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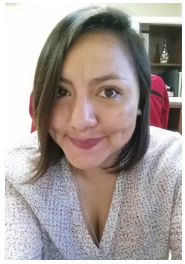

Intereses de la investigación

Investigador con experiencia en química del almidón, fibra dietaria, compuestos bioactivos y bioaccesibilidad y biodisponibilidad de los mismos. Actualmente estoy investigandola bioacccesibilidad y biodisponibilidad de los compuestos bioactivos de chiltepín silvestre (Capsicum annuum L. var. glabriusculum) de la región Noroeste de México utilizando la línea celular Caco-2. Se conoce que chiltepin es rico en compuestos bioactivos como polifenoles, carotenoides, tocoferelos y capsaicinoides. Por lo tanto, es interesante investigar como estos compuestos son liberados de la matriz alimentaria del fruto y absorbidos en diferentes tejidos diana. Este tipo de invesgación es útil para conocer cuales son los beneficios a la salud relacionados con la ingesta de chiltepín.

Empleo

BIOTECNOLOGÍA DE RECURSOS BIÓTICOS

México
1 ene. 1942 → present

Departamento de Investigaciones Científicas y Tecnológicas

México
1 ene. 1942 → present

Resultado de la investigación

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