Nour-Eddine Es-Safi

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Resistance to Orobanche crenata Forsk. in lentil (Lens culinaris Medik.): exploring some potential altered physiological and biochemical defense mechanisms. Journal of Plant Interactions, 2021, 16, 321-331.	2.1	1
2	The effect of using diet supplementation based on argane (Argania spinosa) on fattening performance, carcass characteristics and fatty acid composition of lambs. Heliyon, 2021, 7, e05942.	3.2	4
3	Structural characterization of bioactive compounds in <i>Cotula cinerea</i> extracts by ultraâ€highâ€performance liquid chromatography with photodiode array and highâ€resolution timeâ€ofâ€flight mass spectrometry detectors. Rapid Communications in Mass Spectrometry, 2020, 34, e8695.	1.5	6
4	Screening the FIGS Set of Lentil (Lens culinaris Medikus) Germplasm for Tolerance to Terminal Heat and Combined Drought-Heat Stress. Agronomy, 2020, 10, 1036.	3.0	33
5	The effect of including argane by-products (meal and pulp) in dairy ewe diet on milk quality and production, and lamb growth performance. Tropical Animal Health and Production, 2019, 51, 2437-2445.	1.4	4
6	Acute and Subchronic Oral and Dermal Toxicological Studies of <i>Salvia Verbenaca</i> Extracts in Mice and Rats. Journal of Herbs, Spices and Medicinal Plants, 2019, 25, 33-42.	1.1	5
7	Cytotoxicological Investigation of the Essential Oil and the Extracts of <i> Cotula cinerea</i> and <i> Salvia verbenaca</i> from Morocco. BioMed Research International, 2018, 2018, 1-5.	1.9	8
8	The Effect of Salvia verbenaca Extracts for Healing of Second-Degree Burn Wounds in Rats. Current Bioactive Compounds, 2018, 14, 419-427.	0.5	7
9	Synthesis and ESI-MS/MS Fragmentation Study of Two New Isomeric Oxazolidin-2-One Derivatives. NATO Science for Peace and Security Series A: Chemistry and Biology, 2017, , 253-268.	0.5	0
10	Antimicrobial effect of the Tunisian Nana variety Punica granatum L. extracts against Salmonella enterica (serovars Kentucky and Enteritidis) isolated from chicken meat and phenolic composition of its peel extract. International Journal of Food Microbiology, 2017, 241, 123-131.	4.7	79
11	Analysis of Theanine in Tea (Camellia sinensis) Dietary Ingredients and Supplements by High-Performance Liquid Chromatography with Postcolumn Derivatization: Single-Laboratory Validation, First Action 2016.10. Journal of AOAC INTERNATIONAL, 2017, 100, 281-284.	1.5	0
12	AOAC SMPR [®] 2017.009. Journal of AOAC INTERNATIONAL, 2017, 100, 1185-1186.	1.5	0
13	AOAC SMPR® 2017.010:Standard Method Performance Requirements (SMPRs) for Identification of Aloe Vera in Dietary Supplements and Dietary Ingredients. Journal of AOAC INTERNATIONAL, 2017, 100, 1187-1188.	1.5	0
14	Determination of Withanolides in Withania somnifera by Liquid Chromatography: Single-Laboratory Validation, First Action 2015.17. Journal of AOAC INTERNATIONAL, 2017, 100, 277-279.	1.5	1
15	AOAC SMPR 2014.007: Authentication of Selected <i>Vaccinium</i> species (Anthocyanins) in Dietary Ingredients and Dietary Supplements. Journal of AOAC INTERNATIONAL, 2015, 98, 1052-1054.	1.5	3
16	AOAC SMPR 2015.007: Withanolide Glycosides and Aglycones of Ashwagandha (Withania somnifera). Journal of AOAC INTERNATIONAL, 2015, 98, 1104-1105.	1.5	3
17	AOAC SMPR 2015.008: Alkaloids of Mitragyna speciosa. Journal of AOAC INTERNATIONAL, 2015, 98, 1106-1108.	1.5	2
18	AOAC SMPR 2015.009: Estimation of Total Phenolic Content Using the Folin-C Assay. Journal of AOAC INTERNATIONAL, 2015, 98, 1109-1110.	1.5	4

Nour-Eddine Es-Safi

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19	Characterization of phenolic compounds in olive stones of three moroccan varieties. Maderas: Ciencia Y Tecnologia, 2015, , 0-0.	0.7	7
20	Characterization of Flavonoid Glycosides from Fenugreek (Trigonella foenum-graecum) Crude Seeds by HPLC–DAD–ESI/MS Analysis. International Journal of Molecular Sciences, 2014, 15, 20668-20685.	4.1	126
21	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan Opuntia ficus-indica flowers obtained by different extraction methods. Industrial Crops and Products, 2014, 62, 412-420.	5.2	91
22	Identification and quantification of flavonoid glycosides from fenugreek (Trigonella) Tj ETQq0 0 0 rgBT /Overloc Analysis, 2014, 35, 21-29.	k 10 Tf 50 3.9	627 Td (foen 48
23	Mass Spectroscopic Methods for the Characterization of Flavonoid Compounds. Current Bioactive Compounds, 2012, 8, 240-265.	0.5	2
24	Mass Spectrometry as a Powerful Analytical Technique for the Structural Characterization of Synthesized and Natural Products. NATO Science for Peace and Security Series A: Chemistry and Biology, 2011, , 319-360.	0.5	2
25	Synthesis of New Pyrazolo[1.5.4-de]quinoxalines. Synthetic Communications, 2010, 40, 2130-2137.	2.1	2
26	Gas-phase fragmentation study of novel synthetic 1,5-benzodiazepine derivatives using electrospray ionization tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 22, 2253-2268.	1.5	7
27	Mechanistic study on the enzymatic oxidation of flavonols. Tetrahedron Letters, 2008, 49, 619-623.	1.4	25
28	New Compounds Obtained by Evolution and Oxidation of Malvidin 3- <i>O</i> -Glucoside in Ethanolic Medium. Journal of Agricultural and Food Chemistry, 2008, 56, 4584-4591.	5.2	18
29	Application of NMR Spectroscopy and Mass Spectrometry to the Structural Elucidation of Modified Flavanâ€3â€ols and Their Coupling Reaction Products*. Spectroscopy Letters, 2008, 41, 41-56.	1.0	3
30	Flavonoids: Hemisynthesis, Reactivity, Characterization and Free Radical Scavenging Activity. Molecules, 2007, 12, 2228-2258.	3.8	101
31	Antioxidative effect of compounds isolated from Globularia alypum L. structure–activity relationship. LWT - Food Science and Technology, 2007, 40, 1246-1252.	5.2	50
32	Synthesis and Spectroscopic Structural Elucidation of New Quinoxaline Derivatives. Spectroscopy Letters, 2007, 40, 741-751.	1.0	8
33	Fragmentation Study of Globularin Through Positive and Negative ESI/MS, CID/MS, and Tandem MS/MS. Spectroscopy Letters, 2007, 40, 695-714.	1.0	9
34	Fragmentation study of iridoid glucosides through positive and negative electrospray ionization, collision-induced dissociation and tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 1165-1175.	1.5	36
35	Synthesis and Antioxidant Activity of Modified (+)-Catechin Derivatives. Structure-Activity Relationship. American Journal of Food Technology, 2007, 2, 618-629.	0.2	9
36	NMR, ESI/MS, and MALDI-TOF/MS Analysis of Pear Juice Polymeric Proanthocyanidins with Potent Free Radical Scavenging Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 6969-6977.	5.2	70

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37	Iridoid Glucosides from the Aerial Parts of Globularia alypum L. (Globulariaceae). Chemical and Pharmaceutical Bulletin, 2006, 54, 85-88.	1.3	34
38	Influence of an 8-trifluoroacetyl group on flavanol couplings. Tetrahedron, 2006, 62, 2705-2714.	1.9	9
39	Oxidation of Flavan-3-Ols: Gram-Scale Synthesis of Taxifolin. Letters in Organic Chemistry, 2006, 3, 231-234.	0.5	13
40	Application of ESI/MS, CID/MS and tandem MS/MS to the fragmentation study of eriodictyol 7-O-glucosyl-(1→2)-glucoside and luteolin 7-O-glucosyl-(1→2)-glucoside. International Journal of Mass Spectrometry, 2005, 247, 93-100.	1.5	45
41	Synthesis of modified proanthocyanidins: introduction of acyl substituents at C-8 of catechin. Selective synthesis of a C-4→O→C-3 ether-linked procyanidin-like dimer. Bioorganic and Medicinal Chemistry Letters, 2005, 15, 559-562.	2.2	14
42	Synthesis of modified proanthocyanidins: easy and general introduction of a hydroxy group at C-6 of catechin; efficient synthesis of elephantorrhizol. Bioorganic and Medicinal Chemistry Letters, 2005, 15, 563-566.	2.2	16
43	Application of positive and negative electrospray ionization, collision-induced dissociation and tandem mass spectrometry to a study of the fragmentation of 6-hydroxyluteolin 7-O-glucoside and 7-O-glucosyl-(1 → 3)-glucoside. Rapid Communications in Mass Spectrometry, 2005, 19, 2734-2742.	1.5	24
44	Antioxidant Constituents of the Aerial Parts of Globularia alypum Growing in Morocco. Journal of Natural Products, 2005, 68, 1293-1296.	3.0	48
45	Flavanols and Anthocyanins as Potent Compounds in the Formation of New Pigments during Storage and Aging of Red Wine. ACS Symposium Series, 2004, , 143-159.	0.5	20
46	Colour of a xanthylium pigment in aqueous solutions at different pH values. Food Chemistry, 2004, 88, 367-372.	8.2	17
47	Implication of phenolic reactions in food organoleptic properties. Journal of Food Composition and Analysis, 2003, 16, 535-553.	3.9	47
48	Effect of copper on oxidation of (+)-catechin in a model solution system. International Journal of Food Science and Technology, 2003, 38, 153-163.	2.7	55
49	Role of Aldehydic Derivatives in the Condensation of Phenolic Compounds with Emphasis on the Sensorial Properties of Fruit-Derived Foods. Journal of Agricultural and Food Chemistry, 2002, 50, 5571-5585.	5.2	103
50	Interactions between Cyanidin 3-O-Glucoside and Furfural Derivatives and Their Impact on Food Color Changes. Journal of Agricultural and Food Chemistry, 2002, 50, 5586-5595.	5.2	43
51	2D NMR analysis for unambiguous structural elucidation of phenolic compounds formed through reaction between (+)-catechin and glyoxylic acid. Magnetic Resonance in Chemistry, 2002, 40, 693-704.	1.9	16
52	Xanthylium salts formation involved in wine colour changes. International Journal of Food Science and Technology, 2000, 35, 63-74.	2.7	91
53	New phenolic compounds obtained by evolution of (+)-catechin and glyoxylic acid in hydroalcoholic medium. Tetrahedron Letters, 2000, 41, 1917-1921.	1.4	35
54	New Phenolic Compounds Formed by Evolution of (+)-Catechin and Glyoxylic Acid in Hydroalcoholic Solution and Their Implication in Color Changes of Grape-Derived Foods. Journal of Agricultural and Food Chemistry, 2000, 48, 4233-4240.	5.2	89

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55	Study of the Reactions between (+)-Catechin and Furfural Derivatives in the Presence or Absence of Anthocyanins and Their Implication in Food Color Change. Journal of Agricultural and Food Chemistry, 2000, 48, 5946-5954.	5.2	136
56	Structure of a new xanthylium salt derivative. Tetrahedron Letters, 1999, 40, 5869-5872.	1.4	77
57	Studies on the Acetaldehyde-Induced Condensation of (â^')-Epicatechin and Malvidin 3-O-Glucoside in a Model Solution System. Journal of Agricultural and Food Chemistry, 1999, 47, 2096-2102.	5.2	219
58	Competition between (+)-Catechin and (â^')-Epicatechin in Acetaldehyde-Induced Polymerization of Flavanols. Journal of Agricultural and Food Chemistry, 1999, 47, 2088-2095.	5.2	111
59	New Polyphenolic Compounds with Xanthylium Skeletons Formed through Reaction between (+)-Catechin and Glyoxylic Acid. Journal of Agricultural and Food Chemistry, 1999, 47, 5211-5217.	5.2	90
60	Study of the acetaldehyde induced polymerisation of flavan-3-ols by liquid chromatography-ion spray mass spectrometry. Journal of Chromatography A, 1996, 752, 85-91.	3.7	140
61	Plant Polyphenols: Extraction, Structural Characterization, Hemisynthesis and Antioxidant Properties. , 0, , .		2