Olive oil and health: Summary of the II international co consensus report, JaÃ©n and CÃ³rdoba (Spain) 2008

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Citation Report

#	Article	IF	Citations
1	Î±-Lactalbumin Forms with Oleic Acid a High Molecular Weight Complex Displaying Cytotoxic Activity. Biochemistry, 2010, 49, 8658-8667.	1.2	57
2	Dietary Monounsaturated Fatty Acids Appear Not to Provide Cardioprotection. Current Atherosclerosis Reports, 2010, 12, 391-396.	2.0	56
3	Is the Beneficial Antioxidant Effect of Olive Oil Mediated by Interaction of its Phenolic Constituents and Iron?. Archives of Medical Research, 2010, 41, 295-296.	1.5	10
4	Dietary Unsaturated Fatty Acids and Risk of Mild Cognitive Impairment. Journal of Alzheimer's Disease, 2010, 21, 867-870.	1.2	12
5	Dietary olive oil effect on antioxidant status and fatty acid profile in the erythrocyte of 2,4-D-exposed rats. Lipids in Health and Disease, 2010, 9, 89.	1.2	19
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8	Mediterranean Diet and Metabolic Syndrome in an Urban Population. Nutrition in Clinical Practice, 2011, 26, 598-606.	1.1	23
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