

Samia Oueslati

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

655
citations

759055

12
h-index

996849

15
g-index

16
all docs

16
docs citations

16
times ranked

1090
citing authors

#	ARTICLE	IF	CITATIONS
1	Interaction Between Salt Stress and Drought Stress on Some Physiological Parameters in Two Pea Cultivars. <i>International Journal of Botany</i> , 2019, 16, 1-8.	0.2	10
2	Phenolic content, antioxidant and anti-inflammatory activities of Tunisian <i>Diplotaxis simplex</i> (Brassicaceae). <i>Natural Product Research</i> , 2015, 29, 1189-1191.	1.0	10
3	The antioxidant properties of new dimer and two monomers of phenolic acid amides isolated from <i>Limoniastrum guyonianum</i> . <i>Food Chemistry</i> , 2014, 146, 466-471.	4.2	24
4	A new flavonol glycoside from the medicinal halophyte <i>Suaeda fruticosa</i> . <i>Natural Product Research</i> , 2014, 28, 960-966.	1.0	11
5	Variability of phenolic content and antioxidant activity of two lettuce varieties under Fe deficiency. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2016-2021.	1.7	20
6	<i>Diplotaxis harra</i> and <i>Diplotaxis simplex</i> organs: Assessment of phenolics and biological activities before and after fractionation. <i>Industrial Crops and Products</i> , 2013, 45, 141-147.	2.5	17
7	Phenolic contents and biological activities of <i>Limoniastrum guyonianum</i> fractions obtained by Centrifugal Partition Chromatography. <i>Industrial Crops and Products</i> , 2013, 49, 740-746.	2.5	23
8	Isolation of powerful antioxidants from the medicinal halophyte <i>Limoniastrum guyonianum</i> . <i>Food Chemistry</i> , 2012, 135, 1419-1424.	4.2	40
9	Changes in phenolic composition and antioxidant activities of the edible halophyte <i>Crithmum maritimum</i> L. with physiological stage and extraction method. <i>Acta Physiologiae Plantarum</i> , 2012, 34, 1451-1459.	1.0	47
10	Phenolic content, antioxidant, anti-inflammatory and anticancer activities of the edible halophyte <i>Suaeda fruticosa</i> Forssk. <i>Food Chemistry</i> , 2012, 132, 943-947.	4.2	107
11	Evaluation of antioxidant activities of the edible and medicinal <i>Suaeda</i> species and related phenolic compounds. <i>Industrial Crops and Products</i> , 2012, 36, 513-518.	2.5	55
12	LC/ESI-MS/MS characterisation of procyanidins and propylarignidins responsible for the strong antioxidant activity of the edible halophyte <i>Mesembryanthemum edule</i> L. <i>Food Chemistry</i> , 2011, 127, 1732-1738.	4.2	42
13	Municipal solid waste compost application improves productivity, polyphenol content, and antioxidant capacity of <i>Mesembryanthemum edule</i> . <i>Journal of Hazardous Materials</i> , 2011, 191, 373-379.	6.5	34
14	Physiological and antioxidant responses of <i>Mentha pulegium</i> (Pennyroyal) to salt stress. <i>Acta Physiologiae Plantarum</i> , 2010, 32, 289-296.	1.0	118
15	Solvent effects on phenolic contents and biological activities of the halophyte <i>Limoniastrum monopetalum</i> leaves. <i>LWT - Food Science and Technology</i> , 2010, 43, 632-639.	2.5	96
16	Does <i>Lycium europaeum</i> leaf have antihyperglycemic, antihyperlipidemic and antioxidant effects. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 55, .	1.2	1