Guadalupe Loarca-Pia

List of Publications by Year in Descending Order

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	Chronic Consumption of Moringa Leaf Powder () Concentration-Dependent Effects in a Type 2 Diabetes Model. **2022**, 1-10		
119	Moringa oleifera leaves alleviated inflammation through downregulation of IL-2, IL-6, and TNF- in a colitis-associated colorectal cancer model. *Food Research International*, **2021**, 144, 110318	7	11
118	Valorization of Mexican Ricinus communis L. Leaves as a Source of Minerals and Antioxidant Compounds. *Waste and Biomass Valorization*, **2021**, 12, 2071-2088	3.2	0
117	Techno-functional properties of thermally treated black bean protein concentrate generated through ultrafiltration process. *LWT - Food Science and Technology*, **2021**, 136, 110296	5.4	11
116	Colonic metabolites from digested leaves induced HT-29 cell death via apoptosis, necrosis, and autophagy. *International Journal of Food Sciences and Nutrition*, **2021**, 72, 485-498	3.7	2
115	Physicochemical characterization of protein isolates of amaranth and common bean and a study of their compatibility with xanthan gum. *International Journal of Biological Macromolecules*, **2021**, 166, 861-868	7.9	3
114	In vitro gastrointestinal digestion and simulated colonic fermentation of pistachio nuts determine the bioaccessibility and biosynthesis of chronobiotics. *Food and Function*, **2021**, 12, 4921-4934	6.1	0
113	Prediction of the Physicochemical and Nutraceutical Characteristics of Hass Avocado Seeds by Correlating the Physicochemical Avocado Fruit Properties According to Their Ripening State. *Plant Foods for Human Nutrition*, **2021**, 76, 311-318	3.9	4
112	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango (Mangifera indica L.) bagasse under simulated conditions. *Food Chemistry*, **2021**, 365, 130528	8.5	0
111	Glucosinolate-rich hydrolyzed extract from Moringa oleifera leaves decreased the production of TNF- and IL-1 cytokines and induced ROS and apoptosis in human colon cancer cells. *Journal of Functional Foods*, **2020**, 75, 104270	5.1	10
110	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- associated pathways. *Food Research International*, **2020**, 132, 109097	7	15
109	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. *CYTA - Journal of Food*, **2020**, 18, 20-30	2.3	4
108	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	6.3	25
107	Pulse By-products **2020**, 59-92		2
106	Autoclaving and extrusion improve the functional properties and chemical composition of black bean carbohydrate extracts. *Journal of Food Science*, **2020**, 85, 2783-2791	3.4	4
105	Gallic and butyric acids modulated NLRP3 inflammasome markers in a co-culture model of intestinal inflammation. *Food and Chemical Toxicology*, **2020**, 146, 111835	4.7	11
104	Glucosinolates and Isothiocyanates from Moringa oleifera: Chemical and Biological Approaches. *Plant Foods for Human Nutrition*, **2020**, 75, 447-457	3.9	12

103	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. *Food Chemistry*, **2020**, 309, 125684	8.5	20
102	Untargeted metabolomic evaluation of mango bagasse and mango bagasse based confection under in vitro simulated colonic fermentation. *Journal of Functional Foods*, **2019**, 54, 271-280	5.1	12
101	Chemical characterization, antioxidant and antimutagenic evaluations of pigmented corn. *Journal of Food Science and Technology*, **2019**, 56, 3177-3184	3.3	8
100	Antimicrobial effect of nisin electrospun amaranth: pullulan nanofibers in apple juice and fresh cheese. *International Journal of Food Microbiology*, **2019**, 295, 25-32	5.8	41
99	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	7	24
98	Changes on the phytochemicals profile of instant corn flours obtained by traditional nixtamalization and ohmic heating process. *Food Chemistry*, **2019**, 276, 57-62	8.5	19
97	Gut metabolites associated with pH and antioxidant capacity during in´vitro colonic fermentation of Mexican corn products. *Cereal Chemistry*, **2018**, 95, 399-410	2.4	7
96	Electrospun fibers from blends of pea (Pisum sativum) protein and pullulan. *Food Hydrocolloids*, **2018**, 83, 173-181	10.6	32
95	Moringa infusion (Moringa oleifera) rich in phenolic compounds and high antioxidant capacity attenuate nitric oxide pro-inflammatory mediator in vitro. *Industrial Crops and Products*, **2018**, 118, 95-101	5.9	23
94	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	8.5	19
93	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	5.7	16
92	Functional properties and sensory value of snack bars added with common bean flour as a source of bioactive compounds. *LWT - Food Science and Technology*, **2018**, 89, 674-680	5.4	33
91	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	7	47
90	Phytochemical Profile, Antioxidant Properties and Hypoglycemic Effect of Chaya (Cnidoscolus Chayamansa) in STZ-Induced Diabetic Rats. *Journal of Food Biochemistry*, **2017**, 41, e12281	3.3	11
89	The fermented non-digestible fraction of spent coffee grounds induces apoptosis in human colon cancer cells (SW480). *Journal of Functional Foods*, **2017**, 30, 237-246	5.1	19
88	Microbial metabolites profile during in vitro human colonic fermentation of breakfast menus consumed by Mexican school children. *Food Research International*, **2017**, 97, 7-14	7	8
87	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	3.9	12
86	Contribution and Interactions of Hydroxycinnamic Acids Found in Bran and Wholegrain Sorghum (L. Moench): Effects on the Antioxidant Capacity and Inhibition of Human Erythrocyte Hemolysis. *Oxidative Medicine and Cellular Longevity*, **2017**, 2017, 8219023	6.7	12

85	Ferulic Acid on Glucose Dysregulation, Dyslipidemia, and Inflammation in Diet-Induced Obese Rats: An Integrated Study. *Nutrients*, **2017**, 9,	6.7	29
84	Mango-bagasse functional-confectionery: vehicle for enhancing bioaccessibility and permeability of phenolic compounds. *Food and Function*, **2017**, 8, 3906-3916	6.1	16
83	Baked corn (Zea mays L.) and bean (Phaseolus vulgaris L.) snack consumption lowered serum lipids and differentiated liver gene expression in C57BL/6 mice fed a high-fat diet by inhibiting PPAR and SREBF2. *Journal of Nutritional Biochemistry*, **2017**, 50, 1-15	6.3	10
82	Functional and textural properties of a dehulled oat (Avena sativa L) and pea (Pisum sativum) protein isolate cracker. *LWT - Food Science and Technology*, **2017**, 86, 418-423	5.4	10
81	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	7	29
80	Effect of nixtamalization process on the content and composition of phenolic compounds and antioxidant activity of two sorghums varieties. *Journal of Cereal Science*, **2017**, 77, 1-8	3.8	24
79	Phytochemical characterization and effect of Calendula officinalis, Hypericum perforatum, and Salvia officinalis infusions on obesity-associated cardiovascular risk. *Medicinal Chemistry Research*, **2016**, 25, 163-172	2.2	28
78	Ripening of Pithecellobium dulce (Roxb.) Benth. [Guam hil] Fruit: Physicochemical, Chemical and Antioxidant Changes. *Plant Foods for Human Nutrition*, **2016**, 71, 396-401	3.9	7
77	Stable nisin food-grade electrospun fibers. *Journal of Food Science and Technology*, **2016**, 53, 3787-3794	3.3	19
76	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. *Food Chemistry*, **2016**, 212, 282-90	8.5	81
75	Modulation of renal dysfunction by Smilax cordifolia and Eryngium carlinae , and their effect on kidney proteome in obese rats. *Journal of Functional Foods*, **2016**, 20, 545-555	5.1	8
74	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	5.1	17
73	The Extrusion Process as an Alternative for Improving the Biological Potential of Sorghum Bran: Phenolic Compounds and Antiradical and Anti-Inflammatory Capacity. *Evidence-based Complementary and Alternative Medicine*, **2016**, 2016, 8387975	2.3	23
72	Fortification of Commercial Nixtamalized Maize (Zea maysL.) with Common Bean (Phaseolus vulgarisL.) Increased the Nutritional and Nutraceutical Content of Tortillas without Modifying Sensory Properties. *Journal of Food Quality*, **2016**, 39, 569-579	2.7	12
71	Biological Effect of Antioxidant Fiber from Common Beans (Phaseolus vulgaris L.) **2016**, 95-122		
70	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 renin-angiotensin system. *Food and Function*, **2016**, 7, 2409-19	6.1	7
69	Improved functional properties of pasta: Enrichment with amaranth seed flour and dried amaranth leaves. *Journal of Cereal Science*, **2016**, 72, 84-90	3.8	31
68	Juice by-products as a source of dietary fibre and antioxidants and their effect on hepatic steatosis. *Journal of Functional Foods*, **2015**, 17, 93-102	5.1	54

67	Simulated gastrointestinal digestion and in vitro colonic fermentation of spent coffee (Coffea arabica L.): Bioaccessibility and intestinal permeability. *Food Research International*, **2015**, 77, 156-161	7	71
66	Anticarcinogenic Effect of Corn Tortilla Against 1,2-Dimethylhydrazine (DMH)-Induced Colon Carcinogenesis in Sprague-Dawley Rats. *Plant Foods for Human Nutrition*, **2015**, 70, 146-52	3.9	17
65	Spent coffee grounds: A review on current research and future prospects. *Trends in Food Science and Technology*, **2015**, 45, 24-36	15.3	291
64	Cooked common beans (Phaseolus vulgaris L.) modulate renal genes in streptozotocin-induced diabetic rats. *Journal of Nutritional Biochemistry*, **2015**, 26, 761-8	6.3	18
63	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, 1470-9	6.1	31
62	In´vitro colonic fermentation of food ingredients isolated from Agave tequilana Weber var. azul applied on granola bars. *LWT - Food Science and Technology*, **2015**, 60, 766-772	5.4	29
61	Biological potential of protein hydrolysates and peptides from common bean (Phaseolus vulgaris L.): A review. *Food Research International*, **2015**, 76, 39-50	7	96
60	Characterization, release and antioxidant activity of curcumin-loaded amaranth-pullulan electrospun fibers. *LWT - Food Science and Technology*, **2015**, 63, 1137-1144	5.4	71
59	Potential role of bioactive compounds of Phaseolus vulgaris L. on lipid-lowering mechanisms. *Food Research International*, **2015**, 76, 92-104	7	35
58	Peptides from Common Bean (Phaseolus vulgaris L.) non-Digestible Fraction Inhibit Angiotensin-I Converting Enzyme by Interacting with Amino Acids in its Catalytic Cavity. *FASEB Journal*, **2015**, 29, 924.17	0.9	
57	Consumption of Ocimum sanctum L. and Citrus paradisi infusions modulates lipid metabolism and insulin resistance in obese rats. *Food and Function*, **2014**, 5, 927-35	6.1	15
56	Peptides in common bean fractions inhibit human colorectal cancer cells. *Food Chemistry*, **2014**, 157, 347-55	8.5	74
55	Functional and technological potential of dehydrated Phaseolus vulgaris L. flours. *Food Chemistry*, **2014**, 161, 254-60	8.5	50
54	The fermented non-digestible fraction of common bean (Phaseolus vulgaris L.) triggers cell cycle arrest and apoptosis in human colon adenocarcinoma cells. *Genes and Nutrition*, **2014**, 9, 359	4.3	19
53	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	7	17
52	Effect of chemical elicitors on peppermint (Mentha piperita) plants and their impact on the metabolite profile and antioxidant capacity of resulting infusions. *Food Chemistry*, **2014**, 156, 273-8	8.5	58
51	A non-digestible fraction of the common bean (Phaseolus vulgaris L.) induces cell cycle arrest and apoptosis during early carcinogenesis. *Plant Foods for Human Nutrition*, **2014**, 69, 248-54	3.9	18
50	Bioactivity and gene expression studies of an arbustive Mexican specie Acaciella angustissima (Timbe). *Industrial Crops and Products*, **2014**, 52, 649-655	5.9	5

49	Natural Foods as Biosystems to Face Noncommunicable Chronic Diseases: An Overview **2014**, 289-318		1
48	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). *FASEB Journal*, **2014**, 28, 644.5	0.9	
47	Flaxseed (Linum usitatissimum L.) and its total non-digestible fraction influence the expression of genes involved in azoxymethane-induced colon cancer in rats. *Plant Foods for Human Nutrition*, **2013**, 68, 259-67	3.9	12
46	Cooked common beans (Phaseolus vulgaris) protect against Ecell damage in streptozotocin-induced diabetic rats. *Plant Foods for Human Nutrition*, **2013**, 68, 207-12	3.9	21
45	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activity-An Overview. *Foods*, **2013**, 2, 374-392	4.9	38
44	Antioxidant capacity and antimutagenic activity of anthocyanin and carotenoid extracts from nixtamalized pigmented Creole maize races (Zea mays L.). *Plant Foods for Human Nutrition*, **2012**, 67, 442-9	3.9	33
43	Human gut flora-fermented nondigestible fraction from cooked bean (Phaseolus vulgaris L.) modifies protein expression associated with apoptosis, cell cycle arrest, and proliferation in human adenocarcinoma colon cancer cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12443-50	5.7	34
42	Fermented nondigestible fraction from common bean (Phaseolus vulgaris L.) cultivar Negro 8025 modulates HT-29 cell behavior. *Journal of Food Science*, **2011**, 76, T41-7	3.4	22
41	Dietary supplementation of lutein reduces colon carcinogenesis in DMH-treated rats by modulating K-ras, PKB, and Ecatenin proteins. *Nutrition and Cancer*, **2011**, 63, 39-45	2.8	31
40	Antioxidant, antimutagenic, and antidiabetic activities of edible leaves from Cnidoscolus chayamansa Mc. Vaugh. *Journal of Food Science*, **2010**, 75, H68-72	3.4	40
39	Minor components of pulses and their potential impact on human health. *Food Research International*, **2010**, 43, 461-482	7	298
38	Bean (Phaseolus vulgaris L.) polysaccharides modulate gene expression in human colon cancer cells (HT-29). *Food Research International*, **2010**, 43, 1057-1064	7	30
37	Physicochemical, nutritional and antioxidant properties of tempeh flour from common bean (Phaseolus vulgaris L.). *Food Science and Technology International*, **2010**, 16, 427-34	2.6	36
36	Non-digestible fraction of cooked bean (Phaseolus vulgaris L.) cultivar Bayo Madero suppresses colonic aberrant crypt foci in azoxymethane-induced rats. *Food and Function*, **2010**, 1, 294-300	6.1	32
35	Antimicrobial activities of cascalote (Caesalpinia cacalaco) phenolics-containing extract against fungus Colletotrichum lindemuthianum. *Industrial Crops and Products*, **2010**, 31, 134-138	5.9	27
34	In vitro fermentability and antioxidant capacity of the indigestible fraction of cooked black beans (Phaseolus vulgaris L.), lentils (Lens culinaris L.) and chickpeas (Cicer arietinum L.). *Journal of the Science of Food and Agriculture*, **2010**, 90, 1417-22	4.3	47
33	Antioxidant capacity and antimutagenic activity of natural oleoresin from greenhouse grown tomatoes (Lycopersicon esculentum). *Plant Foods for Human Nutrition*, **2009**, 64, 46-51	3.9	12
32	Chemical composition and in vitro polysaccharide fermentation of different beans (Phaseolus vulgaris L.). *Journal of Food Science*, **2009**, 74, T59-65	3.4	109

31	Antimutagenic and antioxidant activities of quebracho phenolics (Schinopsis balansae) recovered from tannery wastewaters. *Bioresource Technology*, **2009**, 100, 434-9	11	11
30	Hibiscus sabdariffa L. extracts inhibit the mutagenicity in microsuspension assay and the proliferation of HeLa cells. *Journal of Food Science*, **2008**, 73, T75-81	3.4	28
29	Composition and chemopreventive effect of polysaccharides from common beans (Phaseolus vulgaris L.) on azoxymethane-induced colon cancer. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8737-44	5.7	64
28	Antioxidant and antimutagenic activities of Mexican oregano (Lippia graveolens Kunth). *Plant Foods for Human Nutrition*, **2008**, 63, 1-5	3.9	38
27	Antiradical capacity and induction of apoptosis on HeLa cells by a Phaseolus vulgaris extract. *Plant Foods for Human Nutrition*, **2008**, 63, 35-40	3.9	45
26	Antioxidant and antimutagenic activities of Randia echinocarpa fruit. *Plant Foods for Human Nutrition*, **2007**, 62, 71-7	3.9	29
25	Chemopreventive activity of polyphenolics from black Jamapa bean (Phaseolus vulgaris L.) on HeLa and HaCaT cells. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2116-22	5.7	49
24	Chemical Characterization of Lippia graveolensi Kunth and Comparison to Origanum vulgare and Origanum laevigatum ШerrenhausenU*ACS Symposium Series*, **2006**, 45-55	0.4	1
23	Chemical Parameters and Biological Activity of Phenolic Compounds in Phaseolus vulgaris and Phaseolus coccineus Beans. *ACS Symposium Series*, **2006**, 89-101	0.4	
22	Relationship among antimutagenic, antioxidant and enzymatic activities of methanolic extract from common beans (Phaseolus vulgaris L). *Plant Foods for Human Nutrition*, **2006**, 61, 161-8	3.9	33
21	Tannins, trypsin inhibitors and lectin cytotoxicity in tepary (Phaseolus acutifolius) and common (Phaseolus vulgaris) beans. *Plant Foods for Human Nutrition*, **2005**, 60, 137-45	3.9	35
20	Characterization of polyphenolics in the seed coat of Black Jamapa bean (Phaseolus vulgaris L.). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4615-22	5.7	89
19	Comparison of Antimutagenic Activity of Phenolic Compounds in Newly Harvested and Stored Common Beans Phaseolus vulgaris against Aflatoxin B1. *Journal of Food Science*, **2005**, 70, S73-S78	3.4	60
18	Phenolics and antioxidative activities in common beans (Phaseolus vulgaris L). *Journal of the Science of Food and Agriculture*, **2005**, 85, 935-942	4.3	128
17	Kinetic study of the nitrosation of 1,3-dialkylureas in aqueous-perchloric acid medium. *International Journal of Chemical Kinetics*, **2004**, 36, 273-279	1.4	8
16	Antimutagenic and antioxidant activities of cascalote (Caesalpinia cacalaco) phenolics. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1632-1638	4.3	10
15	Antimutagenic activity of phenolic compounds, oligosaccharides and quinolizidinic alkaloids from Lupinus campestris seeds. *Food Additives and Contaminants*, **2003**, 20, 940-8		23
14	Effect of drought on polyamine metabolism, yield, protein content and in vitro protein digestibility in tepary (Phaseolus acutifolius) and common (Phaseolus vulgaris) bean seeds. *Journal of the Science of Food and Agriculture*, **2003**, 83, 1022-1030	4.3	19

13	Purification and acute toxicity of a lectin extracted from tepary bean (Phaseolus acutifolius). *Food and Chemical Toxicology*, **2003**, 41, 21-7	4.7	51
12	Antimutagenic activity of natural phenolic compounds present in the common bean (Phaseolus vulgaris) against aflatoxin B1. *Food Additives and Contaminants*, **2002**, 19, 62-9		78
11	Comparison of nixtamalization and extrusion processes for a reduction in aflatoxin content. *Food Additives and Contaminants*, **2002**, 19, 878-85		55
10	Antioxidant activity in common beans (Phaseolus vulgaris L.). *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6975-80	5.7	193
9	Antimutagenic effects of natural phenolic compounds in beans. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **1999**, 441, 1-9	3	73
8	Inhibitory effects of ellagic acid on the direct-acting mutagenicity of aflatoxin B1 in the Salmonella microsuspension assay. *Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis*, **1998**, 398, 183-7	3.3	48
7	Genotoxicity testing of methyl tertiary-butyl ether (MTBE) in the Salmonella microsuspension assay and mouse bone marrow micronucleus test. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **1998**, 412, 131-8	3	29
6	Antimutagenic activity of carotenoids in green peppers against some nitroarenes. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **1998**, 416, 11-9	3	18
5	Antimutagenicity of xanthophylls present in Aztec Marigold (Tagetes erecta) against 1-nitropyrene. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **1997**, 389, 219-26	3	32
4	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in Salmonella typhimurium. *Environmental and Molecular Mutagenesis*, **1997**, 30, 346-353	3.2	32
3	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in Salmonella typhimurium **1997**, 30, 346		1
2	Antimutagenic activity of natural xanthophylls against aflatoxin B1 in Salmonella typhimurium. *Environmental and Molecular Mutagenesis*, **1997**, 30, 346-53	3.2	5
1	Antimutagenicity of ellagic acid against aflatoxin B1 in the Salmonella microsuspension assay. *Mutation Research - Environmental Mutagenesis and Related Subjects Including Methodology*, **1996**, 360, 15-21		28