Karsoon Tan

List of Publications by Year in descending order

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1163117 1199594 12 304 8 12 citations h-index g-index papers 12 12 12 156 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	Bivalves as future source of sustainable natural omega-3 polyunsaturated fatty acids. Food Chemistry, 2020, 311, 125907.	8.2	63
2	Selective breeding of edible bivalves and its implication of global climate change. Reviews in Aquaculture, 2020, 12, 2559-2572.	9.0	49
3	Roles of Carotenoids in Invertebrate Immunology. Frontiers in Immunology, 2019, 10, 3041.	4.8	45
4	Oxidative stress responses of golden and brown noble scallops Chlamys nobilis to acute cold stress. Fish and Shellfish Immunology, 2019, 95, 349-356.	3.6	37
5	Selection breeding program of Nan'ao Golden Scallop Chlamys nobilis with higher nutritional values and less susceptible to stress. Aquaculture, 2020, 517, 734769.	3.5	37
6	Lipid nutritional quality of marine and freshwater bivalves and their aquaculture potential. Critical Reviews in Food Science and Nutrition, 2022, 62, 6990-7014.	10.3	25
7	Climate change and n-3 LC-PUFA availability. Progress in Lipid Research, 2022, 86, 101161.	11.6	20
8	Seasonal variation of total carotenoids content in the tissues of male and female golden noble scallops Chlamys nobilis. Aquaculture, 2020, 518, 734796.	3.5	10
9	Carotenoids regulation in polymorphic noble scallops Chlamys nobilis under different light cycle. Aquaculture, 2021, 531, 735937.	3.5	7
10	Effects of singleâ€species microalgae diet on accumulation of lipid and carotenoid and expression of lipidâ€related genes in Nan'ao Golden Scallop <i>Chlamys nobilis</i> . Aquaculture Nutrition, 2021, 27, 2093-2106.	2.7	5
11	Variation of lipids and fatty acids in noble scallop Chlamys nobilis under low temperature stress. Aquaculture, 2022, 554, 738121.	3.5	4
12	Total antioxidant capacity of commercially important bivalves: A case study in Southern China. Aquaculture Research, 2022, 53, 657-664.	1.8	2