

## **Publicaciones 2019**

1. Barboza, N., Esker, P., Inoue Nagata, A.K. Moriones, E. (2019). Genetic diversity and geographic distribution of *Bemisia tabaci* and *Trialeurodes vaporariorum* in Costa Rica. *Annals of Applied Biology*. 174(2):248-261 <https://doi.org/10.1111/aab.12490>
2. Barboza, N., Hernández, E., Inoue-Nagata, A. K., Moriones, E., Hilje, L. 2019. Achievements in the epidemiology of begomoviruses and their vector *Bemisia tabaci* in Costa Rica. *Revista de Biología Tropical*. 67(3):419-453. <https://doi.org/10.15517/RBT.V67I3.33457>
3. Chacón-Ordóñez, T., Esquivel, P., Quesada, S., Jiménez, R., Cordero, A., Carle, R., Schweiggert, R.M. (2019). Mamey sapote fruit and carotenoid formulations derived there of are dietary sources of vitamin A-A comparative randomized cross-over study. *Food Research International*. 122:340-347. <https://doi.org/10.1016/j.foodres.2019.04.009>
4. Chaves, C., Esquivel, P. (2019). Ácidos clorogénicos presentes en el café: capacidad antimicrobiana y antioxidante. *Agronomía Mesoamericana* 30(1):299-311. <https://doi.org/10.15517/am.v30i1.32974>
5. Cortés-Herrera, C., Chacón, A., Artavia, G., Granados-Chinchilla, F. (2019). Simultaneous LC/MS Analysis of Carotenoids and Fat-Soluble Vitamins in Costa Rican Avocados (*Persea americana* Mill.) *Molecules*. 24(24):4517. <https://doi.org/10.3390/molecules24244517>
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8. Cubero-Castillo, E., Ramírez-Gutiérrez, M., Araya-Quesada, Y., & O'Mahony, M. (2019). The beta-binomial: A preliminary comparison of smaller samples having many replications versus larger samples having fewer replications. *Journal of Sensory Studies*, 34(1), e12477. <https://doi.org/10.1111/joss.12477>
9. Esquivel, P., Jiménez, V. M. (2019). Valuable compounds in coffee by-products. In *Green Extraction and Valorization of By-Products from Food Processing*. In Barba, F.J., Rosello-Soto, E., Brncic, M., Lorenzo, J.M. (Ed.), CRC Press. 11:277-292. <https://doi.org/10.1201/9780429325007>
10. Leiva, A., Molina, A., Redondo-Solano, M., Artavia, G., Rojas-Bogantes, L., Granados-Chinchilla, F. (2019). Pet Food Quality Assurance and Safety and Quality Assurance Survey within the Costa Rican Pet Food Industry. *Animals*. 9(11):980. <https://doi.org/10.3390/ani9110980>

11. Lieb, V.M., Schex, R., Esquivel, P., Jiménez, V.M., Schmarr, H.G., Carle, Steingass, C.B. (2019). Fatty acids and triacylglycerols in the mesocarp and kernel oils of maturing Costa Rican *Acrocomia aculeata* fruits. *NFS Journal*. 14:6-13. <https://doi.org/10.1016/j.nfs.2019.02.002>
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13. Mayorga-Gross, A.L., Esquivel, P. (2019). Impact of Cocoa Products Intake on Plasma and Urine Metabolites: A Review of Targeted and Non-Targeted Studies in Humans. *Nutrients*. 11(5):1163. <https://doi.org/10.3390/nu11051163>
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15. Roascio-Albistur, A., Gámbaro, A., Ivankovich, C. (2019). Consumers' perception of olive oil-based dressings evaluated by complementary techniques: Focus group and word association. *International Journal of Gastronomy and Food Science*. 18, 100176. <https://doi.org/10.1016/j.ijgfs.2019.100176>
16. Rojas-Garbanzo, C., Zimmermann, B. F., Montero-Díaz, M.L., Winter, J. & Schieber, A. (2019). Phytochemicals in Costa Rican guava (*Psidium friedrichsthalianum* Nied.) fruit an juice – Characterization by UHPLC-DAD-MS. *Journal of Food Composition and Analysis*, 75: 26-42
17. Santos da Silveira, J., Durand, N., Lacour, S., Belleville, M.P., Perez, A.M., Loiseau, G., Dornier, M. (2019). Solid-state fermentation as a sustainable method for coffee pulp treatment and production of an extract rich in chlorogenic acids. *Food and Bioprocess Processing*, 115:175-184. <https://doi.org/10.1016/j.fbp.2019.04.001>
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19. Soto, M., Pérez, A.M., Cerdas, M.M., Vaillant, F., Acosta, O. (2019). Physicochemical characteristics and polyphenolic compounds of cultivated blackberries in Costa Rica. *Journal of Berry Research*, 9(2):283-296. <https://doi.org/10.3233/JBR-180353>
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21. Vindas-Angulo, L., Rodríguez-Arce, N., Araya-Quesada, Y. (2019). Influencia de las características químicas y el tiempo de almacenamiento en el contenido de nitrito de sodio en salchichas elaboradas industrialmente. *RECYT*. 21(31):36-41