

1.36
CURRENT IMPACT FACTOR

1.41
CURRENT CITESCORE



858.0

Total authors



187

Total published articles

99
DAYS

Average time from submission to acceptance

42
DAYS

Average time from acceptance to publication

395

Total submitted articles

186

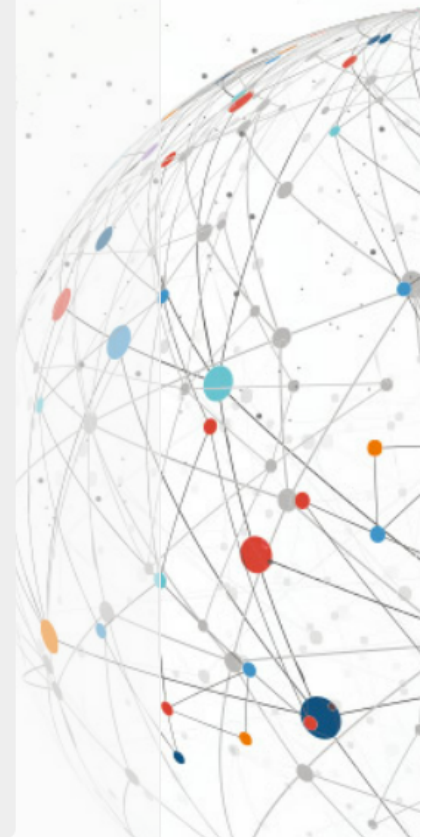
Total accepted articles

Most Viewed Articles

Article	Views
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Analysis of Sugarcane Juice Quality Indexes	4,135
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Impact of Different Extraction Solvents on Bioactive Compounds and Antioxidant Capacity from the Root of <i>Salacia chinensis</i> L.	2,964
The effect of chia seeds (<i>Salvia hispanica</i> L.) addition on quality and nutritional value of wheat bread	1,899
Physicochemical Changes of Cocoa Beans During Roasting Process	1,688
Comparative Analysis of Nutritional Value of <i>Oreochromis niloticus</i> (Linnaeus), Nile Tilapia, Meat from Three Different Ecosystems	1,619
Functional Dehydrated Foods for Health Preservation	1,498
Drip loss assessment by different analytical methods and their relationships with pork quality classification	1,355
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The Use of Starter Cultures in Traditional Meat Products	2,321
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Health and safety considerations of fermented sausages	2,013
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Effect of frying treatments on texture and colour parameters of deep fat fried yellow fleshed cassava chips	1,495
A comprehensive study on the effect of roasting and frying on fatty acids profiles and antioxidant capacity of almonds, pine, cashew and pistachio.	1,411
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