## Marisa Porrini

List of Publications by Year in descending order

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MADISA DODDINI

#	Article	IF	CITATIONS
1	Six-Week Consumption of a Wild Blueberry Powder Drink Increases Bifidobacteria in the Human Gut. Journal of Agricultural and Food Chemistry, 2011, 59, 12815-12820.	2.4	249
2	Systematic Review on Polyphenol Intake and Health Outcomes: Is there Sufficient Evidence to Define a Health-Promoting Polyphenol-Rich Dietary Pattern?. Nutrients, 2019, 11, 1355.	1.7	235
3	Effect of Different Cooking Methods on Color, Phytochemical Concentration, and Antioxidant Capacity of Raw and Frozen Brassica Vegetables. Journal of Agricultural and Food Chemistry, 2010, 58, 4310-4321.	2.4	229
4	Effect of a wild blueberry (Vaccinium angustifolium) drink intervention on markers of oxidative stress, inflammation and endothelial function in humans with cardiovascular risk factors. European Journal of Nutrition, 2013, 52, 949-961.	1.8	213
5	Does tomato consumption effectively increase the resistance of lymphocyte DNA to oxidative damage?. American Journal of Clinical Nutrition, 1999, 69, 712-718.	2.2	207
6	Lymphocyte Lycopene Concentration and DNA Protection from Oxidative Damage Is Increased in Women after a Short Period of Tomato Consumption. Journal of Nutrition, 2000, 130, 189-192.	1.3	173
7	Mutation of SOD1 in ALS: a gain of a loss of function. Human Molecular Genetics, 2007, 16, 1604-1618.	1.4	166
8	Absorption of lycopene from single or daily portions of raw and processed tomato. British Journal of Nutrition, 1998, 80, 353-361.	1.2	161
9	Variation in the measurement of DNA damage by comet assay measured by the ECVAGÂ inter-laboratory validation trial. Mutagenesis, 2010, 25, 113-123.	1.0	155
10	Effect of a Tomato-Based Drink on Markers of Inflammation, Immunomodulation, and Oxidative Stress. Journal of Agricultural and Food Chemistry, 2006, 54, 2563-2566.	2.4	148
11	Physical state of meal affects gastric emptying, cholecystokinin release and satiety. British Journal of Nutrition, 1998, 80, 521-527.	1.2	139
12	Protective activity of tomato products on in vivo markers of lipid oxidation. European Journal of Nutrition, 2003, 42, 201-206.	1.8	139
13	The influence of thermic effect of food on satiety. European Journal of Clinical Nutrition, 1998, 52, 482-488.	1.3	137
14	Gastric emptying of a solid meal is accelerated by the removal of dietary fibre naturally present in food Gut, 1995, 36, 825-830.	6.1	136
15	Effects of Blood Orange Juice Intake on Antioxidant Bioavailability and on Different Markers Related to Oxidative Stress. Journal of Agricultural and Food Chemistry, 2005, 53, 941-947.	2.4	131
16	Daily intake of a formulated tomato drink affects carotenoid plasma and lymphocyte concentrations and improves cellular antioxidant protection. British Journal of Nutrition, 2005, 93, 93-99.	1.2	130
17	In vitro starch digestibility and in vivo glucose response of gluten?free foods and their gluten counterparts. European Journal of Nutrition, 2004, 43, 198-204.	1.8	129
18	Blood orange juice inhibits fat accumulation in mice. International Journal of Obesity, 2010, 34, 578-588.	1.6	128

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19	Absorption of lycopene from single or daily portions of raw and processed tomato. British Journal of Nutrition, 1998, 80, 353-361.	1.2	125
20	Weight, Protein, Fat, and Timing of Preloads Affect Food Intake. Physiology and Behavior, 1997, 62, 563-570.	1.0	124
21	Coffee Consumption and Oxidative Stress: A Review of Human Intervention Studies. Molecules, 2016, 21, 979.	1.7	117
22	From carotenoid intake to carotenoid blood and tissue concentrations – implications for dietary intake recommendations. Nutrition Reviews, 2021, 79, 544-573.	2.6	113
23	Effect of vegetarian soy diet on hyperlipidaemia in nephrotic syndrome. Lancet, The, 1992, 339, 1131-1134.	6.3	104
24	Lycopene and vitamin C concentrations increase in plasma and lymphocytes after tomato intake. Effects on cellular antioxidant protection. European Journal of Clinical Nutrition, 2004, 58, 1350-1358.	1.3	102
25	Factors influencing the bioavailability of antioxidants in foods: A critical appraisal. Nutrition, Metabolism and Cardiovascular Diseases, 2008, 18, 647-650.	1.1	102
26	Polyphenols and Intestinal Permeability: Rationale and Future Perspectives. Journal of Agricultural and Food Chemistry, 2020, 68, 1816-1829.	2.4	101
27	Differential Modulation of Human Intestinal Bifidobacterium Populations after Consumption of a Wild Blueberry (Vaccinium angustifolium) Drink. Journal of Agricultural and Food Chemistry, 2013, 61, 8134-8140.	2.4	100
28	An ECVAG trial on assessment of oxidative damage to DNA measured by the comet assay. Mutagenesis, 2010, 25, 125-132.	1.0	99
29	Dietary Anthocyanins as Nutritional Therapy for Nonalcoholic Fatty Liver Disease. Oxidative Medicine and Cellular Longevity, 2013, 2013, 1-8.	1.9	98
30	Evaluation of Satiety Sensations and Food Intake After Different Preloads. Appetite, 1995, 25, 17-30.	1.8	95
31	Development and Validation of a Food Frequency Questionnaire for the Assessment of Dietary Total Antioxidant Capacity ,2. Journal of Nutrition, 2007, 137, 93-98.	1.3	88
32	Orange juice vs vitamin C: effect on hydrogen peroxide-induced DNA damage in mononuclear blood cells. British Journal of Nutrition, 2007, 97, 639-643.	1.2	85
33	A single portion of blueberry (Vaccinium corymbosum L) improves protection against DNA damage but not vascular function in healthy male volunteers. Nutrition Research, 2013, 33, 220-227.	1.3	85
34	A Systematic Review of Worldwide Consumption of Ultra-Processed Foods: Findings and Criticisms. Nutrients, 2021, 13, 2778.	1.7	85
35	Anthocyanin Absorption, Metabolism, and Distribution from a Wild Blueberry-Enriched Diet (Vaccinium angustifolium) Is Affected by Diet Duration in the Spragueâ^'Dawley Rat. Journal of Agricultural and Food Chemistry, 2010, 58, 2491-2497.	2.4	84
36	Inter-laboratory variation in DNA damage using a standard comet assay protocol. Mutagenesis, 2012, 27, 665-672.	1.0	79

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37	An ECVAG inter-laboratory validation study of the comet assay: inter-laboratory and intra-laboratory variations of DNA strand breaks and FPG-sensitive sites in human mononuclear cells. Mutagenesis, 2013, 28, 279-286.	1.0	78
38	Effect on appetite control of minor cereal and pseudocereal products. British Journal of Nutrition, 2005, 94, 850-858.	1.2	77
39	Berries and oxidative stress markers: an overview of human intervention studies. Food and Function, 2015, 6, 2890-2917.	2.1	70
40	Spinach and tomato consumption increases lymphocyte DNA resistance to oxidative stress but this is not related to cell carotenoid concentrations. European Journal of Nutrition, 2002, 41, 95-100.	1.8	68
41	Tomato consumption does not affect the total antioxidant capacity of plasma. Nutrition, 2000, 16, 268-271.	1.1	66
42	DNA damage and repair activity after broccoli intake in young healthy smokers. Mutagenesis, 2010, 25, 595-602.	1.0	62
43	Mechanistic aspects of carotenoid health benefits – where are we now?. Nutrition Research Reviews, 2021, 34, 276-302.	2.1	61
44	What Are Typical Lycopene Intakes?. Journal of Nutrition, 2005, 135, 2042S-2045S.	1.3	60
45	A polyphenol-rich dietary pattern improves intestinal permeability, evaluated as serum zonulin levels, in older subjects: The MaPLE randomised controlled trial. Clinical Nutrition, 2021, 40, 3006-3018.	2.3	59
46	Effect of Broccoli Intake on Markers Related to Oxidative Stress and Cancer Risk in Healthy Smokers and Nonsmokers. Nutrition and Cancer, 2009, 61, 232-237.	0.9	57
47	Flavanone plasma pharmacokinetics from blood orange juice in human subjects. British Journal of Nutrition, 2007, 98, 165-172.	1.2	55
48	Liquid chromatography/electrospray ionization mass spectrometric characterization of flavonol glycosides in tomato extracts and human plasma. Rapid Communications in Mass Spectrometry, 1999, 13, 924-931.	0.7	54
49	Biochemical validation of a self-administered semi-quantitative food-frequency questionnaire. British Journal of Nutrition, 1995, 74, 323-333.	1.2	53
50	Non-pharmacological control of plasma cholesterol levels. Nutrition, Metabolism and Cardiovascular Diseases, 2008, 18, S1-S16.	1.1	52
51	DNA repair phenotype and dietary antioxidant supplementation. British Journal of Nutrition, 2008, 99, 1018-1024.	1.2	51
52	A self-administered semiquantitative food-frequency questionnaire with optical reading and its concurrent validation. European Journal of Epidemiology, 1995, 11, 163-170.	2.5	49
53	Determination of carotenoids in vegetable foods and plasma. International Journal for Vitamin and Nutrition Research, 1997, 67, 47-54.	0.6	48
54	Snacking in nutrition and health. International Journal of Food Sciences and Nutrition, 2019, 70, 909-923.	1.3	44

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55	A Review of Registered Clinical Trials on Dietary (Poly)Phenols: Past Efforts and Possible Future Directions. Foods, 2020, 9, 1606.	1.9	44
56	Effect of a Tomato Drink Intervention on Insulin-Like Growth Factor (IGF)-1 Serum Levels in Healthy Subjects. Nutrition and Cancer, 2006, 55, 157-162.	0.9	40
57	Effect of a polyphenol-rich dietary pattern on intestinal permeability and gut and blood microbiomics in older subjects: study protocol of the MaPLE randomised controlled trial. BMC Geriatrics, 2020, 20, 77.	1.1	39
58	Blanching Improves Anthocyanin Absorption from Highbush Blueberry (Vaccinium corymbosum L.) Purée in Healthy Human Volunteers: A Pilot Study. Journal of Agricultural and Food Chemistry, 2012, 60, 9298-9304.	2.4	38
59	DNA-repair measurements by use of the modified comet assay: An inter-laboratory comparison within the European Comet Assay Validation Group (ECVAG). Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2013, 757, 60-67.	0.9	37
60	Different effects of anthocyanins and phenolic acids from wild blueberry ( <i>Vaccinium) Tj ETQq0 0 0 rgBT /Over environment. Molecular Nutrition and Food Research, 2016, 60, 2355-2366.</i>	lock 10 Tf 1.5	50 547 Td (a 37
61	Overview of Human Intervention Studies Evaluating the Impact of the Mediterranean Diet on Markers of DNA Damage. Nutrients, 2019, 11, 391.	1.7	36
62	A single serving of blueberry (V. corymbosum) modulates peripheral arterial dysfunction induced by acute cigarette smoking in young volunteers: a randomized-controlled trial. Food and Function, 2014, 5, 3107-3116.	2.1	35
63	Comparison of DNA damage by the comet assay in fresh versus cryopreserved peripheral blood mononuclear cells obtained following dietary intervention. Mutagenesis, 2015, 30, 29-35.	1.0	35
64	A serving of blueberry (V. corymbosum) acutely improves peripheral arterial dysfunction in young smokers and non-smokers: two randomized, controlled, crossover pilot studies. Food and Function, 2017, 8, 4108-4117.	2.1	34
65	An Italian-Mediterranean Dietary Pattern Developed Based on the EAT-Lancet Reference Diet (EAT-IT): A Nutritional Evaluation. Foods, 2021, 10, 558.	1.9	33
66	Effects of physical and chemical characteristics of food on specific and general satiety. Physiology and Behavior, 1995, 57, 461-468.	1.0	32
67	The physical state of a meal affects hormone release and postprandial thermogenesis. British Journal of Nutrition, 2000, 83, 623-628.	1.2	32
68	The Central Role of Iron in Human Nutrition: From Folk to Contemporary Medicine. Nutrients, 2020, 12, 1761.	1.7	32
69	Absorption of bioactive compounds from steamed broccoli and their effect on plasma glutathione S-transferase activity. International Journal of Food Sciences and Nutrition, 2009, 60, 56-71.	1.3	31
70	Effects of Dietary Fibers on Short-Chain Fatty Acids and Gut Microbiota Composition in Healthy Adults: A Systematic Review. Nutrients, 2022, 14, 2559.	1.7	31
71	Variation of DNA damage levels in peripheral blood mononuclear cells isolated in different laboratories. Mutagenesis, 2014, 29, 241-249.	1.0	30
72	Comparison of Lutein Bioavailability from Vegetables and Supplement. International Journal for Vitamin and Nutrition Research, 2003, 73, 201-205.	0.6	28

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73	Bioavailability of carotenoids from spinach and tomatoes. Nutrition, Metabolism and Cardiovascular Diseases, 2004, 14, 150-156.	1.1	28
74	Role of polyphenols and polyphenol-rich foods in the modulation of PON1 activity and expression. Journal of Nutritional Biochemistry, 2017, 48, 1-8.	1.9	28
75	Anthocyanins and metabolites resolve TNF-α-mediated production of E-selectin and adhesion of monocytes to endothelial cells. Chemico-Biological Interactions, 2019, 300, 49-55.	1.7	28
76	Principles of Sustainable Healthy Diets in Worldwide Dietary Guidelines: Efforts So Far and Future Perspectives. Nutrients, 2021, 13, 1827.	1.7	27
77	Gastric emptying of solids is markedly delayed when meals are fried. Digestive Diseases and Sciences, 1994, 39, 2288-2294.	1.1	26
78	Food intake after amygdaloid lesion in rats. Nutrition Research, 1995, 15, 565-570.	1.3	25
79	Eight-week hempseed oil intervention improves the fatty acid composition of erythrocyte phospholipids and the omega-3 index, but does not affect the lipid profile in children and adolescents with primary hyperlipidemia. Food Research International, 2019, 119, 469-476.	2.9	25
80	Anthocyanins and phenolic acids from a wild blueberry (Vaccinium angustifolium) powder counteract lipid accumulation in THP-1-derived macrophages. European Journal of Nutrition, 2016, 55, 171-182.	1.8	24
81	Effect of short-term hazelnut consumption on DNA damage and oxidized LDL in children and adolescents with primary hyperlipidemia: a randomized controlled trial. Journal of Nutritional Biochemistry, 2018, 57, 206-211.	1.9	24
82	Improvement of lymphocyte resistance against H2O2-induced DNA damage in Sprague–Dawley rats after eight weeks of a wild blueberry (Vaccinium angustifolium)-enriched diet. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2010, 703, 158-162.	0.9	23
83	The comet assay for the evaluation of cell resistance to oxidative stress. Nutrition Research, 1999, 19, 325-333.	1.3	22
84	Immunochemical and Molecular Properties of Proteins in Chenopodium quinoa. Cereal Chemistry, 2004, 81, 275-277.	1.1	21
85	Effect of hazelnut on serum lipid profile and fatty acid composition of erythrocyte phospholipids in children and adolescents with primary hyperlipidemia: A randomized controlled trial. Clinical Nutrition, 2018, 37, 1193-1201.	2.3	21
86	An Overview of Registered Clinical Trials on Glucosinolates and Human Health: The Current Situation. Frontiers in Nutrition, 2021, 8, 730906.	1.6	21
87	Influence of long-term feeding of different purified dietary fibers on the volatile fatty acid (VFA) profile, pH and fiber-degrading activity of the cecal contents in rats. Nutrition Research, 1989, 9, 761-772.	1.3	20
88	Glycosylated flavonoids from tomato puree are bioavailable in humans. Nutrition Research, 2005, 25, 717-726.	1.3	20
89	The temporal effect of a wild blueberry (Vaccinium angustifolium)-enriched diet on vasomotor tone in the Sprague-Dawley rat. Nutrition, Metabolism and Cardiovascular Diseases, 2012, 22, 127-132.	1.1	19
90	Oral Supplementation with Sucrosomial Ferric Pyrophosphate Plus L-Ascorbic Acid to Ameliorate the Martial Status: A Randomized Controlled Trial. Nutrients, 2020, 12, 386.	1.7	19

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91	A consensus document on the role of breakfast in the attainment and maintenance of health and wellness. Acta Biomedica, 2009, 80, 166-71.	0.2	19
92	Effect of fiber and protein-enriched pasta formulations on satiety-related sensations and afternoon snacking in Italian healthy female subjects. Physiology and Behavior, 2018, 185, 61-69.	1.0	18
93	What Is the Current Direction of the Research on Carotenoids and Human Health? An Overview of Registered Clinical Trials. Nutrients, 2022, 14, 1191.	1.7	18
94	Role of berries in vascular function: a systematic review of human intervention studies. Nutrition Reviews, 2020, 78, 189-206.	2.6	17
95	Modulation of Adhesion Process, E-Selectin and VEGF Production by Anthocyanins and Their Metabolites in an In Vitro Model of Atherosclerosis. Nutrients, 2020, 12, 655.	1.7	17
96	Lycopene absorption in humans after the intake of two different single-dose lycopene formulations. Pharmacological Research, 2010, 62, 318-321.	3.1	16
97	Modulation of plasma antioxidant levels, glutathione <i>S</i> -transferase activity and DNA damage in smokers following a single portion of broccoli: a pilot study. Journal of the Science of Food and Agriculture, 2014, 94, 522-528.	1.7	16
98	Effect of 10-day broccoli consumption on inflammatory status of young healthy smokers. International Journal of Food Sciences and Nutrition, 2014, 65, 106-111.	1.3	15
99	Ergogenic Aids and Supplements. Frontiers of Hormone Research, 2016, 47, 128-152.	1.0	15
100	A single blueberry ( <i>Vaccinium corymbosum</i> ) portion does not affect markers of antioxidant defence and oxidative stress in healthy volunteers following cigarette smoking. Mutagenesis, 2016, 31, 215-224.	1.0	13
101	Relation between diet composition and coronary heart disease risk factors Journal of Epidemiology and Community Health, 1991, 45, 148-151.	2.0	11
102	Vitamin a and Retinol Binding Protein in Chronic Renal Insufficiency. International Journal of Artificial Organs, 1988, 11, 403-404.	0.7	10
103	Benefits of breakfast meals and pattern of consumption on satiety-related sensations in women. International Journal of Food Sciences and Nutrition, 2015, 66, 837-844.	1.3	10
104	A Call to Action: Now Is the Time to Screen Elderly and Treat Osteosarcopenia, a Position Paper of the Italian College of Academic Nutritionists MED/49 (ICAN-49). Nutrients, 2020, 12, 2662.	1.7	10
105	Impact of 12-month cryopreservation on endogenous DNA damage in whole blood and isolated mononuclear cells evaluated by the comet assay. Scientific Reports, 2021, 11, 363.	1.6	10
106	Estimated Intakes of Nutrients and Polyphenols in Participants Completing the MaPLE Randomised Controlled Trial and Its Relevance for the Future Development of Dietary Guidelines for the Older Subjects. Nutrients, 2020, 12, 2458.	1.7	9
107	Effects of Durum Wheat Dietary Selenium on Glutathione Peroxidase Activity and Se Content in Long-Term-Fed Rats. Annals of Nutrition and Metabolism, 1989, 33, 22-30.	1.0	8
108	Vitamin D Counteracts Lipid Accumulation, Augments Free Fatty Acid-Induced ABCA1 and CPT-1A Expression While Reducing CD36 and C/EBPÎ <sup>2</sup> Protein Levels in Monocyte-Derived Macrophages. Biomedicines, 2022, 10, 775.	1.4	8

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109	Plant-Based Foods and Vascular Function: A Systematic Review of Dietary Intervention Trials in Older Subjects and Hypothesized Mechanisms of Action. Nutrients, 2022, 14, 2615.	1.7	8
110	High-calorie fibre-rich breakfast: its effect on satiety. Journal of Human Nutrition and Dietetics, 1993, 6, 245-252.	1.3	7
111	A mix of chlorogenic and caffeic acid reduces C/EBPß and PPAR-γ1 levels and counteracts lipid accumulation in macrophages. European Journal of Nutrition, 2022, 61, 1003-1014.	1.8	7
112	Vitamin A, E and C nutriture of elderly people in North Italy. International Journal for Vitamin and Nutrition Research, 1987, 57, 349-55.	0.6	7
113	Perioperative Anesthesia and Acute Smell Alterations in Spine Surgery: A "Sniffing Impairment― Influencing Refeeding?. Frontiers in Surgery, 2022, 9, 785676.	0.6	7
114	Prediction of Long-Term Recovery From Disability Using Hemoglobin-Based Models: Results From a Cohort of 1,392 Patients Undergoing Spine Surgery. Frontiers in Surgery, 2022, 9, 850342.	0.6	6
115	Availability of Selenium in Dough and Biscuit in Comparison to Wheat Meal. Annals of Nutrition and Metabolism, 1990, 34, 343-349.	1.0	5
116	Functional Foods: From Theory to Practice. International Journal for Vitamin and Nutrition Research, 2008, 78, 261-268.	0.6	5
117	Satiating Properties of Meat-Preparations: Role of Protein Content and Energy Density. Journal of the American College of Nutrition, 2008, 27, 244-252.	1.1	5
118	Acute cigarette smoking impairs microvascular function in young moderate smokers: A potential model for studying vasoactive properties of food bioactives. PharmaNutrition, 2014, 2, 1-7.	0.8	5
119	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. Nutrients, 2021, 13, 2399.	1.7	5
120	Breakfast Cereals Carrying Fibre-Related Claims: Do They Have a Better Nutritional Composition Than Those without Such Claims? Results from the Food Labelling of Italian Products (FLIP) Study. Foods, 2021, 10, 2225.	1.9	5
121	Chemical composition of Italian cooked dishes. International Journal for Vitamin and Nutrition Research, 1986, 56, 263-8.	0.6	5
122	Association between Food Intake, Clinical and Metabolic Markers and DNA Damage in Older Subjects. Antioxidants, 2021, 10, 730.	2.2	4
123	Tomatoes and Health Promotion. Modern Nutrition, 2000, , .	0.1	4
124	Sweet taste reactivity and satiety. Nutrition Research, 1997, 17, 1417-1425.	1.3	3
125	Intra―and interday repeatability of peripheral arterial function: suitability and potential limitations. Microcirculation, 2016, 23, 503-511.	1.0	3
126	Research interactions between academia and food companies: how to improve transparency and credibility of an inevitable liaison. European Journal of Nutrition, 2018, 57, 1269-1273.	1.8	3

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127	Nutritional status of non institutionalized elderly people in north Italy. International Journal for Vitamin and Nutrition Research, 1987, 57, 203-16.	0.6	3
128	Water- and Fat-Soluble Vitamin Status in Chronic Renal Insufficiency Patients1. Contributions To Nephrology, 1992, 98, 89-97.	1.1	1
129	Food flavourings with natural and nature-identical products: Acceptability and nutritional significance. Flavour and Fragrance Journal, 1993, 8, 91-95.	1.2	1
130	Role of caffeic and chlorogenic acid in the modulation of cellular fatty acid uptake. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
131	Dlet and Health From reGistered Trials on ClinicalTrials.gov: The DIGIT Study. Frontiers in Nutrition, 2022, 9, 870776.	1.6	1
132	Cobalamin status is negatively correlated with vascular endothelial-cadherin in vegetarian and vegan women with vitamin B12 deficiency. Nutrition Research, 2022, 105, 126-137.	1.3	1
133	Vitamin E in Plasma of Patients with Chronic Renal Insufficiency. Nephron, 1989, 53, 387-388.	0.9	Ο
134	PO-85 Effects of an anthocyanin (delphinidin-3-glucoside) from wild blueberries on the proangiogenic and prothrombotic properties of endothelial cells. Thrombosis Research, 2010, 125, S189.	0.8	0
135	Contribution of diet to the aggregate exposure to tebuconazole in vineyards. Toxicology Letters, 2012, 211, S172.	0.4	0
136	Hazelnut-enriched diet improves lipid profile, fatty acid composition of erythrocytes membrane and markers of oxidative stress in children with primary dyslipidemia: A randomized control trial. Atherosclerosis, 2016, 252, e91-e92.	0.4	0
137	New Trends in Functional Food. International Journal for Vitamin and Nutrition Research, 2008, 078, 0252-0252.	0.6	0
138	Wild Blueberries (V. angustifolium) Protect Lymphocytes against DNA Damage in Sprague Dawley Rats. FASEB Journal, 2009, 23, 717.3.	0.2	0