

# CITATION REPORT

List of articles citing

Oleuropein aglycone and polyphenols from olive mill waste water ameliorate cognitive deficits and neuropathology

DOI: 10.1111/bcp.12993

British Journal of Clinical Pharmacology, 2017, 83, 54-62.

**Source:** <https://exaly.com/paper-pdf/65874331/citation-report.pdf>

**Version:** 2024-04-24

This report has been generated based on the citations recorded by exaly.com for the above article. 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.

#	Paper	IF	Citations
62	Oleuropein Prevents Neuronal Death, Mitigates Mitochondrial Superoxide Production and Modulates Autophagy in a Dopaminergic Cellular Model. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	34
61	Oleuropein aglycone and polyphenols from olive mill waste water ameliorate cognitive deficits and neuropathology. <i>British Journal of Clinical Pharmacology</i> , <b>2017</b> , 83, 54-62	3.8	54
60	Are nutraceuticals the modern panacea? From myth to science. <i>British Journal of Clinical Pharmacology</i> , <b>2017</b> , 83, 5-7	3.8	16
59	Olive polyphenols: new promising agents to combat aging-associated neurodegeneration. <i>Expert Review of Neurotherapeutics</i> , <b>2017</b> , 17, 345-358	4.3	80
58	Applications of recovered bioactive compounds in food products. <b>2017</b> , 231-253		10
57	Soft-MS and Computational Mapping of Oleuropein. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	8
56	Bioactivity of Olive Oil Phenols in Neuroprotection. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	121
55	The Effect of Polyphenols on Protein Degradation Pathways: Implications for Neuroprotection. <i>Molecules</i> , <b>2017</b> , 22,	4.8	27
54	Modulation of Nrf2 by Olive Oil and Wine Polyphenols and Neuroprotection. <i>Antioxidants</i> , <b>2017</b> , 6,	7.1	51
53	Nutritional and Pharmacological Strategies to Regulate Microglial Polarization in Cognitive Aging and Alzheimer's Disease. <i>Frontiers in Aging Neuroscience</i> , <b>2017</b> , 9, 175	5.3	27
52	Oleic Acid and Hydroxytyrosol Inhibit Cholesterol and Fatty Acid Synthesis in C6 Glioma Cells. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2017</b> , 2017, 9076052	6.7	15
51	The Compounds Responsible for the Sensory Profile in Monovarietal Virgin Olive Oils. <i>Molecules</i> , <b>2017</b> , 22,	4.8	58
50	Biorefinery of olive leaves to produce dry oleuropein aglycone: Use of homemade ceramic capillary biocatalytic membranes in a multiphase system. <i>Chemical Engineering Science</i> , <b>2018</b> , 185, 149-156	4.4	11
49	Diet Supplementation with Hydroxytyrosol Ameliorates Brain Pathology and Restores Cognitive Functions in a Mouse Model of Amyloid- $\beta$ Deposition. <i>Journal of Alzheimer's Disease</i> , <b>2018</b> , 63, 1161-1172	4.3	26
48	Mediterranean Diet in Preventing Neurodegenerative Diseases. <i>Current Nutrition Reports</i> , <b>2018</b> , 7, 10-206		50
47	Characterization of phenolic and volatile composition of extra virgin olive oil extracted from six Italian cultivars using a cooling treatment of olive paste. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 87, 523-528	5.4	27
46	Effects of Long-Term Treatment with a Blend of Highly Purified Olive Secoiridoids on Cognition and Brain ATP Levels in Aged NMRI Mice. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2018</b> , 2018, 4070935	6.7	26

45	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. <i>Frontiers in Cellular Neuroscience</i> , <b>2018</b> , 12, 373	6.1	57
44	Tyrosinase-Treated Hydroxytyrosol-Enriched Olive Vegetation Waste with Increased Antioxidant Activity Promotes Autophagy and Inhibits the Inflammatory Response in Human THP-1 Monocytes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12274-12284	5.7	12
43	Benefit of Oleuropein Aglycone for Alzheimer's Disease by Promoting Autophagy. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2018</b> , 2018, 5010741	6.7	52
42	Structure Properties, Acquisition Protocols, and Biological Activities of Oleuropein Aglycone. <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 239	5	18
41	Pharma-Nutritional Properties of Olive Oil Phenols. Transfer of New Findings to Human Nutrition. <i>Foods</i> , <b>2018</b> , 7,	4.9	38
40	Mitochondria as Potential Targets in Alzheimer Disease Therapy: An Update. <i>Frontiers in Pharmacology</i> , <b>2019</b> , 10, 902	5.6	83
39	Dietary Polyphenols: A Multifactorial Strategy to Target Alzheimer's Disease. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	25
38	Mitochondria in Neuroprotection by Phytochemicals: Bioactive Polyphenols Modulate Mitochondrial Apoptosis System, Function and Structure. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	65
37	Olive secoiridoid oleuropein and its semisynthetic acetyl-derivatives reduce LPS-induced inflammatory response in murine peritoneal macrophages via JAK-STAT and MAPKs signaling pathways. <i>Journal of Functional Foods</i> , <b>2019</b> , 58, 95-104	5.1	15
36	Natural Compounds for Alzheimer's Disease Therapy: A Systematic Review of Preclinical and Clinical Studies. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	85
35	Inflammation in Alzheimer's Disease, and Prevention with Antioxidants and Phenolic Compounds □ What Are the Most Promising Candidates?. <b>2019</b> , 233-266		4
34	Targeting Inflammatory Pathways in Alzheimer's Disease: A Focus on Natural Products and Phytochemicals. <i>CNS Drugs</i> , <b>2019</b> , 33, 457-480	6.7	15
33	Contributions of Mass Spectrometry to the Identification of Low Molecular Weight Molecules Able to Reduce the Toxicity of Amyloid-β Peptide to Cell Cultures and Transgenic Mouse Models of Alzheimer's Disease. <i>Molecules</i> , <b>2019</b> , 24,	4.8	16
32	Effects of nutrient and bioactive food components on Alzheimer's disease and epigenetic. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 102-113	11.5	11
31	Production of Plant-Derived Oleuropein Aglycone by a Combined Membrane Process and Evaluation of Its Breast Anticancer Properties. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2020</b> , 8, 908	5.8	6
30	Oleuropein Aglycone Peracetylated (3,4-DHPEA-EA(P)) Attenuates HO-Mediated Cytotoxicity in C2C12 Myocytes via Inactivation of p-JNK/p-c-Jun Signaling Pathway. <i>Molecules</i> , <b>2020</b> , 25,	4.8	2
29	Amyloid β Fibril disruption by oleuropein aglycone: long-time molecular dynamics simulation to gain insight into the mechanism of action of this polyphenol from extra virgin olive oil. <i>Food and Function</i> , <b>2020</b> , 11, 8122-8132	6.1	10
28	Olive Leaves and Hibiscus Flowers Extracts-Based Preparation Protect Brain from Oxidative Stress-Induced Injury. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	8

27	Potential Role of Natural Polyphenols against Protein Aggregation Toxicity: In Vitro, In Vivo, and Clinical Studies. <i>ACS Chemical Neuroscience</i> , <b>2020</b> , 11, 2915-2934	5.7	14
26	Insights from nature: A review of natural compounds that target protein misfolding in vivo. <i>Current Research in Biotechnology</i> , <b>2020</b> , 2, 131-144	4.8	1
25	The Impact of Natural Compounds on S-Shaped A $\beta$ Fibril: From Molecular Docking to Biophysical Characterization. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	11
24	Purified oleocanthal and ligstroside protect against mitochondrial dysfunction in models of early Alzheimer's disease and brain ageing. <i>Experimental Neurology</i> , <b>2020</b> , 328, 113248	5.7	26
23	Potential Protective Role Exerted by Secoiridoids from L. in Cancer, Cardiovascular, Neurodegenerative, Aging-Related, and Immunoinflammatory Diseases. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	33
22	Hydroxytyrosol and Oleuropein Inhibit Migration and Invasion via Induction of Autophagy in ER-Positive Breast Cancer Cell Lines (MCF7 and T47D). <i>Nutrition and Cancer</i> , <b>2021</b> , 73, 350-360	2.8	9
21	Polyphenolic extracts from the olive mill wastewater as a source of biopesticides and their effects on the life cycle of the Mediterranean fruit fly <i>Ceratitis capitata</i> (Diptera, Tephritidae). <i>International Journal of Tropical Insect Science</i> , <b>2021</b> , 41, 359-366	1	4
20	Extra-virgin olive oil, cognition and brain health. <b>2021</b> , 415-423		
19	Olive Tree in Circular Economy as a Source of Secondary Metabolites Active for Human and Animal Health Beyond Oxidative Stress and Inflammation. <i>Molecules</i> , <b>2021</b> , 26,	4.8	9
18	The role of biofactors in the prevention and treatment of age-related diseases. <i>BioFactors</i> , <b>2021</b> , 47, 522-550	6.1	4
17	Olive Polyphenols: Antioxidant and Anti-Inflammatory Properties. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	26
16	Glutamate Metabolism in Mitochondria is Closely Related to Alzheimer's Disease. <i>Journal of Alzheimer's Disease</i> , <b>2021</b> , 84, 557-578	4.3	1
15	Chicoric acid encapsulated within ferritin inhibits tau phosphorylation by regulating AMPK and GluT1 signaling cascade. <i>Journal of Functional Foods</i> , <b>2021</b> , 86, 104681	5.1	1
14	Oleuropein and rutin protect against 6-OHDA-induced neurotoxicity in PC12 cells through modulation of mitochondrial function and unfolded protein response. <i>Interdisciplinary Toxicology</i> , <b>2017</b> , 10, 129-141	2.3	11
13	Hydroxytyrosol and Oleuropein Inhibit Migration and Invasion of MDA-MB-231 Triple-Negative Breast Cancer Cell via Induction of Autophagy. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , <b>2019</b> , 19, 1983-1990	2.3	14
12	Neuroprotective effects of oleuropein: Recent developments and contemporary research. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13967	3.3	1
11	Polyphenols from Olive-Mill Wastewater and Biological Activity: Focus on Irritable Bowel Syndrome.. <i>Nutrients</i> , <b>2022</b> , 14,	6.7	
10	Oleuropein-Rich Olive Leaf Extract Attenuates Neuroinflammation in the Alzheimer's Disease Mouse Model.. <i>ACS Chemical Neuroscience</i> , <b>2022</b> ,	5.7	2

9	Olive oil and wine as source of multi-target agents in the prevention of Alzheimer disease.. <i>Nutrition Research Reviews</i> , <b>2021</b> , 1-43	7	1
8	Table_1.DOCX. <b>2020</b> ,		
7	Bringing the Spotlight to tau and TDP-43 in Frontotemporal Dementia: A Review of Promising Chemical Compounds.. <i>Current Medicinal Chemistry</i> , <b>2022</b> ,	4.3	
6	The Use of a Cooling Crusher to Reduce the Temperature of Olive Paste and Improve EVOO Quality of Coratina, Peranzana, and Moresca Cultivars: Impact on Phenolic and Volatile Compounds. <i>Food and Bioprocess Technology</i> ,	5.1	1
5	Mechanisms Underlying Neurodegenerative Disorders and Potential Neuroprotective Activity of Agrifood By-Products. <b>2023</b> , 12, 94		1
4	Gut microbiota axis: potential target of phytochemicals from plant-based foods. <b>2023</b> , 12, 1409-1426		0
3	Updated Organic Composition and Potential Therapeutic Properties of Different Varieties of Olive Leaves from <i>Olea europaea</i> . <b>2023</b> , 12, 688		1
2	Nutrieepigenomics in Environmental-Associated Oxidative Stress. <b>2023</b> , 12, 771		0
1	Role of Hydroxytyrosol and Oleuropein in the Prevention of Aging and Related Disorders: Focus on Neurodegeneration, Skeletal Muscle Dysfunction and Gut Microbiota. <b>2023</b> , 15, 1767		0