Zeinab Moussa

List of Publications by Year in descending order

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1477746 1872312 300 6 6 6 citations h-index g-index papers 6 6 6 492 docs citations citing authors all docs times ranked

| # | Article | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | Lanthanides based metal organic frameworks for luminescence sensing of toxic metal ions. Journal of Solid State Chemistry, 2020, 281, 121031. | 1.4 | 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. | 1.7 | 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. | 2.9 | 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. | 2.5 | 35 |
| 5 | Two Modes of Associations of Curcumin with Pre- and Nanoaggregated Chitosan Oligosaccharide Lactate: lonic Strength and Hydrophobic Bile Salt Modulate Partition of Drug and Self-Assembly Process. Journal of Physical Chemistry C, 2016, 120, 11210-11224. | 1.5 | 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. | 4.2 | 157 |