Neda Nasheri

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7533096/publications.pdf

Version: 2024-02-01

840585 752573 20 511 11 20 citations h-index g-index papers 24 24 24 716 all docs docs citations times ranked citing authors

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Navigating Microbiological Food Safety in the Era of Whole-Genome Sequencing. Clinical Microbiology Reviews, 2016, 29, 837-857. | 5.7 | 130 |
| 2 | Modulation of Fatty Acid Synthase Enzyme Activity and Expression during Hepatitis C Virus Replication. Chemistry and Biology, 2013, 20, 570-582. | 6.2 | 71 |
| 3 | Prevalence and Molecular Characterization of the Hepatitis E Virus in Retail Pork Products Marketed in Canada. Food and Environmental Virology, 2017, 9, 208-218. | 1.5 | 54 |
| 4 | Foodborne viral outbreaks associated with frozen produce. Epidemiology and Infection, 2019, 147, e291. | 1.0 | 47 |
| 5 | Characterization of the Genomic Diversity of Norovirus in Linked Patients Using a Metagenomic Deep Sequencing Approach. Frontiers in Microbiology, 2017, 8, 73. | 1.5 | 34 |
| 6 | Examining the persistence of human Coronavirus 229E on fresh produce. Food Microbiology, 2021, 98, 103780. | 2.1 | 25 |
| 7 | Genetic characterization of norovirus GII.4 variants circulating in Canada using a metagenomic technique. BMC Infectious Diseases, 2018, 18, 521. | 1.3 | 23 |
| 8 | Human Coronaviruses Do Not Transfer Efficiently between Surfaces in the Absence of Organic Materials. Viruses, 2021, 13, 1352. | 1.5 | 19 |
| 9 | Exploring the potential of foodborne transmission of respiratory viruses. Food Microbiology, 2021, 95, 103709. | 2.1 | 18 |
| 10 | Evaluation of porcine gastric mucin assay for detection and quantification of human norovirus in fresh herbs and leafy vegetables. Food Microbiology, 2019, 84, 103254. | 2.1 | 15 |
| 11 | Evaluation of Bead-Based Assays for the Isolation of Foodborne Viruses from Low-Moisture Foods. Journal of Food Protection, 2020, 83, 388-396. | 0.8 | 13 |
| 12 | Hydrophobic Triarylâ€Substituted βâ€Lactams as Activityâ€Based Probes for Profiling Eukaryotic Enzymes and Host–Pathogen Interactions. ChemBioChem, 2014, 15, 2195-2200. | 1.3 | 12 |
| 13 | Survival and Inactivation by Advanced Oxidative Process of Foodborne Viruses in Model Low-Moisture Foods. Food and Environmental Virology, 2021, 13, 107-116. | 1.5 | 12 |
| 14 | Development of an RNA Extraction Protocol for Norovirus from Raw Oysters and Detection by qRT-PCR and Droplet-Digital RT-PCR. Foods, 2021, 10, 1804. | 1.9 | 10 |
| 15 | Evaluation of High-Pressure Processing in Inactivation of the Hepatitis E Virus. Frontiers in Microbiology, 2020, 11, 461. | 1.5 | 7 |
| 16 | Genomic analysis of human noroviruses using combined Illumina–Nanopore data. Virus Evolution, 2021, 7, veab079. | 2.2 | 7 |
| 17 | An Evaluation of Hepatitis E Virus Molecular Typing Methods. Clinical Chemistry, 2021, 68, 181-191. | 1.5 | 5 |
| 18 | Protective Effect of Food Against Inactivation of Human Coronavirus OC43 by Gastrointestinal Fluids. Food and Environmental Virology, 2022, 14, 212-216. | 1.5 | 5 |

| # | Article | lF | CITATIONS |
|----|---|-----|-----------|
| 19 | Efficacy of washing produce in removing human coronavirus OC43 and murine norovirus. Journal of Applied Microbiology, 2022, 133, 1800-1807. | 1.4 | 2 |
| 20 | Design and Screening of siRNAs Against Highly Structured RNA Targets. Methods in Molecular Biology, 2013, 942, 69-86. | 0.4 | 1 |