

# Zeinab Moussa

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2518059/publications.pdf>

Version: 2024-02-01

6  
papers

300  
citations

1478505

6  
h-index

1872680

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

492  
citing authors

| # | ARTICLE  | IF  | CITATIONS |
|---|--|-----|-----------|
| 1 | Lanthanides based metal organic frameworks for luminescence sensing of toxic metal ions. Journal of Solid State Chemistry, 2020, 281, 121031.  | 2.9 | 24        |
| 2 | Fluorescence of tautomeric forms of curcumin in different pH and biosurfactant rhamnolipids systems: Application towards on-off ratiometric fluorescence temperature sensing. Journal of Photochemistry and Photobiology B: Biology, 2017, 173, 307-317.     | 3.8 | 37        |
| 3 | Polyelectrolyte mediated nano hybrid particle as a nano-sensor with outstandingly amplified specificity and sensitivity for enzyme free estimation of cholesterol. Talanta, 2017, 169, 104-114.  | 5.5 | 21        |
| 4 | Interaction of curcumin with 1,2-dioctadecanoyl-sn-glycero-3-phosphocholine liposomes: Intercalation of rhamnolipids enhances membrane fluidity, permeability and stability of drug molecule. Colloids and Surfaces B: Biointerfaces, 2017, 149, 30-37.      | 5.0 | 35        |
| 5 | Two Modes of Associations of Curcumin with Pre- and Nanoaggregated Chitosan Oligosaccharide Lactate: Ionic Strength and Hydrophobic Bile Salt Modulate Partition of Drug and Self-Assembly Process. Journal of Physical Chemistry C, 2016, 120, 11210-11224. | 3.1 | 26        |
| 6 | Encapsulation of curcumin in cyclodextrin-metal organic frameworks: Dissociation of loaded CD-MOFs enhances stability of curcumin. Food Chemistry, 2016, 212, 485-494.   | 8.2 | 157       |