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Journal Articles

1. Graham-Acquaah, S., A. Mauromoustakos, R.P. Cuevas, J.T. Manful. 2019. Difference in physicochemical properties of commercial rice from urban markets in West Africa. Journal of Food Science and Technology. DOI: 10.1007/s13197-019-04186-7.

2. Demont, M., M.C. Custodio, J. Ynion, A. Samaddar, R.P. Cuevas, A. Ray (Chakravarti), S.K. Mohanty. 2019. What affects households' food choice in West Bengal? Geography and You 19(24): 26–30.

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Book Chapters

1. Cuevas, R.P., M.C. Custodio, J. Ynion, A. Samaddar, M. Demont. A toolkit for gastronomic systems research to capture diversity and drivers of food choice and identify entry points for novel food products and nutritional interventions. In: Gastronomy and Food Science. Amsterdam, The Netherlands: Elsevier. In press.
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5. Molina, L., R. Jimenez, N. Sreenivasulu, R. P. Cuevas. 2018. Multi-dimensional cooking quality classification using routine quality evaluation methods. In: Rice Grain Quality: Methods and Protocols. Ed: N. Sreenivasulu. New York: Springer. pp. 137–150.
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