

FRANCESCO VISIOLI

PUBLICATIONS

Abstracts

1. Petroni A., Visioli F., Blasevich M., DeMicheli F., Caruso D., and Galli C.: Arachidonic acid LO and CO pathways in astroglial cells. 8th International Conference on Prostaglandins and Related Compounds, Florence, Italy, May 28-June 1, 1990.
2. Petroni A., Visioli F., Blasevich M., and Galli, C.: Effect of GM1-lactone on cyclo and lipoxygenase products in astroglial cells. 8th International Conference on Prostaglandins and Related Compounds, Florence, Italy, May 28-June 1, 1990.
3. Galli C., Petroni A., Visioli F., Blasevich M., and DeMicheli F.: Arachidonic acid LO and CO pathways in astroglial cells. American Society for Neurochemistry XXI Annual Meeting, Phoenix, Arizona, U.S.A., March 4-9, 1990.
4. Petroni A., Blasevich M., Visioli F., Zancocchia B., Racagni G., and Galli, C.: Activation of arachidonic acid metabolism by PAF and calcium-ionophore in primary culture of astroglial cells. Society for Neuroscience, St. Louis, Missouri, U.S.A., Oct. 28-Nov. 2, 1990.
5. Visioli F., Marcheselli V.L., Rodriguez de Turco E.B., Bazan N.G.: Successive electroconvulsive shock alters PPI metabolism in rat hippocampus. American Society for Neurochemistry, Charleston, South Carolina, March 10-17, 1991.
6. Rihn L., Visioli F., Rodriguez de Turco E., Kreisman N., and Bazan N.: Free fatty acids and diacylglycerol levels are related to cerebral oxygenation during recurrent seizures. The Role of Neurotransmitter in Brain Injury, Satellite to Brain 91, Key West, FL, June 7-9, 1991.
7. Visioli F., Marcheselli V.L., Rodriguez de Turco E.B., Bazan N.G.: Successive electroconvulsive shock alters PPI metabolism in rat hippocampus. LSU Neuroscience Center of Excellence Third Annual Retreat, New Orleans, Louisiana, April 6, 1991.
8. Visioli F., Rihn L., Rodriguez de Turco E., Kreisman N., and Bazan N.: Studies on cerebral O₂ levels, free fatty acids, and diacylglycerol pools in rat hippocampus and brain cortex during sustained seizures. Society for Neuroscience, New Orleans, Louisiana, November 10-15, 1991.
9. Petroni A., Blasevich M., Visioli F., Salami M., and Galli C.: n-3 fatty acids modulate arachidonic acid metabolism in a primary culture of astroglial cells. Society for Neuroscience, New Orleans, Louisiana, November 10-15, 1991.
10. Visioli F., Lapetina E.G., and Bazan N.G.: Electroconvulsive shock activates a *ras*-related G protein in the rat brain. American Society for Neurochemistry, Houston, Texas, March 1992.
11. Visioli F., Rodriguez de Turco E., Rihn L., Kreisman N., and Bazan N.: Membrane phospholipid degradation during successive seizures is dependent upon electrocortical activity in the rat brain. LSU Neuroscience Center of Excellence Fourth Annual Retreat, New Orleans, Louisiana, February 15, 1992.
12. Visioli F., and Bazan N.: ECS stimulates cytosolic translocation of a *ras*-related G-protein in rat brain. LSU Neuroscience Center of Excellence Fourth Annual Retreat, New Orleans, Louisiana, February 15, 1992.
13. Visioli F., Rodriguez de Turco E., Rihn L., Kreisman N., and Bazan N.: Membrane phospholipid degradation during successive seizures is dependent upon electrocortical activity in the rat brain. Presented at the Neuroscience Research Forum, organized by the Greater New Orleans Chapter of the Society for Neuroscience, New Orleans, November 14, 1992.

14. Visioli F., Rodriguez de Turco E., Kreisman N., and Bazan N.: Cortical O₂ correlates to membrane lipid degradation during recurrent seizures. American Society for Neurochemistry, Richmond, Virginia, March 1993.
15. Visioli F., Kreisman N., Rodriguez de Turco E., and Bazan N.: Interictal activity affects cortical FFA and DAG levels during recurrent seizures in rats. Experimental Biology 93, New Orleans, LA
16. Visioli F., Rodriguez de Turco E., Kreisman N., and Bazan N. Brain lipid metabolites during recurrent seizures: a physiological approach. ISSFAL June 30 - July 3 1993, Lugano, Switzerland.
17. Visioli F. and Galli C.: Olive oil-derived phenols inhibit omega-3 oxidation in LDL. Scientific Conference on Omega-3 Fatty Acids in Nutrition, Vascular Biology, and Medicine. April 17-19, 1994, Houston, USA.
18. Visioli F., Kreisman N.R., Rodriguez de Turco E., and Bazan N.G.: Studies on phospholipase activation, tissue oxygenation, and electrical activity in the rat brain during a series of seizures. 9th International Conference on Prostaglandins and Related Compounds, Florence, Italy, June 6-10, 1994.
19. Visioli F. and Galli C.: Inhibition of low density lipoprotein oxidation by olive oil-derived polyphenols. XXVII Congresso Nazionale della Societa' Italiana di Farmacologia, 25-29 settembre 1994, Torino.
20. Galli C., Marangoni F., Petroni A., Visioli F., and Tremoli E.: Influence of polyunsaturated fatty acids and natural antioxidants from the diet on plasma and cell lipids and on platelet and leukocyte function. XVII Congresso Nazionale della Societa' Italiana di Farmacologia, 25-29 settembre 1994, Torino.
21. Visioli F. and Galli C.: Olive oil-derived phenols prevent oxidation of human LDL *in vitro*. 4th Joint Meeting of Hungarian, Italian and Polish Pharmacological Societies, Poznan, Poland, Sept. 19-21, 1994.
22. Visioli F., Petroni A., Blasevich M., Salami M., Montedoro G.F., and Galli C.: An olive oil-derived phenol inhibits LDL oxidation, PRP aggregation, and PRP TXB₂ and PMN LTB₄ formation, *in vitro*. 34th International Conference on the Biochemistry of Lipids, Aberdeen, GB, Sept. 5-9, 1994.
23. Visioli F., Rodriguez de Turco E.B., Parkins N., and Bazan N.G.: Stimulation of phosphoinositides metabolism in the rat hippocampus by successive daily electroconvulsive shock. American Epilepsy Society Meeting, New Orleans, LA, Dec. 2-8 1994.
24. Visioli F. and Galli C.: Natural antioxidants and cardiovascular protection: the role of simple and complex phenols in olive oil. First European Congress of Pharmacology, Milan, June 16-19, 1995.
25. Visioli F. and Galli C.: Ruolo dei composti fenolici dell'olio d'oliva nella prevenzione del rischio cardiovascolare. Il incontro Nazionale di farmacologia del cuore, dei vasi e del microcircolo. Maratea, 6-7 Ott 1995.
26. Visioli F, Petroni A, and Galli C.: Natural antioxidants from the diet and protection from CHD. XII International Symposium on Drugs Affecting Lipid Metabolism. Houston, Nov 7-10, 1995
27. Visioli F. and Galli C.: Olive oil phenols inhibit LDL oxidation and enhance macrophage NO production: a link with the cardio-protective effects of the Mediterranean diet? 66th Congress of the European Atherosclerosis Society, Florence, July 13-17, 1996.

28. Visioli F, Colombo C, Monti S, and Galli C.: Effects of ethanol on cholesterol metabolism in hepatoma HepG2 cells. 66th Congress of the European Atherosclerosis Society, Florence, July 13-17, 1996.
29. Visioli F and Galli C: Olive oil constituents with antioxidant activity. Lipoprotein oxidation and atherosclerosis - Biological and clinical aspects. Second International Conference. Pavia, Italy, Sept 12-14, 1996.
30. Visioli F., Bellosto S., and Galli C.: Olive oil polyphenols have potentially antiatherogenic properties. XXVII Congresso Nazionale della SIF. Bari, 30/4-3/5 1997.
31. Visioli F., Monti S., Colombo C., and Galli C.: Ethanol affects lipid metabolism in hepatoma cells. XXVII Congresso Nazionale della SIF. Bari, 30/4-3/5 1997.
32. Visioli F. and Galli C.: Oleuropein inhibits LDL oxidation and increases NO production from macrophages. Fourth International Congress on Essential Fatty Acids and Eicosanoids. Edinburgh, 20-24 July 1997.
33. Visioli F., Bellosto S., and Galli C.: Cardioprotective properties of olive oil-derived polyphenols. XI International Symposium on Atherosclerosis. Paris, 5-10 October 1997.
34. Visioli F. and Galli C: Olive oil phenolics are potent free radical scavengers. XII International Symposium on Drugs Affecting Lipid Metabolism. Florence, May 30-June 3, 1998.
35. Visioli F. and Galli C: Free radical-scavenging actions of olive oil phenolics. 3rd Congress of ISSFAL, Lyon, June 1-5, 1998.
36. Visioli F. and Galli C: Different oxidation products from individual fatty acids. 70th EAS Congress, Geneva, September 6-9, 1998.
37. Visioli F. and Galli C: Olive oil contains potent free radical scavengers. 70th EAS Congress, Geneva, September 6-9, 1998.
38. Visioli F. and Galli C.: Free radical-scavenging activity of olive oil phenolics. 4th European Congress of Pharmaceutical Sciences, Milan, September 11-13, 1998.
39. Visioli F., Bordone R., Perugini C., Bagnati M., and Bellomo G.: Antioxidant content and lipid composition affect the kinetics of copper reduction and copper-dependent oxidation of human LDL. XII National Congress of the Italian Atherosclerosis Society, Trieste, 30/11-3/12 1998.
40. Visioli F. and Galli C.: Different oxidation products from individual fatty acids. XII National Congress of the Italian Atherosclerosis Society, Trieste, 30/11-3/12 1998.
41. Visioli F., Moi D., Sironi L., and Galli C.: Antioxidants decrease cyclooxygenase-2 expression in endotoxin-challenged human macrophages. XXIX Congresso Nazionale della Societa' Italiana di Farmacologia, Firenze 20-23 giugno 1999.
42. Galli C., Visioli F., Caruso D., and Galli G.: Olive oil phenols: in vitro effects and in vivo evaluations in humans. 2nd Congress of the Mediterranean Society of Atherosclerosis, April 22-24, 1999, Ostuni, Italy.
43. Visioli F., Rise' P., Plasmati E., Cagnasso P., and Galli C.: Milk enriched in omega 3 fatty acids reduces plasma triglycerides and increases HDL-C in healthy subjects. 5th International Symposium Multiple Risk Factors in Cardiovascular Disease, Oct 28 – 31, 1999, Venice, Italy.
44. Visioli F., Vincieri F.F., and Galli C.: "Pharmacological properties of olive mill waste waters. 5th International Symposium Multiple Risk Factors in Cardiovascular Disease, Oct 28 – 31, 1999, Venice, Italy.

45. Visioli F. and Galli C.: Free radical scavenging and other biological properties of olive oil phenolics. 6th Joint Meeting of the Italian, Hungarian and Polish Pharmacological Societies, May 14 – 16, 1998, Pisa, Italy.
46. Galli C., Galli G., Sala A., and Visioli F.: The antioxidant potential of olive oil. Nutrition, thrombosis, and cardiovascular diseases, 17-19/11/1999, Roma, Italy.
47. Visioli F., Galli C., Viappiani S., and Sala A.: Reduction of isoprostane urinary excretion by olive oil and olive mill waste water extracts. 11th International Conference on Advances in Prostaglandin and Leukotriene Research, June 4-8, 2000, Florence, Italy.
48. Visioli F., Rise' P., Plasmati E., and Galli C.: Milk enriched in omega 3 fatty acids reduces plasma triglycerides and increases HDL-C in healthy subjects. 4th ISSFAL Congress, June 4-9, 2000, Tsukuba, Japan.
49. Smith A., Visioli F., Frei B., and Hagen T.: Vitamin C and lipoic acid lower oxidant production in cultured HAEC: implications for age-related endothelial dysfunction. International School of Pharmacology 59th Course: Nitric Oxide: Basic Research and Clinical Applications. 7-17 September, 2000, Erice, Italy.
50. Smith A., Visioli F., Frei B., and Hagen T.: Oxidant production in cultured HAEC: sources and effects of antioxidants. XIV Congress of the Italian Society for the Study of Atherosclerosis (S.I.S.A.), 30 November – 2 December, 2000, Perugia, Italy.
51. Carluccio M.A., Siculella L., Ancora M.A., Massaro M., Storelli C., Visioli F., Soccio M., De Caterina R.: Minor polyphenolic components of the Mediterranean diet inhibit endothelial activation. XXII Congress of the European Society of Cardiology, Aug 26 – 30, 2000, Amsterdam, The Netherlands.
52. Galli C., Caruso D., Galli G., and Visioli F.: Biological effects of orthodiphenolic olive oil compounds. XIV International Symposium on Drugs Affecting Lipid Metabolism, September 9-12, 2001, New York, USA.
53. Sagach V., Scrosati M., Galli C., and Visioli F.: The water-soluble vitamin E analog Trolox protects isolated hearts during ischemia-reperfusion. XIV International Symposium on Drugs Affecting Lipid Metabolism, September 9-12, 2001, New York, USA.
54. Galli C, Visioli F.: n-3 fatty acids and antioxidants in coronary heart disease. VII National Congress of the Italian Society of Cardiovascular Research, September 20-22, 2000, Bologna, Italy.
55. Paoletti R. and Visioli F.: Role of anti-oxidant estrogens and phytoestrogens in atherosclerosis prevention. 3rd Congress of the Asian Pacific Society of Atherosclerosis and Vascular Diseases. February 17-20, 2002, Cebu, Philippines.
56. Visioli F., Rise' P., Marangoni F., and Galli C.: In humans, omega-3 fatty acids from fish are more effectively absorbed than from capsules and are preferentially incorporated into phospholipids. 6th International Symposium on Global Risk of Coronary Heart Disease and Stroke. June 12-15, 2002, Florence, Italy.
57. Visioli F., Smith A., Frei B., and Hagen T.: Antioxidant supplementation ameliorates cellular redox environment and nitric oxide production in human endothelial cells. 6th International Symposium on Global Risk of Coronary Heart Disease and Stroke. June 12-15, 2002, Florence, Italy.
58. Caruso D., Visioli F., Patelli R., Galli C., and Galli G.: Antioxidant olive oil phenols are absorbed, metabolized and excreted in humans. 6th International Symposium on Global Risk of Coronary Heart Disease and Stroke. June 12-15, 2002, Florence, Italy.

59. Leger C.L., Galli C., Visioli F., Carbonneau M.A., Michel F., Mas E., Cristol J.P., Descomps B., and Monnier L.: Hydroxytyrosol-enriched olive mill waste water preparation (HTROW) decreases blood TXB2 and does not change urinary isoprostane production in healthy or diabetic subjects in two parallel intervention studies. XI Meeting of The Society for Free Radical Research International. July 16-20, 2002, Paris, France.
60. Carluccio M. A., Ancora M. A., Siculella L., Massaro M., Visioli F., Verri T., Distante A., Storelli C, and De Caterina R.: Mediterranean diet phytochemicals with antioxidant activity reduce endothelial activation by a transcriptional interference. 17th International Congress on Thrombosis. October 26-30 2002, Bologna, Italy.
61. Grande S., Galli C., and Visioli F.: Mediterranean wild plants extracts ameliorate endothelial function: an in vitro study. Second joint meeting of the Italian and Dutch Pharmacological Societies, Lunteren, the Netherlands, February 12-14 2003.
62. Raimondi L., Sartiani L., De Paoli P., Lodovici M., Guglielmi F., Visioli F., Cioni L., Pirisino R., Banchelli G., Cerbai E., and Mugelli A.: The effect of omega-3 polyunsaturated fatty acids (ω -3 PUFA) on the asymmetric dimethylarginine (ADMA) plasma concentrations in aged spontaneously hypertensive rats (SHR). 31st Congress of the Italian Pharmacological Society, Trieste, Italy, June 25-29, 2003.
63. Riso P., Visioli F., Brusamolino a., Berti C., Galvano F., Galvano G., and Porrini M.: Regular intake of blood orange juice may increase antioxidant protection. 9th European Nutrition Conference, Rome, Oct 1-4 2003.
64. Visioli F. and Galli C.: n-3 polyunsaturated fatty acids and dementia. 9th European Nutrition Conference, Rome, Oct 1-4 2003.
65. Richard D., Kefi K., Barbe U., Bausero P., and Visioli F.: Polyunsaturated fatty acids as antioxidants. ISSFAL 2008, Kansas City, USA, 16-25 maggio 2008.
66. Vitalini S., Fico G., Visioli F., and Tomé F.: Phytochemistry and biological activities of *Primula spectabilis* Tratt., an edemism of Valvestino (Italian Alps). World Conference on Medicinal and Aromatic Plants, Capetown, South Africa, 9-14 November 2008.
67. Schneider C., Oszust F., Guillaume C., Sellami M., Laurent-Maquin D., Brou C., Bausero P., Visioli F., and Richard D.: Docosahexaenoic acid protects from ischemia/reperfusion-induced cardiac damage. Symposium: Molecular regulation of cardiac disease, London, UK 14-15 May 2009.
68. Visioli F.: I meccanismi degli effetti benefici degli antiossidanti naturali ; Milano, Italy, 24-26 February 2011.
69. Visioli, F.: Metabolic syndrome: when nutrition helps pharma, Amsterdam, The Netherlands, 18-20 April 2011.

A. Papers in peer-reviewed journals

Original papers

- A1) Arachidonic acid cyclooxygenase and lipoxygenase pathways are differently activated by platelet-activating factor and the calcium-ionophore A23187 in a primary culture of astroglial cell.
Petroni A., Blasevich M., **Visioli F.**, Zancocchia B., Caruso D., Galli G., and Galli C.
Developmental Brain Research (1991) 63:221-227.
- A2) Arachidonic acid cyclo and lipoxygenase pathways in astroglial cells.
Petroni A., Blasevich M., **Visioli F.**, and Galli C.
Advances in Prostaglandins, Thromboxane, and Leukotriene Research, (1991) 21B: 743-747.
- A3) Free fatty acids and diacylglycerol accumulation in the rat brain during recurrent seizures is related to cortical oxygenation.
Visioli F., Rihn L.L., Rodriguez de Turco E.B., Kreisman N.R., and Bazan N.G.
Journal of Neurochemistry (1993) 61 (4): 1835-1842.
- A4) Daily electroconvulsive treatment potentiates the inositol lipids response in the rat hippocampus.
Visioli F., Rodriguez de Turco E.B., and Bazan N.G.
Neurochemical Research (1994) 19 (6): 705-708.
- A5) Membrane lipid degradation depends upon interictal cortical activity in a series of seizures.
Visioli F., Rodriguez de Turco E.B., Kreisman N.R., and Bazan N.G.
Metabolic Brain Disease (1994) 9 (1): 207-216.
- A6) Oleuropein protects low density lipoprotein from oxidation.
Visioli F. and Galli C.
Life Sciences (1994) 55 (24): 1965-1971.
- A7) "Waste waters" from olive oil production are rich in natural antioxidants.
Visioli F., Vincieri F.F., and Galli C.
Experientia (1995) 51 (1) 32-34.
- A8) Low density lipoprotein oxidation is inhibited, in vitro, by olive oil constituents.
Visioli F., Bellomo G., Montedoro G.F., and Galli C.
Atherosclerosis (1995) 117: 25-32.
- A9) Formation of F₂-isoprostanes in oxidized LDL: inhibitory effect of hydroxytyrosol.
Salami M., Galli C., De Angelis L., and **Visioli F.**
Pharmacological Research (1995) 31 (5) 275-279.
- A10) Manipulation of the fate of long chain polyunsaturated fatty acids in cultured cells.
Galli C., Rise' P., Marangoni F., Petroni A., and **Visioli F.**
Prostaglandins, Leukotrienes, and Essential Fatty Acids. (1997) 57 (1): 23-26.
- A11) Evaluation of antioxidant capacity by chemiluminescence.
Visioli F. and Galli C.
Analytical Biochemistry (1997) 249: 244-246.
- A12) Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages.
Visioli F., Bellosta S., and Galli C.
Life Sciences (1998) 62 (6) 541-546.
- A13) Ethanol enhances cholesterol synthesis and secretion in human hepatomal cells.
Visioli F., Monti S, Colombo C., and Galli C.

- Alcohol (1998) 15 (4): 299-303.
- A14) s-adenosyl-L-methionine: its role in phosphatidylcholine synthesis and its effects on ethanol-induced alterations of lipid metabolism.
Visioli F., Colombo C., Monti S., and Galli C.
Pharmacological Research (1998) 37 (3) 203-206.
- A15) Oxidation of individual fatty acids yields different profiles of oxidation markers.
Visioli F., Colombo C., and Galli C.
Biochemical Biophysical Research Communications (1998) 245 (2): 487-489.
- A16) Free radical-scavenging properties of olive oil polyphenols.
Visioli F., Bellomo G., and Galli C.
Biochemical Biophysical Research Communications (1998) 247 (1): 60-64.
- A17) The blood perfused isolated heart: characterization of the model.
Pasini E., Solfrini R., Bachetti T., Marino M., Bernocchi P., **Visioli F.**, and Ferrari R.
Basic Research in Cardiology (1999) 94: 215-222.
- A18) Antioxidant and other biological activities of olive mill waste waters.
Visioli F., Romani A., Mulinacci N., Zarini S., Conte D., Vinceri F.F., and Galli C.
Journal of Agricultural and Food Chemistry (1999) 47: 3397-3401.
- A19) Enzymatic assay for the determination of olive oil polyphenol content. Assay conditions and validation of the method.
Mosca L., De Marco C., **Visioli F.**, and Cannella C.
Journal of Agricultural and Food Chemistry (2000) 48 (2): 297-301.
- A20) Very low intakes of n-3 fatty acids incorporated into bovine milk reduce plasma triacylglycerol and increase HDL-cholesterol concentrations in healthy subjects.
Visioli F., Risè P., Plasmati E., Pazzucconi F., Sirtori C.R., and Galli C.
Pharmacological Research (2000) 41 (5): 571-576; doi:10.1006/phrs.1999.0650.
- A21) Olive oil phenolics are dose-dependently absorbed in humans.
Visioli F., Galli C., Borner F., Mattei A., Galli G., and Caruso D.
FEBS Letters (2000) 468: 159-160.
- A22) The kinetics of copper-induced LDL oxidation depend upon its lipid composition and antioxidant content.
Visioli F., Bordone R., Perugini C., Bagnati M., Cau C., and Bellomo G.
Biochemical and Biophysical Research Communications (2000) 268 (3): 818-822; d.o.i.: 10.1006/bbrc.2000.2212.
- A23) In vitro differentiation of human monocytes to macrophages results in depletion of antioxidants and increase in n-3 fatty acids levels.
Visioli F., Marangoni F., Moi D., Risè P., and Galli C.
FEBS Letters (2000) 471 (1): 75-77.
- A24) Olive phenol hydroxytyrosol prevents passive smoking-induced oxidative stress.
Visioli F., Galli C., Plasmati E., Viappiani S., Hernandez A., Colombo C., and Sala A.
Circulation (2000) 102: 2169-2171.
- A25) Olive oils rich in natural catecholic phenols decrease isoprostane excretion in humans.
Visioli F., Caruso D., Galli C., Viappiani S., Galli G., and Sala A.
Biochemical and Biophysical Research Communications (2000) 278 (3): 797-799; doi:10.1006/bbrc.2000.3879.
- A26) Hydroxytyrosol, as a component of olive mill waste water, is dose-dependently absorbed and increases the antioxidant capacity of rat plasma.
Visioli F., Caruso D., Plasmati E., Patelli R., Mulinacci N., Romani A., Galli G., and Galli C.

- Free Radical Research (2001) 34 (3): 301-305.
- A27) Direct analysis of total antioxidant activity of olive oil and studies on the influence of heating.
Pellegrini N., **Visioli F.**, Buratti S., and Brighenti F.
Journal of Agricultural and Food Chemistry (2001) 49 (5): 2532-2538.
- A28) Urinary excretion of olive oil phenols and their metabolites in humans.
Caruso D., **Visioli F.**, Patelli R., Galli C., and Galli G.
Metabolism (2001) 50 (12) 1426-1428.
Doi: 10.1053/meta.2001.28073
- A29) Vitamin C matters. Increased oxidative stress in cultured human aortic endothelial cells without supplemental ascorbic acid.
Smith A. R., **Visioli F.**, and Hagen T. M.
FASEB J (2002) 16 (2) 1102-1104. 10.1096/fj.01-0825fje
- A30) The water-soluble vitamin E analog Trolox protects against ischemia/reperfusion damage in vitro and ex vivo. A comparison with vitamin E.
Sagach V. F., Scrosati M., Fielding J., Rossoni R., Galli C., and **Visioli F.**
Pharmacological Research (2002) 45 (6) 435-439.
- A31) Lipoic acid and vitamin C potentiate nitric oxide synthesis in human aortic endothelial cells independent of cellular glutathione status.
Visioli F., Smith A., Zhang W., Keaney J. F., Jr., Hagen T.M., and Frei B.
Redox Report (2002) 7 (4) 223-227.
- A32) Quenching of intracellular ROS generation as a mechanism for oleate-induced reduction of endothelial activation and early atherogenesis.
Massaro M., Basta G., Lazzerini G., Carluccio M. A., Solaini G., **Visioli F.**, Paolicchi A., and De Caterina R.
Thrombosis and Haemostasis (2002) 88 (2) 335-344.
- A33) Antioxidant activity of gallolyl quinic derivatives isolated from *P. lentiscus* leaves.
Baratto M.C., Tattini M., Galardi C., Pinelli P., Romani A., **Visioli F.**, Basosi R., and Pogni R.
Free Radical Research (2003) 37 (4) 405-412.
- A34) Olive oil and red wine antioxidant polyphenols inhibit endothelial activation. Antiatherogenic properties of Mediterranean diet phytochemicals.
Carluccio M.A., Siculella L., Ancora M.A., Massaro M., Scoditti E., Storelli C., **Visioli F.**, Distante A, and De Caterina R.
Arteriosclerosis, Thrombosis, and Vascular Biology (2003) 23 (4) 622-629.
- A35) In vitro cytotoxicity to human cells in culture of some phenolics from olive oil.
Babich H. and **Visioli F.**
Il Farmaco (2003) 58 (5) 403-407.
- A36) Protective activity of tomato products on in vivo markers of lipid oxidation.
Visioli F., Riso P., Grande S., Galli C., and Porrini M.
European Journal of Nutrition (2003) 42 (4) 201-206.
- A37) Dietary intake of fish, vs. formulations, leads to higher plasma concentrations of n-3 fatty acids.
Visioli F., Rise' P., Barassi M.C., Marangoni F., and Galli C.
Lipids (2003) 38 (4) 415-418.
- A38) Induction of adipose differentiation related protein and neutral lipid droplets accumulation in keratinocytes by skin irritants.
Corsini E., Viviani B., Zancanella O., Lucchi L., **Visioli F.**, Serrero G., Bartesaghi S., Galli C.L., and Marinovich M.
Journal of Investigative Dermatology (2003) 121 (2) 337-344.

- A39) Hydroxytyrosol excretion differs between rats and humans and depends on the vehicle of administration.
Visioli F., Galli C., Grande S., Colonnelli K., Patelli C., Galli G., and Caruso D.
Journal of Nutrition (2003) 133: 2612-2615.
- A40) Folic acid and vitamin E supplementation effects on homocysteinemia, endothelial function, and plasma antioxidant capacity in young myocardial-infarction patients.
Assanelli D., Bonanome A., Pezzini A., Albertini F., Maccalli P., Grassi M., Archetti S., Negrini R., and **Visioli F.**
Pharmacological Research (2004) 49 (1) 79-84.
- A41) Synthesis of long chain polyunsaturated fatty acids is inhibited in vivo in hypercholesterolemic rabbits and in vitro by oxysterols.
Ris  P., Camera M., Caruso D., Ghezzi S., **Visioli F.**, and Galli C.
Prostaglandins, Leukotrienes and Essential Fatty Acids (2004) 71 (2) 79-86.
- A42) Lycopene and vitamin C concentrations increase in plasma and lymphocytes after tomato intake. Effects on cellular antioxidant protection.
Riso P., **Visioli F.**, Erba D., Testolin G., and Porrini M.
European Journal of Clinical Nutrition (2004) 58 (10) 1350-1358.
- A43) Virgin Olive Oil Study (VOLOS): vasoprotective potential of extra virgin olive oil in mildly dyslipidemic patients.
Visioli F., Caruso D., Bosisio R., Villa M., Galli G., Sirtori C.R., and Galli C.
European Journal of Nutrition (2005) 44: 121-127. Published on line may 2004 DOI 10.1007/s00394-004-0504-0
- A44) Vasomodulating potential of Mediterranean wild plant extracts.
Grande S., Bogani P., de Saizieu A., Schueler G., Galli C., and **Visioli F.**
Journal of Agricultural and Food Chemistry (2004) 52 (16) 5021-5026.
- A45) n-3polyunsaturated fatty acids supplementation decreases asymmetric dimethyl arginine and arachidonate accumulation in aging spontaneously hypertensive rats.
Raimondi L., Lodovici M., **Visioli F.**, Sartiani L., Cioni L., Alfarano C., Banchelli G., Pirisino R., Cecchi E., Cerbai E., and Mugelli A.
European Journal of Nutrition (2005) 44 (6):327-333. Epub 2004 Sep 14.
- A46) Determinants of early onset of cardiovascular disease. A case-control study of young myocardial-infarction patients.
Assanelli D., Bonanome A., Grassi M., Archetti S., Negrini R., Pezzini A., Curello S., and **Visioli F.**
Italian Heart Journal (2004) 5 (8) 604-611.
- A47) Hypochlorous acid scavenging properties of local mediterranean plant foods.
Schaffer S., Eckert G.P., M ller W.E., Llorach R., Rivera D., Grande S., Galli C., and **Visioli F.**
Lipids (2004) 39:1239-1247.
- A48) Effects of blood orange juice on antioxidant bioavailability and on different markers related to oxidative stress.
Riso P., **Visioli F.**, Gardana C., Grande S., Brusamolino A., Galvano F., Galvano G., and Porrini M.
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- D5) Drugs Affecting Lipid Metabolism XIII International Symposium (Part II).
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ammonium- and glyphosate-tolerant oilseed rape MS8 × RF3 × GT73 and subcombinations, which have not been authorised previously (i.e. MS8 × GT73 and RF3 × GT73) independently of their origin, for food and feed uses, import and processing, with the exception of isolated seed protein for food, under Regulation (EC) No 1829/2003. EFSA Journal 2016;14(5):4466 [26 pp.]. doi: 10.2903/j.efsa.2016.4466

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E24) Assessment of genetically modified maize GA21 for renewal of authorisation under Regulation (EC) No 1829/2003 (application EFSA-GMO-RX-005). EFSA Journal 2017;15(10):5006 [11 pp.] doi: 10.2903/j.efsa.2017.5006

E25) Scientific Opinion on application EFSA-GMO-BE-2013-117 for authorisation of genetically modified maize MON 87427 × MON 89034 × NK603 and subcombinations independently of their origin, for food and feed uses, import and processing submitted under Regulation (EC) No 1829/2003 by Monsanto Company. EFSA Journal 2017;15(8):4922 [26 pp.]. DOI: 10.2903/j.efsa.2017.4922

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E28) Assessment of genetically modified oilseed rape MS8, RF3 and MS8×RF3 for renewal of authorisation under regulation (EC) No 1829/2003 (application EFSA-GMO-RX-004). EFSA Journal 2017;15(11):5067 [12 pp.]. DOI: 10.2903/j.efsa.2017.5067

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E30) Assessment of genetically modified sugar beet H7-1 for renewal of authorisation under Regulation (EC) No 1829/2003 (application EFSA-GMO-RX-006). EFSA Journal 2017;15(11):5065 [9 pp.]. DOI: 10.2903/j.efsa.2017.5065.

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E33) Statement complementing the EFSA Scientific Opinion on application (EFSA-GMO-DE-2011-95) for the placing on the market of genetically modified maize 5307 for food and feed uses, import and processing under Regulation (EC) No 1829/2003 from Syngenta Crop Protection AG taking into consideration an additional toxicological study. EFSA Journal 2018;16(4):5233 [9 pp.]. DOI: 10.2903/j.efsa.2018.5233

E34) Assessment of genetically modified cotton GHB614 × LLCotton25 × MON 15985 for food and feed uses, under Regulation (EC) No 1829/2003 (application EFSA-GMO-NL-2011-94). EFSA Journal 2018;16(4):5213 [27 pp.]. DOI: 10.2903/j.efsa.2018.5213

F. Internet publications

F1) Antioxidants and cardiovascular disease: where do we stand?

Visioli F.

<http://www.athero.org/comm01.html>

F2) Cardioprotective aspects of the Mediterranean and Japanese diets

Visioli F.

<http://www.athero.org/comm03.html>

F3) Mediterranean diet, olive oil and cardiovascular disease incidence – the case of Italy

Sirtori C.R, Galli C, and **Visioli F.**

<http://www.athero.org/comm09.html>

F4) Le diete mediterranee

Visioli F. and Galli C.

http://www.sefap.it/epidemiologia_focuson_frameset.html