

NUEVA BIBLIOGRAFÍA – MARZO 2025

Recopiladas por la Coordinación de Documentación e Información al Ciudadano (CDeIC)
responde@senasa.gob.ar; biblioteca@senasa.gob.ar

AGRONOMÍA Y AMBIENTE Vol. 44 N° 2

- Exportación de soja argentina: impacto económico de las regulaciones europeas contra la deforestación.
- Debates en torno a la Ganadería y el cambio climático.

[Consulta en línea](#)

APIDOLOGIE Vol. 56 N° 2

- The impact of agricultural intensification on bee health and abundance.

DOCUMENTOS DEL INAP Vol. 1 N° 6

- Capacitación, competencias laborales y gobernanza de datos en la Administración Pública Nacional. La oferta de actividades de formación del INAP 2024.

[Consulta en línea](#)

ENTOMOLOGÍA EXPEIMENTALIS ET APPLICATA Vol. 173 N° 3

- Evaluation of repellent effects of plant-based essential oils, red dye, and kaolin on Asian citrus psyllid.

FOOD CHEMISTRY Vol. 467

- Innovative quantum dots-based SERS for ultrasensitive reporting of contaminants in food: Fundamental concepts and practical implementations.
- Facile synthesis of highly efficient fluorescent silicon quantum dots used for highly sensitive sensor of tetracycline in honey samples and antibacterial agent.
- Selective adsorption-photocatalytic synergistic breakdown of sulfamethazine in milk using loaded molecularly imprinted $\text{Ag}_3\text{PO}_4/\text{TiO}_2$ films.

FOOD CHEMISTRY Vol. 468

- Advanced imidazole-functionalized metal-organic framework-based dual-mode sensor for rapid detection of FLU pesticide residues in food.
- Recent advances on artificial intelligence-based approaches for food adulteration and fraud detection in the food industry: Challenges and opportunities.
- pH-regulated CQDs@Eu/GMP ICP sensor array and its fingerprinting on 96-well plates: Toward point-of-use/specific identification and quantitation of six tetracyclines in animal farm wastewater, milks and milk-derivative products.
- Multi-effect coupling enhanced PtPdRhFeCu HEA/N-Cu-ZnSe@C biosensing device for pesticide residue detection in fruits and vegetables with ultra-low detection limit.

FOOD CHEMISTRY Vol. 469

- A review on the characterization of edible scaffolds for cultured meat: Physical, chemical, biocompatibility, and food safety evaluation methods.

- Controllable assembly of three-dimensional SERS substrate for highly sensitive detection of thiram residues in vegetables.
- Development of a visual immunosensing platform based on fluorescent microspheres for the rapid detection of ochratoxins in cereals.

FOOD CHEMISTRY Vol. 470

- Advancing detection of fungal and mycotoxins contamination in grains and oilseeds: Hyperspectral imaging for enhanced food safety.
- Tetraphenylmethane based three-dimensional conjugated microporous polymer as adsorbent for solid-phase extraction of trace sulfonamide antibiotics in milk samples.

FOOD CHEMISTRY Vol. 471

- Stacking paper sheets into multi-purpose quick response sensing code with built-in nitrocellulose-membrane-free lateral flow assay for detecting tetracycline in food samples.

FOOD CONTROL Vol. 173

- Enhancing meat safety and quality: Innovations in protein-based sensing technologies for contaminant detection.

[Consulta en línea](#)

- Climate change and campylobacteriosis from chicken meat: The changing risk factors and their importance.

[Consulta en línea](#)

FOODS Vol.14 N° 3

- Artificial Intelligence in Agro-Food Systems: From Farm to Fork.

[Consulta en línea](#)

- Mycotoxins in Cheese: Assessing Risks, Fungal Contaminants, and Control Strategies for Food Safety.

[Consulta en línea](#)

HORTICULTURA ARGENTINA Vol. 44 N° 113

- Resúmenes del 42º Congreso Argentino de Horticultura.

[Consulta en línea](#)

HORTICULTURAE Vol. 11 N° 2

- Possibilities for Controlling the Most Important Diseases and Pests of Sour Cherries and an Analysis of Pesticide Residues in Fruits.

[Consulta en línea](#)

- Detection of Tomato Leaf Pesticide Residues Based on Fluorescence Spectrum and Hyper-Spectrum.

[Consulta en línea](#)

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Vol. 72 N° 49

- Production of Natural Penicillin-Binding Protein 2 and Development of a Signal-Amplified Fluorescence Polarization Assay for the Determination of 28 Beta-Lactam Antibiotics in Milk.

JOURNAL OF CHROMATOGRAPHY A Vol. 1744

- Determination of veterinary drugs in foods of animal origin by QuEChERS coupled with ultra performance liquid chromatography-tandem mass spectrometry (UPLC-MS/MS).
- In-situ formation of deep eutectic supramolecule based extraction method coupled to valve switching ion chromatography mass spectrometry for the determination of aminoglycosides in meat.

JOURNAL OF DAIRY SCIENCE Vol. 108 N° 2

- Milk adulteration identification using hyperspectral imaging and machine learning.

[Consulta en línea](#)

JOURNAL OF FOOD COMPOSITION AND ANALYSIS Vol. 141

- Trends in determining carbamates and dithiocarbamates in food samples.
- A novel approach for authentication of extra virgin olive oil adulterated with corn, soybean, sunflower, and rapeseed oils using binary indicators based on the linoleic acid and stigmastanol ratio.
- Simultaneous determination of PAHs and pesticides in milk based on improved QuEChERS combined with GC-MS/MS.
- Developing CRISPR-based electrochemical biosensor method with electrodeposition modification to detect pork DNA in meat products.

JOURNAL OF FOOD SCIENCE Vol. 90 N° 2

- Mushroom mycelia as sustainable alternative proteins for the production of hybrid cell-cultured meat: A review.

[Consulta en línea](#)

JOURNAL OF PLANT PATHOLOGY

- First report of grapevine hammerhead viroid-like RNA infecting grapevine in Argentina.
- First report of grapevine Roditis leaf discoloration-associated virus infecting grapevine in Argentina.

LA INDUSTRIA CÁRNICA LATINOAMERICANA Año L N° 234

- Normativa: Se eliminan restricciones para importar alimentos de países con alta vigilancia sanitaria.
- Pandemia: Gripe aviar en bovinos, la FAO publicó nuevas directrices para su vigilancia.
- Sustentabilidad: La carne cultivada podría tener un mayor impacto sobre el ambiente que la carne bovina.
- Mercados: La Argentina abrió el mercado de Filipinas para exportar carne aviar, porcina y bovina con hueso.
- La fiebre aftosa reapareció en Alemania luego de 37 años.
- Sanidad: Fiebre aftosa ¿existen los conocimientos, herramientas y recursos necesarios para controlar la enfermedad?
- Calidad: Contribución del bienestar animal a la calidad de la carne vacuna.
- Efecto de la maduración en seco de la carne de cerdo sobre la calidad microbiológica y las características instrumentales.

[Consulta en línea](#)

PEST MANAGEMENT SCIENCE Vol. 81 N° 3

- Enhancing agrochemical delivery in citrus leaves with geraniol: a promising strategy for controlling huanglongbing (HLB).

PREVENTIVE VETERINARY MEDICINE Vol. 237

- Combining different sources of movement data to strengthen traceability and disease surveillance.

[Consulta en línea](#)

- Cost-effectiveness assessment of alternative surveillance measures for bovine tuberculosis using stochastic modeling simulation.

RESEARCH IN VETERINARY SCIENCE Vol. 186

- Application of 3D printing in veterinarian science

TALANTA Vol. 287

- A self-supported electrochemical immunosensor based on Cu₂O/CuO@AuNPs heterostructures for sensitive and selective detection of ochratoxin A in food.
- Poly-L-lysine functionalized silica membrane-enhanced colorimetric loop-mediated isothermal amplification for sensitive and rapid detection of *Vibrio parahaemolyticus*.

TOXICON Vol. 255

- A silent killer in the word: Review on *Aspergillus flavus* strains.

VETERINARY RECORD Vol. 196 N° 4

- Schmallenberg virus re-emerges in lambs and calves in Northern Ireland.

[Consulta en línea](#)

VETERINARY WORLD Vol. 18 N° 2

- The role of sea fish meat in the transmission of *Vibrio parahaemolyticus* to humans: An in-depth analysis of seasonal and species-specific variations.

[Consulta en línea](#)

MONOGRÁFICOS

Marcel A. Behr, Karen Stevenson, Vivek Kapur (2020) Paratuberculosis: organism, disease, control, 2nd Edition. Wallingford: CABI