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Authors: Senanur Durgut Malçok
DOI: 10.15586/qas.v18i3.1650