



## Dr. Diego Armando Luna Vital

Assistant Research Professor at the Healthy Foods Unit  
National System of Researchers Level II

### Contact:



[linkedin.com/in/diego-armando-luna-vital-850b62277](https://www.linkedin.com/in/diego-armando-luna-vital-850b62277)



[dieluna@tec.mx](mailto:dieluna@tec.mx)



<https://tec.mx/en/research/institute-obesity-research/healthy-food-unit>

### Degrees:

- **PhD in Food Science** – Universidad Autónoma de Querétaro, Mexico (2016)
- **BS in Food Engineering** – Benemérita Universidad Autónoma de Puebla (2010)

### Research areas:

- Alternative proteins for food applications
- Bioactive natural pigments
- Nutrigenomics

### Selected publications:

1. Effect of the enzymatic treatment of phenolic-rich pigments from purple corn (*Zea mays* L.): evaluation of thermal stability and alpha-glucosidase inhibition. *Food and Bioprocess Technology*, 2023. <https://doi.org/10.1007/s11947-023-03021-4>
2. Common beans as a source of food ingredients: Techno-functional and biological potential. *Comprehensive Reviews in Food Science and Technology*, 2023. <https://doi.org/10.1111/1541-4337.13166>
3. Combinations of legume protein hydrolysates synergistically inhibit biological markers associated with adipogenesis. *Foods*, 2020. <https://doi.org/10.3390/foods9111678>

### Awards and recognitions:

- National Award in Food Science and Technology 2021

### Current projects:

- Underutilized legumes as a source of alternative proteins with technological potential and biological evaluation in obesity models
- Natural pigments of industrial interest: extraction, technological characterization, and biological evaluation of their anti-obesity potential
- Multi-omic analysis of functional flours based on fermented seeds from the milpa system