

Publicaciones 2023

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4. Castro-Alvarado, H., Davidovich-Young, G., & Wong-González, E. (2023). Quality, during storage, of chicken eggs (*Gallus gallus domesticus*) coated with oil. *UNED Research Journal*, 15(2), e4685. <https://doi.org/10.22458/urj.v15i2.4685>
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10. Herrera-Stanziola, J., Chacón-Villalobos, A., & Pineda-Castro, M. L. (2023). Caracterización fisicoquímica y microbiológica de carne de conejo "Nueva Zelanda" y efecto del marinado con CaCl₂. *Agronomía Mesoamericana*, 51204-51204. <https://doi.org/10.15517/am.2023.51204>

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20. Víquez-Barrantes, D., Incer-González, A., Acosta, O., Usaga, J. (2023). Análisis de posibles peligros en leche materna donada. Revisión. *Archivos Latinoamericanos de Nutrición (ALAN)*, 73 (1). <https://doi.org/10.37527/2023.73.1.005>

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