

TECNOLOGÍAS EMERGENTES EN ALIMENTOS Y FISIOLOGÍA VEGETAL

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Grados Académicos

- 2010-2014: Doctorado en Ciencias en Fisiología Vegetal. Colegio de Postgraduados, México.
- 2007-2009: Maestría en Ciencias en Fisiología Vegetal. Colegio de Postgraduados, México.
- 2001-2005: Ingeniería Agroindustrial. Universidad Autónoma Chapingo, Texcoco, México.

Línea Generadora y/o Aplicación del Conocimiento (LGAC) Institucional:

- Gestión, Innovación y Valor Agregado de Recursos Naturales

Publicaciones relevantes:

- Carrillo-Lopez, L.M.; Villanueva-Verduzco, C.; Villanueva-Sánchez, E.; Fajardo-Franco, M.L.; Aguilar-Tlatelpa, M.; Ventura-Aguilar, R.I.; Soto-Hernández, R.M. Nanomaterials for Plant Disease Diagnosis and Treatment: A Review. *Plants* 2024, 13, 2634.
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- Iván A García-Galicia, Christopher Estep, Mariana Huerta-Jiménez, Maria F Melchor-Ramírez, Luis M Carrillo-López, Einar Vargas-Bello-Pérez, Alma D Alarcón-Rojo. Physicochemical Properties and Young Adult Consumer Preference of Dry-Aged Beef after High-Intensity Ultrasonication. *Processes* 2022, 10(10), 2145.
- Reyes Omaro Caraveo-Suarez, Iván Adrián Garcia-Galicia, Eduardo Santellano-Estrada, Luis Manuel Carrillo-Lopez, Mariana Huerta-Jimenez, Alma Delia Alarcon-Rojo. Integrated multivariate analysis as a tool to evaluate effects of ultrasound on beef quality. *Journal of Food Process Engineering* 2022, 46, e14112.
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