## Leila Abaza

List of Publications by Year in descending order

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| #  | Article   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. Energies, 2019, 12, 947.   | 1.6 | 16        |
| 2  | Isolation of an antiviral compound from Tunisian olive twig cultivars. Microbial Pathogenesis, 2019,<br>128, 245-249.   | 1.3 | 12        |
| 3  | Changes in phenolic composition in olive tree parts according to development stage. Food Research<br>International, 2017, 100, 454-461.   | 2.9 | 17        |
| 4  | LCâ€MSâ€based metabolite profiling of methanolic extracts from the medicinal and aromatic species<br><i>Mentha pulegium</i> and <i>Origanum majorana</i> . Phytochemical Analysis, 2015, 26, 320-330. | 1.2 | 118       |
| 5  | Olive Tree (Olea europeae L.) Leaves: Importance and Advances in the Analysis of Phenolic Compounds.<br>Antioxidants, 2015, 4, 682-698.   | 2.2 | 76        |
| 6  | Characterisation of Phenolic Compounds by HPLC–TOF/IT/MS in Buds and Open Flowers of â€~Chemlali'<br>Olive Cultivar. Phytochemical Analysis, 2013, 24, 504-512.                                       | 1.2 | 31        |
| 7  | Influence of the Site of Cultivation on Chétoui Olive ( <i>Olea europaea</i> L.) Oil Quality. Plant<br>Production Science, 2012, 15, 228-237.   | 0.9 | 9         |
| 8  | Chétoui olive leaf extracts: influence of the solvent type on phenolics and antioxidant activities.<br>Grasas Y Aceites, 2011, 62, 96-104.  | 0.3 | 75        |
| 9  | Sterolic composition of Chétoui virgin olive oil: Influence of geographical origin. Food Chemistry, 2008, 110, 368-374.   | 4.2 | 79        |
| 10 | Induction of Growth Inhibition and Differentiation of Human Leukemia HL-60 Cells by a Tunisian<br>Gerboui Olive Leaf Extract. Bioscience, Biotechnology and Biochemistry, 2007, 71, 1306-1312.        | 0.6 | 84        |
| 11 | LOCATION EFFECTS ON OXIDATIVE STABILITY OF CHÉTOUI VIRGIN OLIVE OIL. Journal of Food Biochemistry, 2006, 30, 659-670.   | 1.2 | 24        |
| 12 | CHANGES IN OLIVE OIL QUALITY OF CHETOUI VARIETY ACCORDING TO ORIGIN OF PLANTATION. Journal of Food Lipids, 2006, 13, 88-99.   | 0.9 | 77        |
| 13 | Caractérisation des huiles de sept variétés d'olivier tunisiennes. Oleagineux Corps Gras Lipides, 2002,<br>9, 174-179.  | 0.2 | 34        |