Dr. Iván Andrés Luzardo Ocampo
Research Professor – Healthy Foods Unit
National System of Researchers Level I

Contact:

Ivan Luzardo Ocampo

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

Degrees:
- Ph. D. Food Science – Universidad Autónoma de Querétaro (Mexico) (2016)
- M. Sc. Food Science and Technology – Universidad Autónoma de Querétaro (Mexico) (2016).
- B. E. Food Engineering – University of Quindío (Colombia) (2013).

Research areas:
- Cereals and pulses prototypes and their impact on obesity models *in vitro* and *in vivo.*
- *In vitro* gastrointestinal digestion simulation.
- Impact of food-derived metabolites on microbiota modulation and microbiota-based axis.

Selected Publications
1. "Physicochemical, nutraceutical, and sensory evaluation of a milk-type plant-based beverage of extruded common bean (*Phaseolus vulgaris* L.) added with iron. *Food Chemistry, 453,* 139602. 2024. https://doi.org/10.1016/j.foodchem.2024.139602
2. "The diversity of gut microbiota at weaning is altered in prolactin-receptor null mice". *Nutrients, 15*(15), 3447. 2023. https://doi.org/10.3390/nu15153447
3. "Obesity-derived alterations in the lactating mammary gland: a focus on prolactin". *Molecular and Cellular Endocrinology, 559,* 111810. 2023. https://doi.org/10.1016/j.mce.2022.111810

Awards and recognitions:
- Invited assistant professor of the FAO/Autonomous University of Madrid Joint Program (2024).
- Lindau 2022 71st Nobel Conferences & Mars Corporation Fellow (2022).
- American Society for Nutrition's Global Nutrition Early Scholar Research Award (2021).

Current projects:
- Anti-obesogenic impact of food matrices made from pigmented native corn varieties.
- *In vitro, in vivo,* and *in silico* anti-inflammatory effect of native berries.