

Francesco Visioli

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/3236359/francesco-visioli-publications-by-year.pdf>

Version: 2024-04-19

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

271
papers

14,121
citations

65
h-index

112
g-index

296
ext. papers

15,796
ext. citations

5
avg. IF

6.84
L-index

#	Paper	IF	Citations
271	Traditional and Medical Applications of Fasting.. <i>Nutrients</i> , 2022 , 14,	6.7	1
270	Orthorexia nervosa and dieting in a non-clinical sample: a prospective study.. <i>Eating and Weight Disorders</i> , 2022 , 1	3.6	1
269	Strategies to protect against age-related mitochondrial decay: Do natural products and their derivatives help?. <i>Free Radical Biology and Medicine</i> , 2021 , 178, 330-330	7.8	2
268	Nutrition and health or nutrients and health?. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-8	3.7	6
267	Front of package labels and olive oil: a call for caution. <i>European Journal of Clinical Nutrition</i> , 2021 ,	5.2	3
266	Supplementation with alpha-linolenic acid and inflammation: a feasibility trial. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 386-390	3.7	2
265	Students' mental health problems before, during, and after COVID-19 lockdown in Italy. <i>Journal of Psychiatric Research</i> , 2021 , 134, 69-77	5.2	57
264	Science-based policy: targeted nutrition for all ages and the role of bioactives. <i>European Journal of Nutrition</i> , 2021 , 60, 1-17	5.2	3
263	Phytosterols, Cholesterol Control, and Cardiovascular Disease. <i>Nutrients</i> , 2021 , 13,	6.7	12
262	Fatty Acids and Cardiovascular Risk. Evidence, Lack of Evidence, and Diligence. <i>Nutrients</i> , 2020 , 12,	6.7	23
261	Humankind versus Virus: Are we winning the battle but losing the war?. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2020 , 13, 1-5	1.3	2
260	Microbiota and cardiovascular disease risk: A scoping review. <i>Pharmacological Research</i> , 2020 , 159, 104950.2	5.2	7
259	Covid-19 and the Subsequent Lockdown Modified Dietary Habits of Almost Half the Population in an Italian Sample. <i>Foods</i> , 2020 , 9,	4.9	241
258	Hypertrophic cardiomyopathy and nephrogenic diabetes insipidus associated with chronic lithium carbonate use. <i>Psychiatry Research</i> , 2020 , 291, 113153	9.9	0
257	Covid-19 Confinement and Changes of Adolescent's Dietary Trends in Italy, Spain, Chile, Colombia and Brazil. <i>Nutrients</i> , 2020 , 12,	6.7	173
256	Sources, Production, and Clinical Treatments of Milk Fat Globule Membrane for Infant Nutrition and Well-Being. <i>Nutrients</i> , 2020 , 12,	6.7	39
255	Concentrates of buttermilk and krill oil improve cognition in aged rats. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020 , 155, 102077	2.8	7

254	Wine's Phenolic Compounds and Health: A Pythagorean View. <i>Molecules</i> , 2020 , 25,	4.8	8
253	Dietary linoleic acid and human health: Focus on cardiovascular and cardiometabolic effects. <i>Atherosclerosis</i> , 2020 , 292, 90-98	3.1	85
252	Hydroxytyrosol improves mitochondrial energetics of a cellular model of Alzheimer's disease. <i>Nutritional Neuroscience</i> , 2020 , 1-11	3.6	6
251	Intestinal Lipid Metabolism Genes Regulated by miRNAs. <i>Frontiers in Genetics</i> , 2020 , 11, 707	4.5	9
250	Exosomes transport trace amounts of (poly)phenols. <i>Food and Function</i> , 2020 , 11, 7784-7792	6.1	3
249	Privacy Risks and Protective Measures 2020 , 539-541		
248	Anti-inflammatory activity of argan oil and its minor components. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 307-314	3.7	3
247	An overview of the pharmacology of olive oil and its active ingredients. <i>British Journal of Pharmacology</i> , 2020 , 177, 1316-1330	8.6	33
246	Olive oil consumption and its repercussions on lipid metabolism. <i>Nutrition Reviews</i> , 2020 , 78, 952-968	6.4	5
245	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,	6.7	59
244	Postprandial Circulating miRNAs in Response to a Dietary Fat Challenge. <i>Nutrients</i> , 2019 , 11,	6.7	18
243	Hemodynamic and ECG responses to stress test in early adolescent athletes explain ethnicity-related cardiac differences. <i>International Journal of Cardiology</i> , 2019 , 289, 125-130	3.2	6
242	Dietary advice to cardiovascular patients. A brief update for physicians. <i>Monaldi Archives for Chest Disease</i> , 2019 , 89,	2.7	2
241	Pharmacology of Nutraceuticals with Lipid Lowering Properties. <i>High Blood Pressure and Cardiovascular Prevention</i> , 2019 , 26, 113-118	2.9	18
240	Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019 , 10, 4897-4910	6.1	8
239	Left ventricular geometry correlates with early repolarization pattern in adolescent athletes. <i>Scandinavian Journal of Medicine and Science in Sports</i> , 2019 , 29, 1727-1735	4.6	7
238	Prevention and Treatment of Atherosclerosis: The Use of Nutraceuticals and Functional Foods. <i>Handbook of Experimental Pharmacology</i> , 2019 , 1	3.2	2
237	Modulation of miRNA expression in aged rat hippocampus by buttermilk and krill oil. <i>Scientific Reports</i> , 2018 , 8, 3993	4.9	12

236	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	10.2	43
235	Buttermilk and Krill Oil Phospholipids Improve Hippocampal Insulin Resistance and Synaptic Signaling in Aged Rats. <i>Molecular Neurobiology</i> , 2018 , 55, 7285-7296	6.2	22
234	Research interactions between academia and food companies: how to improve transparency and credibility of an inevitable liaison. <i>European Journal of Nutrition</i> , 2018 , 57, 1269-1273	5.2	3
233	Olive oil and prevention of chronic diseases: Summary of an International conference. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2018 , 28, 649-656	4.5	75
232	Pharma-Nutritional Properties of Olive Oil Phenols. Transfer of New Findings to Human Nutrition. <i>Foods</i> , 2018 , 7,	4.9	38
231	Assessment of genetically modified maize MON'87411 for food and feed uses, import and processing, under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2015-124). <i>EFSA Journal</i> , 2018 , 16, e05310	2.3	7
230	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	10.2	17
229	Assessment of genetically modified cotton GHB614 T304-40 TGH119 for food and feed uses, import and processing under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2014-122). <i>EFSA Journal</i> , 2018 , 16, e05349	2.3	2
228	Assessment of genetically modified maize MON'87403 for food and feed uses, import and processing, under Regulation (EC) No'1829/2003 (application EFSA-GMO-BE-2015-125). <i>EFSA Journal</i> , 2018 , 16, e05225	2.3	3
227	Statement complementing the EFSA Scientific Opinion on application (EFSA-GMO-DE-2011-95) for the placing on the market of genetically modified maize 5307 for food and feed uses, import and processing under Regulation (EC) No'1829/2003 from Syngenta Crop Protection AG taking into consideration an additional toxicological study. <i>EFSA Journal</i> , 2018 , 16, e05233	2.3	1
226	Assessment of genetically modified soybean MON'87751 for food and feed uses under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2014-121). <i>EFSA Journal</i> , 2018 , 16, e05346	2.3	1
225	Assessment of genetically modified maize NK603 x MON810 for renewal of authorisation under Regulation (EC) No'1829/2003 (application EFSA-GMO-RX-007). <i>EFSA Journal</i> , 2018 , 16, e05163	2.3	2
224	Assessment of genetically modified cotton GHB614 TLLCotton25 TMON'15985 for food and feed uses, under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2011-94). <i>EFSA Journal</i> , 2018 , 16, e05213	2.3	1
223	Assessment of genetically modified maize'4114 for food and feed uses, under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2014-123). <i>EFSA Journal</i> , 2018 , 16, e05280	2.3	2
222	Technical Note on the quality of DNA sequencing for the molecular characterisation of genetically modified plants. <i>EFSA Journal</i> , 2018 , 16, e05345	2.3	11
221	Assessment of genetically modified maize 1507 TINK603 for renewal of authorisation under Regulation (EC) No'1829/2003 (application EFSA-GMO-RX-008). <i>EFSA Journal</i> , 2018 , 16, e05347	2.3	3
220	Assessment of genetically modified maize Bt11 x'MIR162 x'1507 x'GA21 and three subcombinations independently of their origin, for food and feed uses under Regulation (EC) No'1829/2003 (application EFSA-GMO-DE-2010-86). <i>EFSA Journal</i> , 2018 , 16, e05309	2.3	3
219	Resolution of late-onset heart and liver failures after reversion of jejunio-ileal bypass: a case report. <i>Scandinavian Journal of Gastroenterology</i> , 2018 , 53, 891-894	2.4	1

218	Nutraceuticals and functional foods for the control of plasma cholesterol levels. An intersociety position paper. <i>Pharmacological Research</i> , 2018 , 134, 51-60	10.2	79
217	Claudio Galli (1938-2017). <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2018 , 128, A1	2.8	
216	High quality, good health: The case for olive oil. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1500505	3	23
215	Risk assessment of information on the subcombination Bt11 T _{MIR162} , related to the application of Syngenta (EFSA-GMO-DE-2009-66) for authorisation of food and feed containing, consisting and produced from genetically modified maize Bt11 T _{MIR162} T _{MIR604} T _{GA21} . <i>EFSA Journal</i> , 2017 , 15, e04745	2.3	1
214	Hydroxytyrosol restores proper insulin signaling in an astrocytic model of Alzheimer's disease. <i>BioFactors</i> , 2017 , 43, 540-548	6.1	34
213	Astaxanthin in cardiovascular health and disease: mechanisms of action, therapeutic merits, and knowledge gaps. <i>Food and Function</i> , 2017 , 8, 39-63	6.1	99
212	Scientific opinion on an application for renewal of authorisation for continued marketing of maize 59122 and derived food and feed submitted under articles 11 and 23 of Regulation (EC) No 1829/2003 by Pioneer Overseas Corporation and Dow AgroSciences LLC. <i>EFSA Journal</i> , 2017 , 15, e04861	2.3	1
211	Scientific Opinion on application EFSA-GMO-BE-2013-117 for authorisation of genetically modified maize MON 87427 T _{MON 89034} T _{INK603} and subcombinations independently of their origin, for food and feed uses, import and processing submitted under Regulation (EC) No 1829/2003 by Monsanto. <i>EFSA Journal</i> , 2017 , 15, e04862	2.3	5
210	Scientific Opinion on an application by Dow AgroSciences LLC (EFSA-GMO-NL-2011-91) for the placing on the market of genetically modified herbicide-tolerant soybean DAS-68416-4 for food and feed uses, import and processing under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2017 , 15, e04719	2.3	1
209	Scientific opinion on an application by Monsanto (EFSA-GMO-NL-2013-114) for the placing on the market of a herbicide-tolerant genetically modified cotton MON 88701 for food and feed uses, import and processing under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2017 , 15, e04746	2.3	
208	Assessment of genetically modified maize GA21 for renewal of authorisation under Regulation (EC) No 1829/2003 (application EFSA-GMO-RX-005). <i>EFSA Journal</i> , 2017 , 15, e05006	2.3	
207	Guidance for the risk assessment of the presence at low level of genetically modified plant material in imported food and feed under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2017 , 15, e05048	2.3	2
206	Assessment of genetically modified oilseed rape MS8, RF3 and MS8RF3 for renewal of authorisation under regulation (EC) No 1829/2003 (application EFSA-GMO-RX-004). <i>EFSA Journal</i> , 2017 , 15, e05067	2.3	1
205	Health relevance of the modification of low grade inflammation in ageing (inflammageing) and the role of nutrition. <i>Ageing Research Reviews</i> , 2017 , 40, 95-119	12	221
204	Scientific opinion on application EFSA-GMO-NL-2013-120 for authorisation of genetically modified soybean FG72 T _{A5547-127} for food and feed uses, import and processing submitted in accordance with Regulation (EC) No 1829/2003 by Bayer CropScience LP and M.S. Technologies LLC. <i>EFSA Journal</i> , 2017 , 15, e04744	2.3	2
203	Guidance on allergenicity assessment of genetically modified plants. <i>EFSA Journal</i> , 2017 , 15, e04862	2.3	64
202	Proteomic evaluation of mouse adipose tissue and liver following hydroxytyrosol supplementation. <i>Food and Chemical Toxicology</i> , 2017 , 107, 329-338	4.7	13
201	Tea, cocoa, coffee, and affective disorders: vicious or virtuous cycle?. <i>Journal of Affective Disorders</i> , 2017 , 224, 61-68	6.6	22

200	Scientific Opinion on application EFSA-GMO-NL-2013-119 for authorisation of genetically modified glufosinate-ammonium- and glyphosate-tolerant oilseed rape MON'88302 TMS8 TRF3 and subcombinations independently of their origin, for food and feed uses, import and processing submitted in accordance with Regulation (EC) No'1829/2003 by Monsanto Company and Bayer	2.3	1
199	Annual post-market environmental monitoring (PMEM) report on the cultivation of genetically modified maize MON'810 in 2015 from Monsanto Europe S.A. <i>EFSA Journal</i> , 2017 , 15, e04805	2.3	4
198	Assessment of genetically modified maize 1507 T59122 TMON810 TINK603 and subcombinations, for food and feed uses, under Regulation (EC) No'1829/2003 (application EFSA-GMO-NL-2011-92). <i>EFSA Journal</i> , 2017 , 15, e05000	2.3	2
197	Scientific Opinion on application EFSA-GMO-BE-2013-118 for authorisation of genetically modified maize MON'87427 TMON'89034 T1507 TMON'88017 T59122 and subcombinations independently of their origin, for food and feed uses, import and processing submitted under Regulation (EC) No'1829/2003 by Monsanto Company. <i>EFSA Journal</i> , 2017 , 15, e04804	2.3	7
196	Scientific opinion on an application for renewal of authorisation for continued marketing of maize '1507 and derived food and feed submitted under Articles 11 and 23 of Regulation (EC) No'1829/2003 by Pioneer Overseas Corporation and Dow AgroSciences LLC. <i>EFSA Journal</i> , 2017 , 15, e04659	2.3	3
195	Risk assessment of information on the subcombination Bt11 T1507 TGA21, related to the application of Syngenta (EFSA-GMO-DE-2011-99) for authorisation of food and feed containing, consisting and produced from genetically modified maize Bt11 T59122 TMIR604 T1507 TGA21. <i>EFSA Journal</i> , 2017 , 15, e05000	2.3	
194	Assessment of genetically modified sugar beet H7-1 for renewal of authorisation under Regulation (EC) No'1829/2003 (application EFSA-GMO-RX-006). <i>EFSA Journal</i> , 2017 , 15, e05065	2.3	1
193	Scientific opinion on an application by Dow AgroSciences LLC (EFSA-GMO-NL-2012-106) for the placing on the market of genetically modified herbicide-tolerant soybean DAS-44406-6 for food and feed uses, import and processing under Regulation (EC) No'1829/2003. <i>EFSA Journal</i> , 2017 , 15, e04738	2.3	4
192	A Brief Review of Blue- and Bilberries' Potential to Curb Cardio-Metabolic Perturbations: Focus on Diabetes. <i>Current Pharmaceutical Design</i> , 2017 , 23, 983-988	3.3	10
191	Selected Micronutrients in Cognitive Decline Prevention and Therapy. <i>Molecular Neurobiology</i> , 2016 , 53, 4083-4093	6.2	15
190	Part C notification (reference C/NL/13/02) from Suntory Holdings Limited for the import, distribution and retailing of carnation FLO-40685-2 cut flowers with modified petal colour for ornamental use. <i>EFSA Journal</i> , 2016 , 14, e04431	2.3	
189	Scientific Opinion on an application by Dow AgroSciences (EFSA-GMO-NL-2013-116) for placing on the market of genetically modified insect-resistant soybean DAS-81419-2 for food and feed uses, import and processing under Regulation (EC) No'1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04642	2.3	4
188	Annual post-market environmental monitoring (PMEM) report on the cultivation of genetically modified maize MON'810 in 2014 from Monsanto Europe S.A.. <i>EFSA Journal</i> , 2016 , 14, e04446	2.3	3
187	Scientific opinion on application (EFSA-GMO-NL-2011-96) for the placing on the market of genetically modified insect-resistant and herbicide-tolerant cotton GHB119, for food and feed uses, import and processing under Regulation (EC) No'1829/2003 from Bayer CropScience AG. <i>EFSA Journal</i> , 2016 , 14, e04504	2.3	2
186	Scientific Opinion on an application by Dow Agrosciences LLC (EFSA-GMO-NL-2009-68) for placing on the market of cotton 281-24-236 TB006-210-23 TMON'88913 for food and feed uses, import and processing under Regulation (EC) No'1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04430	2.3	3
185	An olive polyphenol-based nutraceutical improves cutaneous manifestations of psoriasis in humans. <i>PharmaNutrition</i> , 2016 , 4, 151-153	2.9	12
184	Scientific Opinion on an application by Pioneer (EFSA-GMO-NL-2007-47) for the placing on the market of the herbicide-tolerant, high-oleic acid, genetically modified soybean 305423 T40-3-2 for food and feed uses, import and processing under Regulation (EC) No'1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04566	2.3	2
183	Hydroxytyrosol supplementation modulates the expression of miRNAs in rodents and in humans. <i>Journal of Nutritional Biochemistry</i> , 2016 , 34, 146-55	6.3	31

182	A manifesto for the valorization of wild edible plants. <i>Journal of Ethnopharmacology</i> , 2016 , 191, 180-187	5	26
181	Evolution of tryptophan and its foremost metabolites concentrations in milk and fermented dairy products. <i>PharmaNutrition</i> , 2016 , 4, 62-67	2.9	14
180	Polyphenol-based nutraceuticals for the prevention and treatment of cardiovascular disease: Review of human evidence. <i>Phytomedicine</i> , 2016 , 23, 1145-74	6.5	89
179	Scientific Opinion on an application by Syngenta (EFSA-GMO-DE-2011-99) for the placing on the market of maize Bt11 T59122 TMIR604 T1507 TGA21 and twenty subcombinations, which have not been authorised previously independently of their origin, for food and feed uses, import and processing under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04633	2.3	1
178	Scientific Opinion on an application by DOW AgroSciences LLC (EFSA-GMO-NL-2010-89) for placing on the market the genetically modified herbicide-tolerant maize DAS-40278-9 for food and feed uses, import and processing under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04633	2.3	1
177	Scientific Opinion on an application by Bayer CropScience and Monsanto (EFSA-GMO-NL-2009-75) for placing on the market of genetically modified glufosinate-ammonium- and glyphosate-tolerant oilseed rape MS8 TRF3 TGT73 and subcombinations, which have not been authorised previously independently of their origin, for food and feed uses, import and processing under Regulation (EC) No 1829/2003. <i>EFSA Journal</i> , 2016 , 14, e04639	2.3	1
176	Risk assessment of new sequencing information on GM maize event DAS-59122-7. <i>EFSA Journal</i> , 2016 , 14, e04639	2.3	2
175	Human hydroxytyrosol's absorption and excretion from a nutraceutical. <i>Journal of Functional Foods</i> , 2016 , 23, 278-282	5.1	24
174	Sex-related differences in left ventricular structure in early adolescent non-professional athletes. <i>European Journal of Preventive Cardiology</i> , 2016 , 23, 777-84	3.9	23
173	Circulating microRNAs in Huntington's disease: Emerging mediators in metabolic impairment. <i>Pharmacological Research</i> , 2016 , 108, 102-110	10.2	46
172	Hydroxytyrosol augments the redox status of high fat diet-fed rats. <i>PharmaNutrition</i> , 2016 , 4, 139-142	2.9	9
171	3-O-Hydroxytyrosol glucuronide and 4-O-hydroxytyrosol glucuronide reduce endoplasmic reticulum stress in vitro. <i>Food and Function</i> , 2015 , 6, 3275-81	6.1	25
170	Xenobiotics and human health: A new view of their pharma-nutritional role. <i>PharmaNutrition</i> , 2015 , 3, 60-64	2.9	27
169	One-week administration of hydroxytyrosol to humans does not activate Phase II enzymes. <i>Pharmacological Research</i> , 2015 , 95-96, 132-7	10.2	49
168	Relevance of dietary glycerophospholipids and sphingolipids to human health. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2015 , 101, 41-51	2.8	91
167	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, 1973-86	5.9	45
166	Responsiveness of clinical outcome measures in Charcot-Marie-Tooth disease. <i>European Journal of Neurology</i> , 2015 , 22, 1556-63	6	33
165	Recent evidence on omega 6 fatty acids and cardiovascular risk. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1847-1852	3	3

164	Moderate alcohol use and health: An update a Consensus Document. <i>BIO Web of Conferences</i> , 2015 , 5, 04001	0.4	0
163	Lipidomics to Assess Omega 3 Bioactivity. <i>Journal of Clinical Medicine</i> , 2015 , 4, 1753-60	5.1	6
162	Consumption of distinct dietary lipids during early pregnancy differentially modulates the expression of microRNAs in mothers and offspring. <i>PLoS ONE</i> , 2015 , 10, e0117858	3.7	39
161	Soy isoflavones in nutritionally relevant amounts have varied nutrigenomic effects on adipose tissue. <i>Molecules</i> , 2015 , 20, 2310-22	4.8	10
160	Argan oil reduces, in rats, the high fat diet-induced metabolic effects of obesity. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015 , 25, 382-7	4.5	23
159	Comparison of docosahexaenoic acid uptake in murine cardiomyocyte culture and tissue: significance to physiologically relevant studies. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2015 , 94, 49-54	2.8	8
158	Isomer-specific effects of conjugated linoleic acid on HDL functionality associated with reverse cholesterol transport. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 165-72	6.3	7
157	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, 2228-32	5.7	26
156	Milk, dairy products, and their functional effects in humans: a narrative review of recent evidence. <i>Advances in Nutrition</i> , 2014 , 5, 131-43	10	93
155	Is overwork weakness relevant in Charcot-Marie-Tooth disease?. <i>Journal of Neurology, Neurosurgery and Psychiatry</i> , 2014 , 85, 1354-8	5.5	18
154	Cover story: Towards a new paradigm in nutraceutical research. <i>PharmaNutrition</i> , 2014 , 2, A1	2.9	
153	Docosahexaenoic acid modulates the enterocyte Caco-2 cell expression of microRNAs involved in lipid metabolism. <i>Journal of Nutrition</i> , 2014 , 144, 575-85	4.1	51
152	Prevalence of orthorexia nervosa among ashtanga yoga practitioners: a pilot study. <i>Eating and Weight Disorders</i> , 2014 , 19, 469-72	3.6	76
151	Infusion of docosahexaenoic acid protects against myocardial infarction. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2014 , 90, 139-43	2.8	20
150	Chronic hydroxytyrosol feeding modulates glutathione-mediated oxido-reduction pathways in adipose tissue: a nutrigenomic study. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014 , 24, 1144-50	4.5	41
149	Effect of 10-day broccoli consumption on inflammatory status of young healthy smokers. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 106-11	3.7	10
148	Hydroxytyrosol attenuates tunicamycin-induced endoplasmic reticulum stress in human hepatocarcinoma cells. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 954-62	5.9	41
147	Long-chain omega 3 fatty acids: molecular bases of potential antioxidant actions. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2014 , 90, 1-4	2.8	77

146	Vitamin C and Charcot-Marie-Tooth 1A: Pharmacokinetic considerations. <i>PharmaNutrition</i> , 2013 , 1, 10-12.	2.9	6
145	Could dyslipidemic children benefit from glucomannan intake?. <i>Nutrition</i> , 2013 , 29, 1060-5	4.8	15
144	Hydroxytyrosol is not genotoxic in vitro. <i>Pharmacological Research</i> , 2013 , 74, 87-93	10.2	36
143	Authors' response to Rahman and Fontes. <i>PharmaNutrition</i> , 2013 , 1, 101	2.9	
142	Lipidomics of hepatic lipogenesis inhibition by omega 3 fatty acids. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2013 , 88, 149-54	2.8	44
141	Moderate alcohol use and health: a consensus document. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 487-504	4.5	100
140	Toxicological evaluation of pure hydroxytyrosol. <i>Food and Chemical Toxicology</i> , 2013 , 55, 498-504	4.7	67
139	Diverse biological activities of dandelion. <i>Nutrition Reviews</i> , 2012 , 70, 534-47	6.4	94
138	Polyphenols and health: Moving beyond antioxidants. <i>Journal of Berry Research</i> , 2012 , 2, 63-71	2	129
137	Can experimental pharmacology be always applied to human nutrition?. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63 Suppl 1, 10-3	3.7	20
136	Extra-Virgin Olive Oil's Healthful Properties of its Phenolic Constituents 2012 , 223-248		
135	Olive oil phenolics: where do we stand? Where should we go?. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2017-9	4.3	28
134	Differential partitioning of antioxidants, including hydroxytyrosol, in human plasma and LDL: implications for their antioxidant activity in vivo. <i>Food Chemistry</i> , 2012 , 132, 499-501	8.5	9
133	Alcohol consumption and breast cancer risk. <i>JAMA - Journal of the American Medical Association</i> , 2012 , 307, 666; author reply 666	27.4	6
132	Argan oil improves surrogate markers of CVD in humans. <i>British Journal of Nutrition</i> , 2012 , 107, 1800-5	3.6	14
131	Molecular targets of omega 3 and conjugated linoleic Fatty acids - "micromanaging" cellular response. <i>Frontiers in Physiology</i> , 2012 , 3, 42	4.6	27
130	Chocolate and Health: A Brief Review of the Evidence 2012 , 63-75		2
129	Antioxidants to enhance fertility: role of eNOS and potential benefits. <i>Pharmacological Research</i> , 2011 , 64, 431-7	10.2	17

128	Oleaster oil positively modulates plasma lipids in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8667-9	5.7	14
127	Differential distribution of DHA-phospholipids in rat brain after feeding: A lipidomic approach. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2011 , 84, 7-11	2.8	36
126	Current issues on probiotics in human health. <i>Nutrafoods</i> , 2011 , 10, 9-15		1
125	Polyphenols and human health: a prospectus. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 524-46	11.5	241
124	Role of Polyunsaturated Omega-3 Fatty Acids and Micronutrient Intake on Atherosclerosis and Cardiovascular Disease 2011 , 166-175		0
123	Ascorbic acid in Charcot-Marie-Tooth disease type 1A (CMT-TRIAAL and CMT-TRAUK): a double-blind randomised trial. <i>Lancet Neurology, The</i> , 2011 , 10, 320-8	24.1	184
122	Nutritional support in the pharmacological treatment of metabolic syndrome. <i>European Journal of Pharmacology</i> , 2011 , 668 Suppl 1, S43-9	5.3	36
121	Polyphenol studies: time for a physiological tea party?. <i>British Journal of Nutrition</i> , 2011 , 106, 1321-2	3.6	3
120	Extra virgin olive oil's polyphenols: biological activities. <i>Current Pharmaceutical Design</i> , 2011 , 17, 786-804	3.3	169
119	Functional non-synonymous polymorphisms prediction methods: current approaches and future developments. <i>Current Medicinal Chemistry</i> , 2011 , 18, 5095-103	4.3	12
118	Polyphenols and cardiovascular disease: a critical summary of the evidence. <i>Mini-Reviews in Medicinal Chemistry</i> , 2011 , 11, 1186-90	3.2	37
117	Nutritional intervention helps pharmacology in the management of the metabolic syndrome. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2010 , 3, 203-207	1.3	1
116	Phytosterols and cardiovascular health. <i>Pharmacological Research</i> , 2010 , 61, 193-9	10.2	197
115	Olive oil and health: summary of the II international conference on olive oil and health consensus report, Ja� and C�doba (Spain) 2008. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010 , 20, 284-94	4.5	383
114	Nutritional intervention helps pharmacology in the management of the metabolic syndrome. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2010 , 3, 203-207	1.3	2
113	Polyunsaturated fatty acids and cardiovascular disease. <i>Cellular and Molecular Life Sciences</i> , 2009 , 66, 3277-88	10.3	39
112	Chocolate, lifestyle, and health. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 299-312	11.5	70
111	Docosahexaenoic acid down-regulates endothelial Nox 4 through a sPLA2 signalling pathway. <i>Biochemical and Biophysical Research Communications</i> , 2009 , 389, 516-22	3.4	41

110	Weight and plasma lipid control by decaffeinated green tea. <i>Pharmacological Research</i> , 2009 , 59, 351-4	10.2	42
109	Olive phenolics increase glutathione levels in healthy volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1793-6	5.7	58
108	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, 232-7	2.8	47
107	Lipoic acid significantly restores, in rats, the age-related decline in vasomotion. <i>British Journal of Pharmacology</i> , 2008 , 153, 1615-22	8.6	24
106	Limitations in study of sugar-sweetened beverages. <i>Journal of the American Dietetic Association</i> , 2008 , 108, 34-5; author reply 35		34
105	Polyunsaturated fatty acids as antioxidants. <i>Pharmacological Research</i> , 2008 , 57, 451-5	10.2	304
104	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, 1219-29	4.8	39
103	Olive-oil Phenolics and Health: Potential Biological Properties. <i>Natural Product Communications</i> , 2008 , 3, 1934578X0800301	0.9	2
102	Modulation of inflammation by nutritional interventions. <i>Current Atherosclerosis Reports</i> , 2008 , 10, 451-36		16
101	Mediterranean diet and cardioprotection: wild artichoke inhibits metalloproteinase 9. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 1147-52	5.9	8
100	Flavonoid characterization and in vitro antioxidant activity of <i>Aconitum anthora</i> L. (Ranunculaceae). <i>Phytochemistry</i> , 2008 , 69, 1220-6	4	58
99	Local Wild Foods in the Mediterranean Countries 2008 , 471-478		
98	Evolution of minor polar compounds and antioxidant capacity during storage of bottled extra virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1315-20	5.7	45
97	Nutritional strategies for healthy cardiovascular aging: focus on micronutrients. <i>Pharmacological Research</i> , 2007 , 55, 199-206	10.2	65
96	Hydroxytyrosol-rich olive mill wastewater extract protects brain cells in vitro and ex vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5043-9	5.7	134
95	Phenolic glycosides from <i>Foeniculum vulgare</i> fruit and evaluation of antioxidative activity. <i>Phytochemistry</i> , 2007 , 68, 1805-12	4	52
94	Antioxidants in the Mediterranean diets: An update. <i>World Review of Nutrition and Dietetics</i> , 2007 , 97, 162-179	0.2	11
93	Assessment of nutritional profiles: a novel system based on a comprehensive approach. <i>British Journal of Nutrition</i> , 2007 , 98, 1101-7	3.6	8

92	Thiol supplementation inhibits metalloproteinase activity independent of glutathione status. <i>Biochemical and Biophysical Research Communications</i> , 2007 , 363, 651-5	3.4	22
91	Protective effect of olive oil minor polar components against oxidative damage in rats treated with ferric-nitritotriacetate. <i>Food and Chemical Toxicology</i> , 2007 , 45, 2434-40	4.7	20
90	Postprandial anti-inflammatory and antioxidant effects of extra virgin olive oil. <i>Atherosclerosis</i> , 2007 , 190, 181-6	3.1	223
89	Local food and cardioprotection: the role of phytochemicals. <i>Forum of Nutrition</i> , 2006 , 59, 116-129		12
88	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		12
87	Lipid transport, dietary fats, and endogenous lipid synthesis: hypotheses on saturation and competition processes. <i>Nutrition and Health</i> , 2006 , 18, 127-32	2.1	10
86	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, 742-51	3.6	138
85	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , 2006 , 64, 20-30	6.4	72
84	Effect of a tomato-based drink on markers of inflammation, immunomodulation, and oxidative stress. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2563-6	5.7	123
83	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, 647-58	4	157
82	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]. <i>Pharmacological Research</i> , 2006 , 54, 436-41	10.2	42
81	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, 100-5	4.1	48
80	<i>Lepidium meyenii</i> (Maca) does not exert direct androgenic activities. <i>Journal of Ethnopharmacology</i> , 2006 , 104, 415-7	5	34
79	Antioxidant activity of wild plants collected in Valsesia, an alpine region of Northern Italy. <i>Phytotherapy Research</i> , 2006 , 20, 576-80	6.7	20
78	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , 2006 , 64, S20-S30	6.4	103
77	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	9.9	83
76	Understanding local Mediterranean diets: a multidisciplinary pharmacological and ethnobotanical approach. <i>Pharmacological Research</i> , 2005 , 52, 353-66	10.2	119
75	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, 941-7	5.7	111

74	International conference on the healthy effect of virgin olive oil. <i>European Journal of Clinical Investigation</i> , 2005 , 35, 421-4	4.6	217
73	Virgin Olive Oil Study (VOLOS): vasoprotective potential of extra virgin olive oil in mildly dyslipidemic patients. <i>European Journal of Nutrition</i> , 2005 , 44, 121-7	5.2	163
72	n-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, 327-33	5.2	19
71	Wild artichoke prevents the age-associated loss of vasomotor function. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 10291-6	5.7	22
70	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, 93-9	3.6	116
69	The intake of long chain omega 3 fatty acids through fish versus capsules results in greater increments of their plasma levels. <i>Oleagineux Corps Gras Lipides</i> , 2004 , 11, 116-117		2
68	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, 1350-8	5.2	89
67	Hypochlorous acid scavenging properties of local Mediterranean plant foods. <i>Lipids</i> , 2004 , 39, 1239-47	1.6	22
66	Vasomodulating potential of mediterranean wild plant extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5021-6	5.7	24
65	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	10.2	24
64	Synthesis of long-chain polyunsaturated fatty acids is inhibited in vivo in hypercholesterolemic rabbits and in vitro by oxysterols. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2004 , 71, 79-86	2.8	10
63	The role of antioxidants in the mediterranean diets: focus on cancer. <i>European Journal of Cancer Prevention</i> , 2004 , 13, 337-43	2	81
62	Preface [Hot Topic: The Roller Coaster of Antioxidant Therapy (Guest Editor: Francesco Visioli)]. <i>Current Medicinal Chemistry</i> , 2004 , 11, 1-3	4.3	
61	Olive oil and red wine antioxidant polyphenols inhibit endothelial activation: antiatherogenic properties of Mediterranean diet phytochemicals. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , 2003 , 23, 622-9	9.4	504
60	Hydroxytyrosol excretion differs between rats and humans and depends on the vehicle of administration. <i>Journal of Nutrition</i> , 2003 , 133, 2612-5	4.1	116
59	Dietary intake of fish vs. formulations leads to higher plasma concentrations of n-3 fatty acids. <i>Lipids</i> , 2003 , 38, 415-8	1.6	112
58	Protective activity of tomato products on in vivo markers of lipid oxidation. <i>European Journal of Nutrition</i> , 2003 , 42, 201-6	5.2	123
57	In vitro cytotoxicity to human cells in culture of some phenolics from olive oil. <i>Il Farmaco</i> , 2003 , 58, 403-7		62

56	Induction of adipose differentiation related protein and neutral lipid droplet accumulation in keratinocytes by skin irritants. <i>Journal of Investigative Dermatology</i> , 2003 , 121, 337-44	4.3	24
55	Antioxidant activity of galloyl quinic derivatives isolated from <i>P. lentiscus</i> leaves. <i>Free Radical Research</i> , 2003 , 37, 405-12	4	110
54	Alpha-linolenic acid and cardiovascular disease. <i>American Journal of Clinical Nutrition</i> , 2002 , 75, 1121; author reply 1121-2	7	1
53	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	7	61
52	Biological activities and metabolic fate of olive oil phenols. <i>European Journal of Lipid Science and Technology</i> , 2002 , 104, 677-684	3	62
51	Antioxidant and other biological activities of phenols from olives and olive oil. <i>Medicinal Research Reviews</i> , 2002 , 22, 65-75	14.4	531
50	Mitochondrial decay in the aging rat heart: evidence for improvement by dietary supplementation with acetyl-L-carnitine and/or lipoic acid. <i>Annals of the New York Academy of Sciences</i> , 2002 , 959, 491-507	6.5	115
49	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, 223-7	5.9	35
48	Vitamin C matters: increased oxidative stress in cultured human aortic endothelial cells without supplemental ascorbic acid. <i>FASEB Journal</i> , 2002 , 16, 1102-4	0.9	70
47	Biological properties of olive oil phytochemicals. <i>Critical Reviews in Food Science and Nutrition</i> , 2002 , 42, 209-21	11.5	258
46	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, 435-9	10.2	58
45	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	7	18
44	The role of antioxidants in the Mediterranean diet. <i>Lipids</i> , 2001 , 36 Suppl, S49-52	1.6	78
43	Antiatherogenic components of olive oil. <i>Current Atherosclerosis Reports</i> , 2001 , 3, 64-7	6	79
42	Effects of vitamin E on the endothelium: equivocal? Alpha-tocopherol and endothelial dysfunction. <i>Cardiovascular Research</i> , 2001 , 51, 198-201	9.9	16
41	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, 301-5	4	98
40	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, 2532-8	5.7	180
39	Urinary excretion of olive oil phenols and their metabolites in humans. <i>Metabolism: Clinical and Experimental</i> , 2001 , 50, 1426-8	12.7	115

38	Neonatal salt intake and blood pressure. <i>Lancet, The</i> , 2001 , 357, 1881	40	1
37	Antioxidant properties of Mediterranean diet. <i>International Journal for Vitamin and Nutrition Research</i> , 2001 , 71, 185-8	1.7	11
36	Antioxidants in Mediterranean diets. <i>World Review of Nutrition and Dietetics</i> , 2000 , 87, 43-55	0.2	17
35	Fatty diets are unhealthy--even those based on monounsaturates. <i>American Journal of Clinical Nutrition</i> , 2000 , 72, 853-6	7	26
34	Olive phenol hydroxytyrosol prevents passive smoking-induced oxidative stress. <i>Circulation</i> , 2000 , 102, 2169-71	16.7	150
33	Diet and prevention of coronary heart disease: the potential role of phytochemicals. <i>Cardiovascular Research</i> , 2000 , 47, 419-25	9.9	132
32	The kinetics of copper-induced LDL oxidation depend upon its lipid composition and antioxidant content. <i>Biochemical and Biophysical Research Communications</i> , 2000 , 268, 818-22	3.4	16
31	Olive oils rich in natural catecholic phenols decrease isoprostane excretion in humans. <i>Biochemical and Biophysical Research Communications</i> , 2000 , 278, 797-9	3.4	141
30	Olive oil phenolics are dose-dependently absorbed in humans. <i>FEBS Letters</i> , 2000 , 468, 159-60	3.8	275
29	In vitro differentiation of human monocytes to macrophages results in depletion of antioxidants and increase in n-3 fatty acids levels. <i>FEBS Letters</i> , 2000 , 471, 75-7	3.8	6
28	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, 571-6	10.2	62
27	Enzymatic assay for the determination of olive oil polyphenol content: assay conditions and validation of the method. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 297-301	5.7	44
26	Antioxidant and other activities of phenolics in olives/olive oil, typical components of the Mediterranean diet. <i>Lipids</i> , 1999 , 34 Suppl, S23-6	1.6	58
25	Free radical-scavenging actions of olive oil phenolics. <i>Lipids</i> , 1999 , 34 Suppl, S315	1.6	8
24	The blood perfused isolated heart: characterization of the model. <i>Basic Research in Cardiology</i> , 1999 , 94, 215-22	11.8	16
23	Antioxidant and other biological activities of olive mill waste waters. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3397-401	5.7	196
22	Tumour necrosis factor as a potential target for the treatment of congestive heart failure. <i>Pharmacological Research</i> , 1999 , 40, 91	10.2	1
21	The effect of minor constituents of olive oil on cardiovascular disease: new findings. <i>Nutrition Reviews</i> , 1998 , 56, 142-7	6.4	145

20	Ethanol enhances cholesterol synthesis and secretion in human hepatomal cells. <i>Alcohol</i> , 1998 , 15, 299-303	3.7	9
19	Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages. <i>Life Sciences</i> , 1998 , 62, 541-6	6.8	202
18	S-adenosyl-L-methionine: role in phosphatidylcholine synthesis and in vitro effects on the ethanol-induced alterations of lipid metabolism. <i>Pharmacological Research</i> , 1998 , 37, 203-6	10.2	3
17	Oxidation of individual fatty acids yields different profiles of oxidation markers. <i>Biochemical and Biophysical Research Communications</i> , 1998 , 245, 487-9	3.4	39
16	Free radical-scavenging properties of olive oil polyphenols. <i>Biochemical and Biophysical Research Communications</i> , 1998 , 247, 60-4	3.4	583
15	Olive Oil Phenols and Their Potential Effects on Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4292-4296	5.7	330
14	4.P.191 Cardioprotective properties of olive oil-derived polyphenols. <i>Atherosclerosis</i> , 1997 , 134, 336	3.1	3
13	Manipulation of the fate of long chain polyunsaturated fatty acids in cultured cells. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 1997 , 57, 23-6	2.8	2
12	Evaluation of antioxidant capacity by chemiluminescence. <i>Analytical Biochemistry</i> , 1997 , 249, 244-6	3.1	15
11	The Seizing Brain 1997 , 257-276		
10	Natural Antioxidants from the Diet and Protection from Coronary Heart Disease. <i>Medical Science Symposia Series</i> , 1996 , 57-67		
9	Formation of F2-isoprostanes in oxidized low density lipoprotein: inhibitory effect of hydroxytyrosol. <i>Pharmacological Research</i> , 1995 , 31, 275-9	10.2	67
8	Low density lipoprotein oxidation is inhibited in vitro by olive oil constituents. <i>Atherosclerosis</i> , 1995 , 117, 25-32	3.1	346
7	Daily electroconvulsive shock treatment alters the inositol lipid system response in the rat hippocampus. <i>Neurochemical Research</i> , 1994 , 19, 705-8	4.6	8
6	Membrane lipid degradation is related to interictal cortical activity in a series of seizures. <i>Metabolic Brain Disease</i> , 1994 , 9, 161-70	3.9	28
5	Oleuropein protects low density lipoprotein from oxidation. <i>Life Sciences</i> , 1994 , 55, 1965-71	6.8	141
4	Natural antioxidants, with special reference to those in olive oil, and cell protection. <i>European Journal of Pharmaceutical Sciences</i> , 1994 , 2, 67-68	5.1	15
3	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, 1835-42	6	20

2 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. *Developmental Brain Research*, **1991**, 63, 221-7 20

1 COVID-19 and depressive symptoms in students before and during lockdown 8