

CITATION REPORT

List of articles citing

Olive oil and health: summary of the II international conference on olive oil and health consensus report, Jan and Crdoba (Spain) 2008

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Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 284-94.

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#	Paper	IF	Citations
412	β-Lactalbumin forms with oleic acid a high molecular weight complex displaying cytotoxic activity. 2010 , 49, 8658-67		51
411	Dietary monounsaturated fatty acids appear not to provide cardioprotection. 2010 , 12, 391-6		46
410	Is the beneficial antioxidant effect of olive oil mediated by interaction of its phenolic constituents and iron?. 2010 , 41, 295-6		9
409	Dietary olive oil effect on antioxidant status and fatty acid profile in the erythrocyte of 2,4-D-exposed rats. 2010 , 9, 89		15
408	Differential effect of cheese fatty acid composition on blood lipid profile and redox status in normolipidemic volunteers: a pilot study. 2011 , 62, 660-9		11
407	Identification of olive (<i>Olea europaea</i>) pulp proteins by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry and nano-liquid chromatography tandem mass spectrometry. 2011 , 59, 12093-101		13
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