David N Leach

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Caco-2 Cell Permeability of Flavonoids and Saponins from <i>Gynostemma pentaphyllum</i> : the Immortal Herb. ACS Omega, 2020, 5, 21561-21569.	1.6	23
2	Synergistic immuno-modulatory activity in human macrophages of a medicinal mushroom formulation consisting of Reishi, Shiitake and Maitake. PLoS ONE, 2019, 14, e0224740.	1.1	24
3	Acaricidal properties of essential oils from Moroccan plants against immature ticks of <i>Hyalomma aegyptium</i> (Linnaeus, 1758); an external parasite of the spur-thighed tortoise (<i>Testudo) Tj ETQq1 1 0.78</i>	3431 6. æBT	-/Overlock 10
4	Chemical Characterization and Biological Activities of Essential Oil Obtained from Mint Timija Cultivated under Mineral and Biological Fertilizers. Journal of Analytical Methods in Chemistry, 2017, 2017, 1-7.	0.7	9
5	Antibacterial Activity of Essential Oils of Some Moroccan Aromatic Herbs Against Selected Food-related Bacteria. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 1075-1085.	0.7	8
6	Chemical Characterization and Insecticidal Properties of Essential Oils from Different Wild Populations of <i>Mentha suaveolens</i> subsp. <i>timija</i> (<scp>Briq</scp> .) <scp>Harley</scp> from Morocco. Chemistry and Biodiversity, 2015, 12, 823-831.	1.0	33
7	Development of <i><scp>C</scp>litoria ternatea</i> as a biopesticide for cotton pest management: assessment of product effect on <i><scp>H</scp>elicoverpa</i> spp. and their natural enemies. Entomologia Experimentalis Et Applicata, 2015, 154, 131-145.	0.7	6
8	Comparative evaluation of antioxidant and insecticidal properties of essential oils from five Moroccan aromatic herbs. Journal of Food Science and Technology, 2015, 52, 2312-2319.	1.4	46
9	Chemical composition, antioxidant and insecticidal properties of essential oils from wild and Morocco. Industrial Crops and Products, 2014, 57, 106-109.	2.5	22
10	Insecticidal properties and chemical composition of essential oils of some aromatic herbs from Morocco. Natural Product Research, 2014, 28, 2338-2341.	1.0	15
11	Cultivation and the application of inorganic fertilizer modifies essential oil composition in two Moroccan species of Thymus. Industrial Crops and Products, 2014, 62, 113-118.	2.5	29
12	Antioxidative activity and synergistic effect of Thymus saturejoides Coss. essential oils with cefixime against selected food-borne bacteria. Industrial Crops and Products, 2014, 61, 338-344.	2.5	61
13	Plant growth, mineral nutrition and volatile oil composition of Mentha suaveolens subsp. timija (Briq.) Harley cultivated under salt stress conditions. Industrial Crops and Products, 2014, 59, 80-84.	2.5	22
14	Phenological changes to the chemical composition and biological activity of the essential oil from Moroccan endemic thyme (Thymus maroccanus Ball). Industrial Crops and Products, 2013, 49, 366-372.	2.5	55
15	Chemical composition, antioxidant and antimicrobial activities of essential oils obtained from wild and cultivated Moroccan Thymus species. Industrial Crops and Products, 2013, 43, 450-456.	2.5	113
16	Intraspecific chemical variability of essential oil from leaves ofCupressus atlanticaGaussen, an endemic and endangered coniferous species in Morocco. Natural Product Research, 2013, 27, 579-582.	1.0	6
17	(3R,4S,5S,8S,10R,13R)-3-Hydroxykaura-9(11),16-dien-18-oic acid. Acta Crystallographica Section E: Structure Reports Online, 2012, 68, o526-o527.	0.2	3
18	Wheat bran lipophilic compounds with in vitro anticancer effects. Food Chemistry, 2012, 130, 156-164.	4.2	48

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19	Essential Oil Composition and Antimicrobial Activity of Wild and Cultivated Moroccan <i>Achillea ageratum</i> L.: a Rare and Threatened Medicinal Species. Chemistry and Biodiversity, 2012, 9, 598-605.	1.0	17
20	Chemical Composition and Antioxidant and Anticandidal Activities of Essential Oils from Different Wild Moroccan <i>Thymus</i> Species. Chemistry and Biodiversity, 2012, 9, 1188-1197.	1.0	73
21	Chemical Composition and Anticandidal Properties of the Essential Oil Isolated from Aerial parts of <i>Cotula cinerea:</i> A Rare and Threatened Medicinal Plant in Morocco. Natural Product Communications, 2011, 6, 1934578X1100601.	0.2	6
22	Bisresorcinol Derivatives from <i>Grevillea glauca</i> . Helvetica Chimica Acta, 2011, 94, 1812-1819.	1.0	4
23	Investigation of α-glucosidase inhibitory activity of wheat bran and germ. Food Chemistry, 2011, 126, 553-561.	4.2	57
24	Chemical composition and cytotoxicity of oils and eremophilanes derived from various parts of Eremophila mitchellii Benth. (Myoporaceae). Phytochemistry, 2011, 72, 400-408.	1.4	37
25	Chemical composition and anticandidal properties of the essential oil isolated from aerial parts of Cotula cinerea: a rare and threatened medicinal plant in Morocco. Natural Product Communications, 2011, 6, 1491-4.	0.2	6
26	Diarylheptanoid fromPleuranthodium racemigerumwithin VitroProstaglandin E2Inhibitory and Cytotoxic Activity. Journal of Natural Products, 2010, 73, 743-746.	1.5	24
27	Prenylated Alkylbisphenols from <i>Grevillea whiteana</i> . Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	2
28	Prenylated bisresorcinols from Grevillea floribunda. Phytochemistry Letters, 2009, 2, 41-45.	0.6	9
29	Prenylated alkylbisphenols from Grevillea whiteana. Natural Product Communications, 2009, 4, 951-8.	0.2	5
30	Effects and potential mechanisms of Danzhi Xiaoyao Pill (ä,¹æ€é€é¥ä,) on proliferation of MCF-7 human breast cancer cells in vitro. Chinese Journal of Integrative Medicine, 2008, 14, 128-131.	0.7	6
31	Echinacea alkylamides modulate induced immune responses in T-cells. Fìtoterapìâ, 2008, 79, 53-58.	1.1	52
32	Secondary metabolites from Grevillea robusta. Biochemical Systematics and Ecology, 2008, 36, 452-453.	0.6	8
33	Antioxidant Activity of 45 Chinese Herbs and the Relationship with their TCM Characteristics. Evidence-based Complementary and Alternative Medicine, 2008, 5, 429-434.	0.5	97
34	Bisresorcinols and Arbutin Derivatives from Grevillea banksii R. Br. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	1
35	A Method of Selecting Plants with Anti-inflammatory Potential for Pharmacological Study. Natural Product Communications, 2008, 3, 1934578X0800300.	0.2	1
36	Comparative Chemical Analysis of the Essential Oil Constituents in the Bark, Heartwood and Fruits of Cryptocarya massoy (Oken) Kosterm. (Lauraceae) from Papua New Guinea. Molecules, 2007, 12, 149-154.	1.7	49

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37	Antioxidant Capacity of 55 Medicinal Herbs Traditionally Used to Treat The Urinary System: A Comparison Using A Sequential Three-Solvent Extraction Process. Journal of Alternative and Complementary Medicine, 2007, 13, 103-110.	2.1	75
38	Elucidation of Danzhixiaoyao Wan and Its Constituent Herbs on Antioxidant Activity and Inhibition of Nitric Oxide Production. Evidence-based Complementary and Alternative Medicine, 2007, 4, 425-430.	0.5	28
39	Volatile Chemical Constituents of Piper aduncum L and Piper gibbilimbum C. DC (Piperaceae) from Papua New Guinea. Molecules, 2007, 12, 389-394.	1.7	28
40	Essential Oil Composition of Diploid and Tetraploid Clones of Ginger (Zingiber officinaleRoscoe) Grown in Australia. Journal of Agricultural and Food Chemistry, 2006, 54, 1414-1419.	2.4	83
41	Inhibition of COXs and 5-LOX and activation of PPARs by Australian Clematis species (Ranunculaceae). Journal of Ethnopharmacology, 2006, 104, 138-143.	2.0	28
42	Triumphalone, a diketone from the volatile oil of the leaves of Melaleuca triumphalis, and its spontaneous conversion into isotriumphalone. Phytochemistry, 2006, 67, 2085-2089.	1.4	10
43	Cytotoxic clerodane diterpenes from Glossocarya calcicola. Phytochemistry, 2005, 66, 2844-2850.	1.4	20
44	Gingerol Content of Diploid and Tetraploid Clones of Ginger (Zingiber officinaleRoscoe). Journal of Agricultural and Food Chemistry, 2005, 53, 5772-5778.	2.4	116
45	Acaricidal and Cytotoxic Activities of Extracts from Selected Genera of Australian Lamiaceae. Journal of Economic Entomology, 2005, 98, 1259-1266.	0.8	37
46	A New Anti-Inflammatory Glucoside fromFicus racemosa L Planta Medica, 2004, 70, 421-426.	0.7	70
47	Anti-inï¬,ammatory activity, cytotoxicity and active compounds ofTinospora smilacina Benth Phytotherapy Research, 2004, 18, 78-83.	2.8	48
48	Isolation and partial characterisation of a putative monoterpene synthase from Melaleuca alternifolia. Plant Physiology and Biochemistry, 2004, 42, 875-882.	2.8	16
49	Isopentenyl pyrophosphate isomerases from <i>Melaleuca alternifolia</i> (Cheel) and their role in isoprenoid biosynthesis. Journal of Horticultural Science and Biotechnology, 2004, 79, 289-292.	0.9	9
50	A cross-cultural study: anti-inflammatory activity of Australian and Chinese plants. Journal of Ethnopharmacology, 2003, 85, 25-32.	2.0	150
51	Anti-inflammatory activity of Chinese medicinal vine plants. Journal of Ethnopharmacology, 2003, 85, 61-67.	2.0	166
52	Essential Oil Composition of Zingiberaceae Species from Mauritius. Journal of Essential Oil Research, 2002, 14, 271-273.	1.3	40
53	Isolation of genes involved in secondary metabolism from Melaleuca alternifolia (Cheel) using expressed sequence tags (ESTs). Plant Science, 2002, 162, 9-15.	1.7	21
54	Improved Method for the Rapid Determination of Terpenoid Aldehydes in Cotton. Journal of Agricultural and Food Chemistry, 2001, 49, 2181-2184.	2.4	30

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55	Fate of Apple Peel Phenolics during Cool Storage. Journal of Agricultural and Food Chemistry, 2001, 49, 2283-2289.	2.4	73
56	Germacradienols in the essential oils of the Myrtaceae. Flavour and Fragrance Journal, 2001, 16, 263-273.	1.2	19
57	Origin of (+)-?-cadinene and the cubenols in the essential oils of the Myrtaceae. Flavour and Fragrance Journal, 2000, 15, 352-361.	1.2	10
58	Hydrolysis of hedycaryol: the origin of the eudesmols in the Myrtaceae. Flavour and Fragrance Journal, 2000, 15, 421-431.	1.2	21
59	Natural variation in the essential oil content of Melaleuca alternifolia Cheel (Myrtaceae). Biochemical Systematics and Ecology, 2000, 28, 367-382.	0.6	107
60	An Agar Dilution Method for the Determination of the Minimum Inhibitory Concentration of Essential Oils. Journal of Essential Oil Research, 2000, 12, 249-255.	1.3	134
61	The Origin of Terpinen-4-ol in the Steam Distillates ofMelaleuca argentea, M. dissitifloraandM. linariifolia. Journal of Essential Oil Research, 1999, 11, 49-53.	1.3	18
62	The role of structure and molecular properties of terpenoids in determining their antimicrobial activity. Flavour and Fragrance Journal, 1999, 14, 322-332.	1.2	384
63	(Z)-β-Ocimene from Two Species ofHomoranthus(Myrtaceae). Journal of Essential Oil Research, 1998, 10, 229-233.	1.3	6
64	Antimicrobial Activity of Essential Oils from <i>Zieria</i> . Journal of Essential Oil Research, 1998, 10, 165-174.	1.3	11
65	In vitro Cytotoxicity of Australian Tea Tree Oil using Human Cell Lines. Journal of Essential Oil Research, 1997, 9, 575-582.	1.3	63
66	Chemical Changes during the Development and Ripening of the Fruit ofCucumis melo(Cv. Makdimon). Journal of Agricultural and Food Chemistry, 1996, 44, 210-216.	2.4	86
67	Development of Flavor Attributes in the Fruit of C. melo During Ripening and Storage. ACS Symposium Series, 1996, , 228-239.	0.5	14
68	Key Aroma Compounds in Melons. ACS Symposium Series, 1995, , 248-257.	0.5	30
69	Incorporation of Oxygen-18 into Terpinen-4-ol from the H218O Steam Distillates ofMelaleuca alternifolia(Tea Tree). Journal of Essential Oil Research, 1995, 7, 613-620.	1.3	25
70	Effects of season and location of catch on the fatty acid compositions of some Australian fish species. Food Chemistry, 1994, 51, 295-305.	4.2	26
71	Effects of preservation by gamma-irradiation on the nutritional quality of Australian fish. Food Chemistry, 1994, 50, 351-357.	4.2	16
72	Sulfur Volatiles in Cucumis melo cv. Makdimon (Muskmelon) Aroma. ACS Symposium Series, 1994, , 36-48.	0.5	26

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73	Enantiomeric composition of the principal components of the oil of Melaleuca alternifolia. Journal of Agricultural and Food Chemistry, 1993, 41, 1627-1632.	2.4	31
74	Sulfur-containing compounds in the aroma volatiles of melons (Cucumis melo). Journal of Agricultural and Food Chemistry, 1992, 40, 253-256.	2.4	88
75	The use of HPLC protein profiles in fish species identification. Food Chemistry, 1992, 44, 147-155.	4.2	67
76	Nutritional Evaluation of Lipids in Fish from Temperate Australian Waters. Journal of Food Science, 1991, 56, 1111-1112.	1.5	14
77	Aroma volatiles of Cucumis melo cv. Golden Crispy. Journal of Agricultural and Food Chemistry, 1990, 38, 2042-2044.	2.4	45
78	New guinea salt fern (Asplenium acrobryum complex): Identity, distribution, and chemical composition of its salt. Economic Botany, 1985, 39, 139-149.	0.8	7
79	Concerted and two-step conformational ring-flipping in [2.2] (3,3′,4,4′) biphenylophanes1. Tetrahedron Letters, 1979, 20, 4501-4504.	0.7	7
80	Cyclophanes. 9. Dibenzo[def,pqr]tetraphenylene: a benzoannulated cyclooctatetraene composed of orthogonal aromatic systems. Journal of Organic Chemistry, 1978, 43, 2484-2487.	1.7	22