Cabal-Prieto, A., Herrera-Corredor, JA., Vega-Carreño. MI., Chay-Canul, AJ., Chareo-Benítez, B., Juárez-Barrientos, JM., Hernández-Salinas, G., Guerrero-Ortiz, CA., Armida-Lozano, J., **Ramírez-Rivera, EJ**. 2024. ***Analysis of sensory and cognitive performance of generational consumers using artisan tortillas***. Journal of Sensory Studies. <https://doi.org/10.1111/joss.12920>

Sánchez-Arellano, L., **Ramírez-Rivera, EJ**., López-Espíndola, M., Argumedo-Macias, A., Cabal-Prieto, A., Juárez-Barrientos, JM., Herrera-Corredor, JA. 2024. ***Impact of consumer familiarity on acceptability and purchase intent of a novel amaranth-based coffee creamer .*** International Journal of Food Science and Technology. <https://doi.org/10.1111/ijfs.17553>

**Ramírez-Rivera, EJ.,** Ramírez-Sucre, MO., Rodríguez-Buenfil, IM., Cabal-Prieto, A., Sánchez-Orea, JM., Herrera-Corredor, JA. 2024. ***Influence of soil type and ripening degree on the intensity and sensory dominance of Mexican habanero chili (Capsicum chinense Jacq.)*** Journal of Sensory Studies. <https://doi.org/10.1111/joss.12930>

Cabal-Prieto, A., Sánchez-Arellano, L., Herrera-Corredor, JA., Oney-Montalvo, JE., Can-Herrera, LA., Castillo-Zamudio, RI., Hernández-Arzaba, JC., Rodríguez-Miranda, J., Prinyawiwatkul, W., Valdivia-Sánchez, J., Hernández-Chaparro, NL., **Ramírez-Rivera, EJ**. 2024. ***Impact of Pressing Time on the Microstructure of Two Types of Goat Cheeses and Its Relationship With Sensory Attributes*** . Journal of Texture Studies. <https://doi.org/10.1111/1471-0307.13085>

Oney-Montalvo JE, Dzib-Cauich DA, **Ramírez-Rivera EDJ**, Cabal-Prieto A, Can-Herrera LA. 202. ***Applications of polycaprolactone in the food industry: A review***. Czech Journal of Food Sciences.42(2):77-84. <https://doi.org/10.17221/200/2023-CJFS>

Hernández-Salinas, G. Morales-Mendoza, J. **Ramírez-Rivera, EJ.,** Andrés-Meza, P., Aguilar-Marcelino,L., Toledo-Hernández, E., Tagle-Emigdio, LJ., Sotelo-Leyva. C. 2024. ***Insecticidal Properties and Secondary Metabolites of Dysphania ambrosioides Against Sitophilus zeamais in Native Maize Raton Race from Veracruz, Mexico***. Southwestern Entomologist 49(1), 155-164. <https://doi.org/10.3958/059.049.0112>

López-Hernández, S., Arambula-Villa, G., Prinyawiwatkul, W., López-Espindola, M., Contreras-Oliva, A., **Ramírez-Rivera, EJ**., Herrera-Corredor, JA. (2024). ***Physicochemical characteristics of air-dried instant noodles formulated with raw amaranth flour: impact on consumer liking, acceptability and purchase intent of soups***. International Journal of Food Science & Technology. <https://doi.org/10.1111/ijfs.16898>

Castillo-Martínez, S.I., Díaz-José, J., Herrera-Corredor, J.A., Cabal-Prieto, A., Leyva-Ovalle, O.R., Murguía-González, J., Dimas-García, C.H., Prinyawiwatkul, W. & **Ramírez-Rivera, E**.J. (2023). ***“Sensory, cognitive perception and consumer liking of Mexican Persian lime (Citrus latifolia Tanaka): an online survey with pictures comparing consumer types and sale contexts”***. International Journal of Food Science & Technology. Author Manuscript. <https://doi.org/10.1111/ijfs.16761>

Vivar-Vera, M. A., Navarro-Cortez, R. O., Hernández-Santos, B., **Ramírez-Rivera, E. J.,** Torruco-Uco, J. G., Ramírez-Figueroa, E., Amador-Mendoza, A., Cruz-Cabrera, I., & Rodríguez-Miranda, J. (2023). ***“Multiresponse optimization of the extrusion process for ready-to-eat snacks from pineapple byproducts and maize flour”.*** Journal of Food Science, 88, 3820–3838. <https://doi.org/10.1111/1750-3841.16716>

Camacho-Escobar, M.A., Mijangos-Matus, L., Gamboa-Alvarado, J.G., Ramírez-Rivera, EJ., Ávila-Serrano, IN., López-Garrido, SJ., & Galicia-Jiménez, M.C., 2023***. ”Effect of fresh kitchen waste and vegetable additives on the productive performance of backyard creole hens”***. Tropical and Subtropical Agroecosystems, 26, 3, Available at: <https://www.revista.ccba.uady.mx/ojs/index.php/TSA/article/view/4968>.: <http://dx.doi.org/10.56369/tsaes.4968>

Hernández-Vásquez, L. A., Prieto-García, F., Prieto, M. J., Alvarado-Lassman, A., Aquino-Torres, E., **Ramírez-Rivera, E. D**., Barrón-Zambrano, J. A., & Lope-Navarrete, M. C. (2023). “***Bioremediation of Wastewater Enriched with Cd, Cr and Pb Using Floating Macrophytes”***. Journal of Experimental Agriculture International, 45(8), 97–110. <https://doi.org/10.9734/jeai/2023/v45i82161>

Ramón-Canul, LG., Guzmán-Victoria, E., **Ramírez-Rivera, EJ**., Cabal-Prieto, A., Rodríguez-Miranda, J., Llaguno-Aguiñaga, A., Sánchez-Orea, J.M., Ramírez-García, S.A., Prinyawiwatkul, W.,Herrera-Corredor, J.A. (2023). ”***Antidiabetic, antihypertensive and antioxidant activity of cookies formulated with ground Mangifera indica L. leaves”***. International Journal of Food Science & Technology. <https://doi.org/10.1111/ijfs.16557> .

Ramón-Canul, LG., Cabal-Prieto, A., Rodríguez-Ramírez, TA., Sánchez-Arellano, L., Ramírez-Sucre, MO., Rodríguez-Buenfil, IM., Valdivia-Sánchez, J., Can-Herrera, A., Herrera-Corredor, JA., **Ramírez-Rivera, EJ.** (2023). “***Pivot© and check-all-that-apply techniques for the analysis of honey adulteration: impact on consumer liking, emotions and memories”***. International Journal of Food Science & Technology. 56: 573-586. <https://doi.org/10.1111/ijfs.16488> ISSN: 1365-2621

**Ramírez-Rivera, EJ.,** Galván-Herrera, ME., González-López, C., Tello-Torres, M., Sánchez-González, CN., Guerrero-Ortíz, CA., Hernández-Salinas, G., Cabal-Prieto, A., Herrera-Corredor, JA. 2023. *“****Novel Oaxaca-cheese-based food products prepared by molecular cooking techniques: an insight into attributes, emotions, memories and liking”****.* International Journal of Gastronomy and Food Science. <https://doi.org/10.1016/j.ijgfs.2023.100694>. ISSN: 1878-450X

Santos-García, JA., Juárez-Cruz, ID., Sosa-Gutiérrez, DS., Herrera-Corredor, JA., Cabal-Prieto, A., Hernández-Salinas, G., **Ramírez-Rivera, EJ**.2023. ***“Efecto del tipo de alimentación del ganado bovino (Bos taurus) en los atributos sensoriales, dominancia, emociones y la preferencia del consumidor de queso frescos”.*** Acta Agrícola y Pecuaria. <https://doi.org/10.30973/aap/2023.9.0091001>

Díaz-Rivera, P., Cuervo-Osorio, VD., Hernández-Salinas, G., Cabal-Prieto, A., Herrera-Corredor, JA., Juárez-Barrientos, JM., **Ramírez-Rivera, EJ**. 2023. ***“Efecto de la estacionalidad en la calidad microbiológica y fisicoquímica de leche de cabra producida en el centro de Veracruz, México”***. Biotecnia. CONACYT. ISSN: 1665-1456. https://doi.org/10.18633/biotecnia.v25i1.1651

**Ramírez-Rivera, EJ.** Hernández-Salinas, G, Ortega-Jiménez, E., Cabal-Prieto, A., Herrera-Corredor, JA., Villalvazo-Ceballos, P., Díaz-Rivera, P. 2022. ***“Goat production systems of the central highlands of Veracruz, Mexico”***. Agroproductividad. 15(11). 2594-0252. <https://doi.org/10.32854/agrop.v15i11.2331>

Castillo-Martínez, SI., Díaz-José, J., Leyva-Ovalle, O., **Ramírez-Rivera, EJ**., Díaz-José, O., Murguía-González, J., Grass-Ramírez, JF., Cruz-Castillo, J. 2022. ***“Urgently needed transition pathways toward sustainability in agriculture: the case of Persian lime (Citrus latifolia Tanaka) production in Veracruz, Mexico”***. Environment, Development and Sustainability. https://doi.org/10.1007/s10668-022-02806-5

López-Salas D, Oney-Montalvo JE, Ramírez-Rivera E, Ramírez-Sucre MO, Rodríguez-Buenfil IM. 2022. “***Evaluation of the Volatile Composition and Sensory Behavior of Habanero Pepper during Lactic Acid Fermentation by L. plantarum”***. **Foods (MDPI).** 11(22), 3618; https://doi.org/10.3390/foods11223618

Cabal-Prieto, A., Sánchez-Arellano, L., Herrera-Corredor, J. A., Rodríguez-Miranda, J., Prinyawiwatkul, W., Ramón-Canul, L. G., Toledano-Toledano, F., Rodríguez-Buenfil, I. M., Ramírez-Sucre, M. O., Hernández-Salinas, G., & **Ramírez-Rivera, E. d. J.** (2022). “***Effects of COVID-19 on sensory and cognitive perception of mild and severe diagnosed and recovered patients versus healthy consumers”***. Journal of Sensory Studies, e12798. <https://doi.org/10.1111/joss.12798>

Martínez-Sánchez, C.E., Solis-Ramos, A.C., Rodríguez-Miranda, J., Juárez-Barrientos, J.M., **Ramírez-Rivera, E.J**., Ruiz-López, I.I., Gómez-Aldapa, C.A. and Herman-Lara, E. 2022. ***“Evaluation of ascorbic acid impregnation by ultrasound-assisted osmotic dehydration in plantain”***. Journal of Food Processing Preservation. <https://doi.org/10.1111/jfpp.16839>

Hernández-Salinas, G., Tolenado-Tolenado, F., Pérez-García, M., Sánchez-Valera, OV., **Ramírez-Rivera, EJ**., Serna-Lagunes, R., Rocnadio-Rodríguez, M., Purroy-Vásquez, R., Fernández-López, C., López-Morales, F., Garduño-Espinosa, J. 2022. “***Morpho-agronomic evaluation of native maize races associated with Mexican tropical climate agroforestry systems***”. Plos one. <https://doi.org/10.1371/journal.pone.0269896>

Núñez-Limón, D., Herrera-Corredor, J.A., Alatriste-Pérez, I., **Ramírez-Rivera, E.J**., & López-Espíndola, M. 2022. “***Sensory optimization of a flavor mix for a milkshake-like beverage formulated with residual grain from the amaranth popping process”***. Agroproductividad. <https://doi.org/10.32854/agrop.v15i5.2182>

López-Salas D, Oney-Montalvo JE, **Ramírez-Rivera E**, Ramírez-Sucre MO, Rodríguez-Buenfil IM. 2022. ***“Fermentation of Habanero Pepper by Two Lactic Acid Bacteria and Its Effect on the Production of Volatile Compounds”.*** 8(5):219 ***Fermentation (MDPI)***. <https://doi.org/10.3390/fermentation8050219> ISSN: 2311-5637.

Oney-Montalvo JE, López-Salas D, **Ramírez-Rivera E**, Ramírez-Sucre MO, Rodríguez-Buenfil IM. 2022. ***“Evaluation of the Soil Type Effect on the Volatile Compounds in the Habanero Pepper (Capsicum chinense Jacq.)”***. 28(5):428. **Horticulturae (MDPI)**. <https://doi.org/10.3390/horticulturae8050428> ISSN: 2311-7524

Cabal-Prieto, A., Teodoro-Bernabé, G., Coria-Rincón, C., Sánchez-Arellano, L., Ramón-Canul. L.G., Rodríguez-Miranda, J., Prinyawiwatkul, W., Juárez-Barrientos, JM., Herrera-Corredor, J.A., **Ramírez-Rivera, E.J**. 2022. ***“Development of a memory vocabulary (MemVoC) for food products using coffee as a model”***.42(1):1-12. **Food Science and Technology**. <https://doi.org/10.1590/fst.44221> ISSN 1678-457X

Báez-Aguilar, M.A., Arambula-Villa, G., Prinyawiwatkul, W., López-Espindola, M., **Ramírez-Rivera, EJ**., Contreras-Oliva, A., Herrera-Corredor J.A. 2022. ***“Effect of calcium hydroxide mixed with preservatives on physicochemical characteristics and sensory shelf-life of corn tortilla”***. **Journal of the Science of Food and Agriculture**. 102: 688-695. <https://doi.org/10.1002/jsfa.11399> ISSN: 1097-0010.

Hernández-Santos, B., Juárez-Barrientos, JM., Torruco-Uco, JG., Ramírez-Figueroa, E., **Ramírez-Rivera, EJ**., Bautista-Viazcan, VO., Rodríguez-Miranda, J. 2021. “***Physicochemical properties of extruded ready-to-eat snack from unripe plantain blends, pineapple by-products and stevia”***. 27(13): 1-24. DOI: <https://doi.org/10.21640/ns.v13i27.2842> . Nova Scientia.

Hernández-Salinas, G., Arenas-Lozano, A., Luna-Cavazos, M., **Ramírez-Rivera, EJ**., Purroy-Vásquez, R., Sotelo-Leyva, C., Castillo-Zamudio, RI. 2021. ***“Composición proximal en morfotipos de chile Comapeño (Capsicum annuum L.) de Oaxaca y Veracruz, México, y su relación con factores climáticos”***. **Acta agrícola y pecuaria**, 7: 1-11. <https://doi.org/10.30973/aap/2021.7.0071018> .

Juárez-Barrientos, JM., Díaz-Rivera, P., **Ramírez-Rivera, EJ**., Rodríguez-Miranda, J., Martínez-Sánchez, CE., García-Carmona, R., Herman-Lara, E. 2021. ***“Traditional ranchero Jarocho cheese: a multidiciplinary study from a typicity approach”***. **Revista Mexicana de Ciencias Pecuarias**. 12(3): 353-369. DOI: <https://doi.org/10.22319/rmcp.v12i2.5230>

Ameca-Veneroso, C., Sánchez-Arellano, L., Ramón-Canul, LG., Herrera-Corredor, JA., Cuervo-Osorio, VD., Quetz-Aguirre, EM., Rodríguez-Miranda, J., Cabal-Prieto, A., **Ramírez-Rivera, E.J**. 2021. “***A modified version of the sensory pivot technique as a possible tool for the analysis of food adulteration: a case of coffee”***. **Journal of Sensory Studies**. 36(6):1-10. <https://doi.org/10.1111/joss.12705>. ISSN: 1745-459X.

Peralta-Cruz, C., Rodríguez-Buenfil, I.M., Cabal-Prieto, A., Cuervo-Osorio, V.D., Oney-Montalvo, J.E., Herrera-Corredor, J.A., Ramírez-Sucre, M.O., **Ramírez-Rivera, E.J**. 2021. “***Modeling consumer satisfaction to identify drivers for liking: an online survey based on images of habanero pepper (Capsicum chinense jacq.)”***. **Journal of Sensory Studies**.36(6):1-10 <https://doi.org/10.1111/JOSS.12696> ISSN: 1745-459X.

**Ramírez-Rivera, EJ.,** Herrera-Corredor, JA., Toledo-López VM, Sauri-Duch E, Rodríguez-Miranda, J., Juárez-Barrientos, JM., Díaz-Rivera P., Herman-Lara E. 2021. ***“Effect of the Feeding Type and Artisanal Process in Microstructural and Physicochemical Parameters of Fresh and Ripened Goat Cheese”.*** **International Food Research Journal**. 28(3):423-434. [http://www.ifrj.upm.edu.my/28%20(03)%202021/02%20-%20IFRJ19627.R2.pdf](http://www.ifrj.upm.edu.my/28%20%2803%29%202021/02%20-%20IFRJ19627.R2.pdf) ISSN: 2231 7546.

Ramírez-Sucre, M.O., Oney-Montalvo, J.E., Lope-Navarrete, M.C., Barron-Zambrano, J.A., Herrera-Corredor, J.A., Cabal-Prieto, A., Rodríguez-Buenfil, I.M., **Ramírez-Rivera, EJ**. 2022.***“Authenticity markers in habanero pepper (Capsicum chinense) by the quantification of mineral multielements by ICP-spectroscopy”***. **Food Science and Technology**. <https://doi.org/10.1590/fst.24121> ISSN 1678-457X.

Domínguez-Domínguez, A., Herrera-Corredor, J. A., Argumedo-Macías, A., **Ramírez-Rivera, E. de J**.., López-Aranda, E., Romero-Cruz, A., & López-Espíndola, M. 2021. ***“Amaranth Microgreens as a Potential Ingredient for Healthy Salads: Sensory Liking and Purchase Intent”***. Agro Productividad, 14(4). 47-51. <https://doi.org/10.32854/agrop.v14i4.1933> .

**Ramírez-Rivera, E.J.,** Hernández-Santos, B., Juárez-Barrientos, J.M., Torruco-Uco, J.G., Ramírez-Figueroa, E., Rodríguez-Miranda, J. 2021. “***Effects of formulation and process conditions on chemical composition, colour parameters, and acceptability of extruded insect-rich snack”***. **Journal of Food Processing and Preservation**. <https://doi.org/10.1111/jfpp.15499> ISSN: 1745-4549.

Santiago-Cruz, I. A., **Ramírez-Rivera, E.J.**, López-Espíndola, M., Hidalgo-Contreras, J. V., Prinyawiwatkul, W., Herrera-Corredor, J.A. 2021. ***“Use of online questionnaires to identify emotions elicited by different types of corn tortilla in consumers of different gender and age”***. **Journal of Sensory Studies**. 36(2): 1-9. DOI: <https://doi.org/10.1111/joss.12638>

**Ramírez-Rivera, E.J.,** Rodríguez-Buenfil, I.M., Pérez-Robles, M., Oney-Montalvo, J.E., Prinyawiwatkul, W., Cabal-Prieto, A., Ramírez-Sucre, M.O., Herrera-Corredor, J.A. 2021. ***“Development and validation of a methodology for the sensometric characterization of high pungency hot peppers: case of Habanero pepper (Capsicum chinense Jacq.)”***. **International Journal of Food Science & Technology**. 56: 573-586. <https://doi.org10.1111/ijfs.14735> JCR. ISSN: 1365-2621.

Medina-Saavedra, G.Y., Herrera-Corredor, J.A., Vargas-Rivera, Y., Sánchez-Valera, O.V., Cabal-Prieto, A., Prinyawiwatkul, W., R**amírez-Rivera, E.J.,** Ramón-Canul, L.G. 2021. ***“Mango (Mangifera indica L.) leaf extracts as ingredient for the formulation of functional beverages with biological activity”***. **International Journal of Food Science & Technology.** 56: 3322-3332**.** <https://doi.org/10.1111/IJFS.14910>

Ramón-Canul, L.G., Margarito-Carrizal, D.L., Limón-Rivera, R., Morales-Carrera, U.A., Rodríguez-Buenfil, I.M., Ramírez-Sucre, M.O., Cabal-Prieto, A., Herrera-Corredor, J.A., **Ramírez-Rivera, EJ.** 2021. ***“Technique for order preference by similarity to ideal solution (TOPSIS) method for the generation of external preference mapping with rapid sensometric techniques”***. **Journal of the Science of Food and Agriculture**.101: 3298-3307. <https://doi.org/10.1002/jsfa.10959>

López-Salas, D., Oney-Montalvo, J.E., **Ramírez-Rivera E**., Ramírez-Sucre, M. O., Rodríguez-Buenfil, I. M.1. (2021). ***“Comparación de dos cepas de Lactobacillus plantarum para su posible aplicación en alimentos fermentados”***. e-Gnosis. 4: 1-6.