Elvira Gonzalez de Mejia

List of Publications by Year in Descending Order

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	Phytochemicals from the Cocoa Shell Modulate Mitochondrial Function, Lipid and Glucose Metabolism in Hepatocytes via Activation of FGF21/ERK, AKT, and mTOR Pathways.. *Antioxidants*, **2022**, 11,	7.1	2
279	Designer food and feeds from underutilized fruits and vegetables **2022**, 165-182		
278	Coffee constituents with antiadipogenic and antidiabetic potentials: A narrative review.. *Food and Chemical Toxicology*, **2022**, 161, 112821	4.7	1
277	Activating Effects of the Bioactive Compounds From Coffee By-Products on FGF21 Signaling Modulate Hepatic Mitochondrial Bioenergetics and Energy Metabolism .. *Frontiers in Nutrition*, **2022** , 9, 866233	6.2	0
276	Cooked common bean flour, but not its protein hydrolysate, has the potential to improve gut microbiota composition and function in BALB/c mice fed a high-fat diet added with 6-propyl-2-thiouracil.. *Journal of Nutritional Biochemistry*, **2022**, 109022	6.3	0
275	Proteomic analysis of chemically transformed NIH-3T3 cells reveals novel mechanisms of action of amaranth lunasin-like peptide. *Food Research International*, **2022**, 111374	7	0
274	Digested protein from chia seed (Salvia hispanica L) prevents obesity and associated inflammation of adipose tissue in mice fed a high-fat diet. *PharmaNutrition*, **2022**, 100298	2.9	1
273	Optimization, identification, and comparison of peptides from germinated chickpea (Cicer arietinum) protein hydrolysates using either papain or ficin and their relationship with markers of type 2 diabetes.. *Food Chemistry*, **2021**, 374, 131717	8.5	0
272	Technological properties of chickpea (Cicer arietinum): Production of snacks and health benefits related to type-2 diabetes. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3762-3787	16.4	6
271	Feasibility of commercial breadmaking using chickpea as an ingredient: Functional properties and potential health benefits. *Journal of Food Science*, **2021**, 86, 2208-2224	3.4	2
270	Bioactive compounds from Octopus vulgaris ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. *Food and Chemical Toxicology*, **2021**, 151, 112119	4.7	2
269	Potential Health Benefits Associated with Lunasin Concentration in Dietary Supplements and Lunasin-Enriched Soy Extract. *Nutrients*, **2021**, 13,	6.7	3
268	Baked Corn (Zea mays L.) and Cooked Common Bean (Phaseolus vulgaris L.) Snack Consumption Reduced Inflammation and Upregulated NRF2 and SOD2 in Chronic Colitis In Vivo. *Current Developments in Nutrition*, **2021**, 5, 595-595	0.4	1
267	Common Bean (Phaseolus vulgaris L.) Flour Can Improve the Gut Microbiota Composition and Function in Mice Fed a High-Fat Diet. *Current Developments in Nutrition*, **2021**, 5, 1159-1159	0.4	1
266	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
265	Phytochemicals from Cocoa Shell Protect Mitochondrial Function and Alleviate Oxidative Stress in Hepatocytes via Regulation of ERK and PI3K-AKT Pathways. *Medical Sciences Forum*, **2021**, 2, 25		0
264	Liposomes Loaded with Unsaponifiable Matter from as a Source of Squalene and Carrying Soybean Lunasin Inhibited Melanoma Cells. *Nanomaterials*, **2021**, 11,	5.4	2

263	Colonic metabolites from digested leaves induced HT-29 cell death via apoptosis, necrosis, and autophagy. *International Journal of Food Sciences and Nutrition*, **2021**, 72, 485-498	3.7	2
262	Octopus vulgaris ink extracts exhibit antioxidant, antimutagenic, cytoprotective, antiproliferative, and proapoptotic effects in selected human cancer cell lines. *Journal of Food Science*, **2021**, 86, 587-601	3.4	3
261	Role of anthocyanins in oxidative stress and the prevention of cancer in the digestive system **2021**, 265-280		
260	Protein Digests and Pure Peptides from Chia Seed Prevented Adipogenesis and Inflammation by Inhibiting PPAR and NF-B Pathways in 3T3L-1 Adipocytes. *Nutrients*, **2021**, 13,	6.7	5
259	Prediction of the Physicochemical and Nutraceutical Characteristics of 'Hass' Avocado Seeds by Correlating the Physicochemical Avocado Fruit Properties According to Their Ripening State. *Plant Foods for Human Nutrition*, **2021**, 76, 311-318	3.9	4
258	Influence of extrusion process on the release of phenolic compounds from mango (Mangifera indica L.) bagasse-added confections and evaluation of their bioaccessibility, intestinal permeability, and antioxidant capacity. *Food Research International*, **2021**, 148, 110591	7	1
257	Phenolic composition, antioxidant capacity and physical characterization of ten blackcurrant (Ribes nigrum) cultivars, their juices, and the inhibition of type 2 diabetes and inflammation biochemical markers. *Food Chemistry*, **2021**, 359, 129889	8.5	7
256	Methodologies for bioactivity assay: animal study **2021**, 191-220		
255	Glucosinolate-rich hydrolyzed extract from Moringa oleifera leaves decreased the production of TNF- and IL-1 cytokines and induced ROS and apoptosis in human colon cancer cells. *Journal of Functional Foods*, **2020**, 75, 104270	5.1	10
254	Citrus Waste Recovery for Sustainable Nutrition and Health **2020**, 193-222		4
253	Chia Seed (Salvia hispanica L.) Digested Total Protein Prevented Adipose Tissue Inflammation and Reduce Obesity Complications in Mice Fed a High-Fat Diet. *Current Developments in Nutrition*, **2020**, 4, 436-436	0.4	1
252	Aquafaba, from Food Waste to a Value-Added Product **2020**, 93-126		6
251	Emerging and Potential Bio-Applications of Agro-Industrial By-products Through Implementation of Nanobiotechnology **2020**, 413-443		
250	Effect of the extrusion process on allergen reduction and the texture change of soybean protein isolate-corn and soybean flour-corn mixtures. *Innovative Food Science and Emerging Technologies*, **2020**, 64, 102421	6.8	10
249	Molecular size and immunoreactivity of ethanol extracted soybean protein concentrate in comparison with other products. *Process Biochemistry*, **2020**, 96, 122-130	4.8	3
248	Fibroblast Growth Factor 21 Signaling Activation by Selected Bioactive Compounds from Cocoa Shell Modulated Metabolism and Mitochondrial Function in Hepatocytes. *Current Developments in Nutrition*, **2020**, 4, 459-459	0.4	2
247	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
246	Spent coffee (Coffea arabica L.) grounds promote satiety and attenuate energy intake: A pilot study. *Journal of Food Biochemistry*, **2020**, 44, e13204	3.3	5

245	Ferulic Acid and Anthocyanin from Colored Maize Correlated with Prevention of High-Fat Induced Obesity in Mice by Modulating Lipid, Glucose and Inflammatory Pathways. *Current Developments in Nutrition*, **2020**, 4, 433-433	0.4	0
244	Consumption of a baked corn and bean snack reduced chronic colitis inflammation in CD-1 mice via downregulation of IL-1 receptor, TLR, and TNF- associated pathways. *Food Research International*, **2020**, 132, 109097	7	15
243	Reduction of colitis-associated colon carcinogenesis by a black lentil water extract through inhibition of inflammatory and immunomodulatory cytokines. *Carcinogenesis*, **2020**, 41, 790-803	4.6	2
242	Protocatechuic acid attenuates adipogenesis-induced inflammation and mitochondrial dysfunction in 3T3-L1 adipocytes by regulation of AMPK pathway. *Journal of Functional Foods*, **2020**, 69, 103972	5.1	10
241	Fermented Non-Digestible Fraction of Andean Berry (Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. *Preventive Nutrition and Food Science*, **2020**, 25, 272-279	2.4	
240	Health Benefits of Silverskin **2020**, 353-371		0
239	Common bean protein hydrolysate modulates lipid metabolism and prevents endothelial dysfunction in BALB/c mice fed an atherogenic diet. *Nutrition, Metabolism and Cardiovascular Diseases*, **2020**, 30, 141-150	4.5	15
238	Caffeine, but not other phytochemicals, in mate tea (Ilex paraguariensis St. Hilaire) attenuates high-fat-high-sucrose-diet-driven lipogenesis and body fat accumulation. *Journal of Functional Foods*, **2020**, 64, 103646	5.1	15
237	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
236	Pulse By-products **2020**, 59-92		2
235	Flaxseed By-products **2020**, 267-289		3
234	Cereal/Grain By-products **2020**, 1-34		3
233	Health Benefits of Spent Coffee Grounds **2020**, 327-351		1
232	Vegetable By-products **2020**, 223-266		1
231	Health Benefits of Mango By-products **2020**, 159-191		8
230	Brazilian (North and Northeast) Fruit By-Products **2020**, 127-158		5
229	Seed Hull Utilization **2020**, 291-326		1
228	Cocoa By-products **2020**, 373-411		5

227	Enrichment and Utilization of Thin Stillage By-products **2020**, 35-57		1
226	Development, Characterization and Use of Liposomes as Amphipathic Transporters of Bioactive Compounds for Melanoma Treatment and Reduction of Skin Inflammation: A Review. *International Journal of Nanomedicine*, **2020**, 15, 7627-7650	7.3	10
225	Effect of drying methods on the gastrointestinal fate and bioactivity of phytochemicals from cocoa pod husk: In vitro and in silico approaches. *Food Research International*, **2020**, 137, 109725	7	1
224	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
223	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
222	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
221	Effect of Three Polysaccharides (Inulin, and Mucilage from Chia and Flax Seeds) on the Survival of Probiotic Bacteria Encapsulated by Spray Drying. *Applied Sciences (Switzerland)*, **2020**, 10, 4623	2.6	11
220	Andean berry (Vaccinium meridionale Swartz) juice in combination with Aspirin modulated anti-inflammatory markers on LPS-stimulated RAW 264.7 macrophages. *Food Research International* , **2020**, 137, 109541	7	11
219	Enhancement of Biological Properties of Blackcurrants by Lactic Acid Fermentation and Incorporation into Yogurt: A Review. *Antioxidants*, **2020**, 9,	7.1	3
218	Combinations of Legume Protein Hydrolysates Synergistically Inhibit Biological Markers Associated with Adipogenesis. *Foods*, **2020**, 9,	4.9	2
217	Assessment of the DPP-IV inhibitory activity of a novel octapeptide derived from rapeseed using Caco-2 cell monolayers and molecular docking analysis. *Journal of Food Biochemistry*, **2020**, 44, e13406	3.3	5
216	Gallic and butyric acids modulated NLRP3 inflammasome markers in a co-culture model of intestinal inflammation. *Food and Chemical Toxicology*, **2020**, 146, 111835	4.7	11
215	Antioxidant Potential of Mung Bean () Albumin Peptides Produced by Enzymatic Hydrolysis Analyzed by Biochemical and In Silico Methods. *Foods*, **2020**, 9,	4.9	8
214	Identification and Comparison of Peptides from Chickpea Protein Hydrolysates Using Either Bromelain or Gastrointestinal Enzymes and Their Relationship with Markers of Type 2 Diabetes and Bitterness. *Nutrients*, **2020**, 12,	6.7	12
213	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
212	Enzymatic Production, Bioactivity, and Bitterness of Chickpea (Cicer arietinum) Peptides. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1913-1946	16.4	17
211	Blackcurrants (Ribes nigrum): A Review on Chemistry, Processing, and Health Benefits. *Journal of Food Science*, **2019**, 84, 2387-2401	3.4	38
210	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

209	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
208	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
207	Bioactive Peptides from Black Bean Proteins Play a Potential Role in the Prevention of Adipogenesis (P06-119-19). *Current Developments in Nutrition*, **2019**, 3,	0.4	1
206	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
205	Impact of in vitro gastrointestinal digestion on the bioaccessibility and antioxidant capacity of bioactive compounds from Passion fruit (Passiflora edulis) leaves and juice extracts. *Journal of Food Biochemistry*, **2019**, 43, e12879	3.3	11
204	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
203	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. *Food Research International*, **2019**, 122, 330-339	7	13
202	Effect of sulfur dioxide and lactic acid in steeping water on the extraction of anthocyanins and bioactives from purple corn pericarp. *Cereal Chemistry*, **2019**, 96, 575-589	2.4	8
201	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
200	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
199	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
198	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
197	Black Lentil Aqueous Extract Attenuates Colitis-Associated Colon Carcinogenesis in Mice (OR04-06-19). *Current Developments in Nutrition*, **2019**, 3,	0.4	1
196	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
195	Chia (Salvia hispanica L.) Seed Total Protein and Protein Fractions Digests Reduce Biomarkers of Inflammation and Atherosclerosis in Macrophages In Vitro. *Molecular Nutrition and Food Research*, **2019**, 63, e1900021	5.9	9
194	Activating Effects of Phenolics from Apache Red L. on Free Fatty Acid Receptor 1 and Glucokinase Evaluated with a Dual Culture System with Epithelial, Pancreatic, and Liver Cells. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9148-9159	5.7	10
193	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
192	Peptides from legumes with antigastrointestinal cancer potential: current evidence for their molecular mechanisms. *Current Opinion in Food Science*, **2018**, 20, 13-18	9.8	18

191	Extraction techniques and analysis of anthocyanins from food sources by mass spectrometry: An update. *Food Chemistry*, **2018**, 250, 113-126	8.5	81
190	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
189	Black bean peptides inhibit glucose uptake in Caco-2 adenocarcinoma cells by blocking the expression and translocation pathway of glucose transporters. *Toxicology Reports*, **2018**, 5, 552-560	4.8	18
188	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
187	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
186	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
185	Bioaccessibility during In Vitro Digestion and Antiproliferative Effect of Bioactive Compounds from Andean Berry (Vaccinium meridionale Swartz) Juice. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7358-7366	5.7	16
184	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
183	Protection of color and chemical degradation of anthocyanin from purple corn (Zea mays L.) by zinc ions and alginate through chemical interaction in a beverage model. *Food Research International*, **2018**, 105, 169-177	7	19
182	Comparison of chemical, color stability, and phenolic composition from pericarp of nine colored corn unique varieties in a beverage model. *Food Research International*, **2018**, 105, 286-297	7	14
181	Impact of Anthocyanins on Colorectal Cancer. *ACS Symposium Series*, **2018**, 339-370	0.4	1
180	Amaranth peptides decreased the activity and expression of cellular tissue factor on LPS activated THP-1 human monocytes. *Food and Function*, **2018**, 9, 3823-3834	6.1	4
179	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
178	Black bean anthocyanin-rich extracts as food colorants: Physicochemical stability and antidiabetes potential. *Food Chemistry*, **2017**, 229, 628-639	8.5	83
177	Bean peptides have higher in silico binding affinities than ezetimibe for the N-terminal domain of cholesterol receptor Niemann-Pick C1 Like-1. *Peptides*, **2017**, 90, 83-89	3.8	10
176	Microbiota source impact in vitro metabolite colonic production and anti-proliferative effect of spent coffee grounds on human colon cancer cells (HT-29). *Food Research International*, **2017**, 97, 191-198	7	14
175	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
174	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

173	Natural Pigments: Stabilization Methods of Anthocyanins for Food Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 180-198	16.4	236
172	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
171	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
170	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
169	Dietary Peptides from Phaseolus vulgaris L. Reduced AOM/DSS-Induced Colitis-Associated Colon Carcinogenesis in Balb/c Mice. *Plant Foods for Human Nutrition*, **2017**, 72, 445-447	3.9	12
168	A new lab scale corn dry milling protocol generating commercial sized flaking grits for quick estimation of coproduct yield and composition. *Industrial Crops and Products*, **2017**, 109, 92-100	5.9	11
167	Baked corn (Zea mays L.) and bean (Phaseolus vulgaris L.) snack consumption lowered serum lipids and differentiated liver gene expression in C57BL/6 mice fed a high-fat diet by inhibiting PPAR and SREBF2. *Journal of Nutritional Biochemistry*, **2017**, 50, 1-15	6.3	10
166	Anthocyanins from Purple Corn Ameliorated Tumor Necrosis Factor- Induced 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
165	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
164	Consumption of Amaranth Induces the Accumulation of the Antioxidant Protein Paraoxonase/Arylesterase 1 and Modulates Dipeptidyl Peptidase IV Activity in Plasma of Streptozotocin-Induced Hyperglycemic Rats. *Journal of Nutrigenetics and Nutrigenomics*, **2017**, 10, 181-193		6
163	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
162	Black bean coats: New source of anthocyanins stabilized by cyclodextrin copigmentation in a sport beverage. *Food Chemistry*, **2016**, 212, 561-70	8.5	44
161	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. *Food Chemistry*, **2016**, 212, 282-90	8.5	81
160	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
159	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
158	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
157	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
156	Use of Pigmented Maize in Both Conventional Dry-Grind and Modified Processes Using Granular Starch Hydrolyzing Enzyme. *Cereal Chemistry*, **2016**, 93, 344-351	2.4	8

155	Selective mechanism of action of dietary peptides from common bean on HCT116 human colorectal cancer cells through loss of mitochondrial membrane potential and DNA damage. *Journal of Functional Foods*, **2016**, 23, 24-39	5.1	17
154	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
153	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
152	Biological Effect of Antioxidant Fiber from Common Beans (Phaseolus vulgaris L.) **2016**, 95-122		
151	Postharvest storage of Carioca bean (Phaseolus vulgaris L.) did not impair inhibition of inflammation in lipopolysaccharide-induced human THP-1 macrophage-like cells. *Journal of Functional Foods*, **2016**, 23, 154-166	5.1	12
150	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
149	Digested protein isolate from fresh and stored Carioca beans reduced markers of atherosclerosis in oxidized LDL-induced THP-1 macrophages. *Journal of Functional Foods*, **2016**, 24, 97-111	5.1	8
148	Dietary peptides from the non-digestible fraction of Phaseolus vulgaris L. decrease angiotensin II-dependent proliferation in HCT116 human colorectal cancer cells through the blockade of the renin-angiotensin system. *Food and Function*, **2016**, 7, 2409-19	6.1	7
147	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
146	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
145	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
144	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
143	Characterization of peptides found in unprocessed and extruded amaranth (Amaranthus hypochondriacus) pepsin/pancreatin hydrolysates. *International Journal of Molecular Sciences*, **2015**, 16, 8536-54	6.3	8
142	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
141	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
140	Luteolin and Gemcitabine Protect Against Pancreatic Cancer in an Orthotopic Mouse Model. *Pancreas*, **2015**, 44, 144-51	2.6	18
139	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
138	Pure peptides from amaranth (Amaranthus hypochondriacus) proteins inhibit LOX-1 receptor and cellular markers associated with atherosclerosis development in vitro. *Food Research International*, **2015**, 77, 204-214	7	17

137	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
136	Biological potential of protein hydrolysates and peptides from common bean (Phaseolus vulgaris L.): A review. *Food Research International*, **2015**, 76, 39-50	7	96
135	Anthocyanins from fermented berry beverages inhibit inflammation-related adiposity response in vitro. *Journal of Medicinal Food*, **2015**, 18, 489-96	2.8	30
134	Industrial processing of condiments and seasonings and its implications for micronutrient fortification. *Annals of the New York Academy of Sciences*, **2015**, 1357, 8-28	6.5	11
133	Berry Phenolic Compounds Increase Expression of Hepatocyte Nuclear Factor-1 (HNF-1) in Caco-2 and Normal Colon Cells Due to High Affinities with Transcription and Dimerization Domains of HNF-1 *PLoS ONE*, **2015**, 10, e0138768	3.7	12
132	Temperature dependency of shelf and thermal stabilities of anthocyanins from corn distillersSdried grains with solubles in different ethanol extracts and a commercially available beverage. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10032-41	5.7	16
131	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
130	Soy Proteins **2015**, 139-191		1
129	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
128	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	
127	Peptides in Common Bean Protein Hydrolysates Inhibit Molecular Target Enzymes in type-2 Diabetes. *FASEB Journal*, **2015**, 29, 607.11	0.9	
126	Extruded Amaranth (Amaranthus hypochondriacus) Hydrolysates Showed Potential Anti-atherosclerotic Effect on THP-1 Human Cells. *FASEB Journal*, **2015**, 29, 923.19	0.9	
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