

ΠΑΡΑΡΤΗΜΑ

POLYPHENOL RESEARCH STUDIES

POLYPHENOLICS/ANTIOXIDANTS-GENERAL

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- Protective effect of olive oil and its phenolic compounds against low density lipoprotein oxidation; Fito M, Covas MI, Lamuela-Raventos RM, Vila J, Torrents L, de la Torre C, Marrugat J; *Lipids* 2000 Jun; 35(6): 633-8.
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- Antithrombotic potential of olive oil administration in rabbits with elevated cholesterol; De La Cruz JP, Villalobos MA, Carmona JA, Martin-Romero M, Smith-Agreda JM, de la Cuesta FS; *Thromb Res* 2000 Nov 15;100(4):305-15.
- Inhibition of human LDL lipid peroxidation by phenol-rich beverages and their impact on plasma total antioxidant capacity in humans; Serafini M, Laranjinha JA, Almeida LM, Maiani G; *J Nutr Biochem* 2000 Nov;11(11-12):585-590.
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CANCER

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