

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>
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7. Jaikel-Viquez, D., Granados, F., Gómez-Arrieta, A., Vásquez-Flores, J., Morales-Calvo, F., Argeñal-Avendaño, N., ÁlvarezCorvo, D., Artavia, G., Georgina Gómez-Salas, Wang, B., & Redondo-Solano, M. (2024): Occurrence of ochratoxins in coffee and risk assessment of ochratoxin a in a Costa Rican urban population. *Food Additives & Contaminants: Part A*, <https://doi.org/10.1080/19440049.2024.2429140>
8. 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>
9. Makrakis, V., Kostoulas-Makrakis, N., Siegmund, A., Martelletti, D. M., Álvarez-Vanegas, A., Ceja, M. A. C., Gonzalez, M., Carrillo Artavia, C., Jiménez-Elizondo, N., Velázquez Muñoz, D. E., Jimenez-Elizondo, A., & Larios, N. (2025). "Professionalization of Academic Teaching in Latin American Universities to Address SDGs Applying the Stages of Concern Theory". *Sustainability*, 17(13), 5850. <https://doi.org/10.3390/su17135850>

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17. Víquez-Barrantes, D., Usaga, J., García-Gimeno, R. M., & Posada-Izquierdo, G. D. (2025). Listericidal Novel Processing Technological Approaches for the Safety of Milk and Dairy Products: A Systematic Review. *Encyclopedia*, 5(3), 143. <https://doi.org/10.3390/encyclopedia5030143>
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