Nejla Trabelsi

List of Publications by Year
in descending order

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32 papers	1,906 citations	361296 20 h-index	414303 32 g-index
32 all docs	32 docs citations	32 times ranked	2633 citing authors

#	Article	IF	Citations
1	Salinity and phosphorus availability differentially affect plant growth, leaf morphology, water relations, solutes accumulation and antioxidant capacity in Aeluropus littoralis. Plant Biosystems, 2021, 155, 935-943.	0.8	4
2	Olea europaea L. Flowers as a new promising anticancer natural product: phenolic composition, antiproliferative activity and apoptosis induction. Natural Product Research, 2021, 35, 1836-1839.	1.0	20
3	Comprehensive Evaluation on the Use of Thymus vulgaris Essential Oil as Natural Additive against Different Serotypes of Salmonella enterica. Sustainability, 2021, 13, 4594.	1.6	27
4	Marinated Anchovies (Engraulis encrasicolus) Prepared with Flavored Olive Oils (ChÃ©toui cv.): Anisakicidal Effect, Microbiological, and Sensory Evaluation. Sustainability, 2021, 13, 5310.	1.6	15
5	Investigation of the Chemical Composition and Antioxidant and Antimicrobial Activities of Lobularia maritima: Potent Therapeutic Applications. Journal of Chemistry, 2021, 2021, 1-12.	0.9	5
6	Chemical composition, antioxidant capacity and antibacterial action of five Moroccan essential oils against Listeria monocytogenes and different serotypes of Salmonella enterica. Microbial Pathogenesis, 2020, 149, 104510.	1.3	31
7	Phenolic composition of some Tunisian medicinal plants associated with anti-proliferative effect on human breast cancer MCF-7 cells. The EuroBiotech Journal, 2020, 4, 104-112.	0.5	19
8	Effectiveness of five flavored Tunisian olive oils on Anisakis larvae type 1: application of cinnamon and rosemary oil in industrial anchovy marinating process. Journal of the Science of Food and Agriculture, 2019, 99, 4808-4815.	1.7	12
9	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. Energies, 2019, 12, 947.	1.6	16
10	Combined effects of salinity and phosphorus availability on growth, gas exchange, and nutrient status of Catapodium rigidum. Arid Land Research and Management, 2018, 32, 277-290.	0.6	17
11	Use of Tunisian flavored olive oil as anisakicidal agent in industrial anchovy marinating process. Journal of the Science of Food and Agriculture, 2018, 98, 3446-3451.	1.7	10
12	Antioxidant properties and anti-quorum sensing potential of Carum copticum essential oil and phenolics against Chromobacterium violaceum. Journal of Food Science and Technology, 2018, 55, 2824-2832.	1.4	47
13	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. Studies in Natural Products Chemistry, 2018, , 389-411.	0.8	11
14	Aeluropus littoralis maintains adequate gas exchange, pigment composition and phenolic contents under combined effects of salinity and phosphorus deficiency. Australian Journal of Botany, 2017, 65, 453.	0.3	10
15	Laurus nobilis, Zingiber officinale and Anethum graveolens Essential Oils: Composition, Antioxidant and Antibacterial Activities against Bacteria Isolated from Fish and Shellfish. Molecules, 2016, 21, 1414.	1.7	49
16	Phytochemical analysis, antimicrobial and antioxidant activities of Allium roseum var. odoratissimum (Desf.) Coss extracts. Industrial Crops and Products, 2016, 89, 533-542.	2.5	38
17	Mentha spicata Essential Oil: Chemical Composition, Antioxidant and Antibacterial Activities against Planktonic and Biofilm Cultures of Vibrio spp. Strains. Molecules, 2015, 20, 14402-14424.	1.7	144
18	Artemisia campestris phenolic compounds have antioxidant and antimicrobial activity. Industrial Crops and Products, 2015, 63, 104-113.	2.5	59

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19	The antioxidant properties of new dimer and two monomers of phenolic acid amides isolated from Limoniastrum guyonianum. Food Chemistry, 2014, 146, 466-471.	4.2	24
20	Salt effect on phenolics and antioxidant activities of Tunisian and Canadian sweet marjoram (Origanum majorana L.) shoots. Journal of the Science of Food and Agriculture, 2013, 93, 134-141.	1.7	23
21	Polyphenol content and biological activities of Mesembryanthemum edule organs after fractionation. Industrial Crops and Products, 2013, 42, 145-152.	2.5	28
22	Phenolic contents and biological activities of Limoniastrum guyonianum fractions obtained by Centrifugal Partition Chromatography. Industrial Crops and Products, 2013, 49, 740-746.	2.5	23
23	Variability of phenolic composition and biological activities of two Tunisian halophyte species from contrasted regions. Acta Physiologiae Plantarum, 2013, 35, 749-761.	1.0	10
24	Isolation of powerful antioxidants from the medicinal halophyte Limoniastrum guyonianum. Food Chemistry, 2012, 135, 1419-1424.	4.2	40
25	Evaluation of antioxidant activities of the edible and medicinal Suaeda species and related phenolic compounds. Industrial Crops and Products, 2012, 36, 513-518.	2.5	55
26	Variation of phenolic composition and biological activities in Limoniastrum monopetalum L. organs. Acta Physiologiae Plantarum, 2012, 34, 87-96.	1.0	33
27	Solvent effects on phenolic contents and biological activities of the halophyte Limoniastrum monopetalum leaves. LWT - Food Science and Technology, 2010, 43, 632-639.	2.5	96
28	Chemical composition and biological activities of Tunisian Cuminum cyminum L. essential oil: A high effectiveness against Vibrio spp. strains. Food and Chemical Toxicology, 2010, 48, 2186-2192.	1.8	157
29	Biological activities of the essential oils and methanol extract of tow cultivated mint species (Mentha longifolia and Mentha pulegium) used in the Tunisian folkloric medicine. World Journal of Microbiology and Biotechnology, 2009, 25, 2227-2238.	1.7	134
30	Antioxidant and antimicrobial activities of the edible medicinal halophyte Tamarix gallica L. and related polyphenolic constituents. Food and Chemical Toxicology, 2009, 47, 2083-2091.	1.8	242
31	Phenolic composition of Cynara cardunculus L. organs, and their biological activities. Comptes Rendus - Biologies, 2008, 331, 372-379.	0.1	260
32	Influence of biological, environmental and technical factors on phenolic content and antioxidant activities of Tunisian halophytes. Comptes Rendus - Biologies, 2008, 331, 865-873.	0.1	247