Rocio Campos-Vega

List of Publications by Year
in descending order

53 papers	2,291 citations	377584 21 h-index	263392 45 g-index
61 all docs	61 docs citations	61 times ranked	3003 citing authors

#	Article	IF	Citations
1	Designer food and feeds from underutilized fruits and vegetables. , 2022, , 165-182.		0
2	Garambullo (Myrtillocactus geometrizans): effect of in vitro gastrointestinal digestion on the bioaccessibility and antioxidant capacity of phytochemicals. Food and Function, 2022, 13, 4699-4713.	2.1	7
3	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.	2.9	11
4	Novel OSAâ€Modified Starch from Gros Michel Banana for Encapsulation of Andean Blackberry Concentrate: Production and Storage Stability. Starch/Staerke, 2021, 73, 2000180.	1.1	6
5	Valorization of Mexican Ricinus communis L. Leaves as a Source of Minerals and Antioxidant Compounds. Waste and Biomass Valorization, 2021, 12, 2071-2088.	1.8	5
6	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.	1.3	7
7	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.	1.5	8
8	In vitrogastrointestinal digestion and simulated colonic fermentation of pistachio nuts determine the bioaccessibility and biosynthesis of chronobiotics. Food and Function, 2021, 12, 4921-4934.	2.1	5
9	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	1.9	62
10	Bioactive compounds from Octopus vulgaris ink extracts exerted anti-proliferative and anti-inflammatory effects in vitro. Food and Chemical Toxicology, 2021, 151, 112119.	1.8	8
11	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.	1.2	5
12	Prediction of the Physicochemical and Nutraceutical Characteristics of â€˜Hassâ€™ Avocado Seeds by Correlating the Physicochemical Avocado Fruit Properties According to Their Ripening State. Plant Foods for Human Nutrition, 2021, 76, 311-318.	1.4	13
13	Influence of extrusion process on the release of phenolic compounds from mango (Mangifera indica) Tj ETQq1 1 0.784314 rgBT /Over antioxidant capacity. Food Research International, 2021, 148, 110591.	2.9	12
14	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango (Mangifera indica) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.2	3
15	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.	1.8	6
16	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. Food Chemistry, 2020, 309, 125684.	4.2	31
17	Spent coffee (Coffea arabica L.) grounds positively modulate indicators of colonic microbial activity. Innovative Food Science and Emerging Technologies, 2020, 60, 102286.	2.7	17
18	Naturally-derived chronobiotics in chrononutrition. Trends in Food Science and Technology, 2020, 95, 173-182.	7.8	9

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19	Effect of drying methods on the gastrointestinal fate and bioactivity of phytochemicals from cocoa pod husk: In vitro and in silico approaches. Food Research International, 2020, 137, 109725.	2.9	7
20	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.	2.9	19
21	Gallic and butyric acids modulated NLRP3 inflammasome markers in a co-culture model of intestinal inflammation. Food and Chemical Toxicology, 2020, 146, 111835.	1.8	18
22	Spent coffee (Coffea arabicaL.) grounds promote satiety and attenuate energy intake: A pilot study. Journal of Food Biochemistry, 2020, 44, e13204.	1.2	9
23	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.	2.9	19
24	Fermented Non-Digestible Fraction of Andean Berry (Swartz) Juice Induces Apoptosis in Colon Adenocarcinoma Cells. Preventive Nutrition and Food Science, 2020, 25, 272-279.	0.7	0
25	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.	0.7	3
26	Antioxidant dietary fiber isolated from spent coffee (Coffea arabica L.) grounds improves chronotype and circadian locomotor activity in young adults. Food and Function, 2019, 10, 4546-4556.	2.1	21
27	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.	1.6	19
28	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.	1.2	19
29	In vitro health promoting properties of antioxidant dietary fiber extracted from spent coffee (Coffee) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	58
30	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.	4.2	23
31	Cocoa (Theobroma cacao L.) pod husk: Renewable source of bioactive compounds. Trends in Food Science and Technology, 2018, 81, 172-184.	7.8	144
32	Dry Beans: Processing and Nutritional Effects. , 2018, , 367-386.		12
33	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.	2.4	24
34	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.	1.6	26
35	Microbiota source impact in vitro metabolite colonic production and anti-proliferative effect of spent coffee grounds on human colon cancer cells (HT-29). Food Research International, 2017, 97, 191-198.	2.9	23
36	Mango-bagasse functional-confectionery: vehicle for enhancing bioaccessibility and permeability of phenolic compounds. Food and Function, 2017, 8, 3906-3916.	2.1	24

#	Article	IF	Citations
37	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.	1.8	38
38	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, 1-8.	0.5	29
39	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. Food Chemistry, 2016, 212, 282-290.	4.2	108
40	Bean seeds: leading nutraceutical source for human health. CYTA - Journal of Food, 2016, 14, 131-137.	0.9	69
41	Simulated gastrointestinal digestion and in vitro colonic fermentation of spent coffee (Coffea) Tj ETQq1 1 0.784314 rgBT /Overlock 1	2.9	88
42	Spent coffee grounds: A review on current research and future prospects. Trends in Food Science and Technology, 2015, 45, 24-36.	7.8	416
43	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.	1.2	28
44	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, 248-254.	1.4	21
45	Natural Foods as Biosystems to Face Noncommunicable Chronic Diseases: An Overview. , 2014, , 289-318.		1
46	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activityâ€"An Overview. Foods, 2013, 2, 374-392.	1.9	56
47	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, 442-449.	1.4	40
48	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, 12443-12450.	2.4	40
49	Fermented Nondigestible Fraction from Common Bean (Phaseolus vulgaris L.) Cultivar Negro 8025 Modulates HTâ€29 Cell Behavior. Journal of Food Science, 2011, 76, T41-7.	1.5	26
50	Minor components of pulses and their potential impact on human health. Food Research International, 2010, 43, 461-482.	2.9	396
51	Bean (Phaseolus vulgaris L.) polysaccharides modulate gene expression in human colon cancer cells (HT-29). Food Research International, 2010, 43, 1057-1064.	2.9	37
52	Chemical Composition andâ€,In Vitroâ€,Polysaccharide Fermentation of Different Beans (Phaseolus vulgarisâ€,L.). Journal of Food Science, 2009, 74, T59-65.	1.5	134
53	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