Michael K Fasseas

List of Publications by Year in descending order

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1306789 1473754 9 452 7 9 citations g-index h-index papers 9 9 9 727 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Chemosensory Neurons Modulate the Response to Oomycete Recognition in Caenorhabditis elegans. Cell Reports, 2021, 34, 108604.	2.9	17
2	Infection of C. elegans by Haptoglossa Species Reveals Shared Features in the Host Response to Oomycete Detection. Frontiers in Cellular and Infection Microbiology, 2021, 11, 733094.	1.8	6
3	Natural Infection of C.Âelegans by an Oomycete Reveals a New Pathogen-Specific Immune Response. Current Biology, 2018, 28, 640-648.e5.	1.8	48
4	Response of <i>Caenorhabditis elegans </i> to wireless devices radiation exposure. International Journal of Radiation Biology, 2015, 91, 286-293.	1.0	5
5	Effects of Lactobacillus salivarius, Lactobacillus reuteri, and Pediococcus acidilactici on the nematode Caenorhabditis elegans include possible antitumor activity. Applied Microbiology and Biotechnology, 2013, 97, 2109-2118.	1.7	27
6	The Caenorhabditis elegans parvulin gene subfamily and their expression under cold or heat stress along with the fkb subfamily. Biochemical and Biophysical Research Communications, 2012, 423, 520-525.	1.0	8
7	Molecular and biochemical analysis of the $\hat{l}\pm$ class carbonic anhydrases in Caenorhabditis elegans. Molecular Biology Reports, 2011, 38, 1777-1785.	1.0	32
8	Molecular and biochemical analysis of the \hat{l}^2 class carbonic anhydrases in Caenorhabditis elegans. Molecular Biology Reports, 2010, 37, 2941-2950.	1.0	27
9	Antioxidant activity in meat treated with oregano and sage essential oils. Food Chemistry, 2008, 106, 1188-1194.	4.2	282