Green Journals

International Approved Journals

Journal Information

Journal Title	Journal of Food Technology Research
Publisher	Conscientia Beam
ISSN	2312-6426
E-ISSN	2312-3796
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

Enhancing the growth of Gulsha Tengra (Mystus cavasius) in biofloc technology systems: Roles of probiotic supplementation, feeding rate and aeration
2026-10-23 Vol. 13 Issue 4 Pages 39-67
Authors: Anand Basumatary, Anuck Islary
DOI: 10.18488/jftr.v13i4.5305

Quality evaluation of noodles partially substituted with white- and purple-fleshed sweet potato flours
2026-10-7 Vol. 13 Issue 4 Pages 28-38
Authors: Nguyen Chi Dung, Tran Ngoc Giau, Hong Van Hao et al.
DOI: 10.18488/jftr.v13i4.5229

Biodegradable pitomba starch film applied to stored coalho cheese
2026-9-23 Vol. 13 Issue 4 Pages 13-27
Authors: Deise Souza de Castro, Inacia dos Santos Moreira, Bruno Adelino de Melo et al.
DOI: 10.18488/jftr.v13i4.5196

Optimization of the inlet temperature during spray drying increases the productivity and quality of kefir powder
2026-9-16 Vol. 13 Issue 4 Pages 1-12
Authors: Taufik Kurniawan, Nurliyani Nurliyani, Ahmad Iskandar Setiyawan et al.
DOI: 10.18488/jftr.v13i4.5188

Sustainable valorization of yellow nectarine peel through green extraction technologies: Recovery of bioactive compounds and storage stability assessment
2026-9-15 Vol. 13 Issue 3 Pages 141-171
Authors: Bhuyashi Boruah, Subhajit Ray
DOI: 10.18488/jftr.v13i3.5185

Assessment of acrylamide, microbiological safety, and nutritional quality of commercial coffee in Ghana
2026-9-15 Vol. 13 Issue 3 Pages 127-140
Authors: Vida Gyimah Boadu
DOI: 10.18488/jftr.v13i3.5183

Effects of banana blossom supplementation on the nutritional value, antioxidant activity, and sensory quality of fresh egg noodles
2026-9-15 Vol. 13 Issue 3 Pages 115-126
Authors: Paponpat Pattarathitiwat, Nattapas Yousawang, Pornpachen Chuchird et al.
DOI: 10.18488/jftr.v13i3.5182

Physicochemical and sensory properties of purple sweet potato brownies prepared with autoclave–cooling cycle modified flour
2026-9-14 Vol. 13 Issue 3 Pages 100-114
Authors: Rohmah Luthfiyanti, Taufik Rahman, Ade Chandra Iwansyah et al.
DOI: 10.18488/jftr.v13i3.5181

Effect of edible coatings based on mango peel powder (Varieties Mangifera indica L., Kent and Amelie) on the post-harvest quality and storage stability of Kent mangoes
2026-8-27 Vol. 13 Issue 3 Pages 80-99
Authors: Kouame N’guessan Hermann, Soro Songuimondenin, Adjouman Yao Desire et al.
DOI: 10.18488/jftr.v13i3.5128

Multi-response optimization of cellulase-assisted hydrolysis for enhanced protein solubilization and bioactive compound release in defatted black sesame meal
2026-8-25 Vol. 13 Issue 3 Pages 64-79
Authors: Nguyen Huu Nghi, Le Minh Tam, Nguyen Phu Tho et al.
DOI: 10.18488/jftr.v13i3.5124