

Publicaciones 2025

1. Arroyo-Esquivel, L., Jiménez, V. M., Vásquez, F., & Esquivel, P. (2025). Plasticizers improved flexibility, homogeneity, and color stability in pitahaya (*Hylocereus* sp.) peel-based biopolymer films aimed at food packaging. *Industrial Crops and Products*, 227, 120757. <https://doi.org/10.1016/j.indcrop.2025.120757>
2. Arroyo-Esquivel, L., Rincón, E., Jiménez, V. M., Vásquez, F., Esquivel, P., Espinosa, E., & Rodríguez, A. (2025). Valorization of Red Pitahaya (*Hylocereus* sp.) Peel Through a Multi-Product Cascade Biorefinery Approach Towards Bioactive Food Packaging Films. *Food Biophysics*, 20(1), 1-17. <https://doi.org/10.1007/s11483-024-09907-w>
3. Benítez-González, A. M., Gómez-Gómez, L., Ahrazem, O., Esquivel, P., Stinco, C. M., & Meléndez-Martínez, A. J. (2025). Isolation of carrot chromoplasts and assessment of their carotenoid content and bioaccessibility. *Molecules*, 30(6), <https://doi.org/10.3390/molecules30061267>
4. Cortés Meneses, L., Castro, J. D. L., Murillo Vega, F., Villalta-Romero, F., Brenes, A. U., & Wu-Wu, J. W. F. (2025). Development of a methodology for the extraction of potential food-grade Phycocyanin from *Arthrospira maxima*. *Journal of Food Science*, 90(5), e70240. <https://doi.org/10.1111/1750-3841.70240>
5. López-Calvo, R., Montero-Barrantes, M., González-Vargas, M., Henderson-García, M., & Víquez-Barrantes, D. (2025). Allergen Management in Costa Rican Food Industries: Challenges and Future Actions. *Food and Humanity*, 100502. <https://doi.org/10.1016/j.foohum.2025.100502>
6. Piedra, V., Usaga, J., Redondo-Solano, M., Uribe-Lorío, L., Valenzuela-Martínez, C., & Barboza, N. (2025). Inhibiting potential of selected lactic acid bacteria isolated from Costa Rican agro-industrial waste against *Salmonella* sp. in yogurt. *Italian Journal of Food Safety*, 14(1). <https://doi.org/10.4081/ijfs.2024.12494>
7. Rojas, G., Esquivel, P., Acosta, O., Usaga, J. (2025). Microbial safety and quality indicators of UV-treated tropical fruit beverages. *Food Science and Technology International*. <https://doi.org/10.1177/10820132251324>
8. Schmidt-Durán, A., Calvo-Castro, L. A., Acosta-Montoya, O., & Rodríguez-Monroy, M. (2025). Comparative Analysis of Polyphenolic Compound Production from *Rubus adenotrichos* Schltdl. in a Stirred Tank Bioreactor Using Two Different Impellers. *Biocatalysis and Agricultural Biotechnology*, 103516. <https://doi.org/10.1016/j.bcab.2025.103516>
9. Vinas, M., Irías-Mata, A., Chacón-Ordoñez, T., Quesada-Grosso, R., Arce-Villalobos, K., Holst-Sanjuán, A., ... & Sandi-Bolaños, C. (2025). Polyphenols from Common Beans (*Phaseolus vulgaris* L.) with Antimycotoxigenic Potential against Fumonisin B1. *ACS Food Science & Technology*. <https://doi.org/10.1021/acsfoodscitech.4c00640?urlappend=%3Fref%3DPDF&jav=VoR&rel=cite-as>

10. Wexler, L., Cubero-Castillo, E., Vega-Aguilar, C. A., Alvarado-Marengo, P. & Hernández-Gómez, L. (2025). Fermentation time effect on the quality of ancestral cocoa cultivars from Upala, Costa, using physicochemical and sensory characteristics. *CyTA - Journal of Food*, 23:1, 2486226. <https://doi.org/10.1080/19476337.2025.2486226>