

## Rosa Paula Cuevas

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### Publications

1. Lapis, J. R., R. P. Cuevas, N. Sreenivasulu, L. Molina. 2018. Measurement of head rice recovery in rice. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 89–98.
2. Santos, M. V., R. P. Cuevas, N. Sreenivasulu, L. Molina. 2018. Measurement of rice grain dimensions and chalkiness, and rice grain elongation using image analysis. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 99–108.
3. Jimenez, R., L. Molina, I. Zarei, J. R. Lapis, R. Chavez, R. P. Cuevas, N. Sreenivasulu. 2018. Method development of near-infrared spectroscopy approaches for nondestructive and rapid estimation of total protein in brown rice flour. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 109–136.
4. Molina, L., R. Jimenez, N. Sreenivasulu, R. P. Cuevas. 2018. Multi-dimensional cooking quality classification using routine quality evaluation methods. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 137–150.
5. Cuevas, R. P., P. S. Takhar, N. Sreenivasulu. 2018. Characterization of mechanical texture attributes of cooked milled rice by Texture Profile Analyses and unraveling viscoelastic properties through rheometry. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 151–168.
6. Molina, L., J. R. Lapis, N. Sreenivasulu, R. P. Cuevas. 2018. Determination of macronutrient and micronutrient content in rice grains using Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES). In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 253–264.
7. Molina, L., J. R. Lapis, N. Sreenivasulu, R. P. Cuevas. 2018. Determination of cadmium concentration in milled and brown rice grains using graphite furnace atomic absorption spectrometry. In: *Methods in Molecular Biology*. Ed: N. Sreenivasulu. New York: Springer. pp. 265–276.
8. Cuevas, R. P., C. J. Domingo, N. Sreenivasulu. 2018. Multivariate-based classification of predicting cooking quality ideotypes in indica germplasm. *Rice* 11: 56.
9. Misra, G., S. Badoni, C.J. Domingo, R.P. Cuevas, C. Llorente, E.G.N. Mbanjo, N. Sreenivasulu. 2018. Deciphering the genetic architecture of cooked rice texture. *Frontiers in Plant Science*.
10. Cuevas, R. P., A. de Guia, M. Demont. 2017. Developing a framework of gastronomic systems research to unravel drivers of food choice. *International Journal of Gastronomy and Food Science* 9: 88–99.
11. Cuevas, R. P., V. O. Pede, J. McKinley, O. Velarde, M. Demont. 2016. Rice grain quality and consumer preferences: A case study of two rural towns in the Philippines. *PLOS One* 11(3): e0150345.
12. Custodio, M. C., M. Demont, A. G. Laborte, C. Diaz, J. Ynion, R. Islam, R. P. Cuevas, N. C. Paguirigan. 2016. Rapid Value Chain Assessment and Rice Preferences of Consumers, Farmers, and Other Rice Value Chain Actors in Bangladesh. TRB Report. Los Baños, Philippines: International Rice Research Institute.
13. Cuevas, R. P., M. Demont. 2015. Rice: An international staple. *SansRival* 5 (3): 12–13.
14. Anacleto, R., R. P. Cuevas, R. Jimenez, C. Llorente, E. Nissila, N. Sreenivasulu. 2015. Prospects of breeding high-quality rice using post-genomic tools. *Theoretical and Applied Genetics* 128 (8): 1449–1466.
15. Sreenivasulu, N., V. M. Butardo, G. Misra, R. P. Cuevas, R. Anacleto, P. B. Kavi Kishor. 2015. Designing climate-resilient rice with ideal grain quality suited for high-temperature stress. *Journal of Experimental Botany*. 66 (7): 1737–1748.
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  18. Boualaphanh, C., M. Calingacion, R. P. Cuevas, D. Jothityangkoon, J. Sanitchon, M. A. Fitzgerald. 2011. Yield and quality of traditional and improved Lao varieties of rice. *ScienceAsia* 37: 89–97.
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