

Publicaciones 2020

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3. Barboza, N., Usaga, J. 2020. Lactic Acid Bacteria (LAB) Applications in the Food Industry: Probiotic Foods-A Mini Review. *Journal of Nutrition & Food Industry*. 3(1), 019.
4. Can, X., Barboza, N., Fuchs, E., Hernández, E. 2020. Spatial distribution of whitefly species (Hemiptera: Aleyrodidae) and identification of their secondary bacterial endosymbionts in tomato fields in Costa Rica. *Journal of Economic Entomology*. 113 (6): 2900–2910. <https://doi.org/10.1093/jee/toaa215>
5. Erşan, S., Berning, J.C., Esquivel, P., Jiménez, V.M., Carle, R., May, B., Schweiggert, R.M., Steingass, C.B. 2020. Phytochemical and mineral composition of fruits and seeds of wild-growing *Bactris guineensis* (L.) H.E. Moore palms from Costa Rica. *Journal of Food Composition and Analysis*. 94 (2020) 103611. <https://doi.org/10.1016/j.jfca.2020.103611>
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8. Montero, M., Acosta, O. 2020. Tuna skin gelatin production: optimization of extraction steps and process scale-up. *CyTA Journal of Food*. 18(1), 580-590. <https://doi.org/10.1080/19476337.2020.1801849>
9. Montero-Zamora, J., Cortés-Muñoz, M., Esquivel, P., Mora-Villalobos, J., Velázquez, C. Growth conditions and survival kinetics during storage of *Lactobacillus rhamnosus* GG for the design of a sustainable probiotic whey-based beverage containing Costa Rican guava fruit pulp. *Journal of Food Science*. 85(10): 3478-3486. <https://doi.org/10.1111/1750-3841.15430>
10. Quesada, M.S., Azofeifa, G., Campone, L., Pagano, I., Pérez, A.M., Cortés, C., Rastrelli, L., Quesada, S. (2020) *Bactris guineensis* (Arecaceae) extract: polyphenol characterization, antioxidant capacity and cytotoxicity against cancer cell lines. *Journal of Berry Research*. 10(3): 329-344

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