Elvira Gonzalez de Mejia

List of Publications by Citations

280 papers	10,328 citations	60 h-index	88 g-index
293 ext. papers	12,107 ext. citations	5.1 avg, IF	7.08 L-index

#	Paper	IF	Citations
280	Caffeine (1, 3, 7-trimethylxanthine) in foods: a comprehensive review on consumption, functionality, safety, and regulatory matters. *Journal of Food Science*, **2010**, 75, R77-87	3.4	462
279	Minor components of pulses and their potential impact on human health. *Food Research International*, **2010**, 43, 461-482	7	298
278	A New Frontier in Soy Bioactive Peptides that May Prevent Age-related Chronic Diseases. *Comprehensive Reviews in Food Science and Food Safety*, **2005**, 4, 63-78	16.4	267
277	Lectins as bioactive plant proteins: a potential in cancer treatment. *Critical Reviews in Food Science and Nutrition*, **2005**, 45, 425-45	11.5	237
276	Natural Pigments: Stabilization Methods of Anthocyanins for Food Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 180-198	16.4	236
275	Polyphenolic compounds, antioxidant capacity, and quinone reductase activity of an aqueous extract of Ardisia compressa in comparison to mate (Ilex paraguariensis) and green (Camellia sinensis) teas. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3583-9	5.7	189
274	Bioactive components of tea: cancer, inflammation and behavior. *Brain, Behavior, and Immunity*, **2009**, 23, 721-31	16.6	162
273	In vitro inhibition of dipeptidyl peptidase IV by peptides derived from the hydrolysis of amaranth (Amaranthus hypochondriacus L.) proteins. *Food Chemistry*, **2013**, 136, 758-64	8.5	150
272	Berries from South America: a comprehensive review on chemistry, health potential, and commercialization. *Journal of Medicinal Food*, **2010**, 13, 233-46	2.8	140
271	Lunasin and lunasin-like peptides inhibit inflammation through suppression of NF-kappaB pathway in the macrophage. *Peptides*, **2009**, 30, 2388-98	3.8	131
270	The role of nutraceutical proteins and peptides in apoptosis, angiogenesis, and metastasis of cancer cells. *Cancer and Metastasis Reviews*, **2010**, 29, 511-28	9.6	119
269	Impact of caffeine and coffee on our health. *Trends in Endocrinology and Metabolism*, **2014**, 25, 489-92	8.8	118
268	Immunoreactivity and amino acid content of fermented soybean products. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 99-105	5.7	113
267	Identification of Bioactive Peptides from Cereal Storage Proteins and Their Potential Role in Prevention of Chronic Diseases. *Comprehensive Reviews in Food Science and Food Safety*, **2013**, 12, 364-380	16.4	112
266	Cultivar evaluation and effect of fermentation on antioxidant capacity and in vitro inhibition of □amylase and □glucosidase by highbush blueberry (Vaccinium corombosum). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8923-30	5.7	112
265	Antioxidant capacity and in vitro inhibition of adipogenesis and inflammation by phenolic extracts of Vaccinium floribundum and Aristotelia chilensis. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8966-76	5.7	108
264	Yerba mate tea (Ilex paraguariensis): Phenolics, antioxidant capacity and in vitro inhibition of colon cancer cell proliferation. *Journal of Functional Foods*, **2010**, 2, 23-34	5.1	100

263	Biological potential of protein hydrolysates and peptides from common bean (Phaseolus vulgaris L.): A review. *Food Research International*, **2015**, 76, 39-50	7	96
262	Anthocyanins and proanthocyanidins from blueberry-blackberry fermented beverages inhibit markers of inflammation in macrophages and carbohydrate-utilizing enzymes in vitro. *Molecular Nutrition and Food Research*, **2013**, 57, 1182-97	5.9	93
261	Bioactive compounds from culinary herbs inhibit a molecular target for type 2 diabetes management, dipeptidyl peptidase IV. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6147-58	5.7	92
260	Presence of lunasin in plasma of men after soy protein consumption. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1260-6	5.7	91
259	Bean cultivars (Phaseolus vulgaris L.) have similar high antioxidant capacity, in vitro inhibition of □amylase and □glucosidase while diverse phenolic composition and concentration. *Food Research International*, **2015**, 69, 38-48	7	89
258	Characterization of polyphenolics in the seed coat of Black Jamapa bean (Phaseolus vulgaris L.). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4615-22	5.7	89
257	The genus Ardisia: a novel source of health-promoting compounds and phytopharmaceuticals. *Journal of Ethnopharmacology*, **2005**, 96, 347-54	5	87
256	Phenolic compounds in fruits and beverages consumed as part of the mediterranean diet: their role in prevention of chronic diseases. *Phytochemistry Reviews*, **2016**, 15, 405-423	7.7	84
255	In vitro chemopreventive activity of Camellia sinensis, Ilex paraguariensis and Ardisia compressa tea extracts and selected polyphenols. *Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis*, **2004**, 554, 53-65	3.3	84
254	Black bean anthocyanin-rich extracts as food colorants: Physicochemical stability and antidiabetes potential. *Food Chemistry*, **2017**, 229, 628-639	8.5	83
253	Lunasin promotes apoptosis in human colon cancer cells by mitochondrial pathway activation and induction of nuclear clusterin expression. *Cancer Letters*, **2010**, 295, 44-53	9.9	83
252	Citrus flavonoids luteolin, apigenin, and quercetin inhibit glycogen synthase kinase-3□enzymatic activity by lowering the interaction energy within the binding cavity. *Journal of Medicinal Food*, **2011**, 14, 325-33	2.8	82
251	Extraction techniques and analysis of anthocyanins from food sources by mass spectrometry: An update. *Food Chemistry*, **2018**, 250, 113-126	8.5	81
250	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. *Food Chemistry*, **2016**, 212, 282-90	8.5	81
249	Moringa Oleifera Leaves Induced Antioxidant and Phase II Enzymes in a Colitis-associated Colon Carcinogenesis Model (P06-053-19). *Current Developments in Nutrition*, **2019**, 3,	0.4	78
248	Baked corn (Zea mays L.) and cooked common bean (Phaseolus vulgaris L.) chips improved enzymatic biomarkers and alleviated inflammation during chronic colitis in vivo (P06-063-19). *Current Developments in Nutrition*, **2019**, 3,	0.4	78
247	Cocoa Shell Phenolic Compounds Preserve Mitochondrial Function and Insulin Sensitivity in Adipocytes by Attenuating Their Inflammatory Interplay with Macrophages (FS15-06-19). *Current Developments in Nutrition*, **2019**, 3,	0.4	78
246	Black Lentil Water Extract Inhibited Inflammatory Cytokines in a Colitis-Associated Colon Carcinogenesis Model. *Current Developments in Nutrition*, **2020**, 4, 317-317	0.4	78

245	Protein Digests and Pure Peptides from Chia Seed (Salvia hispanica L) Prevented Adipogenesis and Its Associated Inflammation by Inhibition of PPAR-□and NF-B Pathways. *Current Developments in Nutrition*, **2020**, 4, 399-399	0.4	78
244	Protocatechuic Acid Attenuates Adipogenesis-Induced Inflammation and Mitochondrial Dysfunction in 3T3-L1 Adipocytes via Regulation of AMPK Pathway. *Current Developments in Nutrition*, **2020**, 4, 495-495	0.4	78
243	Enhancement of DPP-IV Inhibitory Activity and GLP-1 Release Through RADA16-assisted Molecular Designed Rapeseed Peptide Nanogels. *Current Developments in Nutrition*, **2021**, 5, 614-614	0.4	78
242	Impact of commercial precooking of common bean (Phaseolus vulgaris) on the generation of peptides, after pepsin-pancreatin hydrolysis, capable to inhibit dipeptidyl peptidase-IV. *Journal of Food Science*, **2015**, 80, H188-98	3.4	77
241	Berry and Citrus Phenolic Compounds Inhibit Dipeptidyl Peptidase IV: Implications in Diabetes Management. *Evidence-based Complementary and Alternative Medicine*, **2013**, 2013, 479505	2.3	76
240	Effect of growing and drying conditions on the phenolic composition of mate teas (Ilex paraguariensis). *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8394-403	5.7	75
239	Peptides in common bean fractions inhibit human colorectal cancer cells. *Food Chemistry*, **2014**, 157, 347-55	8.5	74
238	Effect of time and temperature on bioactive compounds in germinated Brazilian soybean cultivar BRS 258. *Food Research International*, **2010**, 43, 1856-1865	7	73
237	Hard-to-cook bean (Phaseolus vulgaris L.) proteins hydrolyzed by alcalase and bromelain produced bioactive peptide fractions that inhibit targets of type-2 diabetes and oxidative stress. *Food Research International*, **2015**, 76, 839-851	7	72
236	Antioxidant and antiinflammatory properties of germinated and hydrolysed Brazilian soybean flours. *Food Chemistry*, **2012**, 134, 2217-25	8.5	72
235	Alaskan wild berry resources and human health under the cloud of climate change. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3884-900	5.7	71
234	beta-Conglycinins among sources of bioactives in hydrolysates of different soybean varieties that inhibit leukemia cells in vitro. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4012-20	5.7	70
233	Lunasin concentration in different soybean genotypes, commercial soy protein, and isoflavone products. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5882-7	5.7	70
232	Anthocyanins from Purple Corn Ameliorated Tumor Necrosis Factor-□nduced Inflammation and Insulin Resistance in 3T3-L1 Adipocytes via Activation of Insulin Signaling and Enhanced GLUT4 Translocation. *Molecular Nutrition and Food Research*, **2017**, 61, 1700362	5.9	68
231	Saponins in yerba mate tea (Ilex paraguariensis A. St.-Hil) and quercetin synergistically inhibit iNOS and COX-2 in lipopolysaccharide-induced macrophages through NFkappaB pathways. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8873-83	5.7	68
230	Optimization of enzymatic production of anti-diabetic peptides from black bean (Phaseolus vulgaris L.) proteins, their characterization and biological potential. *Food and Function*, **2016**, 7, 713-27	6.1	66
229	Interactions between dietary flavonoids apigenin or luteolin and chemotherapeutic drugs to potentiate anti-proliferative effect on human pancreatic cancer cells, in vitro. *Food and Chemical Toxicology*, **2013**, 60, 83-91	4.7	66
228	Phenolic-containing organic extracts of mulberry (Morus alba L.) leaves inhibit HepG2 hepatoma cells through G2/M phase arrest, induction of apoptosis, and inhibition of topoisomerase II□ activity. *Journal of Medicinal Food*, **2010**, 13, 1045-56	2.8	66

227	Common bean (Phaseolus vulgaris L.) hydrolysates inhibit inflammation in LPS-induced macrophages through suppression of NF-B pathways. *Food Chemistry*, **2011**, 127, 1175-85	8.5	66
226	RGD-peptide lunasin inhibits Akt-mediated NF-B activation in human macrophages through interaction with the V3 integrin. *Molecular Nutrition and Food Research*, **2012**, 56, 1569-81	5.9	62
225	Lunasin potentiates the effect of oxaliplatin preventing outgrowth of colon cancer metastasis, binds to 51 integrin and suppresses FAK/ERK/NF-B signaling. *Cancer Letters*, **2011**, 313, 167-80	9.9	62
224	Dicaffeoylquinic acids in Yerba mate (Ilex paraguariensis St. Hilaire) inhibit NF-B nucleus translocation in macrophages and induce apoptosis by activating caspases-8 and -3 in human colon cancer cells. *Molecular Nutrition and Food Research*, **2011**, 55, 1509-22	5.9	62
223	Extrusion improved the anti-inflammatory effect of amaranth (Amaranthus hypochondriacus) hydrolysates in LPS-induced human THP-1 macrophage-like and mouse RAW 264.7 macrophages by preventing activation of NF-B signaling. *Molecular Nutrition and Food Research*, **2014**, 58, 1028-41	5.9	61
222	Inhibition of pro-inflammatory responses and antioxidant capacity of Mexican blackberry (Rubus spp.) extracts. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9542-8	5.7	61
221	Chia Seed (Salvia hispanica L.) as a Source of Proteins and Bioactive Peptides with Health Benefits: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 480-499	16.4	61
220	Protein hydrolysates from beta-conglycinin enriched soybean genotypes inhibit lipid accumulation and inflammation in vitro. *Molecular Nutrition and Food Research*, **2009**, 53, 1007-18	5.9	59
219	Effect of yerba mate (Ilex paraguariensis) tea on topoisomerase inhibition and oral carcinoma cell proliferation. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1966-73	5.7	59
218	The anticarcinogenic potential of soybean lectin and lunasin. *Nutrition Reviews*, **2003**, 61, 239-46	6.4	59
217	Lunasin induces apoptosis and modifies the expression of genes associated with extracellular matrix and cell adhesion in human metastatic colon cancer cells. *Molecular Nutrition and Food Research*, **2011**, 55, 623-34	5.9	58
216	Soybean bioactive peptides: A new horizon in preventing chronic diseases. *Sexuality, Reproduction & Menopause*, **2006**, 4, 91-95		58
215	Identification of Bioactive Peptide Sequences from Amaranth (Amaranthus hypochondriacus) Seed Proteins and Their Potential Role in the Prevention of Chronic Diseases. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 139-158	16.4	57
214	Peptides in pepsin-pancreatin hydrolysates from commercially available soy products that inhibit lipopolysaccharide-induced inflammation in macrophages. *Food Chemistry*, **2014**, 152, 423-31	8.5	57
213	Beta-conglycinin embeds active peptides that inhibit lipid accumulation in 3T3-L1 adipocytes in vitro. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10533-43	5.7	57
212	The Health Benefits of Selected Culinary Herbs and Spices Found in the Traditional Mediterranean Diet. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 2728-46	11.5	56
211	Comparison of the effect of chemical composition of anthocyanin-rich plant extracts on colon cancer cell proliferation and their potential mechanism of action using in vitro, in silico, and biochemical assays. *Food Chemistry*, **2018**, 242, 378-388	8.5	54
210	Peptides from purified soybean beta-conglycinin inhibit fatty acid synthase by interaction with the thioesterase catalytic domain. *FEBS Journal*, **2010**, 277, 1481-93	5.7	53

209	Characterization of peptides from common bean protein isolates and their potential to inhibit markers of type-2 diabetes, hypertension and oxidative stress. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2401-2410	4.3	51
208	Optimization of the enzymatic deamidation of soy protein by protein-glutaminase and its effect on the functional properties of the protein. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11621-8	5.7	51
207	Impact of germination and enzymatic hydrolysis of cowpea bean (Vigna unguiculata) on the generation of peptides capable of inhibiting dipeptidyl peptidase IV. *Food Research International*, **2014**, 64, 799-809	7	50
206	Comparative in vitro bioactivities of tea extracts from six species of Ardisia and their effect on growth inhibition of HepG2 cells. *Journal of Ethnopharmacology*, **2010**, 130, 536-44	5	50
205	Effect of cultivar and growing location on the trypsin inhibitors, tannins, and lectins of common beans (Phaseolus vulgaris L.) grown in the semiarid highlands of Mexico. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 5962-6	5.7	50
204	Chemopreventive activity of polyphenolics from black Jamapa bean (Phaseolus vulgaris L.) on HeLa and HaCaT cells. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2116-22	5.7	49
203	Evaluation of the hypoglycemic potential of a black bean hydrolyzed protein isolate and its pure peptides using in silico, in vitro and in vivo approaches. *Journal of Functional Foods*, **2017**, 31, 274-286	5.1	47
202	Phenolic compounds from coffee by-products modulate adipogenesis-related inflammation, mitochondrial dysfunction, and insulin resistance in adipocytes, via insulin/PI3K/AKT signaling pathways. *Food and Chemical Toxicology*, **2019**, 132, 110672	4.7	47
201	Bowman-Birk inhibitor and genistein among soy compounds that synergistically inhibit nitric oxide and prostaglandin E2 pathways in lipopolysaccharide-induced macrophages. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11707-17	5.7	47
200	Physicochemical and nutraceutical properties of moringa (Moringa oleifera) leaves and their effects in an in vivo AOM/DSS-induced colorectal carcinogenesis model. *Food Research International*, **2018**, 105, 159-168	7	47
199	Inhibitory potential of anthocyanin-rich purple and red corn extracts on human colorectal cancer cell proliferation in vitro. *Journal of Functional Foods*, **2017**, 34, 254-265	5.1	45
198	Flavonoid apigenin modified gene expression associated with inflammation and cancer and induced apoptosis in human pancreatic cancer cells through inhibition of GSK-3/NF-B signaling cascade. *Molecular Nutrition and Food Research*, **2013**, 57, 2112-27	5.9	45
197	Antiradical capacity and induction of apoptosis on HeLa cells by a Phaseolus vulgaris extract. *Plant Foods for Human Nutrition*, **2008**, 63, 35-40	3.9	45
196	Black bean coats: New source of anthocyanins stabilized by cyclodextrin copigmentation in a sport beverage. *Food Chemistry*, **2016**, 212, 561-70	8.5	44
195	Role of dietary proteins and peptides in cardiovascular disease. *Molecular Nutrition and Food Research*, **2012**, 56, 53-66	5.9	44
194	Consumption of different soymilk formulations differentially affects the gut microbiomes of overweight and obese men. *Gut Microbes*, **2012**, 3, 490-500	8.8	44
193	Lunasin, with an arginine-glycine-aspartic acid motif, causes apoptosis to L1210 leukemia cells by activation of caspase-3. *Molecular Nutrition and Food Research*, **2010**, 54, 406-14	5.9	43
192	Catalytic inhibition of human DNA topoisomerase II by interactions of grape cell culture polyphenols. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2083-7	5.7	43

191	Germination of Phaseolus vulgaris and alcalase hydrolysis of its proteins produced bioactive peptides capable of improving markers related to type-2 diabetes in vitro. *Food Research International*, **2015**, 76, 150-159	7	42
190	Amaranth lunasin-like peptide internalizes into the cell nucleus and inhibits chemical carcinogen-induced transformation of NIH-3T3 cells. *Peptides*, **2010**, 31, 1635-42	3.8	42
189	Optimisation of germination time and temperature on the concentration of bioactive compounds in Brazilian soybean cultivar BRS 133 using response surface methodology. *Food Chemistry*, **2010**, 119, 636-642	8.5	42
188	Relationship of phenolic composition of selected purple maize (Zea mays L.) genotypes with their anti-inflammatory, anti-adipogenic and anti-diabetic potential. *Food Chemistry*, **2019**, 289, 739-750	8.5	41
187	Phenolic Compounds from Fermented Berry Beverages Modulated Gene and Protein Expression To Increase Insulin Secretion from Pancreatic □Cells in Vitro. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2569-81	5.7	41
186	Comparison of chemical composition and antioxidant capacity of commercially available blueberry and blackberry wines in Illinois. *Journal of Food Science*, **2012**, 77, C141-8	3.4	41
185	The soybean peptide lunasin promotes apoptosis of mammary epithelial cells via induction of tumor suppressor PTEN: similarities and distinct actions from soy isoflavone genistein. *Genes and Nutrition*, **2013**, 8, 79-90	4.3	41
184	Analysis of Soybean Protein-Derived Peptides and the Effect of Cultivar, Environmental Conditions, and Processing on Lunasin Concentration in Soybean and Soy Products. *Journal of AOAC INTERNATIONAL*, **2008**, 91, 936-946	1.7	41
183	A comparative study of anthocyanin distribution in purple and blue corn coproducts from three conventional fractionation processes. *Food Chemistry*, **2017**, 231, 332-339	8.5	40
182	Characterization and Comparison of Protein and Peptide Profiles and their Biological Activities of Improved Common Bean Cultivars (Phaseolus vulgaris L.) from Mexico and Brazil. *Plant Foods for Human Nutrition*, **2015**, 70, 105-12	3.9	39
181	Protective action of Ilex paraguariensis extract against free radical inactivation of paraoxonase-1 in high-density lipoprotein. *Planta Medica*, **2007**, 73, 1141-7	3.1	39
180	Blackcurrants (Ribes nigrum): A Review on Chemistry, Processing, and Health Benefits. *Journal of Food Science*, **2019**, 84, 2387-2401	3.4	38
179	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activity-An Overview. *Foods*, **2013**, 2, 374-392	4.9	38
178	Purification, characterisation, and quantification of the soy allergen profilin (Gly m 3) in soy products. *Food Chemistry*, **2010**, 119, 1671-1680	8.5	37
177	The Colors of Health: Chemistry, Bioactivity, and Market Demand for Colorful Foods and Natural Food Sources of Colorants. *Annual Review of Food Science and Technology*, **2020**, 11, 145-182	14.7	36
176	Anthocyanins from purple corn activate free fatty acid-receptor 1 and glucokinase enhancing in vitro insulin secretion and hepatic glucose uptake. *PLoS ONE*, **2018**, 13, e0200449	3.7	36
175	Dietary factors and pancreatic cancer: the role of food bioactive compounds. *Molecular Nutrition and Food Research*, **2011**, 55, 58-73	5.9	36
174	Coproduct yield comparisons of purple, blue and yellow dent corn for various milling processes. *Industrial Crops and Products*, **2016**, 87, 266-272	5.9	36

173	Proteins and bioactive peptides. *Nutrafoods*, **2014**, 13, 147-157		35
172	Tannins, trypsin inhibitors and lectin cytotoxicity in tepary (Phaseolus acutifolius) and common (Phaseolus vulgaris) beans. *Plant Foods for Human Nutrition*, **2005**, 60, 137-45	3.9	35
171	Antiproliferative effect of peptide fractions isolated from a quality protein maize, a white hybrid maize, and their derived peptides on hepatocarcinoma human HepG2 cells. *Journal of Functional Foods*, **2017**, 34, 36-48	5.1	34
170	Human gut flora-fermented nondigestible fraction from cooked bean (Phaseolus vulgaris L.) modifies protein expression associated with apoptosis, cell cycle arrest, and proliferation in human adenocarcinoma colon cancer cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12443-50	5.7	34
169	Common bean (Phaseolus vulgaris L.) protein-derived peptides increased insulin secretion, inhibited lipid accumulation, increased glucose uptake and reduced the phosphatase and tensin homologue activation in vitro. *Journal of Functional Foods*, **2016**, 27, 160-177	5.1	34
168	Endocytic mechanism of internalization of dietary peptide lunasin into macrophages in inflammatory condition associated with cardiovascular disease. *PLoS ONE*, **2013**, 8, e72115	3.7	33
167	Alcohol-free fermented blueberry-blackberry beverage phenolic extract attenuates diet-induced obesity and blood glucose in C57BL/6J mice. *Journal of Nutritional Biochemistry*, **2016**, 31, 45-59	6.3	32
166	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in Salmonella typhimurium. *Environmental and Molecular Mutagenesis*, **1997**, 30, 346-353	3.2	32
165	Effects of grape cell culture extracts on human topoisomerase II catalytic activity and characterization of active fractions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2489-98	5.7	32
164	Peptides present in the non-digestible fraction of common beans (Phaseolus vulgaris L.) inhibit the angiotensin-I converting enzyme by interacting with its catalytic cavity independent of their antioxidant capacity. *Food and Function*, **2015**, 6, 1470-9	6.1	31
163	Catalytic inhibition of human DNA topoisomerase by phenolic compounds in Ardisia compressa extracts and their effect on human colon cancer cells. *Food and Chemical Toxicology*, **2006**, 44, 1191-203	4.7	31
162	Anthocyanins from fermented berry beverages inhibit inflammation-related adiposity response in vitro. *Journal of Medicinal Food*, **2015**, 18, 489-96	2.8	30
161	Anti-inflammatory and anti-oxidant effect of Calea urticifolia lyophilized aqueous extract on lipopolysaccharide-stimulated RAW 264.7 macrophages. *Journal of Ethnopharmacology*, **2016**, 188, 266-74	5	30
160	Anthocyanin condensed forms do not affect color or chemical stability of purple corn pericarp extracts stored under different pHs. *Food Chemistry*, **2017**, 232, 639-647	8.5	28
159	Gamma-conglutin peptides from Andean lupin legume (Lupinus mutabilis Sweet) enhanced glucose uptake and reduced gluconeogenesis in vitro. *Journal of Functional Foods*, **2018**, 45, 339-347	5.1	28
158	Anthocyanins, delphinidin-3-O-glucoside and cyanidin-3-O-glucoside, inhibit immune checkpoints in human colorectal cancer cells in vitro and in silico. *Scientific Reports*, **2019**, 9, 11560	4.9	28
157	Inhibitory effect of a glycoprotein isolated from golden oyster mushroom (Pleurotus citrinopileatus) on the lipopolysaccharide-induced inflammatory reaction in RAW 264.7 macrophage. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7092-7	5.7	28
156	Mate (Ilex paraguariensis St. Hilaire) saponins induce caspase-3-dependent apoptosis in human colon cancer cells in vitro. *Food Chemistry*, **2011**, 125, 1171-1178	8.5	27

155	Anthocyanins from colored maize ameliorated the inflammatory paracrine interplay between macrophages and adipocytes through regulation of NF-B and JNK-dependent MAPK pathways. *Journal of Functional Foods*, **2019**, 54, 175-186	5.1	26
154	Cocoa Shell Aqueous Phenolic Extract Preserves Mitochondrial Function and Insulin Sensitivity by Attenuating Inflammation between Macrophages and Adipocytes In Vitro. *Molecular Nutrition and Food Research*, **2019**, 63, e1801413	5.9	26
153	Bowman-Birk and Kunitz protease inhibitors among antinutrients and bioactives modified by germination and hydrolysis in Brazilian soybean cultivar BRS 133. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7886-94	5.7	26
152	Comparative study of the antioxidant effect of ardisin and epigallocatechin gallate in rat hepatocytes exposed to benomyl and 1-nitropyrene. *Food and Chemical Toxicology*, **2003**, 41, 1527-35	4.7	26
151	Processing method and corn cultivar affected anthocyanin concentration from dried distillers grains with solubles. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3205-18	5.7	25
150	A high-protein soybean cultivar contains lower isoflavones and saponins but higher minerals and bioactive peptides than a low-protein cultivar. *Food Chemistry*, **2010**, 120, 15-21	8.5	25
149	Maize extract rich in ferulic acid and anthocyanins prevents high-fat-induced obesity in mice by modulating SIRT1, AMPK and IL-6 associated metabolic and inflammatory pathways. *Journal of Nutritional Biochemistry*, **2020**, 79, 108343	6.3	25
148	Antioxidant capacity of alcalase hydrolysates and protein profiles of two conventional and seven low glycinin soybean cultivars. *Plant Foods for Human Nutrition*, **2010**, 65, 233-40	3.9	24
147	Effect of maize genotype, developmental stage, and cooking process on the nutraceutical potential of huitlacoche (Ustilago maydis). *Food Chemistry*, **2010**, 119, 689-697	8.5	24
146	Relationship of the Phytochemicals from Coffee and Cocoa By-Products with their Potential to Modulate Biomarkers of Metabolic Syndrome In Vitro. *Antioxidants*, **2019**, 8,	7.1	23
145	Chemical characterization of proanthocyanidins in purple, blue, and red maize coproducts from different milling processes and their anti-inflammatory properties. *Industrial Crops and Products*, **2017**, 109, 464-475	5.9	22
144	Digested total protein and protein fractions from chia seed (Salvia hispanica L.) had high scavenging capacity and inhibited 5-LOX, COX-1-2, and iNOS enzymes. *Food Chemistry*, **2019**, 289, 204-214	8.5	22
143	Evaluation of iron and zinc bioavailability of beans targeted for biofortification using in vitro and in vivo models and their effect on the nutritional status of preschool children. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1326-32	4.3	22
142	Cytotoxicity of bioactive polymeric fractions from grape cell culture on human hepatocellular carcinoma, murine leukemia and non-cancerous PK15 kidney cells. *Food and Chemical Toxicology*, **2006**, 44, 1758-67	4.7	22
141	Ardisia: health-promoting properties and toxicity of phytochemicals and extracts. *Toxicology Mechanisms and Methods*, **2011**, 21, 667-74	3.6	21
140	Comparative oesophageal cancer risk assessment of hot beverage consumption (coffee, mate and tea): the margin of exposure of PAH vs very hot temperatures. *BMC Cancer*, **2018**, 18, 236	4.8	20
139	Analysis of lunasin in commercial and pilot plant produced soybean products and an improved method of lunasin purification. *Journal of Food Science*, **2012**, 77, C539-45	3.4	20
138	Effect of capsaicin from red pepper (Capsicum sp) on the deposition of carotenoids in egg yolk. *Journal of the Science of Food and Agriculture*, **1999**, 79, 1904-1908	4.3	20

137	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. *Food Chemistry*, **2020**, 309, 125684	8.5	20
136	Inhibitory effect of , and tea extracts on the proliferation of human head and neck squamous carcinoma cells. *Toxicology Reports*, **2016**, 3, 269-278	4.8	19
135	Pepsin-pancreatin protein hydrolysates from extruded amaranth inhibit markers of atherosclerosis in LPS-induced THP-1 macrophages-like human cells by reducing expression of proteins in LOX-1 signaling pathway. *Proteome Science*, **2014**, 12, 30	2.6	19
134	Yerba mate tea and mate saponins prevented azoxymethane-induced inflammation of rat colon through suppression of NF-B p65ser(311) signaling via IB- and GSK-3 reduced phosphorylation. *BioFactors*, **2013**, 39, 430-40	6.1	19
133	Intracerebroventricular administration of soy protein hydrolysates reduces body weight without affecting food intake in rats. *Plant Foods for Human Nutrition*, **2008**, 63, 41-6	3.9	19
132	Effect of drought on polyamine metabolism, yield, protein content and in vitro protein digestibility in tepary (Phaseolus acutifolius) and common (Phaseolus vulgaris) bean seeds. *Journal of the Science of Food and Agriculture*, **2003**, 83, 1022-1030	4.3	19
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18	Tea and Inflammation **2013**, 563-579		
17	Soy Peptides and Weight Management **2009**, 135-157		
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15	Designer food and feeds from underutilized fruits and vegetables **2022**, 165-182		
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List of Publications

11	Peptides from Common Bean (Phaseolus vulgaris L.) non-Digestible Fraction Inhibit Angiotensin-I Converting Enzyme by Interacting with Amino Acids in its Catalytic Cavity. *FASEB Journal*, **2015**, 29, 924.17	0.9
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8	Saponins from Yerba Mate (Ilex paraguariensis St. Hilaire) leaves inhibit markers of inflammation in vitro through NFB pathways. *FASEB Journal*, **2010**, 24, 540.17	0.9
7	Soy Protein for the Metabolic Syndrome67-85	
6	Effect of glycogen synthase kinase-3B inhibition by apigenin on markers of proliferation, inflammation and apoptosis in pancreatic cancer. *FASEB Journal*, **2012**, 26, lb458	0.9
5	In vitro inhibition of dipeptidyl peptidase IV by amaranth peptides. *FASEB Journal*, **2013**, 27, 1079.47	0.9
4	Biological Effect of Antioxidant Fiber from Common Beans (Phaseolus vulgaris L.) **2016**, 95-122	
3	Role of anthocyanins in oxidative stress and the prevention of cancer in the digestive system **2021**, 265-280	
2	Methodologies for bioactivity assay: animal study **2021**, 191-220	
1	Effect of Fermentation on Phenolic Composition and Antioxidant Capacity of Blackcurrant Juice using Lactobacillus with Different Glucosidase Activities. *ACS Symposium Series*,91-113	0.4