Green Journals

International Approved Journals

Journal Information

Journal Title	Food Science of Animal Resources
Publisher	Springer
ISSN	2636-0772
E-ISSN	2636-0780
Database	SCOPUS
Domain	Health Sciences, Life Sciences, Physical Sciences, Social 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

MuSC cultivation for cultured meat production: recent advances, current limitations, and future directions
2026-10-3 Vol. 46 Issue 1
Authors: Eun Ju Lee, Khurshid Ahmad, Sibhghatulla Shaikh et al.
DOI: 10.1007/s44463-026-00108-2

Important bioactives carnitine and betaine in milk and dairy products: a systematic review based on text mining and topic analysis
2026-10-1 Vol. 46 Issue 1
Authors: Lucia Trapanese, Angela Salzano, Nunzio Antonio Cacciola et al.
DOI: 10.1007/s44463-026-00112-6

Preliminary optimization and quality assessment of high-pressure processing for venison preservation
2026-10-1 Vol. 46 Issue 1
Authors: Beatriz García-Béjar, José Luis González-Fernández, Marina Alarcón et al.
DOI: 10.1007/s44463-026-00117-1

Recent trends in encapsulated bioactives for improving the delivery of infant milk fortifiers
2026-9-30 Vol. 46 Issue 1
Authors: Samreen Latif, Muhammad Sadiq Naseer, Nauman Khalid et al.
DOI: 10.1007/s44463-026-00114-4

Citrus peel extract-enriched gelatin edible films as natural preservatives to enhance the shelf life and quality of chicken burgers
2026-9-28 Vol. 46 Issue 1
Authors: Farhat Khalily, İlknur Uçak, Qurat ul ain Sajid et al.
DOI: 10.1007/s44463-026-00110-8

Exploratory screening of wild-game tissues in Japan toward value-added utilization: estimated soluble protein/peptide yields and DPPH radical-scavenging and ACE-inhibitory activities after in vitro digestion
2026-9-28 Vol. 46 Issue 1
Authors: Hikaru Ogi, Takehiko Terashima, Ryo Mannen et al.
DOI: 10.1007/s44463-026-00118-0

Slaughter blood-derived bioactive peptides: structure-function relationships, species-specific bioactivities, gastrointestinal stability, and sustainable applications in food systems
2026-9-19 Vol. 46 Issue 1
Authors: Phanthipha Laosam, Yong Yue, Mahmoud Rouabhia et al.
DOI: 10.1007/s44463-026-00107-3

Comparative evaluation of the gastroprotective effects of lactic acid bacteria strains against ethanol/HCl-induced gastric injury
2026-9-19 Vol. 46 Issue 1
Authors: Kiyeop Kim, Minsu Pyeon, Saeyoun Shin et al.
DOI: 10.1007/s44463-026-00109-1

Antioxidant activity of ultrasound-assisted extracts of elephant garlic and their effects on the quality of pork patties during refrigerated storage
2026-9-10 Vol. 46 Issue 1
Authors: Jun Ho Park, Koo Bok Chin
DOI: 10.1007/s44463-026-00102-8

Physiological temperature enhances proliferative capacity and protein production characteristics of chick satellite cells
2026-9-9 Vol. 46 Issue 1
Authors: Dong Bin Kim, Hyo Jin Lee, Hye Won Lee et al.
DOI: 10.1007/s44463-026-00103-7