

## **Publicaciones 2021**

1. Araya-Morice, A., De Gobba, C., Lametsch, R., Ruiz-Carrascal, J. (2021). Effect of the addition of cheese powder and salt content on sensory profile, physicochemical properties and  $\gamma$ -glutamyl kokumi peptides content in dry fermented sausages. *European food research & technology*, 247, 2027-2037. <https://doi.org/10.1007/s00217-021-03769-z>
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3. Artavia, G. & Granados-chinchilla, F. (2021). Discrimination, Quantitation, and Identification of Edible Vegetable Oil Blends Based on Their Fatty Acid Profiles. *Akademik Gida*, 19 (3), 244-256. <https://doi.org/10.24323/akademik-gida.1011209>
4. Artavia, G., Cortés-Herrera, C., Granados-Chinchilla, F. (2021). Selected Instrumental Techniques Applied in Food and Feed: Quality, Safety and Adulteration Analysis. *Foods*, 10(5), 1081. <https://doi.org/10.3390/foods10051081>
5. Beauvais, W., Englishbey, A.K., Marconi, C.M., Cholula, U., Belias, A.M., Wemette, M., Usaga, J., Churey, J.J., Worobo, R.W., Enciso, J., Anciso, J.R., Nightingale, K., Ivanek, R. 2021. The effectiveness of treating irrigation water using ultraviolet radiation or sulfuric-acid fertilizer for reducing generic *Escherichia coli* on fresh produce – a controlled intervention trial. *Applied Microbiology*. <https://doi.org/10.1111/jam.15011>
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8. Cortés-Herrera, C., Quirós-Fallas, S, Calderón-Calvo, E., Cordero-Madrigal, R., Jiménez, L., Granados-Chinchilla, F., Artavia, G. (2021). Nitrogen/protein and one-step moisture and ash examination in foodstuffs: Validation case analysis using automated combustion and thermogravimetry determination under ISO/IEC 17025 guidelines.
9. Garrido, D., Gallardo, R.K., Ross, C.F., Montero, M.L., and Tang, J. (2021). The effect of intrinsic and extrinsic quality on the willingness to pay for a convenient meal: A combination of home-use-test with online auctions. *Journal of Sensory Studies*, 36(5), e12682. <https://doi.org/10.1111/joss.12682>

10. Hidalgo Víquez, C., Campos Morales, J., Molina Castro, M., Cortés, C. (2021). Analysis of methodological components and available resources in Costa Rica to generate food composition data. *Journal of Food Composition and Analysis* 106:104294. <https://doi.org/10.1016/j.jfca.2021.104294>
11. López-Calvo R., Víquez-Barrantes D., Araya-Arce T. (2021). Incorporación de proteína de suero dulce en un yogur batido bajo en grasa. *Agronomía Mesoamericana*. 32(3):949-962. <https://doi.org/10.15517/am.v32i3.42883>
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15. Montero, M.L., Garrido, D., Gallardo, R.K., Tang, J., & Ross, C.F. (2021). Consumer acceptance of a ready-to-eat meal during storage as evaluated with a home-use test. *Foods*, 10, 1623. <https://doi.org/10.3390/foods10071623>
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20. Soto, M., Pérez, A.M., Servent, A., Vaillant, F., Achir, N. (2021). Monitoring and modelling of physicochemical properties of papaya chips during vacuum frying to control their sensory attributes and nutritional value, *Journal of Food Engineering*, 299, 110514, <https://doi.org/10.1016/j.jfoodeng.2021.110514>.
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25. Wen Fang Wu Wu, J., Redondo-Solano, M., Uribe, L., WingChing-Jones, R., Usaga, J., Barboza, N. (2021). First characterization of the probiotic potential of lactic acid bacteria isolated from Costa Rican pineapple silages. *PeerJ* 9:e12437. <https://doi.org/10.7717/peerj.12437>