

## **Publicaciones 2023**

1. Avîrvarei, A.C., Salant, L.C., Pop, C.R., Mudura, E., Pasqualone, A., Anjos, O., Barboza, N., Usaga, J., D'arab, C.P., Burja-Udrea, C., et al. (2023). Fruit-based fermented beverages: contamination sources and emerging technologies applied to assure their safety. *Foods*, 12, 838. <https://doi.org/10.3390/foods12040838>
2. Barboza, N., Brenes-Guillén, L., Uribe, L., & WingChing-Jones, R. (2023). Silage quality and bacterial diversity of silages inoculated with *Listeria monocytogenes* and *Lactocaseibacillus paracasei*\_6714: *Revista de Biología Tropical*, 71(1).
3. Cortés-Herrera, C., Artavia, G., Quirós-Fallas, S., Calderón-Calvo, E., Leiva, A., Vasquez-Flores, J., & Granados-Chinchilla, F. (2023). Analysis of Minerals in Foods: A Three-year Survey from Costa Rican Market Products. *Journal of Food Research*, 12(1). <https://doi.org/10.5539/jfr.v12n1p9>
4. Durán-Castañeda, A. C., Cárdenas-Castro, A. P., Pérez-Jiménez, J., Pérez-Carvajal, A. M., Sánchez-Burgos, J. A., Mateos, R., & Sáyago-Ayerdi, S. G. (2023). Bioaccessibility of phenolic compounds in *Psidium guajava* L. varieties and *P. friedrichsthalianum* Nied. after gastrointestinal digestion. *Food Chemistry*, 400, 134046. <https://doi.org/10.1016/j.foodchem.2022.134046>
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6. Jara-Solís, F., Araya-Quesada, Y., O'Mahony, M., & Cubero-Castillo, E. (2023). Is the R-index method for eliciting preference measures from the 9-point hedonic scale fit for purpose?. *Food Quality and Preference*, 103, 104710. <https://doi.org/10.1016/j.foodqual.2022.10471>
7. Mayorga-Gross, A.L., & Montoya-Arroyo, A. (2023). Chapter 3—Cacao. En I. Zabetakis, A. Tsoupras, R. Lordan, & D. Ramji (Eds.), *Functional Foods and Their Implications for Health Promotion* (pp. 55-95). Academic Press. <https://doi.org/10.1016/B978-0-12-823811-0.00009-2>
8. Quirós-Martínez, M. C., Chacón-Villalobos, A., Pineda-Castro, M. L., & Alfaro-Álvarez, I. (2023). Características fisicoquímicas y sensoriales de chocolates de leche caprina y bovina. *Agronomy Mesoamericana*, 49092-49092. <https://doi.org/10.15517/am.v34i1.49092>
9. Redondo-Solano, M., Cordero-Calderón, V., & Araya-Morice, A. (2023). Calidad microbiológica del chorizo crudo expandido en el Gran Área Metropolitana de Costa Rica. *Agronomía Mesoamericana*, 50999. <https://doi.org/10.15517/am.v34i1.50999>

10. Steingass, C. B., Burkhardt, J., Bäumer, V., Kumar, K., Mibus-Schoppe, H., Zinkernagel, J., Esquivel, P., Jiménez V., & Schweiggert, R. (2023). Characterisation of acylated anthocyanins from red cabbage, purple sweet potato, and *Tradescantia pallida* leaves as natural food colourants by HPLC-DAD-ESI (+)-QTOF-MS/MS and ESI (+)-MSn analysis. *Food Chemistry*, 135601.
11. Wu-Wu, J. W. F., Guadamuz-Mayorga, C., Oviedo-Cerdas, D., & Zamora, W. J. (2023). Antibiotic Resistance and Food Safety: Perspectives on New Technologies and Molecules for Microbial Control in the Food Industry. *Antibiotics*, 12(3), 550; <https://doi.org/10.3390/antibiotics12030550>.