

## **Publicaciones 2021**

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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 Gıda*, 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>.
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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, RK, Ross, CF, Montero, ML, Tang, J. (2021). Does the order of presentation of extrinsic and intrinsic quality attributes matter when eliciting willingness to pay? *Journal of Food Science*, 86: 3658–3671. <https://doi.org/10.1111/1750-3841.15825>

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26. 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>