## **Apostolos-Manuel Koussoroplis**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4894025/publications.pdf

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Apostolos-Manuel

#	Article	IF	CITATIONS
1	Understanding and predicting physiological performance of organisms in fluctuating and multifactorial environments. Ecological Monographs, 2017, 87, 178-197.	5.4	51
2	Fatty acid transfer in the food web of a coastal Mediterranean lagoon: Evidence for high arachidonic acid retention in fish. Estuarine, Coastal and Shelf Science, 2011, 91, 450-461.	2.1	50
3	From Aquatic to Terrestrial Food Webs: Decrease of the Docosahexaenoic Acid/Linoleic Acid Ratio. Lipids, 2008, 43, 461-466.	1.7	42
4	Nutritional importance of minor dietary sources for leaping grey mullet Liza saliens (Mugilidae) during settlement: insights from fatty acid δ13C analysis. Marine Ecology - Progress Series, 2010, 404, 207-217.	1.9	40
5	Linking primary producer diversity and food quality effects on herbivores: A biochemical perspective. Scientific Reports, 2017, 7, 11035.	3.3	37
6	Tissue-Specific Fatty Acids Response to Different Diets in Common Carp (Cyprinus carpio L.). PLoS ONE, 2014, 9, e94759.	2.5	35
7	Famine and feast in a common freshwater calanoid: Effects of diet and temperature on fatty acid dynamics of <i>Eudiaptomus gracilis</i> . Limnology and Oceanography, 2014, 59, 947-958.	3.1	35
8	Phytoplankton community responses to temperature fluctuations under different nutrient concentrations and stoichiometry. Ecology, 2019, 100, e02834.	3.2	28
9	Effects of seasonal seston and temperature changes on lake zooplankton fatty acids. Limnology and Oceanography, 2015, 60, 573-583.	3.1	22
10	Covariance modulates the effect of joint temperature and food variance on ectotherm lifeâ€history traits. Ecology Letters, 2016, 19, 143-152.	6.4	22
11	Fatty acid retention under temporally heterogeneous dietary intake in a cladoceran. Oikos, 2013, 122, 1017-1026.	2.7	20
12	Fish oil–based finishing diets strongly increase longâ€chain polyunsaturated fatty acid concentrations in farmâ€raised common carp ( <i> <scp>C</scp> yprinus carpio </i> L.). Aquaculture Research, 2015, 46, 2174-2184.	1.8	18
13	Uâ€shaped response Unifies views on temperature dependency of stoichiometric requirements. Ecology Letters, 2020, 23, 860-869.	6.4	16
14	A microcalorimetric approach for investigating stoichiometric constraints on the standard metabolic rate of a small invertebrate. Ecology Letters, 2018, 21, 1714-1722.	6.4	15
15	Quantifying the energetic cost of food quality constraints on resting metabolism to integrate nutritional and metabolic ecology. Ecology Letters, 2021, 24, 2339-2349.	6.4	15
16	Feeding in the frequency domain: coarserâ€grained environments increase consumer sensitivity to resource variability, covariance and phase. Ecology Letters, 2019, 22, 1104-1114.	6.4	14
17	Diet quality determines lipase gene expression and lipase/esterase activity in <i>Daphnia pulex</i> . Biology Open, 2017, 6, 210-216.	1.2	13
18	Phospholipid-bound eicosapentaenoic acid (EPA) supports higher fecundity than free EPA in Daphnia magna. Journal of Plankton Research, 2017, 39, 843-848.	1.8	8

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#	Article	IF	CITATIONS
19	Early spring food resources and the trophic structure of macroinvertebrates in a small headwater stream as revealed by bulk and fatty acid stable isotope analysis. Hydrobiologia, 2021, 848, 5147-5167.	2.0	5
20	Dietary Fattyâ€Acid Compositions Are more Strongly Reflected in Fatty than Lean Dorsal Fillets of Common Carp ( <scp><i>Cyprinus carpio</i></scp> L.). Lipids, 2018, 53, 727-735.	1.7	4
21	A comment on "Variability in plant nutrients reduces insect herbivore performance― Rethinking Ecology, 0, 4, 79-87.	0.0	4