Editorial

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Editorial

The 10th Anniversary of Journal Activity

An overview on the published articles in Applied Food Biotechnology in 2021-2022

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Abstract

Applied Food Biotechnology is the first Iranian journal that considers biotechnological aspects of food sciences. As a pioneer, it has grown very fast in recent years and has indexed in reputable international databases such as Web of Sciences and Scopus, other than a national database accredited by the Ministry of Health, Science, Research and Technology of Iran as well as Ministry of Health and Medical Education. Several scientists in Iran and from abroad have been engaged in the journal as author, reviewer, and editorial team member. Applied Food Biotechnology has had impact factor of 1.4 since July 2023. The editorial team have been trying to make a broad audience in the globe and develop annual citations by publication of outstanding articles in the journal. To this regard, more than 80% of submissions have been rejected in the journal in 2023, due to their not-qualified writing, lack of novelty, inappropriate methodology etc. Despite the COVID-19 pandemic, a lot of manuscripts from outstanding authors were submitted to the journal during 2021-2022. Although, rate of submission was significantly decreased during this period of time, which seems to be related to the post-corona era and the damage to human society during 2020-2021. We are going to help the associated researchers to adhere the novel findings in applied food biotechnology in the world. The expert editorial board invites all professional scientists in the field of food biotechnology to join in the Applied Food Biotechnology journal by submission of original article, review article, meta-analysis and systematic review.

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1. Introduction

Applied Food Biotechnology (AFB) has entered a new era in 2023. It has achieved an impact factor of 1.4 by the Journal Citations Report (JCR) system. The journal is directed by 18 expert scientists in fields of Food Biotechnology, Food Science, Food Safety, Nutrition, Microbiology, Chemistry, Biochemistry and Nutraceutical Sciences from various countries. The AFB published 58 articles in 2021 and 2022. All the published articles are indexed in Web of Sciences (WOS), Scopus and other reputable databases. The published articles were written by outstanding Iranian authors as well as foreign authors from various countries including India, Indonesia, Brazil, Vietnam and Republic of Korea.

In this article, we have overviewed the journal flow in the last two years to provide the readers and the authors with a view on the past performance, policies and prospective of our publications for their further contribution to the journal. Moreover, we can find the gaps and the requirements for the upcoming issues by this editorial. Readers will be further familiar with the journal priorities and preferences in Food Biotechnology if they plan to submit their research studies in AFB. As Figure 1 shows, the journal has been indexed in Scopus since 2014.

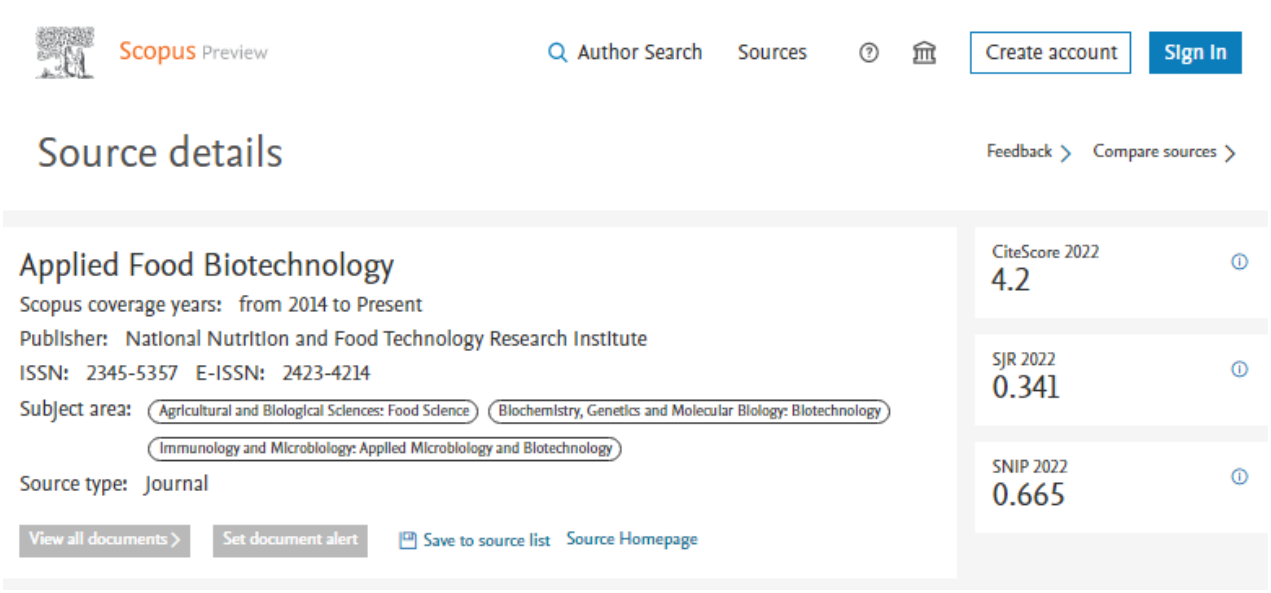

Figure 1. Source details of Applied Food Biotechnology in Scopus

The Citescore increased from 1.2 in 2017 to 4.25 in 2022 (Table 1). Scopus ranking of the journal is reported in Figure 2.

Table 1. An overeview of the Applied Food Biotechnology journal status in Scopus

No	Year	Cite Score	Citation in period	Coverage years	Published documents
1	2014	-			5
2	2015	-			29
3	2016	-			28
4	2017	1.2	110	2014-2017	89
5	2018	1.6	172	2015-2018	106
6	2019	2.5	259	2016-2019	102
7	2020	3.1	311	2017-2020	100
8	2021	4.1	449	2018-2021	107
9	2022	4.25	459	2019-2022	110
Total	-	-	1760	-	614

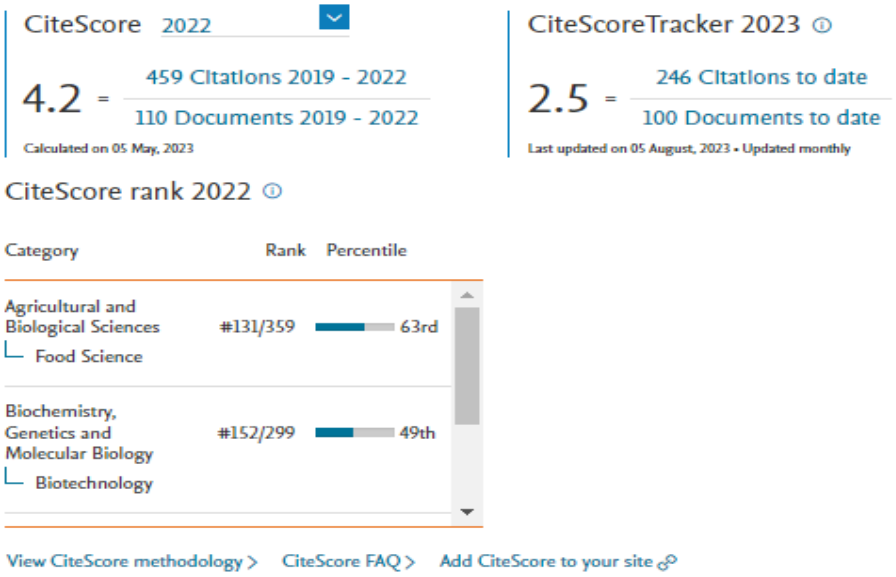

Figure 2. The latest Citescore and ranking of Applied Food Biotechnology, May 2021

Applied Food Biotechnology was ranked as a Q_2 journal in Food Science and Q_3 in Biotechnology, 2021. Due to unusual situation of life within 2020–2022, all aspects of human life changed dramatically; from which, academic life, research and reports were not exceptional. However, I personally expect a better situation in quality and quantity of the scientific reports in 2023. The current SJR of the journal is 0.34 based on the information reported in Scimago Journal and Country Rank website, available at https://www.scimagojr.com/journalsearch.php?q=21100847272&tip=sid&clean=0

Furthermore, AFB has been indexed in WOS database since 2016 as Emerging Source Citation index and listed in WOS database permanently since 2023 (IF = 1.4). In 2021, 152 manuscripts were submitted to the journal; of which, 31 manuscripts were published, 114 manuscripts were desk-rejected and seven manuscripts were rejected after review (acceptance and rejection rates respectively were 20 and 80%, 112 days from submission to acceptance). It was accounted as 126 submissions, 27 publications, 96 desk-rejections and three rejections after review in 2022 (acceptance and rejection rates respectively were 21 and 79%, 96 days from submission to acceptance). The average processing time from submission to acceptance included 104 days, while the manuscripts not fitted to the journals policies and/or those not qualified enough were rejected by the editorial team within ten days. All the manuscripts that passed the initial assessment (screening) were included in the review process by at least three peer reviewers. In 2021 and 2022, 134 specified reviewers participated in the journal. Of publications within these two years, 46 publications were original articles and 12 publications were review articles. Scope of the articles were included to immuno-stimulation [1], salivary microbiota [2], natural antibiotics [3], micro-algae [4-6], waste management [7-11], bioprocess and microbial growth optimization [12-24], probiotics, prebiotics and their functional properties [25-38], food fortification [39-41], microbial diversity of foods [42] and food safety and technology [43–58]. Table 2 shows a rejection rate of 45% for total submissions and 88% for the submissions during the last three months, which was majorly due to the scope and quality of the studies.

Despite COVID-19 pandemic worldwide, we had outstanding original research and review manuscripts from all over the world written by prestigious scientists. Hence, we would like to thank all the authors for their collaboration. The editorial team have been trying to publish well-defined and qualified studies in the scope to help researchers develop their studies. Therefore, excellent scientists were invited to submit their studies to the journal. We are planning to improve the quality of publications and we would like to invite all researchers in the field of Food and Biotechnology to join us in the next issues. Again, we thank all the authors, who trusted the journal team in 2021 and 2022, and look for their further assistance in promotion of the journal.

Table 2. Statistics of the editorial activities in Applied Food Biotechnology

Trends	Coverage	Filter
	2023/05/28--2023/08/26	Total
Submissions received	19	1008 (102/year)
Submissions accepted	5	227 (27/year)
Submissions declined	15	451 (47/year)
Submissions declined (desk reject)	13	332 (100/year)
Submissions declined (after review)	2	119 (14/year)
Submissions published	5	242 (27/year)
Other submissions	1	72
Submissions in progress	0	62
Imported submissions	1	10
Days to first editorial decision	13	35
Days to accept	49	118
Days to reject	17	15
Acceptance rate	13%	23%
Rejection rate	88%	45%
Desk reject rate	75%	33%
After review reject rate	13%	12%

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مروری بر مقالات منتشر شده در بیوتکنولوژی غذایی کاربردی در سال ۲۰۲۲-۲۰۲۱

معصومه مسلمی.

مرکز تحقیقات حلال، سازمان غذا ودارو، وزارت بهداشت، درمان و آموزش پزشکی، تهران ، ایران

چکیده

مجله بیوتکنولوژی غذایی کاربردی اولین مجله ایرانی است که به جنبه های بیوتکنولوژی علوم غذایی می‌پردازد و به عنوان یک مجله پیشگام، در سال های اخیر رشد بسیار سریعی داشته است. همچنین مجله در پایگاه‌های معتبر بین‌المللی مانند Web of Sciences و Scopus به غیر از پایگاه‌های ملی معتبر وزارت علوم، تحقیقات و فناوری ایران و وزارت بهداشت، درمان و آموزش پزشکی نمایه شده است. دانشمندان متعددی در ایران و خارج از کشور به عنوان نویسنده، داور و عضو گروه تحریریه در مجله مشغول به کار بوده‌اند. بیوتکنولوژی غذایی کاربردی از ژوئیه ۲۰۲۳ دارای ضریب تأثیر ۱/۴ شده است. تیم سردبیران در تلاش است تا مخاطبان گسترده‌ای را در جهان ایجاد کند و با انتشار مقالات برجسته در مجله، استنادهای سالانه را توسعه دهد. در این راستا، بیش از ۸۰ درصد مقالات ارسالی در سال ۲۰۲۳ در مجله رد شده است که به دلیل نگارش غیرحرفه‌ای، نوآوری کم، روش‌شناسی نامناسب و غیره. با وجود همه‌گیری ناشی از ویروس COVID-19، دست‌نوشته‌های بسیاری از نویسندگان برجسته در طول سال‌های ۲۰۲۱-۲۰۲۲ به مجله ارسال و چاپ شد، اما به هر حال میزان ارسال مقاله در این دوره زمانی نسبت به دوره‌های مشابه ثبلی به میزان قابل توجهی کاهش یافته بود که به نظر می‌رسد به دوران پسا کورنا و آسیب‌های جامعه بشری در خلال ۲۰۲۰ تا ۲۰۲۱ مربوط باشد. ما قصد داریم به محققان مرتبط کمک کنیم تا به یافته‌های جدید در بیوتکنولوژی غذایی کاربردی در جهان دسترسی داشته باشند. تیم سردبیران خبره از کلیه دانشمندان حرفه ای در زمینه بیوتکنولوژی مواد غذایی دعوت می‌کند تا با ارسال مقاله اصلی، مقاله مروری، متاآنالیز و مرور سیستماتیک در مجله کاربردی بیوتکنولوژی مواد غذایی عضو شوند.

تعارض منافع: نویسندگان اعلام می‌کنند که هیچ نوع تعارض منافعی مرتبط با انتشار این مقاله ندارند.

تاریخچه مقاله

دریافت ۱۴ آگوست ۲۰۲۳
داوری ۳۰ آگوست ۲۰۲۳
پذیرش ۵ سپتامبر ۲۰۲۳

واژگان کلیدی

- بیوتکنولوژی غذایی کاربردی
- مقاله
- نمایه سازی
- انتشار
- ارسال

***نویسنده مسئول**

معصومه مسلمی

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