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Employment

DRA.

Centro de Desarrollo de Productos Bióticos (CEPROBI)
Mexico
1 Jul 1998 → present

Research outputs

Germinated soybean protein hydrolysate: Ionic gelation encapsulation and release under colonic conditions

Cano-Sampedro, E., Pérez-Pérez, V., Osorio-Díaz, P., Camacho-Díaz, B. H., Tapia-Maruri, D., Mora-Escobedo, R. & Alamilla-Beltrán, L., 1 May 2021, In: Revista Mexicana de Ingeniera Química. 20, 2, p. 725-737 13 p.

Effect of Crystalline and Double Helical Structures on the Resistant Fraction of Autoclaved Corn Starch with Different Amylose Content

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Prebiotic effects of a mixture of agavins and green banana flour in a mouse model of obesity

Alvarado-Jasso, G. M., Camacho-Díaz, B. H., Arenas Ocampo, M. L., Jiménez-Ferrer, J. E., Mora-Escobedo, R. & Osorio-Díaz, P., Jan 2020, In: Journal of Functional Foods. 64, 103685.

In vitro Fermentation of Polysaccharides from Aloe vera and the Evaluation of Antioxidant Activity and Production of Short Chain Fatty Acids

Tornero-Martínez, A., Cruz-Ortiz, R., Jaramillo-Flores, M. E., Osorio-Díaz, P., Ávila-Reyes, S. V., Alvarado-Jasso, G. M. & Mora-Escobedo, R., 7 Oct 2019, In: Molecules. 24, 19, 3605.

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Hernández-Aguirre, M. A., Islas-Hernández, J. J., Sánchez-Pardo, M. E., Rodríguez-Ambríz, S. L. & Osorio-Díaz, P., 15 Sep 2019, In: Journal of Food Measurement and Characterization. 13, 3, p. 1652-1660 9 p.

Optimized germinated soybean/cornstarch extrudate and its in vitro fermentation with human inoculum

Cruz-Ortiz, R., Gutiérrez-Dorado, R., Osorio-Díaz, P., Alvarado-Jasso, G. M., Tornero-Martínez, A., Guzmán-Ortiz, F. A. & Mora-Escobedo, R., 1 Jan 2019, (Accepted/In press) In: Journal of Food Science and Technology. 57, 3, p. 848-857 10 p.

Effect of lupin flour incorporation on mechanical properties of corn flour tortillas

Hernandez-Chavez, J. F., Guemes-Vera, N., Olguin-Pacheco, M., Osorio-Díaz, P., Bello-Perez, L. A. & Totosa-Sanchez, A., 2019, In: Food Science and Technology. 39, 3, p. 704-710 7 p.

Biofunctionality of native and nano-structured blue corn starch in prediabetic Wistar rats

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Influence of annealing flours from raw and pre-cooked plantain fruit on cooked starch digestion rates

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Fiber concentrate from orange (*Citrus sinensis* L.) bagasse: Characterization and application as bakery product ingredient

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Chemical composition, carbohydrate digestibility, and antioxidant capacity of cooked black bean, chickpea, and lentil Mexican varieties Composición química, digestibilidad de carbohidratos, y capacidad antioxidante de variedades mexicanas cocidas de frijol negro, garbanzo, y lenteja

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