Diego A Luna-Vital

List of Publications by Year
in descending order

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	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	4.3	62
2	Common Bean Baked Snack Consumption Reduces Apolipoprotein B-100 Levels: A Randomized Crossover Trial. Nutrients, 2021, 13, 3898.	4.1	7
3	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.	4.2	50
4	Bioactive proteins and phytochemicals from legumes: Mechanisms of action preventing obesity and type-2 diabetes. Food Research International, 2020, 130, 108905.	6.2	99
5	Combinations of Legume Protein Hydrolysates Synergistically Inhibit Biological Markers Associated with Adipogenesis. Foods, 2020, 9, 1678.	4.3	13
6	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, 3843.	4.1	34
7	Reduction of colitis-associated colon carcinogenesis by a black lentil water extract through inhibition of inflammatory and immunomodulatory cytokines. Carcinogenesis, 2020, 41, 790-803.	2.8	5
8	Anthocyanins from colored maize ameliorated the inflammatory paracrine interplay between macrophages and adipocytes through regulation of NF-Î°B and JNK-dependent MAPK pathways. Journal of Functional Foods, 2019, 54, 175-186.	3.4	39
9	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.	8.2	71
10	Activating Effects of Phenolics from Apache Red Zea mays 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.	5.2	12
11	Peptides from legumes with antigastrointestinal cancer potential: current evidence for their molecular mechanisms. Current Opinion in Food Science, 2018, 20, 13-18.	8.0	29
12	Extraction techniques and analysis of anthocyanins from food sources by mass spectrometry: An update. Food Chemistry, 2018, 250, 113-126.	8.2	127
13	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.	3.4	45
14	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.	3.3	31
15	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.	6.2	31
16	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.	6.2	19
17	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.	4.6	6
18	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.	2.5	44

#	Article	IF	Citations
19	Natural Pigments: Stabilization Methods of Anthocyanins for Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 180-198.	11.7	350
20	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.	8.2	49
21	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.	3.2	14
22	Anthocyanins from Purple Corn Ameliorated Tumor Necrosis Factorâ€Î±â€Induced Inflammation and Insulin Resistance in 3T3â€L1 Adipocytes via Activation of Insulin Signaling and Enhanced GLUT4 Translocation. Molecular Nutrition and Food Research, 2017, 61, 1700362.	3.3	88
23	Characterization of peptides from common bean protein isolates and their potential to inhibit markers of typeâ€2 diabetes, hypertension and oxidative stress. Journal of the Science of Food and Agriculture, 2017, 97, 2401-2410.	3.5	75
24	Fortification of Commercial Nixtamalized Maize (<scp>Z</scp>ea mays L.) with Common Bean (<scp>P</scp>haseolus vulgaris L.) Increased the Nutritional and Nutraceutical Content of Tortillas without Modifying Sensory Properties. Journal of Food Quality, 2016, 39, 569-579.	2.6	21
25	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 reninâ€“angiotensin system. Food and Function, 2016, 7, 2409-2419.	4.6	10
26	Alcohol-free fermented blueberryâ€“blackberry beverage phenolic extract attenuates diet-induced obesity and blood glucose in C57BL/6J mice. Journal of Nutritional Biochemistry, 2016, 31, 45-59.	4.2	40
27	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.	3.4	26
28	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, 1470-1479.	4.6	39
29	Biological potential of protein hydrolysates and peptides from common bean (Phaseolus vulgaris L.): A review. Food Research International, 2015, 76, 39-50.	6.2	137
30	Peptides in common bean fractions inhibit human colorectal cancer cells. Food Chemistry, 2014, 157, 347-355.	8.2	94
31	Peptides extracted from common bean (Phaseolus vulgaris L.) non-digestible fraction caused differential gene expression of HCT116 and RKO human colorectal cancer cells. Food Research International, 2014, 62, 193-204.	6.2	19
32	Peptides in common bean (Phaseolus vulgaris L.) nonâ€digestible fraction inhibit human colorectal cancer cell survival in vitro through oxidative stress injury: a comparative study (644.5). FASEB Journal, 2014, 28, 644.5.	0.5	0