Green Journals

International Approved Journals

Journal Information

Journal Title	Journal of Food Measurement and Characterization
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E-ISSN	2193-4134
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.

Recent Articles

Correction: Chloride-based salt determination in meat bouillon and bone broth: A comparative evaluation of Mohr titration and capillary electrophoresis
2026-11-6
Authors: Feyza Topaloğlu, Ahmet Dursun
DOI: 10.1007/s11694-026-05048-5

Development and evaluation of low-fat mayonnaise using saffron corm starch: Optimization, physicochemical stability, microbial safety, and sensory properties
2026-11-4
Authors: Soodabeh Einafshar, Parvin Sharayei, Yeganeh Sabeghi et al.
DOI: 10.1007/s11694-026-05041-y

Vitamin D3 stability in fortified wheat flour fractions: Impact on milling techniques and storage conditions
2026-11-3
Authors: B. V. Pallavi, K. V. Harish Prashanth, R. S. Matche et al.
DOI: 10.1007/s11694-026-05033-y

Microbial diversity and community composition of sliced cooked ham during refrigerated storage analyzed by 16S rRNA gene amplicon sequencing
2026-10-30
Authors: Miao Hu, Xin Fang, Yun Sun et al.
DOI: 10.1007/s11694-026-04953-z

Rapid image-based discrimination of tea samples from 15 Chinese producing regions spanning five tea categories using multidimensional visual features and CNN-BiLSTM
2026-10-28
Authors: Zhongqi Pang, Xiaoli Wang, Min Wang
DOI: 10.1007/s11694-026-04970-y

A green active coating based on Lepidium perfoliatum mucilage and Lactobacillus helveticus N720 postbiotic for beef preservation: physicochemical characterization, microbiological assessment, and predictive shelf-life modeling
2026-10-27
Authors: Pegah Namazi, Behrooz Alizadeh Behbahani, Mohammad Noshad et al.
DOI: 10.1007/s11694-026-04971-x

Physicochemical, textural, and sensory properties of plant-based sausages from modified jack bean (canavalia ensiformis) flour and wood ear mushroom (auricularia auricula)
2026-10-26
Authors: Warkoyo Warkoyo, Ayu Diawi Ismayawati, Rina Ayu Wilasari et al.
DOI: 10.1007/s11694-026-05019-w

Unveiling thymol’s antifungal action against Aspergillus niger via transcriptome analysis and its role in enhancing strawberry preservation
2026-10-24
Authors: Jie Pan, Xinran Yin, Lihua Gai et al.
DOI: 10.1007/s11694-026-05042-x

Structural and functional modifications in VCO mayonnaise: role of pea protein and hydrocolloids
2026-10-23
Authors: Keerthana Subramani, Ruparna Chattopadhyay, Arun Sharma K. et al.
DOI: 10.1007/s11694-026-05005-2

Evaluation of in vitro digestion models and their prediction of the glycemic index of noodles
2026-10-21
Authors: Haoran Fan, Xiuzhi Zai, Yuchen Cai et al.
DOI: 10.1007/s11694-026-05029-8