

Alexandra Sawaya

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Phenolic Antioxidants Identified by ESI-MS from Yerba Matã© (Ilex paraguariensis) and Green Tea (Camelia sinensis) Extracts. <i>Molecules</i> , 2007, 12, 423-432.	3.8	248
2	Standard methods for <i>Apis mellifera</i> propolis research. <i>Journal of Apicultural Research</i> , 2019, 58, 1-49.	1.5	173
3	Propolis from Different Geographic Origins Decreases Intestinal Inflammation and <i>Bacteroides</i> spp. Populations in a Model of DSS-Induced Colitis. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800080.	3.3	168
4	Synthesis and Characterization of a Metal Complex Containing Naringin and Cu, and its Antioxidant, Antimicrobial, Antiinflammatory and Tumor Cell Cytotoxicity. <i>Molecules</i> , 2007, 12, 1352-1366.	3.8	151
5	Characterization of Vegetable Oils by Electrospray Ionization Mass Spectrometry Fingerprinting: Classification, Quality, Adulteration, and Aging. <i>Analytical Chemistry</i> , 2005, 77, 7429-7433.	6.5	149
6	Antioxidant activity, phenolics and UPLC-ESI-MS of extracts from different tropical fruits parts and processed peels. <i>Food Research International</i> , 2015, 77, 392-399.	6.2	134
7	Factors that influence the yield and composition of Brazilian propolis extracts. <i>Journal of the Brazilian Chemical Society</i> , 2004, 15, 964-970.	0.6	132
8	Electrospray ionization mass spectrometry fingerprinting of propolis. <i>Analyst, The</i> , 2004, 129, 739.	3.5	117
9	Phytochemical markers of different types of red propolis. <i>Food Chemistry</i> , 2014, 146, 174-180.	8.2	117
10	Enzymatic de-glycosylation of rutin improves its antioxidant and antiproliferative activities. <i>Food Chemistry</i> , 2013, 141, 266-273.	8.2	105
11	Nutrient-rich bee pollen: A treasure trove of active natural metabolites. <i>Journal of Functional Foods</i> , 2018, 49, 472-484.	3.4	99
12	Electrospray ionization mass spectrometry fingerprinting of beer. <i>Analyst, The</i> , 2005, 130, 884.	3.5	97
13	Chemical composition and antimicrobial activity of the essential oil of <i>Cordia verbenacea</i> D.C.. <i>Journal of Ethnopharmacology</i> , 2004, 95, 297-301.	4.1	89
14	HPLC Separation and Determination of 12 Cholesterol Oxidation Products in Fish: Comparative Study of RI, UV, and APCI-MS Detectors. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4107-4113.	5.2	86
15	Antioxidant, anti-acetylcholinesterase and cytotoxic activities of ethanol extracts of peel, pulp and seeds of exotic Brazilian fruits. <i>Food Research International</i> , 2012, 49, 334-344.	6.2	83
16	Antioxidant activity and composition of propolis obtained by different methods of extraction. <i>Journal of the Brazilian Chemical Society</i> , 2011, 22, 929-935.	0.6	78
17	Analytical methods applied to diverse types of Brazilian propolis. <i>Chemistry Central Journal</i> , 2011, 5, 27.	2.6	78
18	Comparative study of in vitro methods used to analyse the activity of propolis extracts with different compositions against species of <i>Candida</i> . <i>Letters in Applied Microbiology</i> , 2002, 35, 203-207.	2.2	77

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19	Comparative Study of Chemical Composition and Biological Activity of Yellow, Green, Brown, and Red Brazilian Propolis. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-11.	1.2	77
20	In vivo antitumoural activity and composition of an oil extract of Brazilian propolis. Food Chemistry, 2011, 126, 1239-1245.	8.2	70
21	Green Tea Extract Supplementation Induces the Lipolytic Pathway, Attenuates Obesity, and Reduces Low-Grade Inflammation in Mice Fed a High-Fat Diet. Mediators of Inflammation, 2013, 2013, 1-8.	3.0	70
22	Analysis of Soluble Lignin in Sugarcane by Ultrahigh Performance Liquid Chromatography–Tandem Mass Spectrometry with a Do-It-Yourself Oligomer Database. Analytical Chemistry, 2012, 84, 7015-7020.	6.5	69
23	Drought tolerance of sugarcane is improved by previous exposure to water deficit. Journal of Plant Physiology, 2018, 223, 9-18.	3.5	59
24	Composiço qumica e atividade biolgica de extrato oleoso de prpolis: uma alternativa ao extrato etanlico. Quimica Nova, 2009, 32, 296-302.	0.3	54
25	Characterization of must and wine of six varieties of grapes by direct infusion electrospray ionization mass spectrometry. Journal of Mass Spectrometry, 2006, 41, 185-190.	1.6	51
26	Fingerprinting of propolis by easy ambient sonic-spray ionization mass spectrometry. Talanta, 2010, 81, 100-108.	5.5	51
27	Convergence of a specialized root trait in plants from nutrient-impoverted soils: phosphorus-acquisition strategy in a nonmycorrhizal cactus. Oecologia, 2014, 176, 345-355.	2.0	50
28	Association with arbuscular mycorrhizal fungi influences alkaloid synthesis and accumulation in Catharanthus roseus and Nicotiana tabacum plants. Acta Physiologiae Plantarum, 2013, 35, 867-880.	2.1	49
29	Characterization of the antioxidant activity of aglycone and glycosylated derivatives of hesperetin: an <i>in vitro</i> and <i>in vivo</i> study. Journal of Molecular Recognition, 2016, 29, 80-87.	2.1	49
30	Quantitation of organic acids in wine and grapes by direct infusion electrospray ionization mass spectrometry. Analytical Methods, 2015, 7, 53-62.	2.7	48
31	Red-jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves. LWT - Food Science and Technology, 2017, 76, 284-291.	5.2	47
32	Soil types select for plants with matching nutrient acquisition and use traits in hyperdiverse and severely nutrient-impoverted <i>campos rupestres</i> and <i>cerrado</i> in Central Brazil. Journal of Ecology, 2019, 107, 1302-1316.	4.0	47
33	Mass Spectrometry Imaging: An Expeditious and Powerful Technique for Fast <i>In Situ</i> Lignin Assessment in <i>Eucalyptus</i> . Analytical Chemistry, 2014, 86, 3415-3419.	6.5	43
34	Antimicrobial and cytotoxic activity of red propolis: an alert for its safe use. Journal of Applied Microbiology, 2015, 119, 677-687.	3.1	43
35	Polyphenol-rich propolis extracts from China and Brazil exert anti-inflammatory effects by modulating ubiquitination of TRAF6 during the activation of NF- κ B. Journal of Functional Foods, 2015, 19, 464-478.	3.4	40
36	Analysis of the composition of Brazilian propolis extracts by chromatography and evaluation of their <i>in vitro</i> activity against gram-positive bacteria. Brazilian Journal of Microbiology, 2004, 35, 104-109.	2.0	39

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37	Brazilian Propolis of <i>Tetragonisca angustula</i> and <i>Apis mellifera</i> . <i>Apidologie</i> , 2006, 37, 398-407.	2.0	38
38	A Comparison between Characterization and Biological Properties of Brazilian Fresh and Aged Propolis. <i>BioMed Research International</i> , 2014, 2014, 1-10.	1.9	38
39	Specialized roots of Velloziaceae weather quartzite rock while mobilizing phosphorus using carboxylates. <i>Functional Ecology</i> , 2019, 33, 762-773.	3.6	37
40	Enhancement of the antioxidant activity of orange and lime juices by flavonoid enzymatic de-glycosylation. <i>Food Research International</i> , 2013, 52, 308-314.	6.2	36
41	HPLC method for quantification and characterization of cholesterol and its oxidation products in eggs. <i>Lipids</i> , 2006, 41, 615-622.	1.7	34
42	Metabolic responses of <i>Eucalyptus</i> species to different temperature regimes. <i>Journal of Integrative Plant Biology</i> , 2018, 60, 397-411.	8.5	34
43	Electrochemical and spectroscopic characterization of the interaction between DNA and Cu(II)-naringin complex. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2007, 45, 706-713.	2.8	33
44	Electrospray ionization mass spectrometry fingerprinting of propolis of native Brazilian stingless bees. <i>Apidologie</i> , 2007, 38, 93-103.	2.0	32
45	Antitumoural activity of Brazilian red propolis fraction enriched with xanthochymol and formononetin: An in vitro and in vivo study. <i>Journal of Functional Foods</i> , 2014, 11, 91-102.	3.4	32
46	Characterization of the variation in the imidazole alkaloid profile of <i>Pilocarpus microphyllus</i> in different seasons and parts of the plant by electrospray ionization mass spectrometry fingerprinting and identification of novel alkaloids by tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 1205-1213.	1.5	31
47	The antioxidant effects of green tea reduces blood pressure and sympathoexcitation in an experimental model of hypertension. <i>Journal of Hypertension</i> , 2017, 35, 348-354.	0.5	30
48	Effect of mate tea (<i>Ilex paraguariensis</i>) supplementation on oxidative stress biomarkers and LDL oxidisability in normo- and hyperlipidaemic humans. <i>Journal of Functional Foods</i> , 2011, 3, 190-197.	3.4	29
49	UHPLC-MS quantification of coumarin and chlorogenic acid in extracts of the medicinal plants known as guaco (<i>Mikania glomerata</i> and <i>Mikania laevigata</i>). <i>Revista Brasileira De Farmacognosia</i> , 2015, 25, 105-110.	1.4	29
50	<i>Abarema cochliacarpus</i> reduces LPS-induced inflammatory response in murine peritoneal macrophages regulating ROS-MAPK signal pathway. <i>Journal of Ethnopharmacology</i> , 2013, 149, 140-147.	4.1	28
51	Chemoprotection of MNNG-initiated gastric cancer in rats using Iranian propolis. <i>Archives of Iranian Medicine</i> , 2015, 18, 18-23.	0.6	28
52	Impact of Air Frying on Cholesterol and Fatty Acids Oxidation in Sardines: Protective Effects of Aromatic Herbs. <i>Journal of Food Science</i> , 2017, 82, 2823-2831.	3.1	27
53	Production of pilocarpine in callus of <i>Jaborandi</i> (<i>Pilocarpus microphyllus</i> Stapf). <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2005, 41, 806-811.	2.1	26
54	Synthesis and biological evaluation of cytotoxic properties of stilbene-based resveratrol analogs. <i>European Journal of Medicinal Chemistry</i> , 2009, 44, 701-707.	5.5	25

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55	Easy Ambient Sonic-Spray Ionization Mass Spectrometric of Olive Oils: Quality Control and Certification of Geographical Origin. <i>Analytical Letters</i> , 2011, 44, 1489-1497.	1.8	25
56	Root-zone temperature alters alkaloid synthesis and accumulation in <i>Catharanthus roseus</i> and <i>Nicotiana tabacum</i> . <i>Industrial Crops and Products</i> , 2013, 49, 318-325.	5.2	25
57	Effect of seasonality and growth conditions on the content of coumarin, chlorogenic acid and dicaffeoylquinic acids in <i>Mikania laevigata</i> Schultze and <i>Mikania glomerata</i> Sprengel (Asteraceae) by UHPLC-MS/MS. <i>International Journal of Mass Spectrometry</i> , 2017, 418, 162-172.	1.5	25
58	Screening species of <i>Pilocarpus</i> (Rutaceae) as sources of pilocarpine and other imidazole alkaloids. <i>Genetic Resources and Crop Evolution</i> , 2011, 58, 471-480.	1.6	23
59	Medicinal properties of <i>Angelica archangelica</i> root extract: Cytotoxicity in breast cancer cells and its protective effects against in vivo tumor development. <i>Journal of Integrative Medicine</i> , 2019, 17, 132-140.	3.1	23
60	HPLC-ESI-MS/MS of Imidazole Alkaloids in <i>Pilocarpus microphyllus</i> . <i>Molecules</i> , 2008, 13, 1518-1529.	3.8	22
61	<i>Melipona mondury</i> produces a geopolymer with antioxidant, antibacterial and antiproliferative activities. <i>Anais Da Academia Brasileira De Ciencias</i> , 2017, 89, 2247-2259.	0.8	22
62	Inoculation with <i>Azospirillum brasilense</i> (Ab-V4, Ab-V5) increases <i>Zea mays</i> root carboxylate-exudation rates, dependent on soil phosphorus supply. <i>Plant and Soil</i> , 2017, 410, 499-507.	3.7	21
63	<i>Pueraria tuberosa</i> DC Extract Improves Androgenesis and Sexual Behavior via FSH LH Cascade. <i>Scientific World Journal</i> , The, 2013, 2013, 1-8.	2.1	20
64	Production of <i>Agaricus brasiliensis</i> mycelium from food industry residues as a source of antioxidants and essential fatty acids. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2052-2058.	2.7	18
65	Detoxification of Atrazine by Endophytic <i>Streptomyces</i> sp. Isolated from Sugarcane and Detection of Nontoxic Metabolite. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2015, 95, 803-809.	2.7	18
66	Kinetic study on the inhibition of xanthine oxidase by acylated derivatives of flavonoids synthesised enzymatically. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2017, 32, 978-985.	5.2	17
67	Bioactive compounds of parsley (<i>Petroselinum crispum</i>), chives (<i>Allium schoenoprasum</i> L) and their mixture (Brazilian cheiro-verde) as promising antioxidant and anti-cholesterol oxidation agents in a food system. <i>Food Research International</i> , 2022, 151, 110864.	6.2	17
68	Production of imidazole alkaloids in cell cultures of jaborandi as affected by the medium pH. <i>Biotechnology Letters</i> , 2009, 31, 607-614.	2.2	16
69	Effect of aroeira (<i>Schinus terebinthifolius</i> Raddi) fruit against polyunsaturated fatty acids and cholesterol thermo-oxidation in model systems containing sardine oil (<i>Sardinella brasiliensis</i>). <i>Food Research International</i> , 2020, 132, 109091.	6.2	16
70	Evaluation of the chemical composition and biological activity of extracts of <i>Tetragonisca angustula</i> propolis and <i>Schinus terebinthifolius</i> Raddi (Anacardiaceae). <i>Journal of Apicultural Research</i> , 2016, 55, 315-323.	1.5	15
71	Cluster-root formation and carboxylate release in <i>Euplassa cantareirae</i> (Proteaceae) from a neotropical biodiversity hotspot. <i>Plant and Soil</i> , 2016, 403, 267-275.	3.7	15
72	Antifungal Bioassay-Guided Fractionation of an Oil Extract of Propolis. <i>Journal of Food Quality</i> , 2013, 36, 291-301.	2.6	14

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73	Stimulation of Acidic Reduction of Nitrite to Nitric Oxide by Soybean Phenolics: Possible Relevance to Gastrointestinal Host Defense. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5609-5616.	5.2	13
74	Optimized Enzymatic Synthesis of Hesperidin Fatty Acid Esters in a Two-Phase System Containing Ionic Liquid. <i>Molecules</i> , 2011, 16, 7171-7182.	3.8	13
75	A simple protocol to determine lignin S/G ratio in plants by UHPLC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7221-7227.	3.7	13
76	Mathematical Modeling of Ascorbic Acid Thermal Degradation in Orange Juice during Industrial Pasteurizations. <i>Journal of Food Process Engineering</i> , 2016, 39, 683-691.	2.9	13
77	Comparison of the Morphology, Anatomy, and Chemical Profile of <i>Mikania glomerata</i> and <i>Mikania laevigata</i> . <i>Planta Medica</i> , 2018, 84, 191-200.	1.3	13
78	Morphoanatomical characteristics, chemical profiles, and antioxidant activity of three species of <i>Justicia L.</i> (Acanthaceae) under different growth conditions. <i>Industrial Crops and Products</i> , 2019, 131, 257-265.	5.2	13
79	Influence of environmental factors on the volatile composition of two Brazilian medicinal plants: <i>Mikania laevigata</i> and <i>Mikania glomerata</i> . <i>Metabolomics</i> , 2019, 15, 91.	3.0	13
80	Parsley (<i>Petroselinum crispum</i> Mill.): A source of bioactive compounds as a domestic strategy to minimize cholesterol oxidation during the thermal preparation of omelets. <i>Food Research International</i> , 2022, 156, 111199.	6.2	13
81	The use of lemon juice and its role on polyunsaturated fatty acids and cholesterol oxides formation in thermally prepared sardines. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104087.	3.9	12
82	Metabolic Alterations in Different Developmental Stages of <i>Pilocarpus microphyllus</i> . <i>Planta Medica</i> , 2011, 77, 293-300.	1.3	11
83	Effect of extraction solvent on antiradical activity of the obtained propolis extracts. <i>Journal of Apicultural Research</i> , 2014, 53, 91-100.	1.5	11
84	Carbon disulfide formation in papaya under conditions of dithiocarbamate residue analysis. <i>Food Chemistry</i> , 2015, 188, 71-76.	8.2	11
85	Mycorrhizal influence on the growth and bioactive compounds composition of two medicinal plants: <i>Mikania glomerata</i> Spreng. and <i>Mikania laevigata</i> Sch. Bip. ex Baker (Asteraceae). <i>Revista Brasileira De Botanica</i> , 2018, 41, 233-240.	1.3	11
86	Biomass and Sterol Production from Vegetal Substrate Fermentation Using <i>Aspergillus garicus brasiliensis</i> . <i>Journal of Food Quality</i> , 2015, 38, 221-229.	2.6	10
87	Characterization of anti-theft devices directly from the surface of banknotes via easy ambient sonic spray ionization mass spectrometry. <i>Science and Justice - Journal of the Forensic Science Society</i> , 2015, 55, 285-290.	2.1	10
88	Lipid profile and high contents of cholesterol oxidation products (COPs) in different commercial brands of canned tuna. <i>Food Chemistry</i> , 2021, 352, 129334.	8.2	10
89	Cell Suspension as a Tool to Study the Biosynthesis of Pilocarpine in <i>Jaborandi</i> . <i>Plant Biology</i> , 2007, 9, 793-799.	3.8	9
90	Effect of the consumption of green tea extract during pregnancy and lactation on metabolism of mothers and 28d-old offspring. <i>Scientific Reports</i> , 2018, 8, 1869.	3.3	9

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91	The anticholesterol oxidation effects of garlic (<i>Allium sativum</i> L.) and leek (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 707 Td (para 2416-2426.	3.1	9
92	Comparative study of the effect of green and roasted water extracts of mate (<i>Ilex</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (para Enzyme Inhibition and Medicinal Chemistry, 2012, 27, 232-240.	5.2	8
93	A model system to study the lignification process in <i>Eucalyptus globulus</i> . <i>Physiologia Plantarum</i> , 2014, 152, 17-31.	5.2	8
94	The screening of organic matter in mineral and tap water by UHPLC-HRMS. <i>Talanta</i> , 2017, 174, 581-586.	5.5	8
95	Biquinho pepper (<i>Capsium chinense</i>): Bioactive compounds, in vivo and in vitro antioxidant capacities and anti-cholesterol oxidation kinetics in fish balls during frozen storage. <i>Food Bioscience</i> , 2022, 47, 101647.	4.4	8
96	Chemical and genetic similarity between <i>Dalbergia ecastaphyllum</i> and red propolis from the Northeastern Brazil. <i>Journal of Apicultural Research</i> , 2017, 56, 32-39.	1.5	7
97	Effect of the maceration time on chemical composition of extracts of Brazilian propolis. <i>Journal of Apicultural Research</i> , 2006, 45, 137-144.	1.5	6
98	Characterization of Buritirana (<i>Mauritiella armata</i>) Fruits from the Brazilian Cerrado: Biometric and Physicochemical Attributes, Chemical Composition and Antioxidant and Antibacterial Potential. <i>Foods</i> , 2022, 11, 786.	4.3	6
99	Comparative study of lipids in mature seeds of six <i>Cordia</i> species (family boraginaceae) collected in different regions of Brazil. <i>Lipids</i> , 2006, 41, 813-817.	1.7	5
100	ESI-MS fingerprinting of residues of green propolis, and evaluation of their antioxidant and antimicrobial activities. <i>Journal of Apicultural Research</i> , 2016, 55, 1-7.	1.5	5
101	Systemic antioxidant and anti-inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. <i>Journal of Food Biochemistry</i> , 2022, 46, e13885.	2.9	5
102	Photodynamic Inactivation of Yeast and Bacteria by Extracts of <i>Alternanthera brasiliana</i> . <i>Current Drug Targets</i> , 2013, 14, 1015-1022.	2.1	5
103	Antioxidant effect of chamomile tea on the salivary glands of streptozotocin-induced diabetic rats. <i>Brazilian Oral Research</i> , 2022, 36, e034.	1.4	5
104	In vitro antiviral activity of propolis and <i>Baccharis</i> sp. extracts on animal herpesviruses. <i>Arquivos Do Instituto Biologico</i> , 2018, 85, .	0.4	4
105	Unraveling the Biosynthesis of Pilocarpine in <i>Pilocarpus microphyllus</i> . <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.5	3
106	Characterisation of the membrane transport of pilocarpine in cell suspension cultures of <i>Pilocarpus microphyllus</i> . <i>Journal of Plant Physiology</i> , 2015, 175, 37-47.	3.5	3
107	Variability and Chemical Composition of Aerials Parts of <i>Verbena minutiflora</i> . <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1064-1073.	2.0	3
108	Damage and drying modify the composition of <i>Mikania glomerata</i> and <i>Mikania laevigata</i> leaves. <i>Revista Brasileira De Farmacognosia</i> , 2019, 29, 793-797.	1.4	3

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109	Use of Electrospray Ionization Mass Spectrometry to Fingerprint Beer. , 2009, , 923-934.		2
110	In silico studies, chemical composition, antibacterial activity and in vitro antigen-induced phagocytosis of <i>Stryphnodendron adstringens</i> (Mart.) Coville. Research, Society and Development, 2022, 11, e35911225748.	0.1	2
111	Elicitation of tobacco alkaloid biosynthesis by disrupted spores and filtrate of germinating spores of the arbuscular mycorrhizal fungi <i>Glomus etunicatum</i> . Journal of Plant Interactions, 2013, 8, 162-169.	2.1	1
112	The chemical composition and antioxidant activity of <i>mandacari</i> (<i>Melipona quadrifasciata</i>) geoproducts varies more due to region than month of collection. Natural Product Research, 2021, , 1-5.	1.8	1
113	Stability of hydroalcoholic extracts of two species of guaco; <i>Mikania glomerata</i> SPRENG. and <i>Mikania laevigata</i> SCHULTZ. (Asteraceae), by UHPLC-MS. Brazilian Journal of Pharmaceutical Sciences, 0, 56, .	1.2	0
114	Dereplication of Phenolics from <i>Cardiospermum corindum</i> by Countercurrent Chromatography Combined with Liquid Chromatography-Electrospray Mass Spectrometry. Revista Brasileira De Farmacognosia, 2022, 32, 280.	1.4	0