

Publicaciones 2022

1. Achir, N., Servent, A., Soto, M., & Dhuique-Mayer, C. (2022). Feasibility of individual carotenoid quantification in mixtures using UV-Vis spectrophotometry with multivariate curve resolution alternating least squares (MCR-ALS). *Journal of Spectroscopy*. <https://doi.org/10.1155/2022/4509523>
2. Álvarez-Figueroa, M. L., Pineda-Castro, M. L., Chacón-Villalobos, A., & Cubero-Castillo, E. (2022). Características fisicoquímicas y sensoriales de leches caprina y bovina enteras, descremadas y deslactosadas. *Agronomía Mesoamericana*, 47039-47039. <https://doi.org/10.15517/am.v33i2.47039>
3. Araya-Morice, A., Mora-Norori, A. L., Cubero-Castillo, E., Azofeifa, A., & Araya-Quesada, Y. (2022). Physico-chemical and sensory characterization of two rice (*Oryza sativa*) varieties during aging process. *Agronomy Mesoamerican*, 33, 51586. <https://doi.org/https://doi.org/10.15517/am.v33iEspecial.51586>
4. Artavia, G., Arias-Álvarez, C., Cortés-Herrera, C., & Granados-Chinchilla, F. (2022). Physicochemical and sensory assessment of partial corn substitutions with carotenoid-containing non-traditional flours during tortilla preparation. *Cogent Food & Agriculture*, 8:1. <https://doi.org/10.1080/23311932.2022.2122273>
5. Barboza, N., Martínez, Y. (2022). Begomoviruses in crops with economic interest for North and Central America. (R.K. Gaur, P. Sharma, H. Czosnek, Eds). In: *Geminivirus: Detection, Diagnosis and Management*. Elsevier. 655 pp. DOI: <https://doi.org/10.1016/B978-0-323-90587-9.00020-1>. ISBN: 9780323907118
6. Esquivel, P., Usaga, J., Schweiggert, R., Steingass, C. B., & Jiménez, V. M. (2022). Effect of Processing on Biofunctionality of Selected Tropical Fruit Juices. *ACS Food Science & Technology*, 2(3), 455-473. <https://doi.org/10.1021/acsfoodscitech.1c00414>
7. Fallas Rodríguez, P., Viquez Barrantes, D., Cortés-Muñoz, M., & Cubero Castillo, E. (2022). Thinking of an Appellation of Origin? Proving the sensory typicity of traditional fresh Turrialba cheese. *International Journal of Dairy Technology*, 75(1), 246-257. <https://doi.org/10.1111/1471-0307.12815>
8. Gamboa, P., Worsfold, J., Davidovich, G., Acosta, O., & Usaga, J. (2022). Headspace control and antimicrobials: inhibition strategies to prevent growth of *Alicyclobacillus acidoterrestris* in orange juice. *Letters in Applied Microbiology*. <https://doi.org/10.1111/lam.13788>
9. Guadamuz-Mayorga, C., Cubero-Castillo, E., Azofeifa, A., Montero, M., & Araya-Morice, A. (2022). Physicochemical characterization and consumer preference of rice (*Oryza sativa*) varieties grown in Costa Rica. *Archivos Latinoamericanos de Nutrición*, 72(3), 75–83. <https://doi.org/10.37527/2022.72.3.00x>
10. Guier-Serrano, M., Davidovich-Young, G., Wong-González, E., & Cubero-Castillo, E. (2022). Calidad microbiológica y fisicoquímica y sabor de huevos de gallina de producción convencional o pastoreo. *Agronomía Mesoamericana*, 45264-45264. <https://doi.org/10.15517/am.v33i1.46140>

11. Hernández-León, A. Artavia, G. Cortés-Herrera, C. Granados-Chinchilla, F. (2022). Chromatographic determination of major components in energy drinks and sport aids commercialized in Costa Rica. *Journal of Food and Nutrition Research*. ISSN 1336-8672
12. Jiménez V. M., Chacón-Ordóñez, T., Esquivel, P. (2022). Mamey sapote (*Pouteria sapota* Jacq.). In: Sivakumar D, Netzel M, Sultanbawa Y (eds) *Handbook of Phytonutrients in Indigenous Fruits and Vegetables*. CAB International, pp. 455-469. <https://doi.org/10.1079/9781789248067.0031>.
13. López-Calvo, R., Hidalgo-Viquez, C., Mora-Villalobos, V., González-Vargas, M., Alvarado, R., Peña-Vásquez, M., Barboza, N., Redondo-Solano, M. (2022). Analysis of knowledge, attitude, and practices (KAP) regarding food allergies in social network users in Costa Rica. *Food Control*, 109031. <https://doi.org/10.1016/j.foodcont.2022.109031>
14. Maliano M.R., Rojas, M. R., Macedo M.A., Barboza, N., Gilbertson, RL. (2022). The invasion biology of tomato begomoviruses in Costa Rica reveals neutral synergism that may lead to increased disease pressure and economic loss. *Virus research*: 198793. <https://doi.org/10.1016/j.virusres.2022.198793>.
15. Montero, M., Acosta, O., Bonilla. A. (2022) Membrane fractionation of gelatins extracted from skin of yellowfin tuna (*Thunnus albacares*): effect on molecular sizes and gelling properties of fractions, *CyTA - Journal of Food*, 20:1, 183-189, <https://doi.org/10.1080/19476337.2022.2107707>
16. Montero, M. L., Rojas-Garbanzo, C., Usaga, J., & Pérez, A. M. (2022). Composición nutricional, contenido de compuestos bioactivos y capacidad antioxidante hidrofílica de frutas costarricenses seleccionadas. *Agronomía Mesoamericana*, 46175-46175. <https://doi.org/10.15517/am.v33i2.46175>
17. Montero-Zamora, J., Rojas-Vargas, M. D., Barboza, N., López-Gómez, J. P., Mora-Villalobos, J. A., & Redondo-Solano, M. (2022). Potential of new bacterial strains for a multiproduct bioprocess application: a case study using isolates of lactic acid bacteria from pineapple silage of costa rican agro-industrial residues. *Fermentation*, 8(8), 361. <https://doi.org/10.3390/fermentation8080361>
18. Montero Zamora, J. P., Fernández Fernández, S., Redondo Solano, M., Mazón Villegas, B., Mora Villalobos, J. A., & Barboza Vargas, N. M. (2022). Assessment of different lactic acid bacteria isolated from agro-industrial residues: first report of the potential role of *Weissella soli* for lactic acid production from milk whey. *Applied Microbiology*, 2(3), 626-635. <https://doi.org/10.3390/applmicrobiol2030048>
19. Montoya-Arroyo, A., Toro-González, C., Sus, N., Warner, J., Esquivel, P., Jiménez, V. M., Frank, J. (2022). Vitamin E and carotenoid profiles in leaves, stems, petioles and flowers of stinging nettle (*Urtica leptophylla* Kunth) from Costa Rica. *Journal of the Science of Food and Agriculture*. <https://doi.org/10.1002/jsfa.11985>
20. Montoya-Arroyo, A., Lehnert, K., Lux, P. E., Jiménez, V. M., Esquivel, P., Silva-Benavides, A. M., ... & Frank, J. (2022). 11'- α -Tocomonoenol is the major α -tocomonoenol isomer in cyanobacteria and microalgae from Costa Rica. *Journal of Food Composition and Analysis*, 107, 104325. <https://doi.org/10.1016/j.jfca.2021.104325>

21. Quesada-Valverde, M., Artavia, G., Granados-Chinchilla, F., & Cortés-Herrera, C. (2022). Acrylamide in foods: from regulation and registered levels to chromatographic analysis, nutritional relevance, exposure, mitigation approaches, and health effects. *Toxin Reviews*, 1-31. <https://doi.org/10.1080/15569543.2021.2018611>
22. Rodríguez, V. B., Chacón-Villalobos, A., & Araya-Quesada, Y. (2022). Efectos de un conservante natural a base de caña de azúcar, y lactato de sodio, sobre las características y aceptación del jamón prensado. *UNED Research Journal*, 14(2), e4200-e4200. <https://doi.org/10.22458/urj.v14i2.4200>
23. Sancho, E., Granados-Chinchilla, F., Barquero-Calvo, E. (2022). Determination of streptomycin and doxycycline using LC/MS towards an effective treatment against an experimental *Brucella abortus* infection in mice, *Journal of Microbiological Methods*, 106436, <https://doi.org/10.1016/j.mimet.2022.106436>
24. Schmidt-Durán, A., Calvo-Castro, L. A., Alvarado-Ulloa, C., Acosta-Montoya, O., & Rodríguez-Monroy, M. (2022). Cell suspension cultures for the production of antioxidant phenolic compounds: experiments with tropical highland blackberry (*Rubus adenotrichos* Schltdl. cv. Vino). *Plant Cell, Tissue and Organ Culture (PCTOC)*, 1-8. <https://doi.org/10.1007/s11240-022-02428-9>
25. Usaga, J., Barahona, D., Arroyo, L., Esquivel, P. (2022). Probiotics survival and betalains stability in purple pitaya (*Hylocereus* sp.) juice. *NFS Journal*. *NFS Journal*, 27: 47-53, <https://doi.org/10.1016/j.nfs.2022.05.001>.
26. Usaga, J., Beauvais, W., Englishbey, AK et al. (2022). Inactivation of *Salmonella* and *Escherichia coli* in surface agricultural water using a commercial UV processing unit. *Food Protection Trends* 42(5): 377–382, <https://doi.org/10.4315/FPT-22-003>