

# Alexandra Sawaya

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1208732/publications.pdf>

Version: 2024-02-01

114  
papers

4,375  
citations

94433

37  
h-index

123424

61  
g-index

116  
all docs

116  
docs citations

116  
times ranked

6520  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	In silico studies, chemical composition, antibacterial activity and in vitro antigen-induced phagocytosis of <i>Stryphnodendron adstringens</i> (Mart.) Coville. <i>Research, Society and Development</i> , 2022, 11, e35911225748.	0.1	2
4	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
5	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
6	Dereplication of Phenolics from <i>Cardiospermum corindum</i> by Countercurrent Chromatography Combined with Liquid Chromatography-Electrospray Mass Spectrometry. <i>Revista Brasileira De Farmacognosia</i> , 2022, 32, 280.	1.4	0
7	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
8	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
9	The chemical composition and antioxidant activity of manda-Ã§aia ( <i>Melipona quadrifasciata</i> ) geopropolis varies more due to region than month of collection. <i>Natural Product Research</i> , 2021, , 1-5.	1.8	1
10	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
11	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
12	The anticholesterol oxidation effects of garlic ( <i>Allium sativum</i> L.) and leek ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T 2416-2426.	3.1	9
13	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
14	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
15	Morphoanatomical characteristics, chemical profiles, and antioxidant activity of three species of <i>Justicia</i> L. (Acanthaceae) under different growth conditions. <i>Industrial Crops and Products</i> , 2019, 131, 257-265.	5.2	13
16	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
17	Specialized roots of Velloziaceae weather quartzite rock while mobilizing phosphorus using carboxylates. <i>Functional Ecology</i> , 2019, 33, 762-773.	3.6	37
18	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

#	ARTICLE	IF	CITATIONS
19	Soil types select for plants with matching nutrient acquisition and use traits in hyperdiverse and severely nutrient impoverished <i>campos rupestres</i> and <i>cerrado</i> in Central Brazil. <i>Journal of Ecology</i> , 2019, 107, 1302-1316.	4.0	47
20	Standard methods for <i>Apis mellifera</i> propolis research. <i>Journal of Apicultural Research</i> , 2019, 58, 1-49.	1.5	173
21	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
22	Drought tolerance of sugarcane is improved by previous exposure to water deficit. <i>Journal of Plant Physiology</i> , 2018, 223, 9-18.	3.5	59
23	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
24	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
25	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
26	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
27	Nutrient-rich bee pollen: A treasure trove of active natural metabolites. <i>Journal of Functional Foods</i> , 2018, 49, 472-484.	3.4	99
28	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
29	Red-jambo ( <i>Syzygium malaccense</i> ): Bioactive compounds in fruits and leaves. <i>LWT - Food Science and Technology</i> , 2017, 76, 284-291.	5.2	47
30	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
31	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
32	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
33	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
34	The screening of organic matter in mineral and tap water by UHPLC-HRMS. <i>Talanta</i> , 2017, 174, 581-586.	5.5	8
35	Effect of seasonality and growth conditions on the content of coumarin, chlorogenic acid and dicaffeoylquinic acids in <i>Mikania laevigata</i> Schultz 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
36	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

#	ARTICLE	IF	CITATIONS
37	Melipona mondury produces a geopropolis with antioxidant, antibacterial and antiproliferative activities. Anais Da Academia Brasileira De Ciencias, 2017, 89, 2247-2259.	0.8	22
38	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
39	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
40	ESI-MS fingerprinting of residues of green propolis, and evaluation of their antioxidant and antimicrobial activities. Journal of Apicultural Research, 2016, 55, 1-7.	1.5	5
41	Evaluation of the chemical composition and biological activity of extracts of <i>Tetragonisca angustula</i> propolis and <i>Schinus terebinthifolius</i> Raddi (Anacardiaceae). Journal of Apicultural Research, 2016, 55, 315-323.	1.5	15
42	Variability and Chemical Composition of Aerials Parts of Verbena minutiflora. Journal of Food Processing and Preservation, 2016, 40, 1064-1073.	2.0	3
43	Mathematical Modeling of Ascorbic Acid Thermal Degradation in Orange Juice during Industrial Pasteurizations. Journal of Food Process Engineering, 2016, 39, 683-691.	2.9	13
44	Cluster-root formation and carboxylate release in Euplassa cantareirae (Proteaceae) from a neotropical biodiversity hotspot. Plant and Soil, 2016, 403, 267-275.	3.7	15
45	Biomass and Sterol Production from Vegetal Substrate Fermentation Using <i>Aspergillus garicus brasiliensis</i> . Journal of Food Quality, 2015, 38, 221-229.	2.6	10
46	Production of <i>Agaricus brasiliensis</i> mycelium from food industry residues as a source of antioxidants and essential fatty acids. International Journal of Food Science and Technology, 2015, 50, 2052-2058.	2.7	18
47	Antimicrobial and cytotoxic activity of red propolis: an alert for its safe use. Journal of Applied Microbiology, 2015, 119, 677-687.	3.1	43
48	Unraveling the Biosynthesis of Pilocarpine in <i>Pilocarpus microphyllus</i> . Natural Product Communications, 2015, 10, 1934578X1501000.	0.5	3
49	Detoxification of Atrazine by Endophytic Streptomyces sp. Isolated from Sugarcane and Detection of Nontoxic Metabolite. Bulletin of Environmental Contamination and Toxicology, 2015, 95, 803-809.	2.7	18
50	Carbon disulfide formation in papaya under conditions of dithiocarbamate residue analysis. Food Chemistry, 2015, 188, 71-76.	8.2	11
51	Characterization of anti-theft devices directly from the surface of banknotes via easy ambient sonic spray ionization mass spectrometry. Science and Justice - Journal of the Forensic Science Society, 2015, 55, 285-290.	2.1	10
52	A simple protocol to determine lignin S/G ratio in plants by UHPLC-MS. Analytical and Bioanalytical Chemistry, 2015, 407, 7221-7227.	3.7	13
53	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> ). Revista Brasileira De Farmacognosia, 2015, 25, 105-110.	1.4	29
54	Antioxidant activity, phenolics and UPLC-ESI-MS of extracts from different tropical fruits parts and processed peels. Food Research International, 2015, 77, 392-399.	6.2	134

#	ARTICLE	IF	CITATIONS
55	Polyphenol-rich propolis extracts from China and Brazil exert anti-inflammatory effects by modulating ubiquitination of TRAF6 during the activation of NF- $\kappa$ B. <i>Journal of Functional Foods</i> , 2015, 19, 464-478.	3.4	40
56	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
57	Quantitation of organic acids in wine and grapes by direct infusion electrospray ionization mass spectrometry. <i>Analytical Methods</i> , 2015, 7, 53-62.	2.7	48
58	Chemoprotection of MNNG-initiated gastric cancer in rats using Iranian propolis. <i>Archives of Iranian Medicine</i> , 2015, 18, 18-23.	0.6	28
59	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
60	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
61	A model system to study the lignification process in <i>Eucalyptus globulus</i> . <i>Physiologia Plantarum</i> , 2014, 152, 17-31.	5.2	8
62	Phytochemical markers of different types of red propolis. <i>Food Chemistry</i> , 2014, 146, 174-180.	8.2	117
63	Mass Spectrometry Imaging: An Expeditious and Powerful Technique for Fast <i>in Situ</i> Lignin Assessment in <i>Eucalyptus</i> . <i>Analytical Chemistry</i> , 2014, 86, 3415-3419.	6.5	43
64	Antitumoural activity of Brazilian red propolis fraction enriched with xanthochymol and formononetin: An <i>in vitro</i> and <i>in vivo</i> study. <i>Journal of Functional Foods</i> , 2014, 11, 91-102.	3.4	32
65	Convergence of a specialized root trait in plants from nutrient-impooverished soils: phosphorus-acquisition strategy in a nonmycorrhizal cactus. <i>Oecologia</i> , 2014, 176, 345-355.	2.0	50
66	Enzymatic de-glycosylation of rutin improves its antioxidant and antiproliferative activities. <i>Food Chemistry</i> , 2013, 141, 266-273.	8.2	105
67	Antifungal Bioassay-Guided Fractionation of an Oil Extract of Propolis. <i>Journal of Food Quality</i> , 2013, 36, 291-301.	2.6	14
68	Association with arbuscular mycorrhizal fungi influences alkaloid synthesis and accumulation in <i>Catharanthus roseus</i> and <i>Nicotiana tabacum</i> plants. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 867-880.	2.1	49
69	<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
70	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
71	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
72	Green Tea Extract Supplementation Induces the Lipolytic Pathway, Attenuates Obesity, and Reduces Low-Grade Inflammation in Mice Fed a High-Fat Diet. <i>Mediators of Inflammation</i> , 2013, 2013, 1-8.	3.0	70

#	ARTICLE	IF	CITATIONS
73	Elicitation of tobacco alkaloid biosynthesis by disrupted spores and filtrate of germinating spores of the arbuscular mycorrhizal fungi <i>Glomus etunicatum</i> . <i>Journal of Plant Interactions</i> , 2013, 8, 162-169.	2.1	1
74	<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
75	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
76	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
77	Analysis of Soluble Lignin in Sugarcane by Ultrahigh Performance Liquid Chromatography-Tandem Mass Spectrometry with a Do-It-Yourself Oligomer Database. <i>Analytical Chemistry</i> , 2012, 84, 7015-7020.	6.5	69
78	Comparative study of the effect of green and roasted water extracts of mate ( <i>Ilex</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td (para Enzyme Inhibition and Medicinal Chemistry, 2012, 27, 232-240.	5.2	8
79	Metabolic Alterations in Different Developmental Stages of <i>Pilocarpus microphyllus</i> . <i>Planta Medica</i> , 2011, 77, 293-300.	1.3	11
80	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
81	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
82	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
83	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
84	Analytical methods applied to diverse types of Brazilian propolis. <i>Chemistry Central Journal</i> , 2011, 5, 27.	2.6	78
85	In vivo antitumoural activity and composition of an oil extract of Brazilian propolis. <i>Food Chemistry</i> , 2011, 126, 1239-1245.	8.2	70
86	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
87	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
88	Fingerprinting of propolis by easy ambient sonic-spray ionization mass spectrometry. <i>Talanta</i> , 2010, 81, 100-108.	5.5	51
89	Use of Electrospray Ionization Mass Spectrometry to Fingerprint Beer. , 2009, , 923-934.		2
90	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

#	ARTICLE	IF	CITATIONS
91	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
92	ComposiĂo quĂmica e atividade biolĂgica de extrato oleoso de prĂpolis: uma alternativa ao extrato etanĂlico. <i>Quimica Nova</i> , 2009, 32, 296-302.	0.3	54
93	HPLC-ESI-MS/MS of Imidazole Alkaloids in <i>Pilocarpus microphyllus</i> . <i>Molecules</i> , 2008, 13, 1518-1529.	3.8	22
94	Phenolic Antioxidants Identified by ESI-MS from Yerba MatĂ (Ilex paraguariensis) and Green Tea ( <i>Camelia sinensis</i> ) Extracts. <i>Molecules</i> , 2007, 12, 423-432.	3.8	248
95	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
96	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
97	Electrospray ionization mass spectrometry fingerprinting of propolis of native Brazilian stingless bees. <i>Apidologie</i> , 2007, 38, 93-103.	2.0	32
98	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
99	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
100	HPLC Separation and Determination of 12 Cholesterol Oxidation Products in Fish: A Comparative Study of RI, UV, and APCI-MS Detectors. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4107-4113.	5.2	86
101	Brazilian Propolis of <i>Tetragonisca angustula</i> and <i>Apis mellifera</i> . <i>Apidologie</i> , 2006, 37, 398-407.	2.0	38
102	HPLC method for quantification and characterization of cholesterol and its oxidation products in eggs. <i>Lipids</i> , 2006, 41, 615-622.	1.7	34
103	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
104	Characterization of must and wine of six varieties of grapes by direct infusion electrospray ionization mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2006, 41, 185-190.	1.6	51
105	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
106	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
107	Characterization of Vegetable Oils by Electrospray Ionization Mass Spectrometry Fingerprinting: A Classification, Quality, Adulteration, and Aging. <i>Analytical Chemistry</i> , 2005, 77, 7429-7433.	6.5	149
108	Electrospray ionization mass spectrometry fingerprinting of beer. <i>Analyst, The</i> , 2005, 130, 884.	3.5	97

#	ARTICLE	IF	CITATIONS
109	Factors that influence the yield and composition of Brazilian propolis extracts. Journal of the Brazilian Chemical Society, 2004, 15, 964-970.	0.6	132
110	Electrospray ionization mass spectrometry fingerprinting of propolis. Analyst, The, 2004, 129, 739.	3.5	117
111	Chemical composition and antimicrobial activity of the essential oil of Cordia verbenacea D.C.. Journal of Ethnopharmacology, 2004, 95, 297-301.	4.1	89
112	Analysis of the composition of Brazilian propolis extracts by chromatography and evaluation of their in vitro activity against gram-positive bacteria. Brazilian Journal of Microbiology, 2004, 35, 104-109.	2.0	39
113	Comparative study of in vitro methods used to analyse the activity of propolis extracts with different compositions against species of Candida. Letters in Applied Microbiology, 2002, 35, 203-207.	2.2	77
114	Stability of hydroalcoholic extracts of two species of guaco; Mikania glomerata SPRENG. and Mikania laevigata SCHULTZ. (Asteraceae), by UHPLC-MS. Brazilian Journal of Pharmaceutical Sciences, 0, 56, .	1.2	0