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

Safety and shelf life of minimally processed fruits and vegetables: Advances in packaging, AI monitoring, and consumer practices
2026-8-26 Vol. 50 Issue 1 Pages 176-195
Authors: Corina Neagu, Daniela Borda
DOI: 10.35219/foodtechnology.2026.1.10

Sodium caseinate or soy protein isolate and Gellan gum composite emulgels induced by acidification: Textural characterization
2026-8-26 Vol. 50 Issue 1 Pages 102-112
Authors: Kathia Canhel Velázquez-Ruiz, Alfonso Totosaus
DOI: 10.35219/foodtechnology.2026.1.06

Exploring the potential of ginger (Zingiber officinale) in food industry
2026-8-26 Vol. 50 Issue 1 Pages 220-239
Authors: Siti Aminah, Purwiyatno Hariyadi, Nancy Dewi Yuliana et al.
DOI: 10.35219/foodtechnology.2026.1.12

Color stability of cooked pork-beef wiener with reduced nitrite and natural antioxidants from rose (Rosa damascena Mill.) petal extract
2026-8-26 Vol. 50 Issue 1 Pages 67-83
Authors: Nikolay Delchev Kolev, Desislava Borislavova Vlahova-Vangelova, Stefan Georgiev Dragoev et al.
DOI: 10.35219/foodtechnology.2026.1.04

Assessment of Acrylamide and 5-hydroxymethylfurfural levels and related parameters in market purchased turkish desserts
2026-8-26 Vol. 50 Issue 1 Pages 113-137
Authors: Ali Göncü, Aslı Yıldırım Vardin, Ayse Demet Karaman et al.
DOI: 10.35219/foodtechnology.2026.1.07

Development of a synbiotic beverage using Eucheuma cottonii hydrolysate: Fermentation characteristics and enhancement of α-Glucosidase inhibitory activity
2026-8-26 Vol. 50 Issue 1 Pages 138-155
Authors: Diny Agustini Sandrasari, Shanti Pujilestari, Julfi Restu Amelia et al.
DOI: 10.35219/foodtechnology.2026.1.08

Physicochemical composition of persimmons: A non-destructive determination approach
2026-8-26 Vol. 50 Issue 1 Pages 28-44
Authors: João Neto, Livia Carvalho, Verônica Fregonez et al.
DOI: 10.35219/foodtechnology.2026.1.02

Apple juice as a functional beverage: Trend in emerging technologies and consumer demand
2026-8-26 Vol. 50 Issue 1 Pages 240-262
Authors: Denisa Marica, Maria Lidia Iancu, Ovidiu Tița
DOI: 10.35219/foodtechnology.2026.1.13

ANN modeling of dose-dependent efficacy of ergothioneine-loaded chitosan nanoparticles against discoloration and lipid oxidation in refrigerated yellowfin tuna cubes
2026-8-26 Vol. 50 Issue 1 Pages 84-101
Authors: Nguyen Duy Bao Huynh, Trong Bach Nguyen, Hong Ngan Nguyen et al.
DOI: 10.35219/foodtechnology.2026.1.05

Identification of metabolites associated with antioxidant activity in Robusta moka pot brew at different roasting degrees
2026-8-26 Vol. 50 Issue 1 Pages 156-175
Authors: Yulianti Yulianti, Indrawati Dian Utami, Lucky Prabowo Miftachul Alam et al.
DOI: 10.35219/foodtechnology.2026.1.09