

# Ivan Luzardo-Ocampo

## List of Publications by Year in descending order

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41  
papers

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citations

643344

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42  
all docs

42  
docs citations

42  
times ranked

962  
citing authors

#	ARTICLE	IF	CITATIONS
1	Designer food and feeds from underutilized fruits and vegetables. , 2022, , 165-182.		0
2	Garambullo ( <i>Myrtillocactus geometrizans</i> ): effect of <i>in vitro</i> gastrointestinal digestion on the bioaccessibility and antioxidant capacity of phytochemicals. Food and Function, 2022, 13, 4699-4713.	2.1	7
3	Phenolic compounds profile and antioxidant capacity of <i>Ataulfo</i> ™ mango pulp processed by ohmic heating at moderate electric field strength. Food Research International, 2022, 154, 111032.	2.9	9
4	Effect of maize processing on amylose-lipid complex in pozole, a traditional Mexican dish. Applied Food Research, 2022, 2, 100078.	1.4	6
5	Andean berry ( <i>Vaccinium meridionale</i> Swartz) juice, in combination with Aspirin, displayed antiproliferative and pro-apoptotic mechanisms <i>in vitro</i> while exhibiting protective effects against AOM-induced colorectal cancer <i>in vivo</i> . Food Research International, 2022, 157, 111244.	2.9	11
6	A dynamic and integrated <i>in vitro/ex vivo</i> gastrointestinal model for the evaluation of the probability and severity of infection in humans by <i>Salmonella</i> spp. vehiculated in different matrices. Food Microbiology, 2021, 95, 103671.	2.1	2
7	Novel OSA-Modified Starch from Gros Michel Banana for Encapsulation of Andean Blackberry Concentrate: Production and Storage Stability. Starch/Staerke, 2021, 73, 2000180.	1.1	6
8	Valorization of Mexican <i>Ricinus communis</i> L. Leaves as a Source of Minerals and Antioxidant Compounds. Waste and Biomass Valorization, 2021, 12, 2071-2088.	1.8	5
9	Colonic metabolites from digested <i>Moringa oleifera</i> leaves induced HT-29 cell death via apoptosis, necrosis, and autophagy. International Journal of Food Sciences and Nutrition, 2021, 72, 485-498.	1.3	7
10	<i>Octopus vulgaris</i> ink extracts exhibit antioxidant, antimutagenic, cytoprotective, antiproliferative, and proapoptotic effects in selected human cancer cell lines. Journal of Food Science, 2021, 86, 587-601.	1.5	8
11	Nuts by-products: the Latin American contribution. , 2021, , 289-315.		2
12	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	1.9	62
13	Physicochemical Characterization of Unripe and Ripe Chontaduro ( <i>Bactris gasipaes</i> Kunth) Fruit Flours and Starches. Starch/Staerke, 2021, 73, 2000242.	1.1	5
14	Bioactive compounds from <i>Octopus vulgaris</i> ink extracts exerted anti-proliferative and anti-inflammatory effects <i>in vitro</i> . Food and Chemical Toxicology, 2021, 151, 112119.	1.8	8
15	Antiproliferative potential of Andean Berry ( <i>Vacciniu</i> <i>m meridionale</i> Swartz) juice in combination with Aspirin in human SW480 colon adenocarcinoma cells. Journal of Food Biochemistry, 2021, 45, e13760.	1.2	5
16	Intestinal permeability and bioaccessibility of a recombinant lectin from Tepary bean ( <i>Phaseolus</i> ) Tj ETQq0 0 0 rgBT, Overlock 10 Tf 50 1	0.2	0
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.	2.5	11
18	Common Beans and Oat Snack Bars Attenuated Hypertriglyceridemia Markers in a Randomized Clinical Trial of Mexican Women. Current Developments in Nutrition, 2021, 5, 606.	0.1	2

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19	Baked Corn ( <i>Zea mays</i> L.) and Cooked Common Bean ( <i>Phaseolus vulgaris</i> L.) Snack Consumption Reduced Inflammation and Upregulated NRF2 and SOD2 in Chronic Colitis In Vivo. <i>Current Developments in Nutrition</i> , 2021, 5, 595.	0.1	2
20	Bioaccessibility and Synthesis of Chronobiotics During In Vitro Gastrointestinal Digestion of Pistachio ( <i>Pistacia vera</i> L.) to Mitigate Diseases Linked to Chronodisruption. <i>Current Developments in Nutrition</i> , 2021, 5, 581.	0.1	0
21	Andean Berry ( <i>Vaccinium meridionale</i> Swartz) Juice in Combination With Aspirin Modulated Apoptotic Signaling in Colon Cancer In Vitro and In Vivo. <i>Current Developments in Nutrition</i> , 2021, 5, 261.	0.1	0
22	Influence of extrusion process on the release of phenolic compounds from mango ( <i>Mangifera indica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf antioxidant capacity. <i>Food Research International</i> , 2021, 148, 110591.	2.9	12
23	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango ( <i>Mangifera indica</i> ) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf antioxidant capacity. <i>Food Research International</i> , 2021, 148, 110591.	4.2	3
24	Bioaccessibility and In Vitro Intestinal Permeability of a Recombinant Lectin from Tepary Bean ( <i>Phaseolus acutifolius</i> ) Using the Everted Intestine Assay. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1049.	1.8	6
25	Production and characterization of fuel pellets from rice husk and wheat straw. <i>Renewable Energy</i> , 2020, 145, 500-507.	4.3	95
26	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. <i>Food Chemistry</i> , 2020, 309, 125684.	4.2	31
27	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.	1.9	50
28	Andean berry ( <i>Vaccinium meridionale</i> Swartz) juice in combination with Aspirin modulated anti-inflammatory markers on LPS-stimulated RAW 264.7 macrophages. <i>Food Research International</i> , 2020, 137, 109541.	2.9	19
29	Gallic and butyric acids modulated NLRP3 inflammasome markers in a co-culture model of intestinal inflammation. <i>Food and Chemical Toxicology</i> , 2020, 146, 111835.	1.8	18
30	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- $\alpha$ associated pathways. <i>Food Research International</i> , 2020, 132, 109097.	2.9	19
31	Effect of the nixtamalization process on the protein bioaccessibility of white and red sorghum flours during in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020, 134, 109234.	2.9	24
32	Fermented Non-Digestible Fraction of Andean Berry ( Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 272-279.	0.7	0
33	Fermented Non-Digestible Fraction of Andean Berry ( <i>Vaccinium meridionale</i> Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 272-279.	0.7	3
34	Impact of in vitro gastrointestinal digestion on the bioaccessibility and antioxidant capacity of bioactive compounds from Passion fruit ( <i>Passiflora edulis</i> ) leaves and juice extracts. <i>Journal of Food Biochemistry</i> , 2019, 43, e12879.	1.2	19
35	Effect of the in vitro gastrointestinal digestion on free-phenolic compounds and mono/oligosaccharides from <i>Moringa oleifera</i> leaves: Bioaccessibility, intestinal permeability and antioxidant capacity. <i>Food Research International</i> , 2019, 120, 631-642.	2.9	40
36	Inclusion of piperine in $\beta$ -cyclodextrin complexes improves their bioaccessibility and in vitro antioxidant capacity. <i>Food Hydrocolloids</i> , 2019, 91, 143-152.	5.6	55

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37	Fermented non-digestible fraction from combined nixtamalized corn ( <i>Zea mays</i> L.)/cooked common bean ( <i>Phaseolus vulgaris</i> L.) chips modulate anti-inflammatory markers on RAW 264.7 macrophages. <i>Food Chemistry</i> , 2018, 259, 7-17.	4.2	23
38	Physicochemical and nutraceutical properties of moringa ( <i>Moringa oleifera</i> ) leaves and their effects in an in vivo AOM/DSS-induced colorectal carcinogenesis model. <i>Food Research International</i> , 2018, 105, 159-168.	2.9	67
39	Bioaccessibility during In Vitro Digestion and Antiproliferative Effect of Bioactive Compounds from Andean Berry ( <i>Vaccinium meridionale</i> Swartz) Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7358-7366.	2.4	24
40	Bioaccessibility and antioxidant activity of free phenolic compounds and oligosaccharides from corn ( <i>Zea mays</i> L.) and common bean ( <i>Phaseolus vulgaris</i> L.) chips during in vitro gastrointestinal digestion and simulated colonic fermentation. <i>Food Research International</i> , 2017, 100, 304-311.	2.9	53
41	Characterization of Dietary Fiber Extracts from Corn ( <i>Zea mays</i> L.) and Cooked Common Bean ( <i>Phaseolus vulgaris</i> L.) Flours and Evaluation of Their Inhibitory Potential against Enzymes Associated with Glucose and Lipids Metabolism In Vitro. , 0, , .		1