

# Nour-Eddine Es-Safi

## List of Publications by Year in descending order

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61  
papers

2,268  
citations

236833

25  
h-index

214721

47  
g-index

66  
all docs

66  
docs citations

66  
times ranked

2138  
citing authors

#	ARTICLE	IF	CITATIONS
1	Resistance to <i>Orobanche crenata</i> Forsk. in lentil ( <i>Lens culinaris</i> Medik.): exploring some potential altered physiological and biochemical defense mechanisms. <i>Journal of Plant Interactions</i> , 2021, 16, 321-331.	1.0	1
2	The effect of using diet supplementation based on argane ( <i>Argania spinosa</i> ) on fattening performance, carcass characteristics and fatty acid composition of lambs. <i>Heliyon</i> , 2021, 7, e05942.	1.4	4
3	Structural characterization of bioactive compounds in <i>Cotula cinerea</i> extracts by ultra-high-performance liquid chromatography with photodiode array and high-resolution time-of-flight mass spectrometry detectors. <i>Rapid Communications in Mass Spectrometry</i> , 2020, 34, e8695.	0.7	6
4	Screening the FIGS Set of Lentil ( <i>Lens culinaris</i> Medikus) Germplasm for Tolerance to Terminal Heat and Combined Drought-Heat Stress. <i>Agronomy</i> , 2020, 10, 1036.	1.3	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. <i>Tropical Animal Health and Production</i> , 2019, 51, 2437-2445.	0.5	4
6	Acute and Subchronic Oral and Dermal Toxicological Studies of <i>Salvia Verbenaca</i> Extracts in Mice and Rats. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2019, 25, 33-42.	0.5	5
7	Cytotoxicological Investigation of the Essential Oil and the Extracts of <i>Cotula cinerea</i> and <i>Salvia verbenaca</i> from Morocco. <i>BioMed Research International</i> , 2018, 2018, 1-5.	0.9	8
8	The Effect of <i>Salvia verbenaca</i> Extracts for Healing of Second-Degree Burn Wounds in Rats. <i>Current Bioactive Compounds</i> , 2018, 14, 419-427.	0.2	7
9	Synthesis and ESI-MS/MS Fragmentation Study of Two New Isomeric Oxazolidin-2-One Derivatives. <i>NATO Science for Peace and Security Series A: Chemistry and Biology</i> , 2017, , 253-268.	0.5	0
10	Antimicrobial effect of the Tunisian Nana variety <i>Punica granatum</i> L. extracts against <i>Salmonella enterica</i> (serovars Kentucky and Enteritidis) isolated from chicken meat and phenolic composition of its peel extract. <i>International Journal of Food Microbiology</i> , 2017, 241, 123-131.	2.1	79
11	Analysis of Theanine in Tea ( <i>Camellia sinensis</i> ) Dietary Ingredients and Supplements by High-Performance Liquid Chromatography with Postcolumn Derivatization: Single-Laboratory Validation, First Action 2016.10. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 281-284.	0.7	0
12	AOAC SMPR <sup>®</sup> 2017.009. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1185-1186.	0.7	0
13	AOAC SMPR <sup>®</sup> 2017.010: Standard Method Performance Requirements (SMPRs) for Identification of Aloe Vera in Dietary Supplements and Dietary Ingredients. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1187-1188.	0.7	0
14	Determination of Withanolides in <i>Withania somnifera</i> by Liquid Chromatography: Single-Laboratory Validation, First Action 2015.17. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 277-279.	0.7	1
15	AOAC SMPR 2014.007: Authentication of Selected <i>Vaccinium</i> species (Anthocyanins) in Dietary Ingredients and Dietary Supplements. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1052-1054.	0.7	3
16	AOAC SMPR 2015.007: Withanolide Glycosides and Aglycones of Ashwagandha ( <i>Withania somnifera</i> ). <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1104-1105.	0.7	3
17	AOAC SMPR 2015.008: Alkaloids of <i>Mitragyna speciosa</i> . <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1106-1108.	0.7	2
18	AOAC SMPR 2015.009: Estimation of Total Phenolic Content Using the Folin-C Assay. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1109-1110.	0.7	4

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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 ( <i>Trigonella foenum-graecum</i> ) Crude Seeds by HPLC-ESI/MS Analysis. International Journal of Molecular Sciences, 2014, 15, 20668-20685.	1.8	126
21	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan <i>Opuntia ficus-indica</i> flowers obtained by different extraction methods. Industrial Crops and Products, 2014, 62, 412-420.	2.5	91
22	Identification and quantification of flavonoid glycosides from fenugreek ( <i>Trigonella</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (foenu Analysis, 2014, 35, 21-29.	1.9	48
23	Mass Spectroscopic Methods for the Characterization of Flavonoid Compounds. Current Bioactive Compounds, 2012, 8, 240-265.	0.2	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.	1.1	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.	0.7	7
27	Mechanistic study on the enzymatic oxidation of flavonols. Tetrahedron Letters, 2008, 49, 619-623.	0.7	25
28	New Compounds Obtained by Evolution and Oxidation of Malvidin 3-O-Glucoside in Ethanolic Medium. Journal of Agricultural and Food Chemistry, 2008, 56, 4584-4591.	2.4	18
29	Application of NMR Spectroscopy and Mass Spectrometry to the Structural Elucidation of Modified Flavanols and Their Coupling Reaction Products*. Spectroscopy Letters, 2008, 41, 41-56.	0.5	3
30	Flavonoids: Hemisynthesis, Reactivity, Characterization and Free Radical Scavenging Activity. Molecules, 2007, 12, 2228-2258.	1.7	101
31	Antioxidative effect of compounds isolated from <i>Globularia alypum</i> L. structure-activity relationship. LWT - Food Science and Technology, 2007, 40, 1246-1252.	2.5	50
32	Synthesis and Spectroscopic Structural Elucidation of New Quinoxaline Derivatives. Spectroscopy Letters, 2007, 40, 741-751.	0.5	8
33	Fragmentation Study of Globularin Through Positive and Negative ESI/MS, CID/MS, and Tandem MS/MS. Spectroscopy Letters, 2007, 40, 695-714.	0.5	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.	0.7	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.	2.4	70

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37	Iridoid Glucosides from the Aerial Parts of <i>Globularia alypum</i> L. (Globulariaceae). <i>Chemical and Pharmaceutical Bulletin</i> , 2006, 54, 85-88.	0.6	34
38	Influence of an 8-trifluoroacetyl group on flavanol couplings. <i>Tetrahedron</i> , 2006, 62, 2705-2714.	1.0	9
39	Oxidation of Flavan-3-Ols: Gram-Scale Synthesis of Taxifolin. <i>Letters in Organic Chemistry</i> , 2006, 3, 231-234.	0.2	13
40	Application of ESI/MS, CID/MS and tandem MS/MS to the fragmentation study of eriodictyol 7-O-glucosyl-(1 $\rightarrow$ 2)-glucoside and luteolin 7-O-glucosyl-(1 $\rightarrow$ 2)-glucoside. <i>International Journal of Mass Spectrometry</i> , 2005, 247, 93-100.	0.7	45
41	Synthesis of modified proanthocyanidins: introduction of acyl substituents at C-8 of catechin. Selective synthesis of a C-4 $\rightarrow$ O $\rightarrow$ C-3 ether-linked procyanidin-like dimer. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2005, 15, 559-562.	1.0	14
42	Synthesis of modified proanthocyanidins: easy and general introduction of a hydroxy group at C-6 of catechin; efficient synthesis of elephantorrhizol. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2005, 15, 563-566.	1.0	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 $\rightarrow$ 3)-glucoside. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 2734-2742.	0.7	24
44	Antioxidant Constituents of the Aerial Parts of <i>Globularia alypum</i> Growing in Morocco. <i>Journal of Natural Products</i> , 2005, 68, 1293-1296.	1.5	48
45	Flavanols and Anthocyanins as Potent Compounds in the Formation of New Pigments during Storage and Aging of Red Wine. <i>ACS Symposium Series</i> , 2004, , 143-159.	0.5	20
46	Colour of a xanthylum pigment in aqueous solutions at different pH values. <i>Food Chemistry</i> , 2004, 88, 367-372.	4.2	17
47	Implication of phenolic reactions in food organoleptic properties. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 535-553.	1.9	47
48	Effect of copper on oxidation of (+)-catechin in a model solution system. <i>International Journal of Food Science and Technology</i> , 2003, 38, 153-163.	1.3	55
49	Role of Aldehydic Derivatives in the Condensation of Phenolic Compounds with Emphasis on the Sensorial Properties of Fruit-Derived Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5571-5585.	2.4	103
50	Interactions between Cyanidin 3-O-Glucoside and Furfural Derivatives and Their Impact on Food Color Changes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5586-5595.	2.4	43
51	2D NMR analysis for unambiguous structural elucidation of phenolic compounds formed through reaction between (+)-catechin and glyoxylic acid. <i>Magnetic Resonance in Chemistry</i> , 2002, 40, 693-704.	1.1	16
52	Xanthylum salts formation involved in wine colour changes. <i>International Journal of Food Science and Technology</i> , 2000, 35, 63-74.	1.3	91
53	New phenolic compounds obtained by evolution of (+)-catechin and glyoxylic acid in hydroalcoholic medium. <i>Tetrahedron Letters</i> , 2000, 41, 1917-1921.	0.7	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. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4233-4240.	2.4	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. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5946-5954.	2.4	136
56	Structure of a new xanthylium salt derivative. <i>Tetrahedron Letters</i> , 1999, 40, 5869-5872.	0.7	77
57	Studies on the Acetaldehyde-Induced Condensation of (âˆ™)-Epicatechin and Malvidin 3-O-Glucoside in a Model Solution System. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2096-2102.	2.4	219
58	Competition between (+)-Catechin and (âˆ™)-Epicatechin in Acetaldehyde-Induced Polymerization of Flavanols. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2088-2095.	2.4	111
59	New Polyphenolic Compounds with Xanthylium Skeletons Formed through Reaction between (+)-Catechin and Glyoxylic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5211-5217.	2.4	90
60	Study of the acetaldehyde induced polymerisation of flavan-3-ols by liquid chromatography-ion spray mass spectrometry. <i>Journal of Chromatography A</i> , 1996, 752, 85-91.	1.8	140
61	Plant Polyphenols: Extraction, Structural Characterization, Hemisynthesis and Antioxidant Properties. , 0, , .		2