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Journal Information

Journal Title	Food Science of Animal Products
Publisher	Tsinghua University Press
ISSN	2958-4124
E-ISSN	2958-3780
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				

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