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Publications

1. Anacleto, R., S. Badoni, S. Parween, V. M. Butardo, Jr., G. Misra, **R. P. Cuevas**, M. Kuhlmann, T. P. Trinidad, A. C. Mallillin, C. Acuin, A. R. Bird, M. K. Morell, N. Sreenivasulu. 2018. Integrating a genome‑wide association study with a large‑scale transcriptome analysis to predict genetic regions influencing the glycaemic index and texture in rice. Plant Biotechnology Journal. DOI: 10.1111/pbi.13051.
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3. 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: Rice Grain Quality: Methods and Protocols. Ed: N. Sreenivasulu. New York: Springer. pp. 99–108.
4. 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: Rice Grain Quality: Methods and Protocols. Ed: N. Sreenivasulu. New York: Springer. pp. 109–136.
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10. 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.
11. 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.

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