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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

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2022-5-1 Vol. 19 Issue 124 Pages 371-383
Authors: Pantea Salehizadeh, Masoud Taghizadeh, Zahra Emam-Djome
DOI: 10.52547/fsct.19.124.371

Optimization of probiotic Lukom formulation based on grape juice
2022-5-1 Vol. 19 Issue 124 Pages 67-78
Authors: Elahe Amini, reza karazhyan, Najmeh Gord Noshahri
DOI: 10.52547/fsct.19.124.67

Use of Withania coagulans as herbal coagulant in the production of probiotic cheese containing inulin and evaluation of its physicochemical, sensory and textural properties
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Authors: akram kohkan
DOI: 10.52547/fsct.19.124.271

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2022-5-1 Vol. 19 Issue 124 Pages 1-17
Authors: Yasaman Lavaei, Mehdi Varidi, Majid Nooshkam
DOI: 10.52547/fsct.19.124.1

Evaluating the effect of utilizing ultrasound and citric acid on the feasibility of producing biodegradable film based on lemon juicing waste
2022-5-1 Vol. 19 Issue 123 Pages 1-14
Authors: Mitra Soofi, Ainaz Alizadeh, Hamed Hamishehkar et al.
DOI: 10.52547/fsct.19.123.1

The effect of microwave roasting on physicochemical properties and oxidative stability Index of Persian Walnut (Juglans regia L.) Kernel Oil
2022-5-1 Vol. 19 Issue 123 Pages 257-274
Authors: Kobra Jelokhani niaraki, Neda ahmadi kamazani
DOI: 10.52547/fsct.19.123.257

Selection of superior local sour cherry (Prunus cerasus L.) genotypes of Iran for different applications of fresh consumption and processing
2022-5-1 Vol. 19 Issue 123 Pages 119-132
Authors: Forough Shavakhi, Naser Bouzari, Fojan Badii et al.
DOI: 10.52547/fsct.19.123.119

Effect of nano-chitosan and acetic acid on quality characteristics of cold-stored grape cv. Rasheh.
2022-5-1 Vol. 19 Issue 123 Pages 133-143
Authors: Jamal Sohrabi-Nia, Fardin Tamjidi, Nasser Ghaderi
DOI: 10.52547/fsct.19.123.133

Comparison of functional and physicochemical properties of quinoa (cultivar TTKK) and wheat (cultivar Pishgam) starches
2022-5-1 Vol. 19 Issue 123 Pages 175-187
Authors: narges nadian, MohammadHossein Azizi, Hossein Abbastabar ahangar et al.
DOI: 10.52547/fsct.19.123.175

Study of vacuum frying process of tomato slices and determination of optimal conditions
2022-5-1 Vol. 19 Issue 124 Pages 303-313
Authors: Alireza Basiri, Nasrin Hasanipar, Babak Ghiassi Tarzi et al.
DOI: 10.52547/fsct.19.124.303