Green Journals

International Approved Journals

Journal Information

Journal Title	Food Quality and Safety
Publisher	Oxford University Press
ISSN	2399-1399
E-ISSN	2399-1402
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

Selenium and nano-selenium in horticultural produce: from preharvest biofortification to postharvest preservation
2026-10-26
Authors: Syed Umar Farooq Bokhary, Wanli Zhang, Bangdi Liu et al.
DOI: 10.1093/fqsafe/fyag084

Effects of brassinosteroids on fruit growth and flavor quality of Zanthoxylum armatum DC. var . novemfolius at different harvest maturity stages
2026-10-23
Authors: Yue Zhong, Huaru Liang, Jinlian Yuan et al.
DOI: 10.1093/fqsafe/fyag087

Yandangshan Dendrobium officinale flower flavonoids alleviate dextran sulfate sodium (DSS)-induced colitis in association with local intestinal ecological remodeling
2026-10-17
Authors: Xiangdong Wang, Yujiao Zhang, Jiahao Pan et al.
DOI: 10.1093/fqsafe/fyag086

Melatonin delays postharvest broccoli yellowing by stabilizing reactive oxygen species homeostasis via the ascorbate–glutathione cycle
2026-10-13
Authors: Yuxuan Zhu, Mei Song, Manli Luo et al.
DOI: 10.1093/fqsafe/fyag067

Electron beam irradiation improves the storability of guava fruit by regulating cell wall polysaccharide metabolism
2026-10-3
Authors: Hongbin Chen, Qianying Zhuang, Xuanjing Jiang et al.
DOI: 10.1093/fqsafe/fyag083

Native starch chain-length distributions shape structural reorganization and functionality in rice–chestnut flour systems following ultra-high-pressure homogenization pretreatment and spray drying
2026-9-30
Authors: Zeping Shao, Caili Li, Jin Wang et al.
DOI: 10.1093/fqsafe/fyag082

Identification of characteristic volatiles in three different varieties of Citri Reticulatae Pericarpium during aging processes using HS-SPME-GC-MS and GC-IMS
2026-9-24
Authors: Linjie Wang, Mengxiao Hu, Yang Shan et al.
DOI: 10.1093/fqsafe/fyag051

Arginine inhibits potato greening by inhibiting chlorophyll biosynthesis and chloroplast formation
2026-9-21
Authors: Ke Zhang, Jingkui Shi, Xinchao Tian et al.
DOI: 10.1093/fqsafe/fyag074

Physicochemical and metabolomic evidence confirms superior flavor in yellow-mature “Guifei” mangoes over green-mature fruits
2026-9-21
Authors: Xin Wang, Yu wang, Qiting Na et al.
DOI: 10.1093/fqsafe/fyag072

Unraveling the delivery efficacy of Clitocybe squamulosa natural polysaccharide–protein stabilized Pickering emulsions on lipophilic bioactives: a case study of β-carotene
2026-9-21
Authors: Yanfen Cheng, Yaping Xu, Yuting Pei et al.
DOI: 10.1093/fqsafe/fyag066