

Comparison of effects of dietary saturated, monounsaturated, and polyunsaturated fatty acids on plasma lipids and lipoproteins in man.

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Citation Report

#	ARTICLE	IF	CITATIONS
1	THE DIET-HEART QUESTION IN 1985: HAS IT REALLY BEEN SETTLED?. Lancet, The, 1985, 325, 1085-1087.	6.3	94
2	Medical management of hyperlipidemia and the role of probucol. American Journal of Cardiology, 1986, 57, H22-H28.	0.7	19
3	Comparison of Monounsaturated Fatty Acids and Carbohydrates for Lowering Plasma Cholesterol. New England Journal of Medicine, 1986, 314, 745-748.	13.9	716
4	Effects of dietary nucleotides upon lipoprotein pattern of newborn infants. Nutrition Research, 1986, 6, 763-771.	1.3	48
5	Controlled evaluation of fat intake in the Mediterranean diet: comparative activities of olive oil and corn oil on plasma lipids and platelets in high-risk patients. American Journal of Clinical Nutrition, 1986, 44, 635-642.	2.2	206
6	Summary of the Conference on the Health Effects of Polyunsaturated Fatty Acids in Seafoods. Journal of Nutrition, 1986, 116, 2350-2354.	1.3	40
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8	Reply to letter by Jacobs. American Journal of Clinical Nutrition, 1986, 43, 641-642.	2.2	0
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11	The evaluation and treatment of hypercholesterolemia in primary care practice. Journal of General Internal Medicine, 1986, 1, 183-195.	1.3	7
12	Peanut oil reduces diet-induced atherosclerosis in cynomolgus monkeys.. Arteriosclerosis (Dallas), 1986, 6, 49-56.	4.9	26
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19	Prophylaxis of Atherosclerosis with Marine Omega-3 Fatty Acids. Annals of Internal Medicine, 1987, 107, 890.	2.0	207

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21	Regulation of indices of cholesterol synthesis in human mononuclear leukocytes by dietary cholesterol and fat saturation. <i>Atherosclerosis</i> , 1987, 68, 137-149.	0.4	4
22	Long-term effects of a linoleic acid-enriched diet, changes in body weight and alcohol consumption on serum total and HDL-cholesterol. <i>Atherosclerosis</i> , 1987, 66, 99-105.	0.4	22
23	Increased catabolism of VLDL-apolipoprotein B and synthesis of bile acids in a case of hypobetalipoproteinemia. <i>Metabolism: Clinical and Experimental</i> , 1987, 36, 262-269.	1.5	26
24	Essential fatty acids and prostaglandins. <i>Preventive Medicine</i> , 1987, 16, 485-492.	1.6	27
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40	Influence of dietary soybean and egg lecithins on lipid responses in cholesterol-fed guinea pigs. <i>Lipids</i> , 1988, 23, 647-650.	0.7	29
41	Lipid composition of liver microsomes in rats fed a high monounsaturated fatty acid diet. <i>Lipids and Lipid Metabolism</i> , 1988, 962, 66-72.	2.6	23
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