

Guadalupe Loarca-Pia

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120
papers

3,980
citations

34
h-index

58
g-index

124
ext. papers

4,621
ext. citations

4.9
avg, IF

5.66
L-index

#	Paper	IF	Citations
120	Minor components of pulses and their potential impact on human health. <i>Food Research International</i> , 2010 , 43, 461-482	7	298
119	Spent coffee grounds: A review on current research and future prospects. <i>Trends in Food Science and Technology</i> , 2015 , 45, 24-36	15.3	291
118	Antioxidant activity in common beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6975-80	5.7	193
117	Phenolics and antioxidative activities in common beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 935-942	4.3	128
116	Chemical composition and in vitro polysaccharide fermentation of different beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Food Science</i> , 2009 , 74, T59-65	3.4	109
115	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	7	96
114	Characterization of polyphenolics in the seed coat of Black Jamapa bean (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4615-22	5.7	89
113	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. <i>Food Chemistry</i> , 2016 , 212, 282-90	8.5	81
112	Antimutagenic activity of natural phenolic compounds present in the common bean (<i>Phaseolus vulgaris</i>) against aflatoxin B1. <i>Food Additives and Contaminants</i> , 2002 , 19, 62-9		78
111	Peptides in common bean fractions inhibit human colorectal cancer cells. <i>Food Chemistry</i> , 2014 , 157, 347-55	8.5	74
110	Antimutagenic effects of natural phenolic compounds in beans. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1999 , 441, 1-9	3	73
109	Simulated gastrointestinal digestion and in vitro colonic fermentation of spent coffee (<i>Coffea arabica</i> L.): Bioaccessibility and intestinal permeability. <i>Food Research International</i> , 2015 , 77, 156-161	7	71
108	Characterization, release and antioxidant activity of curcumin-loaded amaranth-pullulan electrospun fibers. <i>LWT - Food Science and Technology</i> , 2015 , 63, 1137-1144	5.4	71
107	Composition and chemopreventive effect of polysaccharides from common beans (<i>Phaseolus vulgaris</i> L.) on azoxymethane-induced colon cancer. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8737-44	5.7	64
106	Comparison of Antimutagenic Activity of Phenolic Compounds in Newly Harvested and Stored Common Beans <i>Phaseolus vulgaris</i> against Aflatoxin B1. <i>Journal of Food Science</i> , 2005 , 70, S73-S78	3.4	60
105	Effect of chemical elicitors on peppermint (<i>Mentha piperita</i>) plants and their impact on the metabolite profile and antioxidant capacity of resulting infusions. <i>Food Chemistry</i> , 2014 , 156, 273-8	8.5	58
104	Comparison of nixtamalization and extrusion processes for a reduction in aflatoxin content. <i>Food Additives and Contaminants</i> , 2002 , 19, 878-85		55

103	Juice by-products as a source of dietary fibre and antioxidants and their effect on hepatic steatosis. <i>Journal of Functional Foods</i> , 2015 , 17, 93-102	5.1	54
102	Purification and acute toxicity of a lectin extracted from tepary bean (<i>Phaseolus acutifolius</i>). <i>Food and Chemical Toxicology</i> , 2003 , 41, 21-7	4.7	51
101	Functional and technological potential of dehydrated <i>Phaseolus vulgaris</i> L. flours. <i>Food Chemistry</i> , 2014 , 161, 254-60	8.5	50
100	Chemopreventive activity of polyphenolics from black Jamapa bean (<i>Phaseolus vulgaris</i> L.) on HeLa and HaCaT cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2116-22	5.7	49
99	Inhibitory effects of ellagic acid on the direct-acting mutagenicity of aflatoxin B1 in the Salmonella microsuspension assay. <i>Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis</i> , 1998 , 398, 183-7	3.3	48
98	In vitro fermentability and antioxidant capacity of the indigestible fraction of cooked black beans (<i>Phaseolus vulgaris</i> L.), lentils (<i>Lens culinaris</i> L.) and chickpeas (<i>Cicer arietinum</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1417-22	4.3	47
97	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	7	47
96	Antiradical capacity and induction of apoptosis on HeLa cells by a <i>Phaseolus vulgaris</i> extract. <i>Plant Foods for Human Nutrition</i> , 2008 , 63, 35-40	3.9	45
95	Antimicrobial effect of nisin electrospun amaranth: pullulan nanofibers in apple juice and fresh cheese. <i>International Journal of Food Microbiology</i> , 2019 , 295, 25-32	5.8	41
94	Antioxidant, antimutagenic, and antidiabetic activities of edible leaves from <i>Cnidocolus chayamansa</i> Mc. Vaugh. <i>Journal of Food Science</i> , 2010 , 75, H68-72	3.4	40
93	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activity-An Overview. <i>Foods</i> , 2013 , 2, 374-392	4.9	38
92	Antioxidant and antimutagenic activities of Mexican oregano (<i>Lippia graveolens</i> Kunth). <i>Plant Foods for Human Nutrition</i> , 2008 , 63, 1-5	3.9	38
91	Physicochemical, nutritional and antioxidant properties of tempeh flour from common bean (<i>Phaseolus vulgaris</i> L.). <i>Food Science and Technology International</i> , 2010 , 16, 427-34	2.6	36
90	Potential role of bioactive compounds of <i>Phaseolus vulgaris</i> L. on lipid-lowering mechanisms. <i>Food Research International</i> , 2015 , 76, 92-104	7	35
89	Tannins, trypsin inhibitors and lectin cytotoxicity in tepary (<i>Phaseolus acutifolius</i>) and common (<i>Phaseolus vulgaris</i>) beans. <i>Plant Foods for Human Nutrition</i> , 2005 , 60, 137-45	3.9	35
88	Human gut flora-fermented nondigestible fraction from cooked bean (<i>Phaseolus vulgaris</i> L.) modifies protein expression associated with apoptosis, cell cycle arrest, and proliferation in human adenocarcinoma colon cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12443-50	5.7	34
87	Antioxidant capacity and antimutagenic activity of anthocyanin and carotenoid extracts from nixtamalized pigmented Creole maize races (<i>Zea mays</i> L.). <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 442-9	3.9	33
86	Relationship among antimutagenic, antioxidant and enzymatic activities of methanolic extract from common beans (<i>Phaseolus vulgaris</i> L.). <i>Plant Foods for Human Nutrition</i> , 2006 , 61, 161-8	3.9	33

85	Functional properties and sensory value of snack bars added with common bean flour as a source of bioactive compounds. <i>LWT - Food Science and Technology</i> , 2018 , 89, 674-680	5.4	33
84	Electrospun fibers from blends of pea (<i>Pisum sativum</i>) protein and pullulan. <i>Food Hydrocolloids</i> , 2018 , 83, 173-181	10.6	32
83	Non-digestible fraction of cooked bean (<i>Phaseolus vulgaris</i> L.) cultivar Bayo Madero suppresses colonic aberrant crypt foci in azoxymethane-induced rats. <i>Food and Function</i> , 2010 , 1, 294-300	6.1	32
82	Antimutagenicity of xanthophylls present in Aztec Marigold (<i>Tagetes erecta</i>) against 1-nitropyrene. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1997 , 389, 219-26	3	32
81	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in <i>Salmonella typhimurium</i> . <i>Environmental and Molecular Mutagenesis</i> , 1997 , 30, 346-353	3.2	32
80	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, 1470-9	6.1	31
79	Dietary supplementation of lutein reduces colon carcinogenesis in DMH-treated rats by modulating K-ras, PKB, and E-catenin proteins. <i>Nutrition and Cancer</i> , 2011 , 63, 39-45	2.8	31
78	Improved functional properties of pasta: Enrichment with amaranth seed flour and dried amaranth leaves. <i>Journal of Cereal Science</i> , 2016 , 72, 84-90	3.8	31
77	Bean (<i>Phaseolus vulgaris</i> L.) polysaccharides modulate gene expression in human colon cancer cells (HT-29). <i>Food Research International</i> , 2010 , 43, 1057-1064	7	30
76	In vitro colonic fermentation of food ingredients isolated from Agave tequilana Weber var. azul applied on granola bars. <i>LWT - Food Science and Technology</i> , 2015 , 60, 766-772	5.4	29
75	Ferulic Acid on Glucose Dysregulation, Dyslipidemia, and Inflammation in Diet-Induced Obese Rats: An Integrated Study. <i>Nutrients</i> , 2017 , 9,	6.7	29
74	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	7	29
73	Genotoxicity testing of methyl tertiary-butyl ether (MTBE) in the <i>Salmonella</i> microsuspension assay and mouse bone marrow micronucleus test. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1998 , 412, 131-8	3	29
72	Antioxidant and antimutagenic activities of <i>Randia echinocarpa</i> fruit. <i>Plant Foods for Human Nutrition</i> , 2007 , 62, 71-7	3.9	29
71	Phytochemical characterization and effect of <i>Calendula officinalis</i> , <i>Hypericum perforatum</i> , and <i>Salvia officinalis</i> infusions on obesity-associated cardiovascular risk. <i>Medicinal Chemistry Research</i> , 2016 , 25, 163-172	2.2	28
70	<i>Hibiscus sabdariffa</i> L. extracts inhibit the mutagenicity in microsuspension assay and the proliferation of HeLa cells. <i>Journal of Food Science</i> , 2008 , 73, T75-81	3.4	28
69	Antimutagenicity of ellagic acid against aflatoxin B1 in the <i>Salmonella</i> microsuspension assay. <i>Mutation Research - Environmental Mutagenesis and Related Subjects Including Methodology</i> , 1996 , 360, 15-21		28
68	Antimicrobial activities of cascote (<i>Caesalpinia cacalaco</i>) phenolics-containing extract against fungus <i>Colletotrichum lindemuthianum</i> . <i>Industrial Crops and Products</i> , 2010 , 31, 134-138	5.9	27

67	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	6.3	25
66	Effect of nixtamalization process on the content and composition of phenolic compounds and antioxidant activity of two sorghums varieties. <i>Journal of Cereal Science</i> , 2017 , 77, 1-8	3.8	24
65	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	7	24
64	Moringa infusion (<i>Moringa oleifera</i>) rich in phenolic compounds and high antioxidant capacity attenuate nitric oxide pro-inflammatory mediator in vitro. <i>Industrial Crops and Products</i> , 2018 , 118, 95-101	5.9	23
63	Antimutagenic activity of phenolic compounds, oligosaccharides and quinolizidinic alkaloids from <i>Lupinus campestris</i> seeds. <i>Food Additives and Contaminants</i> , 2003 , 20, 940-8		23
62	The Extrusion Process as an Alternative for Improving the Biological Potential of Sorghum Bran: Phenolic Compounds and Antiradical and Anti-Inflammatory Capacity. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016 , 2016, 8387975	2.3	23
61	Fermented nondigestible fraction from common bean (<i>Phaseolus vulgaris</i> L.) cultivar Negro 8025 modulates HT-29 cell behavior. <i>Journal of Food Science</i> , 2011 , 76, T41-7	3.4	22
60	Cooked common beans (<i>Phaseolus vulgaris</i>) protect against E-cadherin damage in streptozotocin-induced diabetic rats. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 207-12	3.9	21
59	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	8.5	20
58	The fermented non-digestible fraction of spent coffee grounds induces apoptosis in human colon cancer cells (SW480). <i>Journal of Functional Foods</i> , 2017 , 30, 237-246	5.1	19
57	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	8.5	19
56	Stable nisin food-grade electrospun fibers. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3787-3794	3.3	19
55	The fermented non-digestible fraction of common bean (<i>Phaseolus vulgaris</i> L.) triggers cell cycle arrest and apoptosis in human colon adenocarcinoma cells. <i>Genes and Nutrition</i> , 2014 , 9, 359	4.3	19
54	Effect of drought on polyamine metabolism, yield, protein content and in vitro protein digestibility in tepary (<i>Phaseolus acutifolius</i>) and common (<i>Phaseolus vulgaris</i>) bean seeds. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1022-1030	4.3	19
53	Changes on the phytochemicals profile of instant corn flours obtained by traditional nixtamalization and ohmic heating process. <i>Food Chemistry</i> , 2019 , 276, 57-62	8.5	19
52	Cooked common beans (<i>Phaseolus vulgaris</i> L.) modulate renal genes in streptozotocin-induced diabetic rats. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 761-8	6.3	18
51	A non-digestible fraction of the common bean (<i>Phaseolus vulgaris</i> L.) induces cell cycle arrest and apoptosis during early carcinogenesis. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 248-54	3.9	18
50	Antimutagenic activity of carotenoids in green peppers against some nitroarenes. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1998 , 416, 11-9	3	18

49	Anticarcinogenic Effect of Corn Tortilla Against 1,2-Dimethylhydrazine (DMH)-Induced Colon Carcinogenesis in Sprague-Dawley Rats. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 146-52	3.9	17
48	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	5.1	17
47	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	7	17
46	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	5.7	16
45	Mango-bagasse functional-confectionery: vehicle for enhancing bioaccessibility and permeability of phenolic compounds. <i>Food and Function</i> , 2017 , 8, 3906-3916	6.1	16
44	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- α associated pathways. <i>Food Research International</i> , 2020 , 132, 109097	7	15
43	Consumption of <i>Ocimum sanctum</i> L. and <i>Citrus paradisi</i> infusions modulates lipid metabolism and insulin resistance in obese rats. <i>Food and Function</i> , 2014 , 5, 927-35	6.1	15
42	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	3.9	12
41	Untargeted metabolomic evaluation of mango bagasse and mango bagasse based confection under in vitro simulated colonic fermentation. <i>Journal of Functional Foods</i> , 2019 , 54, 271-280	5.1	12
40	Contribution and Interactions of Hydroxycinnamic Acids Found in Bran and Wholegrain Sorghum (<i>L. Moench</i>): Effects on the Antioxidant Capacity and Inhibition of Human Erythrocyte Hemolysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 8219023	6.7	12
39	Flaxseed (<i>Linum usitatissimum</i> L.) and its total non-digestible fraction influence the expression of genes involved in azoxymethane-induced colon cancer in rats. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 259-67	3.9	12
38	Antioxidant capacity and antimutagenic activity of natural oleoresin from greenhouse grown tomatoes (<i>Lycopersicon esculentum</i>). <i>Plant Foods for Human Nutrition</i> , 2009 , 64, 46-51	3.9	12
37	Glucosinolates and Isothiocyanates from <i>Moringa oleifera</i> : Chemical and Biological Approaches. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 447-457	3.9	12
36	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	2.7	12
35	Phytochemical Profile, Antioxidant Properties and Hypoglycemic Effect of Chaya (<i>Cnidioscolus Chayamansa</i>) in STZ-Induced Diabetic Rats. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12281	3.3	11
34	Antimutagenic and antioxidant activities of quebracho phenolics (<i>Schinopsis balansae</i>) recovered from tannery wastewaters. <i>Bioresource Technology</i> , 2009 , 100, 434-9	11	11
33	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	4.7	11
32	<i>Moringa oleifera</i> leaves alleviated inflammation through downregulation of IL-2, IL-6, and TNF- α in a colitis-associated colorectal cancer model. <i>Food Research International</i> , 2021 , 144, 110318	7	11

31	Techno-functional properties of thermally treated black bean protein concentrate generated through ultrafiltration process. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110296	5.4	11
30	Glucosinolate-rich hydrolyzed extract from <i>Moringa oleifera</i> leaves decreased the production of TNF- α and IL-1 β cytokines and induced ROS and apoptosis in human colon cancer cells. <i>Journal of Functional Foods</i> , 2020 , 75, 104270	5.1	10
29	Baked corn (<i>Zea mays</i> L.) and bean (<i>Phaseolus vulgaris</i> L.) snack consumption lowered serum lipids and differentiated liver gene expression in C57BL/6 mice fed a high-fat diet by inhibiting PPAR α and SREBF2. <i>Journal of Nutritional Biochemistry</i> , 2017 , 50, 1-15	6.3	10
28	Functional and textural properties of a dehulled oat (<i>Avena sativa</i> L) and pea (<i>Pisum sativum</i>) protein isolate cracker. <i>LWT - Food Science and Technology</i> , 2017 , 86, 418-423	5.4	10
27	Antimutagenic and antioxidant activities of cascalote (<i>Caesalpinia cacalaco</i>) phenolics. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1632-1638	4.3	10
26	Microbial metabolites profile during in vitro human colonic fermentation of breakfast menus consumed by Mexican school children. <i>Food Research International</i> , 2017 , 97, 7-14	7	8
25	Chemical characterization, antioxidant and antimutagenic evaluations of pigmented corn. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3177-3184	3.3	8
24	Modulation of renal dysfunction by <i>Smilax cordifolia</i> and <i>Eryngium carlinae</i> , and their effect on kidney proteome in obese rats. <i>Journal of Functional Foods</i> , 2016 , 20, 545-555	5.1	8
23	Kinetic study of the nitrosation of 1,3-dialkylureas in aqueous-perchloric acid medium. <i>International Journal of Chemical Kinetics</i> , 2004 , 36, 273-279	1.4	8
22	Gut metabolites associated with pH and antioxidant capacity during in vitro colonic fermentation of Mexican corn products. <i>Cereal Chemistry</i> , 2018 , 95, 399-410	2.4	7
21	Ripening of <i>Pithecellobium dulce</i> (Roxb.) Benth. [Guam \tilde{h} il] Fruit: Physicochemical, Chemical and Antioxidant Changes. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 396-401	3.9	7
20	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, 2409-19	6.1	7
19	Bioactivity and gene expression studies of an arbustive Mexican specie <i>Acaciella angustissima</i> (Timbe). <i>Industrial Crops and Products</i> , 2014 , 52, 649-655	5.9	5
18	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in <i>Salmonella typhimurium</i> . <i>Environmental and Molecular Mutagenesis</i> , 1997 , 30, 346-53	3.2	5
17	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. <i>CYTA - Journal of Food</i> , 2020 , 18, 20-30	2.3	4
16	Autoclaving and extrusion improve the functional properties and chemical composition of black bean carbohydrate extracts. <i>Journal of Food Science</i> , 2020 , 85, 2783-2791	3.4	4
15	Prediction of the Physicochemical and Nutraceutical Characteristics of Hass Avocado Seeds by Correlating the Physicochemical Avocado Fruit Properties According to Their Ripening State. <i>Plant Foods for Human Nutrition</i> , 2021 , 76, 311-318	3.9	4
14	Physicochemical characterization of protein isolates of amaranth and common bean and a study of their compatibility with xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 861-888	7.0	3

13	Pulse By-products 2020 , 59-92		2
12	Colonic metabolites from digested leaves induced HT-29 cell death via apoptosis, necrosis, and autophagy. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 485-498	3.7	2
11	Chemical Characterization of Lippia graveolens Kunth and Comparison to Origanum vulgare and Origanum laevigatum Werrenhausen <i>JACS Symposium Series</i> , 2006 , 45-55	0.4	1
10	Natural Foods as Biosystems to Face Noncommunicable Chronic Diseases: An Overview 2014 , 289-318		1
9	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in Salmonella typhimurium 1997 , 30, 346		1
8	Valorization of Mexican Ricinus communis L. Leaves as a Source of Minerals and Antioxidant Compounds. <i>Waste and Biomass Valorization</i> , 2021 , 12, 2071-2088	3.2	0
7	In vitro gastrointestinal digestion and simulated colonic fermentation of pistachio nuts determine the bioaccessibility and biosynthesis of chronobiotics. <i>Food and Function</i> , 2021 , 12, 4921-4934	6.1	0
6	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango (Mangifera indica L.) bagasse under simulated conditions. <i>Food Chemistry</i> , 2021 , 365, 130528	8.5	0
5	Chemical Parameters and Biological Activity of Phenolic Compounds in Phaseolus vulgaris and Phaseolus coccineus Beans. <i>ACS Symposium Series</i> , 2006 , 89-101	0.4	
4	Peptides in common bean (Phaseolus vulgaris 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	0.9	
3	Peptides from Common Bean (Phaseolus vulgaris L.) non-Digestible Fraction Inhibit Angiotensin-I Converting Enzyme by Interacting with Amino Acids in its Catalytic Cavity. <i>FASEB Journal</i> , 2015 , 29, 924.179		
2	Biological Effect of Antioxidant Fiber from Common Beans (Phaseolus vulgaris L.) 2016 , 95-122		
1	Chronic Consumption of Moringa Leaf Powder () Concentration-Dependent Effects in a Type 2 Diabetes Model. 2022 , 1-10		