Maria Eduarda Araujo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	The in vitro screening for acetylcholinesterase inhibition and antioxidant activity of medicinal plants from Portugal. Journal of Ethnopharmacology, 2006, 108, 31-37.	2.0	356
2	Antioxidant and antiacetylcholinesterase activities of five plants used as Portuguese food spices. Food Chemistry, 2007, 103, 778-786.	4.2	312
3	Toxicity of ionic liquids prepared from biomaterials. Chemosphere, 2014, 104, 51-56.	4.2	160
4	Tannins characterization in historic leathers by complementary analytical techniques ATR-FTIR, UV-Vis and chemical tests. Journal of Cultural Heritage, 2013, 14, 499-508.	1.5	114
5	Vegetable Tannins Used in the Manufacture of Historic Leathers. Molecules, 2018, 23, 1081.	1.7	95
6	Rosmarinic acid, scutellarein 4′-methyl ether 7-O-glucuronide and (16S)-coleon E are the main compounds responsible for the antiacetylcholinesterase and antioxidant activity in herbal tea of Plectranthus barbatus ("falso boldoâ€). Food Chemistry, 2009, 114, 798-805.	4.2	87
7	Antioxidant, antiacetylcholinesterase and antimicrobial activities of Cymbopogon schoenanthus L. Spreng (lemon grass) from Tunisia. LWT - Food Science and Technology, 2010, 43, 331-336.	2.5	82
8	Antioxidant capacity and phenolic contents of some Mediterranean medicinal plants and their potential role in the inhibition of cyclooxygenase-1 and acetylcholinesterase activities. Industrial Crops and Products, 2014, 53, 6-15.	2.5	78
9	Choline- versus imidazole-based ionic liquids as functional ingredients in topical delivery systems: cytotoxicity, solubility, and skin permeation studies. Drug Development and Industrial Pharmacy, 2017, 43, 1858-1865.	0.9	78
10	Antioxidant and antiacetylcholinesterase activities of essential oils from Cymbopogon schoenanthus L. Spreng. Determination of chemical composition by GC–mass spectrometry and 13C NMR. Food Chemistry, 2008, 109, 630-637.	4.2	76
11	Anticancer Activity of Rutin and Its Combination with Ionic Liquids on Renal Cells. Biomolecules, 2020, 10, 233.	1.8	76
12	Acetylcholinesterase inhibition and antioxidant activity of the water extracts of several Hypericum species. Food Chemistry, 2010, 120, 1076-1082.	4.2	64
13	Application of ATR–FTIR spectroscopy to the analysis of tannins in historic leathers: The case study of the upholstery from the 19th century Portuguese Royal Train. Vibrational Spectroscopy, 2014, 74, 98-103.	1.2	64
14	Tannins characterisation in new and historic vegetable tanned leathers fibres by spot tests. Journal of Cultural Heritage, 2011, 12, 149-156.	1.5	60
15	Bioactivity studies and chemical profile of the antidiabetic plant Genista tenera. Journal of Ethnopharmacology, 2009, 122, 384-393.	2.0	51
16	Choline-Amino Acid Ionic Liquids as Green Functional Excipients to Enhance Drug Solubility. Pharmaceutics, 2018, 10, 288.	2.0	47
17	Acidity and Hydrophobicity of Several New Potential Antitubercular Drugs: Isoniazid and Benzimidazole Derivatives. Journal of Chemical & Engineering Data, 2012, 57, 330-338.	1.0	43
18	Meroterpenes fromCystoseira usneoides. Phytochemistry, 1992, 31, 179-182.	1.4	38

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19	Chemical composition of essential oil of Psidium guajava L. growing in Tunisia. Industrial Crops and Products, 2014, 52, 29-31.	2.5	38
20	Biological properties of phenolic compound extracts in selected Algerian honeys—The inhibition of acetylcholinesterase and α-glucosidase activities. European Journal of Integrative Medicine, 2019, 25, 77-84.	0.8	38
21	Meroterpenes from Cystoseira usneoides II. Phytochemistry, 1992, 31, 2105-2109.	1.4	30
22	In vitro digestion, antioxidant and antiacetylcholinesterase activities of two species of Ruta: Ruta chalepensis and Ruta montana. Pharmaceutical Biology, 2017, 55, 101-107.	1.3	22
23	Facile synthesis of oxo-/thioxopyrimidines and tetrazoles C–C linked to sugars as novel non-toxic antioxidant acetylcholinesterase inhibitors. Carbohydrate Research, 2012, 347, 47-54.	1.1	21
24	Comparative study of secondary metabolites and bioactive properties of the lichen Cladonia foliacea with and without the lichenicolous fungus Heterocephalacria bachmannii. Symbiosis, 2019, 79, 25-31.	1.2	19
25	Lichenochemical Screening and Antioxidant Capacity of Four Tunisian Lichen Species. Chemistry and Biodiversity, 2021, 18, e2000735.	1.0	13
26	Upgrading the Topical Delivery of Poorly Soluble Drugs Using Ionic Liquids as a Versatile Tool. International Journal of Molecular Sciences, 2021, 22, 4338.	1.8	13
27	Evaluation of Tannins as Potential Green Corrosion Inhibitors of Aluminium Alloy Used in Aeronautical Industry. Metals, 2022, 12, 508.	1.0	11
28	Influence of salt stress on essential oil yield and composition of lemon grass (<i>Cymbopogon) Tj ETQq0 0 0 rgB1 108-117.</i>	/Overlock 1.0	2 10 Tf 50 38 10
29	Secondary Metabolites and Antioxidant Capacity of the Tunisian Lichen Diploschistes ocellatus (Ascomycota). International Journal of Medicinal Mushrooms, 2019, 21, 817-823.	0.9	10
30	Chemical Variability of Two Essential Oils of Tunisian Rue: <i>Ruta montana</i> and <i>Ruta chalepensis</i> . Journal of Essential Oil-bearing Plants: JEOP, 2014, 17, 445-451.	0.7	9
31	Phytochemical identification of volatile fraction, essential oil and screening ofÂantioxidant, antibacterial, allelopathic andÂinsecticidal potential from Artemisia herba-alba leaves. Main Group Chemistry, 2017, 16, 95-109.	0.4	9
32	Novel sulfenamides as promising acetylcholinesterase inhibitors. Journal of Heterocyclic Chemistry, 2011, 48, 1287-1294.	1.4	8
33	How Salt Stress Represses the Biosynthesis of Marrubiin and Disturbs the Antioxidant Activity of Marrubium Vulgare L. Polish Journal of Environmental Studies, 2017, 26, 267-277.	0.6	8
34	Synthesis of benzoazole ionic liquids and evaluation of their antimicrobial activity. Biomedical and Biopharmaceutical Research, 2014, 11, 227-235.	0.0	8
35	Unveiling the hidden interaction between thermophiles and plant crops: wheat and soil thermophilic bacteria. Journal of Plant Interactions, 2020, 15, 127-138.	1.0	7
36	Mechanism for Basic Hydrolysis of N-Nitrosoguanidines in Aqueous Solution. Journal of Organic Chemistry, 2003, 68, 4330-4337.	1.7	6

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37	An Overview on the Properties of Ximenia Oil Used as Cosmetic in Angola. Biomolecules, 2020, 10, 18.	1.8	6
38	Reduction of Free Fatty Acids in Acidic Nonedible Oils by Modified K10 Clay. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 555-561.	0.8	5
39	Photostabilization of sunscreens by incorporation of tea as the external phase. Biomedical and Biopharmaceutical Research, 2015, 12, 107-116.	0.0	5
40	Caracterização através de análise quÃmica da escultura portuguesa sobre madeira de produção erudita e de produção popular da época barroca. Quimica Nova, 2013, 36, 21-26.	0.3	4
41	Evaluation of Marrubium vulgare Growing Wild in Tunisia for Its Potential as a Dietary Supplement. Foods, 2021, 10, 2864.	1.9	4
42	Supplemental calcium nitrate mitigates NaCl-induced biochemical, physiological, and antioxidant changes in sesame. International Journal of Vegetable Science, 2019, 25, 3-26.	0.6	3
43	New In Vitro Studies on the Bioprofile of Genista tenera Antihyperglycemic Extract. Natural Products and Bioprospecting, 2015, 5, 277-285.	2.0	2
44	Evaluation of transnitrosating ability of N-nitrosoguanidines to alkyl thiols and thiol amino acids. Tetrahedron, 2016, 72, 1177-1184.	1.0	2
45	Phytochemical Characterization and Biological Evaluation of the Aqueous and Supercritical Fluid Extracts from Salvia sclareoides Brot. Open Chemistry, 2017, 15, 82-91.	1.0	1
46	Characterisation of 17th-18th centuries damask and gilt leathers by ATR-FTIR. Conservar Patrimonio, 0, 27, 49-61.	0.5	1
47	Synthesis of Phenyl Arylsulfonyl-alkyl-dithiocarbamates and Their Hydrolytic Reactivity in Hydroxide and Hydroperoxide Media. European Journal of Organic Chemistry, 2005, 2005, 4710-4714.	1.2	Ο
48	Identification of the type of paint, acrylic or vinyl, in works of two contemporary painters, Manuel Vilarinho and Pedro Cabrita Reis, by ATR-FTIR. Conservar Patrimonio, 2020, 34, 109-115.	0.5	0
49	Foods, the Best Way to Take Antioxidant Natural Products. Foods, 2021, 10, 19.	1.9	Ο