

Nejla Trabelsi

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

1,906
citations

361296
20
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414303
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docs citations

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times ranked

2633
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Phenolic composition of <i>Cynara cardunculus</i> L. organs, and their biological activities. <i>Comptes Rendus - Biologies</i> , 2008, 331, 372-379. | 0.1 | 260 |
| 2 | Influence of biological, environmental and technical factors on phenolic content and antioxidant activities of Tunisian halophytes. <i>Comptes Rendus - Biologies</i> , 2008, 331, 865-873. | 0.1 | 247 |
| 3 | Antioxidant and antimicrobial activities of the edible medicinal halophyte <i>Tamarix gallica</i> L. and related polyphenolic constituents. <i>Food and Chemical Toxicology</i> , 2009, 47, 2083-2091. | 1.8 | 242 |
| 4 | Chemical composition and biological activities of Tunisian <i>Cuminum cyminum</i> L. essential oil: A high effectiveness against <i>Vibrio</i> spp. strains. <i>Food and Chemical Toxicology</i> , 2010, 48, 2186-2192. | 1.8 | 157 |
| 5 | <i>Mentha spicata</i> Essential Oil: Chemical Composition, Antioxidant and Antibacterial Activities against Planktonic and Biofilm Cultures of <i>Vibrio</i> spp. Strains. <i>Molecules</i> , 2015, 20, 14402-14424. | 1.7 | 144 |
| 6 | Biological activities of the essential oils and methanol extract of two cultivated mint species (<i>Mentha longifolia</i> and <i>Mentha pulegium</i>) used in the Tunisian folkloric medicine. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 2227-2238. | 1.7 | 134 |
| 7 | Solvent effects on phenolic contents and biological activities of the halophyte <i>Limoniastrum monopetalum</i> leaves. <i>LWT - Food Science and Technology</i> , 2010, 43, 632-639. | 2.5 | 96 |
| 8 | <i>Artemisia campestris</i> phenolic compounds have antioxidant and antimicrobial activity. <i>Industrial Crops and Products</i> , 2015, 63, 104-113. | 2.5 | 59 |
| 9 | Evaluation of antioxidant activities of the edible and medicinal <i>Suaeda</i> species and related phenolic compounds. <i>Industrial Crops and Products</i> , 2012, 36, 513-518. | 2.5 | 55 |
| 10 | <i>Laurus nobilis</i> , <i>Zingiber officinale</i> and <i>Anethum graveolens</i> Essential Oils: Composition, Antioxidant and Antibacterial Activities against Bacteria Isolated from Fish and Shellfish. <i>Molecules</i> , 2016, 21, 1414. | 1.7 | 49 |
| 11 | Antioxidant properties and anti-quorum sensing potential of <i>Carum copticum</i> essential oil and phenolics against <i>Chromobacterium violaceum</i> . <i>Journal of Food Science and Technology</i> , 2018, 55, 2824-2832. | 1.4 | 47 |
| 12 | Isolation of powerful antioxidants from the medicinal halophyte <i>Limoniastrum guyonianum</i> . <i>Food Chemistry</i> , 2012, 135, 1419-1424. | 4.2 | 40 |
| 13 | Phytochemical analysis, antimicrobial and antioxidant activities of <i>Allium roseum</i> var. <i>odoratissimum</i> (Desf.) Coss extracts. <i>Industrial Crops and Products</i> , 2016, 89, 533-542. | 2.5 | 38 |
| 14 | Variation of phenolic composition and biological activities in <i>Limoniastrum monopetalum</i> L. organs. <i>Acta Physiologiae Plantarum</i> , 2012, 34, 87-96. | 1.0 | 33 |
| 15 | Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against <i>Listeria monocytogenes</i> and different serotypes of <i>Salmonella enterica</i> . <i>Microbial Pathogenesis</i> , 2020, 149, 104510. | 1.3 | 31 |
| 16 | Polyphenol content and biological activities of <i>Mesembryanthemum edule</i> organs after fractionation. <i>Industrial Crops and Products</i> , 2013, 42, 145-152. | 2.5 | 28 |
| 17 | Comprehensive Evaluation on the Use of <i>Thymus vulgaris</i> Essential Oil as Natural Additive against Different Serotypes of <i>Salmonella enterica</i> . <i>Sustainability</i> , 2021, 13, 4594. | 1.6 | 27 |
| 18 | The antioxidant properties of new dimer and two monomers of phenolic acid amides isolated from <i>Limoniastrum guyonianum</i> . <i>Food Chemistry</i> , 2014, 146, 466-471. | 4.2 | 24 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Salt effect on phenolics and antioxidant activities of Tunisian and Canadian sweet marjoram (<i>Origanum majorana</i> L.) shoots. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 134-141. | 1.7 | 23 |
| 20 | Phenolic contents and biological activities of <i>Limoniastrum guyonianum</i> fractions obtained by Centrifugal Partition Chromatography. <i>Industrial Crops and Products</i> , 2013, 49, 740-746. | 2.5 | 23 |
| 21 | <i>Olea europaea</i> L. Flowers as a new promising anticancer natural product: phenolic composition, antiproliferative activity and apoptosis induction. <i>Natural Product Research</i> , 2021, 35, 1836-1839. | 1.0 | 20 |
| 22 | Phenolic composition of some Tunisian medicinal plants associated with anti-proliferative effect on human breast cancer MCF-7 cells. <i>The EuroBiotech Journal</i> , 2020, 4, 104-112. | 0.5 | 19 |
| 23 | Combined effects of salinity and phosphorus availability on growth, gas exchange, and nutrient status of <i>Catapodium rigidum</i> . <i>Arid Land Research and Management</i> , 2018, 32, 277-290. | 0.6 | 17 |
| 24 | Monitoring the Bioactive Compounds Status in <i>Olea europaea</i> According to Collecting Period and Drying Conditions. <i>Energies</i> , 2019, 12, 947. | 1.6 | 16 |
| 25 | Marinated Anchovies (<i>Engraulis encrasicolus</i>) Prepared with Flavored Olive Oils (ChÃ©toui cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. <i>Sustainability</i> , 2021, 13, 5310. | 1.6 | 15 |
| 26 | Effectiveness of five flavored Tunisian olive oils on <i>Anisakis</i> larvae type 1: application of cinnamon and rosemary oil in industrial anchovy marinating process. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4808-4815. | 1.7 | 12 |
| 27 | <i>Olea europaea</i> as Potential Source of Bioactive Compounds for Diseases Prevention. <i>Studies in Natural Products Chemistry</i> , 2018, , 389-411. | 0.8 | 11 |
| 28 | Variability of phenolic composition and biological activities of two Tunisian halophyte species from contrasted regions. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 749-761. | 1.0 | 10 |
| 29 | <i>Aeluropus littoralis</i> maintains adequate gas exchange, pigment composition and phenolic contents under combined effects of salinity and phosphorus deficiency. <i>Australian Journal of Botany</i> , 2017, 65, 453. | 0.3 | 10 |
| 30 | Use of Tunisian flavored olive oil as anisakicidal agent in industrial anchovy marinating process. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3446-3451. | 1.7 | 10 |
| 31 | Investigation of the Chemical Composition and Antioxidant and Antimicrobial Activities of <i>Lobularia maritima</i> : Potent Therapeutic Applications. <i>Journal of Chemistry</i> , 2021, 2021, 1-12. | 0.9 | 5 |
| 32 | Salinity and phosphorus availability differentially affect plant growth, leaf morphology, water relations, solutes accumulation and antioxidant capacity in <i>Aeluropus littoralis</i> . <i>Plant Biosystems</i> , 2021, 155, 935-943. | 0.8 | 4 |