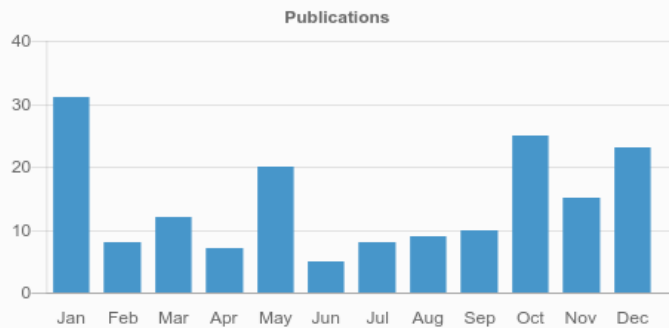
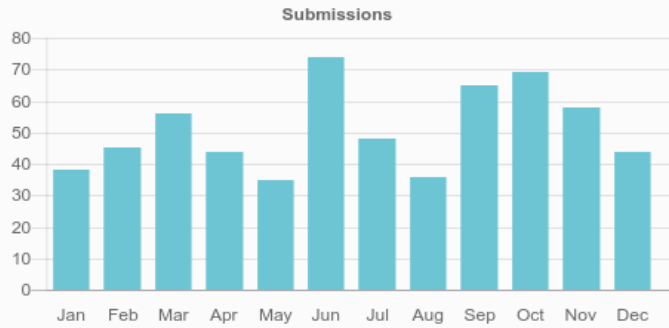


Journal of Food Quality



Journal of
Food Quality
WILEY

1.360
CURRENT IMPACT FACTOR



 **772**

Total authors

 **173**

Total published articles

88
DAYS

Average time from submission to acceptance

45
DAYS

Average time from acceptance to publication

612

Total submitted articles

157

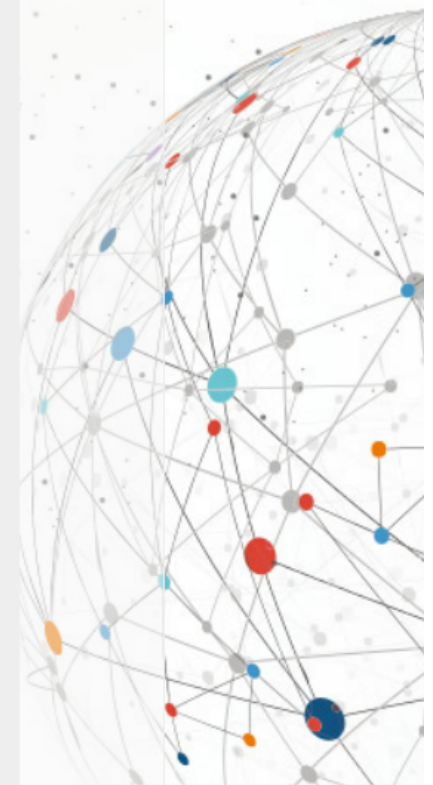
Total accepted articles

Most Viewed Articles

Article	Views
Chemical composition and antioxidant properties of five white onion (<i>Allium cepa</i> L.) landraces	2,062
Analysis of Sugarcane Juice Quality Indexes	2,003
Microbiological characteristics of Trachanas, a traditional fermented dairy product from Cyprus	1,740
Impact of Different Extraction Solvents on Bioactive Compounds and Antioxidant Capacity from the Root of <i>Salacia chinensis</i> L.	1,432
Effect of steaming and boiling on the antioxidant properties and biogenic amines content in green bean (<i>Phaseolus vulgaris</i>) varieties of different colours	1,052
Comparative Analysis of Nutritional Value of <i>Oreochromis niloticus</i> (Linnaeus), Nile Tilapia, Meat from Three Different Ecosystems	1,049
Physicochemical Changes of Cocoa Beans During Roasting Process	898
Rapid Analysis Procedures For Triglycerides And Fatty Acids As Pentyl And Phenethyl Esters For The Detection Of Butter Adulteration Using Chromatographic Techniques	837
Effects of sugar substitution with "Stevianna" on the sensory characteristics of muffins	806
Antioxidant and cytotoxicological effects of Aloe vera food supplements	789

Most Viewed Special Issue Articles

Article	Views
Antioxidant properties of popular turmeric (<i>Curcuma longa</i>) varieties from Bangladesh	1,825
ANTIOXIDANT, ANTIMICROBIAL ACTIVITY AND FATTY ACID PROFILE OF TWO MEXICAN VARIETIES OF CACTUS PEAR (<i>OPUNTIA</i>) SEED OIL	1,028
The Use of Starter Cultures in Traditional Meat Products	996
Modification of food systems by application of ultrasound	873
Health and safety considerations of fermented sausages	814
Formulation Of Zero-Trans Shortenings Produced From Palm Stearin And High Oleic Safflower Oil Blends	792
Phenolic Profile And Antioxidant Activity Of Crude Extracts From Microalgae And Cyanobacteria Strains	771
Cold Storage Of Two Selections Of Soursop (<i>Annona muricata</i> L.) In Nayarit, Mexico	714
Effect of frying treatments on texture and colour parameters of deep fat fried yellow fleshed cassava chips	646
Electrical Impedance Spectroscopy for Quality Assessment of Meat and Fish: A Review on Basic Principles, Measurement Methods and Recent Advances	640



Key Indexes

☆ Web of Science

☆ Scopus

[View all abstracting and indexing databases for this journal](#)

The Wiley Hindawi Partnership

Journal of Food Quality is a Wiley Hindawi Partnership Title. [Click here for more information.](#)