

## **Publicaciones 2024**

1. 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.
2. 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>
3. 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>.
4. Paup, V. D., Montero, M. L., Ross, C. F., & Lee, J. (2024). Influence of saliva on the sensory properties of US commercial smoke affected wines: Preliminary findings. *Food Science & Nutrition*, 00, 1–11. <https://doi.org/10.1002/fsn3.3954>
5. Richter, J. K., Montero, M. L., Ikuse, M., Wagner, C., Ross, C. F., Saunders, S. R. & Ganjyal, G. M. (2024). The interaction between wheat and pea protein influences the final chemical and sensory characteristics of extruded high moisture meat analogs. *Journal of Food Science*, 89, 104–120. <https://doi.org/10.1111/1750-3841.16815>.
6. 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>
7. Víquez-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>
8. 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>