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Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans

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75	No evidence for modulation of endothelial nitric oxide synthase by the olive oil polyphenol hydroxytyrosol in human endothelial cells. <i>Atherosclerosis</i> , <b>2007</b> , 195, e58-64	3.1	29
74	Hydroxytyrosol-rich olive mill wastewater extract protects brain cells in vitro and ex vivo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5043-9	5.7	134
73	Olive oil and oxidative stress. <i>Molecular Nutrition and Food Research</i> , <b>2007</b> , 51, 1215-24	5.9	84
72	Anti-inflammatory effect of virgin olive oil in stable coronary disease patients: a randomized, crossover, controlled trial. <i>European Journal of Clinical Nutrition</i> , <b>2008</b> , 62, 570-4	5.2	129
71	Nutritional benefit of olive oil: the biological effects of hydroxytyrosol and its arylating quinone adducts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8774-86	5.7	56
70	Bioactivity and structure of biophenols as mediators of chronic diseases. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 929-66	11.5	25
69	Olive Oil. <b>2009</b> , 33-72		14
68	Dry olive leaf extract ameliorates experimental autoimmune encephalomyelitis. <i>Clinical Nutrition</i> , <b>2009</b> , 28, 346-50	5.9	25
67	Gingival vascular damage in atherosclerotic rabbits: hydroxytyrosol and squalene benefits. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 2327-31	4.7	27
66	Olive oil and cardiovascular health. <i>Journal of Cardiovascular Pharmacology</i> , <b>2009</b> , 54, 477-82	3.1	117
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61	Hydroxytyrosol: from laboratory investigations to future clinical trials. <i>Nutrition Reviews</i> , <b>2010</b> , 68, 191	-20.6	224
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