

## **Publicaciones 2023**

1. Araya-Morice, A., Araya-Quesada, Y., Cortés, N., Caamaño, J., Arroyo, L. (2023). Antioxidant potential of coffee husks in fresh pork sausage. *Journal of Food Science and Technology* <https://doi.org/10.1007/s13197-023-05764-6>
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4. Bermúdez-Serrano, I. M., Quirós-Blanco, A. M., & Acosta-Montoya, O. (2023). Producción de insectos comestibles: retos, oportunidades y perspectivas para Costa Rica. *Agronomía Mesoamericana*, 34(3), 53052. <https://doi.org/10.15517>
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27. Quirós-Martínez, M. C., Chacón-Villalobos, A., Pineda-Castro, M. L., & Alfaro-Álvarez, I. (2023). Características fisicoquímicas y sensoriales de chocolates de leche caprina y bovina. *Agronomía Mesoamericana*, 49092-49092. <https://doi.org/10.15517/am.v34i1.49092>
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