

# Francesco Visioli

## List of Publications by Year in descending order

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283  
papers

17,779  
citations

10956

71  
h-index

15683

125  
g-index

296  
all docs

296  
docs citations

296  
times ranked

18671  
citing authors

#	ARTICLE	IF	CITATIONS
1	Free Radical-Scavenging Properties of Olive Oil Polyphenols. Biochemical and Biophysical Research Communications, 1998, 247, 60-64.	1.0	642
2	Antioxidant and other biological activities of phenols from olives and olive oil. Medicinal Research Reviews, 2002, 22, 65-75.	5.0	635
3	Olive Oil and Red Wine Antioxidant Polyphenols Inhibit Endothelial Activation. Arteriosclerosis, Thrombosis, and Vascular Biology, 2003, 23, 622-629.	1.1	586
4	Olive oil and health: Summary of the II international conference on olive oil and health consensus report, Ja�n and C�rdoba (Spain) 2008. Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 284-294.	1.1	449
5	Covid-19 and the Subsequent Lockdown Modified Dietary Habits of Almost Half the Population in an Italian Sample. Foods, 2020, 9, 675.	1.9	402
6	Low density lipoprotein oxidation is inhibited in vitro by olive oil constituents. Atherosclerosis, 1995, 117, 25-32.	0.4	397
7	Polyunsaturated fatty acids as antioxidants. Pharmacological Research, 2008, 57, 451-455.	3.1	397
8	Olive Oil Phenols and Their Potential Effects on Human Health. Journal of Agricultural and Food Chemistry, 1998, 46, 4292-4296.	2.4	356
9	Covid-19 Confinement and Changes of Adolescent�s Dietary Trends in Italy, Spain, Chile, Colombia and Brazil. Nutrients, 2020, 12, 1807.	1.7	338
10	Health relevance of the modification of low grade inflammation in ageing (inflammageing) and the role of nutrition. Ageing Research Reviews, 2017, 40, 95-119.	5.0	337
11	Olive oil phenolics are dose-dependently absorbed in humans. FEBS Letters, 2000, 468, 159-160.	1.3	315
12	Biological Properties of Olive Oil Phytochemicals. Critical Reviews in Food Science and Nutrition, 2002, 42, 209-221.	5.4	286
13	Polyphenols and Human Health: A Prospectus. Critical Reviews in Food Science and Nutrition, 2011, 51, 524-546.	5.4	286
14	Postprandial anti-inflammatory and antioxidant effects of extra virgin olive oil. Atherosclerosis, 2007, 190, 181-186.	0.4	260
15	Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages. Life Sciences, 1998, 62, 541-546.	2.0	255
16	International conference on the healthy effect of virgin olive oil. European Journal of Clinical Investigation, 2005, 35, 421-424.	1.7	248
17	Phytosterols and cardiovascular health. Pharmacological Research, 2010, 61, 193-199.	3.1	228
18	Ascorbic acid in Charcot�Marie�Tooth disease type 1A (CMT-TRIAAL and CMT-TRAUK): a double-blind randomised trial. Lancet Neurology, The, 2011, 10, 320-328.	4.9	222

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19	Antioxidant and Other Biological Activities of Olive Mill Waste Waters. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3397-3401.	2.4	218
20	Dietary linoleic acid and human health: Focus on cardiovascular and cardiometabolic effects. <i>Atherosclerosis</i> , 2020, 292, 90-98.	0.4	213
21	Direct Analysis of Total Antioxidant Activity of Olive Oil and Studies on the Influence of Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2532-2538.	2.4	206
22	The Effect of Minor Constituents of Olive Oil on Cardiovascular Disease: New Findings. <i>Nutrition Reviews</i> , 1998, 56, 142-147.	2.6	194
23	Extra Virgin Olive Oil's Polyphenols: Biological Activities. <i>Current Pharmaceutical Design</i> , 2011, 17, 786-804.	0.9	190
24	Virgin Olive Oil Study (VOLOS): vasoprotective potential of extra virgin olive oil in mildly dyslipidemic patients. <i>European Journal of Nutrition</i> , 2005, 44, 121-127.	1.8	187
25	The fate of olive oil polyphenols in the gastrointestinal tract: Implications of gastric and colonic microflora-dependent biotransformation. <i>Free Radical Research</i> , 2006, 40, 647-658.	1.5	187
26	Olive Phenol Hydroxytyrosol Prevents Passive Smoking-Induced Oxidative Stress. <i>Circulation</i> , 2000, 102, 2169-2171.	1.6	168
27	Oleuropein protects low density lipoprotein from oxidation. <i>Life Sciences</i> , 1994, 55, 1965-1971.	2.0	167
28	Diet and prevention of coronary heart disease: the potential role of phytochemicals. <i>Cardiovascular Research</i> , 2000, 47, 419-425.	1.8	166
29	Diverse biological activities of dandelion. <i>Nutrition Reviews</i> , 2012, 70, 534-547.	2.6	164
30	Polyphenols and health: Moving beyond antioxidants. <i>Journal of Berry Research</i> , 2012, 2, 63-71.	0.7	156
31	Daily consumption of a high-phenol extra-virgin olive oil reduces oxidative DNA damage in postmenopausal women. <i>British Journal of Nutrition</i> , 2006, 95, 742-751.	1.2	153
32	Olive Oils Rich in Natural Catecholic Phenols Decrease Isoprostane Excretion in Humans. <i>Biochemical and Biophysical Research Communications</i> , 2000, 278, 797-799.	1.0	152
33	Hydroxytyrosol-Rich Olive Mill Wastewater Extract Protects Brain Cells in Vitro and ex Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5043-5049.	2.4	151
34	Students' mental health problems before, during, and after COVID-19 lockdown in Italy. <i>Journal of Psychiatric Research</i> , 2021, 134, 69-77.	1.5	149
35	Effect of a Tomato-Based Drink on Markers of Inflammation, Immunomodulation, and Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2563-2566.	2.4	148
36	Astaxanthin in cardiovascular health and disease: mechanisms of action, therapeutic merits, and knowledge gaps. <i>Food and Function</i> , 2017, 8, 39-63.	2.1	142

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37	Protective activity of tomato products on in vivo markers of lipid oxidation. <i>European Journal of Nutrition</i> , 2003, 42, 201-206.	1.8	139
38	Hydroxytyrosol Excretion Differs between Rats and Humans and Depends on the Vehicle of Administration. <i>Journal of Nutrition</i> , 2003, 133, 2612-2615.	1.3	139
39	Understanding local Mediterranean diets: A multidisciplinary pharmacological and ethnobotanical approach. <i>Pharmacological Research</i> , 2005, 52, 353-366.	3.1	137
40	Milk, Dairy Products, and Their Functional Effects in Humans: A Narrative Review of Recent Evidence. <i>Advances in Nutrition</i> , 2014, 5, 131-143.	2.9	137
41	Mitochondrial Decay in the Aging Rat Heart. <i>Annals of the New York Academy of Sciences</i> , 2002, 959, 491-507.	1.8	135
42	Effects of Blood Orange Juice Intake on Antioxidant Bioavailability and on Different Markers Related to Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 941-947.	2.4	131
43	Daily intake of a formulated tomato drink affects carotenoid plasma and lymphocyte concentrations and improves cellular antioxidant protection. <i>British Journal of Nutrition</i> , 2005, 93, 93-99.	1.2	130
44	Relevance of dietary glycerophospholipids and sphingolipids to human health. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2015, 101, 41-51.	1.0	130
45	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , 2006, 64, S20-S30.	2.6	129
46	Urinary excretion of olive oil phenols and their metabolites in humans. <i>Metabolism: Clinical and Experimental</i> , 2001, 50, 1426-1428.	1.5	128
47	Dietary intake of fish vs. formulations leads to higher plasma concentrations of n <sup>~</sup> 3 fatty acids. <i>Lipids</i> , 2003, 38, 415-418.	0.7	126
48	Antioxidant Activity of Galloyl Quinic Derivatives Isolated from <i>P. lentiscus</i> Leaves. <i>Free Radical Research</i> , 2003, 37, 405-412.	1.5	123
49	Moderate alcohol use and health: A consensus document. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013, 23, 487-504.	1.1	120
50	Hydroxytyrosol, as a component of olive mill waste water, is dose- dependently absorbed and increases the antioxidant capacity of rat plasma. <i>Free Radical Research</i> , 2001, 34, 301-305.	1.5	117
51	Virgin Olive Oil and Health: Summary of the III International Conference on Virgin Olive Oil and Health Consensus Report, JAEN (Spain) 2018. <i>Nutrients</i> , 2019, 11, 2039.	1.7	116
52	Olive oil and prevention of chronic diseases: Summary of an International conference. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2018, 28, 649-656.	1.1	113
53	Guidance on allergenicity assessment of genetically modified plants. <i>EFSA Journal</i> , 2017, 15, e04862.	0.9	109
54	Prevalence of orthorexia nervosa among ashtanga yoga practitioners: a pilot study. <i>Eating and Weight Disorders</i> , 2014, 19, 469-472.	1.2	107

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55	Polyphenol-based nutraceuticals for the prevention and treatment of cardiovascular disease: Review of human evidence. <i>Phytomedicine</i> , 2016, 23, 1145-1174.	2.3	104
56	Lycopene and vitamin C concentrations increase in plasma and lymphocytes after tomato intake. Effects on cellular antioxidant protection. <i>European Journal of Clinical Nutrition</i> , 2004, 58, 1350-1358.	1.3	102
57	Nutraceuticals and functional foods for the control of plasma cholesterol levels. An intersociety position paper. <i>Pharmacological Research</i> , 2018, 134, 51-60.	3.1	98
58	The role of antioxidants in the Mediterranean diets: focus on cancer. <i>European Journal of Cancer Prevention</i> , 2004, 13, 337-343.	0.6	97
59	Age-related changes in endothelial nitric oxide synthase phosphorylation and nitric oxide dependent vasodilation: evidence for a novel mechanism involving sphingomyelinase and ceramide-activated phosphatase 2A. <i>Aging Cell</i> , 2006, 5, 391-400.	3.0	96
60	Long-chain omega 3 fatty acids: Molecular bases of potential antioxidant actions. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2014, 90, 1-4.	1.0	96
61	Antiatherogenic components of olive oil. <i>Current Atherosclerosis Reports</i> , 2001, 3, 64-67.	2.0	95
62	The role of antioxidants in the mediterranean diet. <i>Lipids</i> , 2001, 36, S49-S52.	0.7	94
63	Toxicological evaluation of pure hydroxytyrosol. <i>Food and Chemical Toxicology</i> , 2013, 55, 498-504.	1.8	85
64	Biological activities and metabolic fate of olive oil phenols. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 677-684.	1.0	82
65	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , 2006, 64, 20-30.	2.6	79
66	In vitro cytotoxicity to human cells in culture of some phenolics from olive oil. <i>Il Farmaco</i> , 2003, 58, 403-407.	0.9	78
67	Nutritional strategies for healthy cardiovascular aging: Focus on micronutrients. <i>Pharmacological Research</i> , 2007, 55, 199-206.	3.1	78
68	Chocolate, Lifestyle, and Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 299-312.	5.4	78
69	Formation of F2-isoprostanes in oxidized low density lipoprotein: Inhibitory effect of hydroxytyrosol. <i>Pharmacological Research</i> , 1995, 31, 275-279.	3.1	77
70	Vitamin C matters: increased oxidative stress in cultured human aortic endothelial cells without supplemental ascorbic acid. <i>FASEB Journal</i> , 2002, 16, 1102-1104.	0.2	77
71	Sources, Production, and Clinical Treatments of Milk Fat Globule Membrane for Infant Nutrition and Well-Being. <i>Nutrients</i> , 2020, 12, 1607.	1.7	74
72	Quenching of Intracellular ROS Generation as a Mechanism for Oleate-Induced Reduction of Endothelial Activation and Early Atherogenesis. <i>Thrombosis and Haemostasis</i> , 2002, 88, 335-344.	1.8	73

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73	Circulating microRNAs in Huntington's disease: Emerging mediators in metabolic impairment. <i>Pharmacological Research</i> , 2016, 108, 102-110.	3.1	72
74	The water-soluble vitamin E analogue Trolox protects against ischaemia/reperfusion damage in vitro and ex vivo. A comparison with vitamin E. <i>Pharmacological Research</i> , 2002, 45, 435-439.	3.1	69
75	Flavonoid characterization and in vitro antioxidant activity of <i>Aconitum anthora</i> L. (Ranunculaceae). <i>Phytochemistry</i> , 2008, 69, 1220-1226.	1.4	68
76	Antioxidant and other activities of phenolics in olives/olive oil, typical components of the mediterranean diet. <i>Lipids</i> , 1999, 34, S23-S26.	0.7	66
77	VERY LOW INTAKES OF N-3 FATTY ACIDS INCORPORATED INTO BOVINE MILK REDUCE PLASMA TRIACYLGLYCEROL AND INCREASE HDL-CHOLESTEROL CONCENTRATIONS IN HEALTHY SUBJECTS. <i>Pharmacological Research</i> , 2000, 41, 571-576.	3.1	65
78	Docosahexaenoic Acid Modulates the Enterocyte Caco-2 Cell Expression of MicroRNAs Involved in Lipid Metabolism. <i>Journal of Nutrition</i> , 2014, 144, 575-585.	1.3	64
79	An overview of the pharmacology of olive oil and its active ingredients. <i>British Journal of Pharmacology</i> , 2020, 177, 1316-1330.	2.7	64
80	Olive Phenolics Increase Glutathione Levels in Healthy Volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1793-1796.	2.4	63
81	Phytosterols, Cholesterol Control, and Cardiovascular Disease. <i>Nutrients</i> , 2021, 13, 2810.	1.7	58
82	Phenolic glycosides from <i>Foeniculum vulgare</i> fruit and evaluation of antioxidative activity. <i>Phytochemistry</i> , 2007, 68, 1805-1812.	1.4	57
83	Effect of Broccoli Intake on Markers Related to Oxidative Stress and Cancer Risk in Healthy Smokers and Nonsmokers. <i>Nutrition and Cancer</i> , 2009, 61, 232-237.	0.9	57
84	MicroRNAs expression in normal and malignant colon tissues as biomarkers of colorectal cancer and in response to pomegranate extracts consumption: Critical issues to discern between modulatory effects and potential artefacts. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1973-1986.	1.5	57
85	Pharma-Nutritional Properties of Olive Oil Phenols. <i>Transfer of New Findings to Human Nutrition. Foods</i> , 2018, 7, 90.	1.9	57
86	Fatty Acids and Cardiovascular Risk. Evidence, Lack of Evidence, and Diligence. <i>Nutrients</i> , 2020, 12, 3782.	1.7	57
87	Identification of Minor Secondary Metabolites from the Latex of <i>Croton lechleri</i> (Muell-Arg) and Evaluation of Their Antioxidant Activity. <i>Molecules</i> , 2008, 13, 1219-1229.	1.7	55
88	Plasma membrane-associated endothelial nitric oxide synthase and activity in aging rat aortic vascular endothelia markedly decline with age. <i>Archives of Biochemistry and Biophysics</i> , 2006, 454, 100-105.	1.4	54
89	One-week administration of hydroxytyrosol to humans does not activate Phase II enzymes. <i>Pharmacological Research</i> , 2015, 95-96, 132-137.	3.1	54
90	Breast milk microRNAs harsh journey towards potential effects in infant development and maturation. Lipid encapsulation can help. <i>Pharmacological Research</i> , 2018, 132, 21-32.	3.1	54

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91	Lipidomics of hepatic lipogenesis inhibition by omega 3 fatty acids. Prostaglandins Leukotrienes and Essential Fatty Acids, 2013, 88, 149-154.	1.0	53
92	Evolution of Minor Polar Compounds and Antioxidant Capacity during Storage of Bottled Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 1315-1320.	2.4	51
93	Enzymatic Assay for the Determination of Olive Oil Polyphenol Content: Assay Conditions and Validation of the Method. Journal of Agricultural and Food Chemistry, 2000, 48, 297-301.	2.4	49
94	Docosahexaenoic acid down-regulates endothelial Nox 4 through a sPLA2 signalling pathway. Biochemical and Biophysical Research Communications, 2009, 389, 516-522.	1.0	49
95	Hydroxytyrosol is not genotoxic in vitro. Pharmacological Research, 2013, 74, 87-93.	3.1	48
96	Hydroxytyrosol attenuates tunicamycin-induced endoplasmic reticulum stress in human hepatocarcinoma cells. Molecular Nutrition and Food Research, 2014, 58, 954-962.	1.5	48
97	A manifesto for the valorization of wild edible plants. Journal of Ethnopharmacology, 2016, 191, 180-187.	2.0	48
98	A multicenter, randomized, double-blind, placebo-controlled trial of long-term ascorbic acid treatment in Charcot-Marie-Tooth disease type 1A (CMT-TRIAAL): The study protocol [EudraCT no.: 2006-000032-27]. Pharmacological Research, 2006, 54, 436-441.	3.1	47
99	Responsiveness of clinical outcome measures in Charcot-Marie-Tooth disease. European Journal of Neurology, 2015, 22, 1556-1563.	1.7	47
100	Antioxidants and cardiovascular disease; panaceas or tonics for tired sheep?. Cardiovascular Research, 2000, 47, 409.	1.8	46
101	Chronic hydroxytyrosol feeding modulates glutathione-mediated oxido-reduction pathways in adipose tissue: A nutrigenomic study. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 1144-1150.	1.1	46
102	Consumption of Distinct Dietary Lipids during Early Pregnancy Differentially Modulates the Expression of microRNAs in Mothers and Offspring. PLoS ONE, 2015, 10, e0117858.	1.1	46
103	Polyunsaturated fatty acids and cardiovascular disease. Cellular and Molecular Life Sciences, 2009, 66, 3277-3288.	2.4	45
104	Weight and plasma lipid control by decaffeinated green tea. Pharmacological Research, 2009, 59, 351-354.	3.1	44
105	Hydroxytyrosol restores proper insulin signaling in an astrocytic model of Alzheimer's disease. BioFactors, 2017, 43, 540-548.	2.6	43
106	Differential distribution of DHA-phospholipids in rat brain after feeding: A lipidomic approach. Prostaglandins Leukotrienes and Essential Fatty Acids, 2011, 84, 7-11.	1.0	42
107	Hydroxytyrosol supplementation modulates the expression of miRNAs in rodents and in humans. Journal of Nutritional Biochemistry, 2016, 34, 146-155.	1.9	42
108	Polyphenols and Cardiovascular Disease: A Critical Summary of the Evidence. Mini-Reviews in Medicinal Chemistry, 2011, 11, 1186-1190.	1.1	42

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109	Lepidium meyenii (Maca) does not exert direct androgenic activities. <i>Journal of Ethnopharmacology</i> , 2006, 104, 415-417.	2.0	41
110	The resveratrol fiasco. <i>Pharmacological Research</i> , 2014, 90, 87.	3.1	41
111	Oxidation of Individual Fatty Acids Yields Different Profiles of Oxidation Markers. <i>Biochemical and Biophysical Research Communications</i> , 1998, 245, 487-489.	1.0	40
112	Nutritional support in the pharmacological treatment of metabolic syndrome. <i>European Journal of Pharmacology</i> , 2011, 668, S43-S49.	1.7	40
113	Lipoic acid and vitamin C potentiate nitric oxide synthesis in human aortic endothelial cells independently of cellular glutathione status. <i>Redox Report</i> , 2002, 7, 223-227.	1.4	36
114	Limitations in Study of Sugar-Sweetened Beverages. <i>Journal of the American Dietetic Association</i> , 2008, 108, 34-35.	1.3	35
115	Buttermilk and Krill Oil Phospholipids Improve Hippocampal Insulin Resistance and Synaptic Signaling in Aged Rats. <i>Molecular Neurobiology</i> , 2018, 55, 7285-7296.	1.9	34
116	Olive oil phenolics: Where do we stand? Where should we go?. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2017-2019.	1.7	33
117	Green Tea, Cocoa, and Red Wine Polyphenols Moderately Modulate Intestinal Inflammation and Do Not Increase High-Density Lipoprotein (HDL) Production. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2228-2232.	2.4	33
118	Olive oil: more than just oleic acid. <i>American Journal of Clinical Nutrition</i> , 2000, 72, 853.	2.2	32
119	Human hydroxytyrosol's absorption and excretion from a nutraceutical. <i>Journal of Functional Foods</i> , 2016, 23, 278-282.	1.6	32
120	Sex-related differences in left ventricular structure in early adolescent non-professional athletes. <i>European Journal of Preventive Cardiology</i> , 2016, 23, 777-784.	0.8	32
121	Vasomodulating Potential of Mediterranean Wild Plant Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5021-5026.	2.4	31
122	Xenobiotics and human health: A new view of their pharma-nutritional role. <i>PharmaNutrition</i> , 2015, 3, 60-64.	0.8	31
123	Tea, cocoa, coffee, and affective disorders: vicious or virtuous cycle?. <i>Journal of Affective Disorders</i> , 2017, 224, 61-68.	2.0	31
124	Membrane lipid degradation is related to interictal cortical activity in a series of seizures. <i>Metabolic Brain Disease</i> , 1994, 9, 161-170.	1.4	30
125	High quality, good health: The case for olive oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500505.	1.0	30
126	Molecular Targets of Omega 3 and Conjugated Linoleic Fatty Acids – Micromanaging Cellular Response. <i>Frontiers in Physiology</i> , 2012, 3, 42.	1.3	29



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127	3-O-Hydroxytyrosol glucuronide and 4-O-hydroxytyrosol glucuronide reduce endoplasmic reticulum stress in vitro. <i>Food and Function</i> , 2015, 6, 3275-3281.	2.1	29
128	Postprandial Circulating miRNAs in Response to a Dietary Fat Challenge. <i>Nutrients</i> , 2019, 11, 1326.	1.7	29
129	Can experimental pharmacology be always applied to human nutrition?. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 10-13.	1.3	28
130	Better prepare for the next one. Lifestyle lessons from the COVID-19 pandemic. <i>PharmaNutrition</i> , 2020, 12, 100193.	0.8	28
131	Wine's Phenolic Compounds and Health: A Pythagorean View. <i>Molecules</i> , 2020, 25, 4105.	1.7	28
132	Folic acid and Vitamin E supplementation effects on homocysteinemia, endothelial function and plasma antioxidant capacity in young myocardial-infarction patients. <i>Pharmacological Research</i> , 2004, 49, 79-84.	3.1	27
133	Wild Artichoke Prevents the Age-Associated Loss of Vasomotor Function. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 10291-10296.	2.4	27
134	Antioxidant activity of wild plants collected in valesesia, an alpine region of Northern Italy. <i>Phytotherapy Research</i> , 2006, 20, 576-580.	2.8	27
135	Lipoic acid significantly restores, in rats, the age-related decline in vasomotion. <i>British Journal of Pharmacology</i> , 2008, 153, 1615-1622.	2.7	27
136	Argan oil reduces, in rats, the high fat diet-induced metabolic effects of obesity. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015, 25, 382-387.	1.1	26
137	Pharmacology of Nutraceuticals with Lipid Lowering Properties. <i>High Blood Pressure and Cardiovascular Prevention</i> , 2019, 26, 113-118.	1.0	26
138	Induction of Adipose Differentiation Related Protein and Neutral Lipid Droplet Accumulation in Keratinocytes by Skin Irritants. <i>Journal of Investigative Dermatology</i> , 2003, 121, 337-344.	0.3	25
139	Hypochlorous acid scavenging properties of local mediterranean plant foods. <i>Lipids</i> , 2004, 39, 1239-1247.	0.7	25
140	Thiol supplementation inhibits metalloproteinase activity independent of glutathione status. <i>Biochemical and Biophysical Research Communications</i> , 2007, 363, 651-655.	1.0	24
141	Olive oil consumption and its repercussions on lipid metabolism. <i>Nutrition Reviews</i> , 2020, 78, 952-968.	2.6	24
142	Protective effect of olive oil minor polar components against oxidative damage in rats treated with ferric-nitrosyltriacetate. <i>Food and Chemical Toxicology</i> , 2007, 45, 2434-2440.	1.8	23
143	Is overwork weakness relevant in Charcot's "Marie's" Tooth disease?. <i>Journal of Neurology, Neurosurgery and Psychiatry</i> , 2014, 85, 1354-1358.	0.9	23
144	Infusion of docosahexaenoic acid protects against myocardial infarction. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2014, 90, 139-143.	1.0	23

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145	Technical Note on the quality of DNA sequencing for the molecular characterisation of genetically modified plants. <i>EFSA Journal</i> , 2018, 16, e05345.	0.9	23
146	Antioxidants in Mediterranean Diets. , 2000, 87, 43-55.		22
147	nâ€“3 polyunsaturated fatty acids supplementation decreases asymmetric dimethyl arginine and arachidonate accumulation in aging spontaneously hypertensive rats. <i>European Journal of Nutrition</i> , 2005, 44, 327-333.	1.8	22
148	Effects of vitamin E on the endothelium: equivocal? Î±-tocopherol and endothelial dysfunction. <i>Cardiovascular Research</i> , 2001, 51, 198-201.	1.8	21
149	Could dyslipidemic children benefit from glucomannan intake?. <i>Nutrition</i> , 2013, 29, 1060-1065.	1.1	21
150	Activities, bioavailability, and metabolism of lipids from structural membranes and oils: Promising research on mild cognitive impairment. <i>Pharmacological Research</i> , 2018, 134, 299-304.	3.1	21
151	Arachidonic acid cyclooxygenase and lipoxygenase pathways are differently activated by platelet activating factor and the calcium-ionophore A23187 in a primary culture of astroglial cells. <i>Developmental Brain Research</i> , 1991, 63, 221-227.	2.1	20
152	Free Fatty Acid and Diacylglycerol Accumulation in the Rat Brain During Recurrent Seizures Is Related to Cortical Oxygenation. <i>Journal of Neurochemistry</i> , 1993, 61, 1835-1842.	2.1	20
153	Antioxidants to enhance fertility: Role of eNOS and potential benefits. <i>Pharmacological Research</i> , 2011, 64, 431-437.	3.1	20
154	Selected Micronutrients in Cognitive Decline Prevention and Therapy. <i>Molecular Neurobiology</i> , 2016, 53, 4083-4093.	1.9	20
155	Mediterranean Diet as a Nutrition Education and Dietary Guide: Misconceptions and the Neglected Role of Locally Consumed Foods and Wild Green Plants. <i>Forum of Nutrition</i> , 2006, 59, 154-170.	3.7	19
156	Oleaster Oil Positively Modulates Plasma Lipids in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8667-8669.	2.4	19
157	Modulation of miRNA expression in aged rat hippocampus by buttermilk and krill oil. <i>Scientific Reports</i> , 2018, 8, 3993.	1.6	19
158	Hydroxytyrosol improves mitochondrial energetics of a cellular model of Alzheimerâ€™s disease. <i>Nutritional Neuroscience</i> , 2020, , 1-11.	1.5	19
159	Quenching of intracellular ROS generation as a mechanism for oleate-induced reduction of endothelial activation and early atherogenesis. <i>Thrombosis and Haemostasis</i> , 2002, 88, 335-44.	1.8	19
160	The blood perfused isolated heart: characterization of the model. <i>Basic Research in Cardiology</i> , 1999, 94, 215-222.	2.5	18
161	The Kinetics of Copper-Induced LDL Oxidation Depend upon Its Lipid Composition and Antioxidant Content. <i>Biochemical and Biophysical Research Communications</i> , 2000, 268, 818-822.	1.0	18
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