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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

Editorial

2017-1-19 Vol. 96 Issue 6 Pages 773-773
Authors: Anne Thierry
DOI: 10.1007/s13594-016-0310-5

Storage stability of whole milk powder produced from raw milk reverse osmosis retentate

2016-12-19 Vol. 96 Issue 6 Pages 873-886
Authors: Ida Sørensen, Tommas Neve, Niels Ottosen et al.
DOI: 10.1007/s13594-016-0309-y

Feasibility study of lecithin nanovesicles as spacers to improve the solubility of milk protein concentrate powder during storage

2016-11-2 Vol. 96 Issue 6 Pages 861-872
Authors: Nidhi Bansal, Tuyen Truong, Bhesh Bhandari
DOI: 10.1007/s13594-016-0307-0

Stabilising effect of α-lactalbumin on concentrated infant milk formula emulsions heat treated pre- or post-homogenisation

2016-11-2 Vol. 96 Issue 6 Pages 845-859
Authors: Aoife K. Buggy, Jennifer J. McManus, André Brodkorb et al.
DOI: 10.1007/s13594-016-0306-1

A sequencing approach targeting the 16S rRNA gene unravels the biofilm composition of spiral-wound membranes used in the dairy industry

2016-10-17 Vol. 96 Issue 6 Pages 827-843
Authors: J. Chamberland, M.-H. Lessard, A. Doyen et al.
DOI: 10.1007/s13594-016-0305-2

Foreword

2016-10-17 Vol. 96 Issue 6 Pages 775-776
Authors: Pierre Schuck, Phil M. Kelly, Mark A. Fenelon
DOI: 10.1007/s13594-016-0308-z

Separation of the effects of denaturation and aggregation on whey-casein protein interactions during the manufacture of a model infant formula

2016-10-10 Vol. 96 Issue 6 Pages 787-806
Authors: Aoife M. Joyce, André Brodkorb, Alan L. Kelly et al.
DOI: 10.1007/s13594-016-0303-4

Dissociation and coagulation of caseins and whey proteins in concentrated skim milk heated by direct steam injection

2016-10-10 Vol. 96 Issue 6 Pages 807-826
Authors: Joseph Dumpler, Heidi Wohlschläger, Ulrich Kulozik
DOI: 10.1007/s13594-016-0304-3

Mineral, vitamin A and fat composition of bulk milk related to European production conditions throughout the year

2016-9 Vol. 96 Issue 5 Pages 715-733
Authors: Chantal Chassaing, Cécile Sibra, Jože Verbič et al.
DOI: 10.1007/s13594-016-0300-7

Sensory properties linked to fat content and tasting temperature in cottage cheese

2016-9 Vol. 96 Issue 5 Pages 735-746
Authors: Christophe Martin, Rachel Schoumacker, Doris Bourjade et al.
DOI: 10.1007/s13594-016-0301-6