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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.

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Authors: Deqian Ke, Min Yang, Wei Ji
DOI: 10.1016/j.foostr.2026.100552

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Authors: R.G.M. van der Sman, A.G. Marangoni
DOI: 10.1016/j.foostr.2026.100551

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Authors: Lorenzo De Berardinis, Stella Plazzotta, Baldur Schroeter et al.
DOI: 10.1016/j.foostr.2026.100548