Ivan Luzardo-Ocampo

List of Publications by Year
in descending order

41 papers	727 citations	567247 15 h-index	552766 26 g-index
42 all docs	42 docs citations	42 times ranked	907 citing authors

#	Article	IF	Citations
1	Production and characterization of fuel pellets from rice husk and wheat straw. Renewable Energy, 2020, 145, 500-507.	8.9	95
2	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.	6.2	67
3	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	4.3	62
4	Inclusion of piperine in Î²-cyclodextrin complexes improves their bioaccessibility and in vitro antioxidant capacity. Food Hydrocolloids, 2019, 91, 143-152.	10.7	55
5	Bioaccessibility and antioxidant activity of free phenolic compounds and oligosaccharides from corn (Zea mays L.) and common bean (Phaseolus vulgaris L.) chips during in vitro gastrointestinal digestion and simulated colonic fermentation. Food Research International, 2017, 100, 304-311.	6.2	53
6	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
7	Effect of the in vitro gastrointestinal digestion on free-phenolic compounds and mono/oligosaccharides from Moringa oleifera leaves: Bioaccessibility, intestinal permeability and antioxidant capacity. Food Research International, 2019, 120, 631-642.	6.2	40
8	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. Food Chemistry, 2020, 309, 125684.	8.2	31
9	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.	5.2	24
10	Effect of the nixtamalization process on the protein bioaccessibility of white and red sorghum flours during in vitro gastrointestinal digestion. Food Research International, 2020, 134, 109234.	6.2	24
11	Fermented non-digestible fraction from combined nixtamalized corn (Zea mays L.)/cooked common bean (Phaseolus vulgaris L.) chips modulate anti-inflammatory markers on RAW 264.7 macrophages. Food Chemistry, 2018, 259, 7-17.	8.2	23
12	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.	2.9	19
13	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.	6.2	19
14	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-Î± associated pathways. Food Research International, 2020, 132, 109097.	6.2	19
15	Gallic and butyric acids modulated NLRP3 inflammasome markers in a co-culture model of intestinal inflammation. Food and Chemical Toxicology, 2020, 146, 111835.	3.6	18
16	Influence of extrusion process on the release of phenolic compounds from mango (Mangifera indica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf antioxidant capacity. Food Research International, 2021, 148, 110591.	6.2	12
17	Physicochemical characterization and polyphenol oxidase inactivation of Ataulfo mango pulp pasteurized by conventional and ohmic heating processes. LWT - Food Science and Technology, 2021, 143, 111113.	5.2	11
18	Andean berry (Vaccinium meridionale Swartz) juice, in combination with Aspirin, displayed antiproliferative and pro-apoptotic mechanisms in vitro while exhibiting protective effects against AOM-induced colorectal cancer in vivo. Food Research International, 2022, 157, 111244.	6.2	11

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19	Phenolic compounds profile and antioxidant capacity of â€˜Ataulfoâ€™ mango pulp processed by ohmic heating at moderate electric field strength. Food Research International, 2022, 154, 111032.	6.2	9
20	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.	3.1	8
21	Bioactive compounds from Octopus vulgaris ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. Food and Chemical Toxicology, 2021, 151, 112119.	3.6	8
22	Colonic metabolites from digested Moringa oleifera leaves induced HT-29 cell death via apoptosis, necrosis, and autophagy. International Journal of Food Sciences and Nutrition, 2021, 72, 485-498.	2.8	7
23	Garambullo (Myrtillocactus geometrizans): effect of in vitro gastrointestinal digestion on the bioaccessibility and antioxidant capacity of phytochemicals. Food and Function, 2022, 13, 4699-4713.	4.6	7
24	Novel OSAâ€Modified Starch from Gros Michel Banana for Encapsulation of Andean Blackberry Concentrate: Production and Storage Stability. Starch/Staerke, 2021, 73, 2000180.	2.1	6
25	Bioaccessibility and In Vitro Intestinal Permeability of a Recombinant Lectin from Tepary Bean (Phaseolus acutifolius) Using the Everted Intestine Assay. International Journal of Molecular Sciences, 2021, 22, 1049.	4.1	6
26	Effect of maize processing on amylose-lipid complex in pozole, a traditional Mexican dish. Applied Food Research, 2022, 2, 100078.	4.0	6
27	Valorization of Mexican Ricinus communis L. Leaves as a Source of Minerals and Antioxidant Compounds. Waste and Biomass Valorization, 2021, 12, 2071-2088.	3.4	5
28	Physicochemical Characterization of Unripe and Ripe Chontaduro (Bactris gasipaes Kunth) Fruit Flours and Starches. Starch/Staerke, 2021, 73, 2000242.	2.1	5
29	Antiproliferative potential of Andean Berry (Vaccinium meridionaleSwartz) juice in combination with Aspirin in human SW480 colon adenocarcinoma cells. Journal of Food Biochemistry, 2021, 45, e13760.	2.9	5
30	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango (Mangifera indica) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	3
31	Fermented Non-Digestible Fraction of Andean Berry (Vaccinium meridionale Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. Preventive Nutrition and Food Science, 2020, 25, 272-279.	1.6	3
32	A dynamic and integrated in vitro/ex vivo gastrointestinal model for the evaluation of the probability and severity of infection in humans by Salmonella spp. vehiculated in different matrices. Food Microbiology, 2021, 95, 103671.	4.2	2
33	Nuts by-products: the Latin American contribution. , 2021, , 289-315.		2
34	Common Beans and Oat Snack Bars Attenuated Hypertriglyceridemia Markers in a Randomized Clinical Trial of Mexican Women. Current Developments in Nutrition, 2021, 5, 606.	0.3	2
35	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.	0.3	2
36	Characterization of Dietary Fiber Extracts from Corn (Zea mays L.) and Cooked Common Bean (Phaseolus vulgaris L.) Flours and Evaluation of Their Inhibitory Potential against Enzymes Associated with Glucose and Lipids Metabolism In Vitro. , 0, , .		1

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37	Intestinal permeability and bioaccessibility of a recombinant lectin from Tepary bean (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overloc	0.5	0
38	Bioaccessibility and Synthesis of Chronobiotics During In Vitro Gastrointestinal Digestion of Pistachio (Pistacia vera L.) to Mitigate Diseases Linked to Chronodisruption. Current Developments in Nutrition, 2021, 5, 581.	0.3	0
39	Andean Berry (Vaccinium meridionale Swartz) Juice in Combination With Aspirin Modulated Apoptotic Signaling in Colon Cancer In Vitro and In Vivo. Current Developments in Nutrition, 2021, 5, 261.	0.3	0
40	Fermented Non-Digestible Fraction of Andean Berry (Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. Preventive Nutrition and Food Science, 2020, 25, 272-279.	1.6	0
41	Designer food and feeds from underutilized fruits and vegetables. , 2022, , 165-182.		0