

Publicaciones 2024

1. Bonilla, A.I., Usaga, J., Cortés, C., Pérez, A.M. 2024. Effect of thermal treatment on selected bioactive compounds and physicochemical properties of a blackberry-soy-flaxseed beverage. *NFS Journal*, 35, 100177. <https://doi.org/10.1016/j.nfs.2024.100177>
2. Brenes-Fernández, N., Acosta, O., Ramírez-Sánchez, M., Usaga, J. 2024. Survival of *E. coli* in banana peels after sanitization with sodium hypochlorite and during simulated export transport conditions. *Food Protection Trends*, 44(2): 95-101.
3. Esquivel, P. (2024). Chapter 6—Betalains. In R. Schweiggert (Ed.), *Handbook on Natural Pigments in Food and Beverages*. (Second Edition) (pp. 147–167). Woodhead Publishing, 50, 100791. DOI: <https://doi.org/10.1016/B978-0-323-99608-2.00002-1>
4. Fallas, P., Prichard, C., Siljee, M. 2024. Making sheep milk consumption more attractive through positive product interaction. In Bonacho, R., Eidler, M., Massari, S., & Pires, M.J. (Eds.), *Experiencing and Envisioning Food: Designing for Change* (1st ed., pp.79-85). CRC Press. <https://doi.org/10.1201/9781003386858>
5. Montero, M. L., Colonna, A. E., Gallardo, R. K., & Ross, C. F. (2024). Sensory profiling of pears from the Pacific Northwest: Consumers' perspective and descriptive analysis. *Journal of Food Science*, 89, 1225–1242. <https://doi.org/10.1111/1750-3841.16913>.
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8. Schmidt-Durán, A., Rodríguez-Monroy, M., & Acosta-Montoya, O. (2024). La mora tropical de altura (*Rubus adenotrichos* Schltdl.) como potencial alimento funcional: una mirada a las investigaciones realizadas. *Revista Tecnología en Marcha*. 37(1),128–148. <https://doi.org/10.18845/tm.v37i1.6654>
9. Viquez-Barrantes, D., Wong, E., & Usaga, J. (2024). Safety assurance assessment of palmito cheese: A Mesoamerican pasta filata unripe artisanal cheese. *International Dairy Journal*, 105837. <https://doi.org/10.1016/j.idairyj.2023.105837>
10. Zamora, A., Mayorga, A., Cortés, G., Fallas, P. 2024. Envisioning sustainable futures through co-creation of cocoa food products. In Bonacho, R., Eidler, M., Massari, S., & Pires, M.J. (Eds.), *Experiencing and Envisioning Food: Designing for Change* (1st ed., pp.199-205). CRC Press. <https://doi.org/10.1201/9781003386858>

11. Zumbado-Chinchilla C, Arroyo-Esquivel L, Cortés-Muñoz M, Incer-González A I, Esquivel P. (2024). Effect of Lipid Addition on Carotenoid Bioaccessibility in a Dairy-Based Papaya (*Carica Papaya*) Beverage. ACS Food Sci. Technol. <https://doi.org/10.1021/acsfoodscitech.3c00447>