

# Diego A Luna-Vital

## List of Publications by Year in descending order

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32  
papers

1,687  
citations

331670

21  
h-index

434195

31  
g-index

33  
all docs

33  
docs citations

33  
times ranked

2255  
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural Pigments: Stabilization Methods of Anthocyanins for Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 180-198.	11.7	350
2	Biological potential of protein hydrolysates and peptides from common bean ( <i>Phaseolus vulgaris</i> L.): A review. <i>Food Research International</i> , 2015, 76, 39-50.	6.2	137
3	Extraction techniques and analysis of anthocyanins from food sources by mass spectrometry: An update. <i>Food Chemistry</i> , 2018, 250, 113-126.	8.2	127
4	Bioactive proteins and phytochemicals from legumes: Mechanisms of action preventing obesity and type-2 diabetes. <i>Food Research International</i> , 2020, 130, 108905.	6.2	99
5	Peptides in common bean fractions inhibit human colorectal cancer cells. <i>Food Chemistry</i> , 2014, 157, 347-355.	8.2	94
6	Anthocyanins from Purple Corn Ameliorated Tumor Necrosis Factor- $\alpha$ -Induced Inflammation and Insulin Resistance in 3T3-L1 Adipocytes via Activation of Insulin Signaling and Enhanced GLUT4 Translocation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700362.	3.3	88
7	Characterization of peptides from common bean protein isolates and their potential to inhibit markers of type-2 diabetes, hypertension and oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2401-2410.	3.5	75
8	Relationship of phenolic composition of selected purple maize ( <i>Zea mays</i> L.) genotypes with their anti-inflammatory, anti-adipogenic and anti-diabetic potential. <i>Food Chemistry</i> , 2019, 289, 739-750.	8.2	71
9	Technological Applications of Natural Colorants in Food Systems: A Review. <i>Foods</i> , 2021, 10, 634.	4.3	62
10	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. <i>Journal of Nutritional Biochemistry</i> , 2020, 79, 108343.	4.2	50
11	Anthocyanin condensed forms do not affect color or chemical stability of purple corn pericarp extracts stored under different pHs. <i>Food Chemistry</i> , 2017, 232, 639-647.	8.2	49
12	Gamma-conglutin peptides from Andean lupin legume ( <i>Lupinus mutabilis</i> Sweet) enhanced glucose uptake and reduced gluconeogenesis in vitro. <i>Journal of Functional Foods</i> , 2018, 45, 339-347.	3.4	45
13	Anthocyanins from purple corn activate free fatty acid-receptor 1 and glucokinase enhancing in vitro insulin secretion and hepatic glucose uptake. <i>PLoS ONE</i> , 2018, 13, e0200449.	2.5	44
14	Alcohol-free fermented blueberry-blackberry beverage phenolic extract attenuates diet-induced obesity and blood glucose in C57BL/6j mice. <i>Journal of Nutritional Biochemistry</i> , 2016, 31, 45-59.	4.2	40
15	Peptides present in the non-digestible fraction of common beans ( <i>Phaseolus vulgaris</i> L.) inhibit the angiotensin-I converting enzyme by interacting with its catalytic cavity independent of their antioxidant capacity. <i>Food and Function</i> , 2015, 6, 1470-1479.	4.6	39
16	Anthocyanins from colored maize ameliorated the inflammatory paracrine interplay between macrophages and adipocytes through regulation of NF- $\kappa$ B and JNK-dependent MAPK pathways. <i>Journal of Functional Foods</i> , 2019, 54, 175-186.	3.4	39
17	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. <i>Nutrients</i> , 2020, 12, 3843.	4.1	34
18	Black bean peptides inhibit glucose uptake in Caco-2 adenocarcinoma cells by blocking the expression and translocation pathway of glucose transporters. <i>Toxicology Reports</i> , 2018, 5, 552-560.	3.3	31

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19	Protection of color and chemical degradation of anthocyanin from purple corn ( <i>Zea mays</i> L.) by zinc ions and alginate through chemical interaction in a beverage model. <i>Food Research International</i> , 2018, 105, 169-177.	6.2	31
20	Peptides from legumes with antigastrointestinal cancer potential: current evidence for their molecular mechanisms. <i>Current Opinion in Food Science</i> , 2018, 20, 13-18.	8.0	29
21	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. <i>Journal of Functional Foods</i> , 2016, 23, 24-39.	3.4	26
22	Fortification of Commercial Nixtamalized Maize ( <i>Zea mays</i> L.) with Common Bean ( <i>Phaseolus vulgaris</i> L.) Increased the Nutritional and Nutraceutical Content of Tortillas without Modifying Sensory Properties. <i>Journal of Food Quality</i> , 2016, 39, 569-579.	2.6	21
23	Peptides extracted from common bean ( <i>Phaseolus vulgaris</i> L.) non-digestible fraction caused differential gene expression of HCT116 and RKO human colorectal cancer cells. <i>Food Research International</i> , 2014, 62, 193-204.	6.2	19
24	Comparison of chemical, color stability, and phenolic composition from pericarp of nine colored corn unique varieties in a beverage model. <i>Food Research International</i> , 2018, 105, 286-297.	6.2	19
25	Dietary Peptides from <i>Phaseolus vulgaris</i> L. Reduced AOM/DSS-Induced Colitis-Associated Colon Carcinogenesis in Balb/c Mice. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 445-447.	3.2	14
26	Combinations of Legume Protein Hydrolysates Synergistically Inhibit Biological Markers Associated with Adipogenesis. <i>Foods</i> , 2020, 9, 1678.	4.3	13
27	Activating Effects of Phenolics from Apache Red <i>Zea mays</i> L. on Free Fatty Acid Receptor 1 and Glucokinase Evaluated with a Dual Culture System with Epithelial, Pancreatic, and Liver Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9148-9159.	5.2	12
28	Dietary peptides from the non-digestible fraction of <i>Phaseolus vulgaris</i> L. decrease angiotensin II-dependent proliferation in HCT116 human colorectal cancer cells through the blockade of the renin-angiotensin system. <i>Food and Function</i> , 2016, 7, 2409-2419.	4.6	10
29	Common Bean Baked Snack Consumption Reduces Apolipoprotein B-100 Levels: A Randomized Crossover Trial. <i>Nutrients</i> , 2021, 13, 3898.	4.1	7
30	Amaranth peptides decreased the activity and expression of cellular tissue factor on LPS activated THP-1 human monocytes. <i>Food and Function</i> , 2018, 9, 3823-3834.	4.6	6
31	Reduction of colitis-associated colon carcinogenesis by a black lentil water extract through inhibition of inflammatory and immunomodulatory cytokines. <i>Carcinogenesis</i> , 2020, 41, 790-803.	2.8	5
32	Peptides in common bean ( <i>Phaseolus vulgaris</i> L.) non-digestible fraction inhibit human colorectal cancer cell survival in vitro through oxidative stress injury: a comparative study (644.5). <i>FASEB Journal</i> , 2014, 28, 644.5.	0.5	0