

FRANCESCO VISIOLI

CURRICULUM VITAE



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CAREER

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Italy
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Education

- 2012 *Acreditació de Recerca* (certified by the AQU, *Agència per a la Qualitat del sistema Universitari de Catalunya*)
- 2010 *Qualification* (France) for professorship in Cellular Biology, Biochemistry and Molecular Biology, Physiology
- 2009 *Habilitation à Diriger des Recherches* (France)
- 1996 Board-certified pharmacist
- 1994 *Doctorate of Research* University of Brescia, Italy
Cellular and Molecular Biotechnologies Applied to Biomedics
- 1989 *Laurea* University of Milan, Italy
Pharmaceutical Chemistry and Technologies
- 1982 Scientific High School Diploma

Current Position

Professor of Human Nutrition, University of Padua, Italy.
Investigador Asociado, IMDEA-Food, Madrid

Previous Positions

- 10/10 to 11/14 Senior Researcher
Madrid Institute for Advanced Studies (IMDEA) – Food
Madrid, Spain
- 12/06 to 09/10 Full Professor of Physiopatology, UR4, Université “Pierre et Marie Curie”-Paris6, Paris, France. Director Equipe «Micronutriments et maladies cardiovasculaires»
Université “Pierre et Marie Curie”-Paris6, Paris, France.
- 07/07 to 06/09 Assistant Professor, Courtesy Faculty, College of Pharmacy, Oregon State University, Corvallis, OR, USA.
- 6/98 to 1/07 Assistant Professor, Department of Pharmacological Sciences, University of Milan, Italy.
- 6/96 to 5/98 Research Associate, Institute of Pharmacological Sciences, School of Pharmacy, University of Milan
Supported by the University of Brescia
- 11/90 to 11/94 Enrolled in the "Doctorate of Research" program
University of Brescia

2/90 to 5/93	Prof. Claudio Galli - Supervisor Postdoctoral Fellow, Dept. of Ophthalmology & Neuroscience L.S.U. Medical Center, New Orleans, Louisiana, U.S.A.
1/91 to 5/93	Dr. Nicolas G. Bazan - Supervisor
1/90 to 12/90	Supported by LSU Medical Center
9/89 to 1/90	Supported by Nutrition Foundation of Italy
3/87 to 11/89	Supported by the Antithrombotic Association (Co.A.T.). Internal Student Institute of Pharmacological Sciences, Milano, Italy Prof. Claudio Galli - Supervisor

Experience in Foreign Institutions

7/05 to 9/05	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
7/04 to 10/04	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
7/01 to 9/01	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
6/00 to 9/00	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
6/99 to 9/99	Research Associate Linus Pauling Institute Oregon State University Dr. Balz Frei – Supervisor
8/94	Visiting Scientist, Dept. of Ophthalmology & Neuroscience L.S.U. Medical Center, New Orleans, Louisiana, U.S.A.
2/90 to 5/93	Postdoctoral Fellow, Dept. of Ophthalmology & Neuroscience L.S.U. Medical Center, New Orleans, Louisiana, U.S.A. Dr. Nicolas G. Bazan – Supervisor

MOOC

2013, Writing in the Sciences (Stanford University)

Awards

1. ASN Young Investigators Travel Award 1992
2. Italian Society for the Study of Atherosclerosis (S.I.S.A.) travel award for the XI International Symposium on Atherosclerosis, 1997
3. Italian Society for the Study of Atherosclerosis (S.I.S.A.) travel award to attend the 70th EAS Congress, 1998
4. International Atherosclerosis Society “M. Daria Haust” award, 1998
5. Scientific Contribution Award 2009, The International Society of Antioxidant in Nutrition and Health, 2009
6. Federation of the European Nutrition Societies (FENS) 2023 Award.
7. Oregon State University Linus Pauling Lecture, 2024.
8. “Antonio Ricci” Award, given by O.L.E.A a.p.s., 2024
9. 2024, Fachini Award, given by the Italian Society of Research on Fat (S.I.S.S.G.), 2024.

Computer skills

ECDL (European Computer Driving License) Start Level, certified 20 10 06

Board of Scientific Societies

- 2003 – 2011 Board of Directors of ISSFAL (International Society for the Study of Fatty Acids and Lipids)
- 2007 - 2010 Scientific Committee of the DEI Foundation (Italian Pharmacological Society)
- 2009 - 2025, Leader of the Division “Fats in Health and Nutrition”, EuroFed Lipid
- 2009 to 2015, EFSA’s Expert Database
- 2011, Evaluator 5th Call of Proposals 7th Framework Programme, KBBE Theme
- 2012, Strategic Committee Conference Women&Technologies, Milan, Italy
- Since 2018, Scientific Committee “International Olive Council”

Former teaching assignments

Master Biologie Intégrative Physiologie “Vieillessement cardiovasculaire”, M1, Université Pierre et Marie Curie, 1998; 1999.

Master Physiologie et Physiopathologie Cardiovasculaire «Micronutriments et Maladies Cardiovasculaires», M2, Université Pierre et Marie Curie, 1999.

Master "Nutrition and Metabolism", University of Barcelona. 2007, 2008

Teaching Assistant of Experimental Pharmacology, University of Milan, 1993-1994; 1994-1995; 1995-1996; 1996-1997; 1997-1998; 1998-1999; 1999-2000; 2000-2001.

Lecturer to the Specialization School in Toxicology, University of Milan, 1996-1997; 1997-1998; 1998-1999; 1999-2000; 2000-2001.

Lecturer to the Specialization School in Pharmacology, University of Milan, 1998-1999; 1999-2000.

“Pharmacognosy II” class, School of Herbal Remedies, University of Milan, 2001.

Teacher at the “VII Corso di tossicologia analitica. Alimenti, acque destinate al consumo umano, ambiente, prodotti cosmetici e relative normative” (Analytical Toxicology. Food, potable water, environment, cosmetics and related regulations)– University of Milan, 1998.

Teacher at the “Corso per tecnico esperto nella prevenzione del rischio tossicologico del controllo della qualità e della sicurezza degli alimenti e dell’ambiente” (Technician expert in the prevention of the toxicological risk and the quality control of food and environment) – University of Milan, 1999.

Teacher (for the nutritional part) at the courses of olive oil tasting organized by the Grand Hotel Pub, Milano.

Teacher at the 1° Corso di Qualificazione per Farmacisti dell’Azienda Farmacie Municipali di Milano (First Course of Updating for Pharmacists). 7 ott 1999.

SCIENTIFIC CURRICULUM

Clinical trials

- Steering Committee of the CMT-TRIAAL (Charcot-Marie-Tooth Trial Italiano Acido Ascorbico Long term) and of the TRAUK (Trial Ascorbate UK). 2007-2010.
- Scientific Committee of the Cordioprev Project (2010 - ongoing).

Other committees

- Main Advisory Group, European Food Framework (2010-2012).
- Board of Directors, Programa de actividades en tecnologías ALIBIRD-CM S2013/ABU-2728 de la Comunidad de Madrid (2015-2019).
- European Food Safety Authority (EFSA) Scientific Panel on Genetically Modified Organisms (01/07/2015 to 30/06/2087)
- European Food Safety Authority (EFSA) Chair of the Working Group on Low Level Presence (01/09/2015 to 21/09/2017)
- Member of the BCFN YES! Prize Jury, Barilla Center for Food & Nutrition (2017).
- Scientific Board, Nutrition Foundation of Italy.
- Since 2021 Ethics Committee, IMDEA-Food (Madrid, Spain).
- Since 2022, Member of the IUPHAR Mediterranean Group of Natural Products Pharmacology.
- 2023-2024, Chair of the International Life Sciences Institute (ILSI) working group "The optimal lipid profile in early life nutrition".
- Since 2025, External Advisory Board Joint Master Hygieia (<https://www.hygieiamaster.eu/>)

Editorial Activity

2012 - 2025, Editor in Chief of *PharmaNutrition*

2009 - 2015, Editor in Chief of *Pharmacological Research*

1998 – 2008, Associate Editor of *Pharmacological Research*

2008 to date, Associate Editor of *Prostaglandins, Leukotrienes and Essential Fatty Acids*

2009 - 2012, Senior Associate Editor of *Lipids*

2007 - 2009, Associate Editor of *Lipids*

2011 - 2021, Associate Editor of *Frontiers in Fatty Acid and Lipid Physiology*

2012 to date, Associate Editor of *NutraFoods*

2023 to date, Editorial Board, *Nutrition Research*

2020 to date, Editorial Board of *La Rivista Italiana delle Sostanze Grasse*

2001 – 2008, Editor, International Society for the Study of Fatty Acids and Lipids (ISSFAL) newsletter

2009 - 2012, Editorial Board, *British Journal of Nutrition*

2021 to date, Editorial Board, *Nutrients*

2019 to date, Editorial Board, *Foods*

2020 to date, Editorial Board, *International Journal of Molecular Science*

2018 to date, Editorial Board, *Nutrition Metabolism & Cardiovascular Disease*

2010 to date, Editorial Board, *Mediterranean Journal of Nutrition and Metabolism*

2003 to date, Advisory Board, *Current Topics in Nutraceutical Research*

2007 to date, Advisory Board, *The Open Medicinal Chemistry Journal*

2005 to date, Editorial Board, *Archives of Medical Science*

2009 to date, Editorial Board, *Molecular Nutrition and Food Research*

2010 to date, Editorial Board, *The Journal of Berry Research*

Editor, Omega 3 News

Guest Editor (with Sebastian Schaffer) of the Special Issue “Nutraceuticals and Functional Foods”, *Pharmacological Research*, 2010.

Guest Editor (with Joe A. Vinson) of the Special Issue “Nutritional Pharmacology”, *Pharmacological Research*, 2007.

Paoletti R., Poli A., Conti A., and Visioli F. (Eds.) *Chocolate and Health* (2012), Springer-Verlag.

F. Visioli and A. Simopoulos (Eds.) *More on Mediterranean diets*. (2007) *World Reviews in Nutrition and dietetics*, vol 97. Karger Press, Basel.

Guest Editor of the Thematic Issue “Antioxidants in human health”, *Current Medicinal Chemistry*, 2004.

C. Galli, E. Gatti, G. Tomassi, F. Visioli (Eds.) *Farmacologia e Nutrizione* (Pharmacology and Nutrition). (2001) UTET, Torino.

F. Visioli and A. Simopoulos (Eds.) *Mediterranean diets*. (2000) *World Reviews in Nutrition and dietetics*, vol 87. Karger Press, Basel. **SOLD OUT**

Guest Editor of the Focused Issue “Antioxidants and the cardiovascular system”. *Cardiovascular Research*, Aug 2000.

Evaluator of "ID Research Alert", Current Drugs Ltd., UK.

Reviewer of (among others):

American Journal of Clinical Nutrition, 2) Arteriosclerosis, Thrombosis, and Vascular Biology, 3) Atherosclerosis, 4) Biofactors, 5) BMJ, 6) British Journal of Nutrition, 7) Cardiovascular Research, 8) Circulation, 9) Clinical Chemistry, 10) Clinical

Chemistry and Laboratory Medicine, 11) Clinical Pharmacokinetics, 12) Croatica Chemica Acta, 13) Current Topics in Nutraceutical Research, 14) Drug Discovery Today, 15) European Journal of Clinical Investigation, 16) European Journal of Clinical Nutrition, 17) European Journal of Lipid Science and Technology, 18) FEBS Letters, 19) Food chemistry, 20) Journal of Agricultural and Food Chemistry, 21) Journal of the American College of Cardiology, 22) Journal of Food Engineering, 23) Journal of Lipid Research, 24) Journal of Medicinal Chemistry, 25) Journal of Neurochemistry, 26) Journal of Nutrition, 27) Journal of Nutritional Biochemistry, 28) Journal of Nutrition and Metabolism, 29) Leukemia Research, 30) Life Sciences, 31) Lipids, 32) Lipids in Health and Disease, 33) Nature, 34) Nutrition, Metabolism and Cardiovascular Disease, 35) Proceedings of the National Academy of Sciences, USA

Invited Lectures

International meetings

- 1) 14/9/1991, New Orleans, Louisiana. Minisimposio: Brain Death and Regeneration in Stroke and Epilepsy. "Changes in Brain Free Fatty Acids and Diacylglycerol".
- 2) 8-9/4/1994, Cannes, Francia. Simposio internazionale su "Oxidative processes and antioxidants". "Effects of phenolic components of olive oil on human lipoprotein oxidation and platelet function, in vitro".
- 3) 24/5-4/6/1997, Antalya, Turchia, NATO ASI - Free Radicals, Oxidative stress and antioxidants. "Biological properties of olive oil phenolics".
- 4) 31/8-1/9, 1996, Punat, Croazia. International workshop on olive oil. "The effects of olive oil on plasma lipids/lipoproteins and on platelet and leukocyte functions".
- 5) 29/8-31/8, 1997, Punat, Croazia, International workshop on "The benefits of olive oil". "Mediterranean diet and protection from cardiovascular disease and cancer. The role of olive oil".
- 6) 18-19/10/1998, Chania, Crete. The Third International Congress on the Mediterranean Diet. "Micronutrients in olive oil".
- 7) 8/11/1998, Siena, Italy. International Symposium on Food Antioxidants and Human Health. "Antioxidants in olive oil".
- 8) 7-8/12/1998, Paris, France. Functional Foods: the preclinical and clinical evidence. "Antioxidant and other activities of phenolics in olives/olive oil, typical components of the Mediterranean diet".
- 9) 18-20/5/2000, Aarhus, Denmark. European Society for Clinical Investigation. "Alcohol and natural antioxidants in the Mediterranean diet. Prevention and Treatment of Vascular Disease".
- 10) 22/1/2001, Oregon State University, College of Pharmacy, Corvallis, Oregon, USA. "Pharmacology of olive oil phenolics: in vitro and in vivo studies".
- 11) 19/4/2001, Brescia, Italia. Clinical Cardiology 2001. "The Mediterranean diet: a new view".
- 12) 10/10/2001, Centre de recherche de l'Institut universitaire de g erontologie et g eriatric. Sherbrooke (Quebec). "Pharmacologie des antioxydants ph enoliques de l'huile d'olive".
- 13) 11/10/2001, D epartement de Physiologie et Biophysique, Facult e de M edecine, Universit e de Sherbrooke, Sherbrooke (Quebec). "Antioxidants and endothelial dysfunction".
- 14) 8/5/2002, Montreal, Canada. American Oil Chemists' Society meeting. "Effects of olive oil phenolics on oxidative stress in humans".
- 15) 21-22/6/2002, Milano, Italia. International workshop Food, Nutrition and Cardiovascular Disease. "Bioactive components of olives and olive-derived products".
- 16) 19-21/9/2002, Odessa, Ucraina. Meeting "Pathophysiological basis for new medical technology". "Antioxidant therapy in cardiovascular disorders: where do we stand?".

- 17) 5-6/6/2003, Murcia, Spagna. 1ª Conferencia Internacional Mediterranea sobre Riesgo Cardiovascular. "Dieta mediterranea y prevencion de la cardiopatia isquemica".
- 18) 8-12/9/2003, Rio de Janeiro, Brasile. XII Congresso Italo-Latino-Americano de etnomedicina "Nuno Alvarez Pereira". "The different Mediterranean diets: do they have anything in common?"
- 19) 18-21/11/2003, Vichy, France. 1st International Conference on Polyphenols and Human Health. Chairman.
- 20) 1-4/10/2003, Roma, Italia. 9th European Nutrition Conference. "n-3 polyunsaturated fatty acids and dementia".
- 21) 22/11/2003, London, UK. Nutrition and Health Congress. "The role of antioxidants in the Mediterranean diet".
- 22) 14/01/2004, Murcia, Spain. Healthful components of the different Mediterranean diets. Symposium: The missing links of the Mediterranean paradox: local food and functional components.
- 23) 17/4/2004, Cordoba, Spagna. Satellite Symposium of the European Atherosclerosis Society Meeting. "Flavonoids in the typical Mediterranean foods".
- 24) 1/7/2004, Brighton, UK. 6th ISSFAL Congress. "Mediterranean diet – role of antioxidants".
- 25) 26/10/2004, Venezia, Italy. XV International Symposium on Drugs Affecting Lipid Metabolism. "Non-alcoholic compounds of alcoholic beverages: biological and preventive effects".
- 26) 22-23/10/2004, Jaen, Spagna. International Meeting on Olive Oil and Health. Vascular effects of olive oil phenolics.
- 27) 14-15/09/2005, Murcia, Spagna. 2ª Conferencia Internacional Mediterranea sobre Riesgo Cardiovascular. "Role of antioxidants in the Mediterranean diet".
- 28) 18-21/05/2005, Portland, USA. Diet and Optimum Health. "Biological properties and cardiovascular health benefits of olive oil polyphenolics".
- 29) 25-28/09/05, Prague, Repubblica Ceca. 26th World Congress of the International Society for Fat Research (ISF). "Olive oil phenolics: human evidence of healthful effects".
- 30) 30/09/05, Barcelona, Spagna. III International Workshop on Mammary Gland Biotechnology. "The role of n-3 fatty acids and antioxidant compounds of Mediterranean diet in relation to breast cancer".
- 31) 27/01/06, Granada, Spagna. La Alimentación y Nutrición en el siglo XXI. "Cardioprotection by Mediterranean Antioxidants: State of the Art".
- 32) 11/03/06, Firenze, Italia. The Universe of Wine and Health. "Wine and Mediterranean diet".
- 33) 28/9/06 – 1/10/06, Kardamyli, Grecia. 5th Congress of the Greek Society of Free Radicals and Oxidative Stress. "Olive oil phenolics: human evidence".
- 34) 5-10/11/06, Mazara del Vallo, Italia. Second International Seminar "Biotechnology and Quality of Olive Tree Products Around the Mediterranean Basin".
- 35) 22-23/05/07, Davis, CA, USA. Beyond Extra Virgin: Italo-Californian olive oil conference. "An up-to-date report on antioxidant properties of olive oil".

- 36)22-25/06/07, Bologna, Italia. XIX World Congress of the International Society for Heart Research. "Endothelial dysfunction in the elderly: mechanisms and nutritional therapy".
- 37)26/11/07, Kyoto, Japan. Symposium "Tea and Health" 3rd International Conference on Polyphenols and Health. Chairman.
- 38)27/05/08, Bruxelles, Belgio. Caobisco Invites. "Sweenergy: energy intake beyond staple foods"
- 39)09/07/08, Atene, Grecia. 6th Euro Fed Lipid Congress. "Hydroxytyrosol: more than antioxidant".
- 40)24/11/08, Venezia, Italia. 7th International Symposium on "Multiple risk factors in cardiovascular diseases". "Assessment of nutritional profiles: beyond dichotomy".
- 41)21/11/08, Jaen, Spagna. International Meeting on Olive Oil and Health. "Olive oil phenols: more than antioxidants".
- 42)8-12/06/09, Nice, France. 2nd PharmSciFair. "Biomarkers of oxidative stress: present and future".
- 43)29-30/04/10, Lyon, France. 1st International Congress on Oxidative stress, infertility, and degenerative diseases. "Antioxidants and cardiovascular diseases".
- 44)16-19/06/10, Granada. 2nd International Mediterranean Meeting Nutrition and Metabolism – Nu.Me. "The role of micronutrients in cardiovascular disease prevention".
- 45)24-27/08/10, Montpellier, France. XXVth International Congress on Polyphenols. "Hydroxytyrosol".
- 46)18-20/04/11, Amsterdam, The Netherlands. Pharma-Nutrition. "Metabolic syndrome: when nutrition helps pharma".
- 47)06/10/11, Milan, Italy. *Nutraceuticals and dietary supplements (NUCE2011)*. "Micronutrients: seeing through the antioxidant mirage".
- 48)26/10/11, Madrid, Spain. FENS2011. "Mechanisms of actions of polyphenols: newly emerging evidence". Also Chairman of the Symposium: Do we need dietary polyphenols for health? state of the art and perspectives.
- 49)26/10/11, Madrid, Spain. FENS2011. "Bioactive effects of olive oil phenolic compounds in humans: focus on heart disease and oxidative damage" Also Chairman of the Symposium: Mediterranean foods.
- 50)27-30/09/12, Rome, Italy. XXXII World Congress of Sports Medicine. "Polyphenols human health and sports performance".
- 51)25-27/09/2012, Milan, Italy. NUCE 2012. "Lipidomics as a tool to assess cardiovascular risk".
- 52)30/09 – 04/10/12, Sasebo, Japan. World Congress on Oleo Science (WCOS2012). "Bioactive effects of olive oil phenolic compounds in humans".
- 53)15/06 – 17/06/2013, Bad Homburg, Germany. 11th Fatty Acids Cell Signaling (FACS) meeting. "Molecular targets of omega 3 fatty acids – an update".
- 54)19/09/2013, Granada, Spain. IUNS 20th International Congress of Nutrition. "Biological activities of polyphenols in oils".
- 55)05/06/2014, London, UK. Nutrition Integrates 2014. Panelist: "Personalized Nutrition" and "The Secrets of Healthy Aging".
- 56)05/06/2014, London, UK. ADAMS (Adherence@Multiple Sclerosis) II. "Adherence to diet".

- 57)06/11/2104, Shizuoka, Japan. The 2nd International Conference on Pharma and Food. “Hydroxytyrosol”.
- 58)07/11/2014, Numazu, Japan. The 19th Shizuoka Forum on Health and Longevity. “Essential Fatty Acids: an update on their putative health effects” (Keynote speech).
- 59)04-05/12/2014, Amsterdam, The Netherlands. 3rd Healthy Aging Conference. “Growing older fast with healthy new ingredients – Opportunities for innovation”.
- 60)12/05/2015, Stresa, Italy. Meet the Global Challenge. Valagro Global Conference. “Nutritional deficiencies: from macro to micro”.
- 61)23/05/2016, Tel Aviv, Israel. The 10th Congress of the International Society of Nutrigenetics & Nutrigenomics. “Disease prevalence and dietary habits – the epidemiological basis for the health interest in Mediterranean diets”.
- 62)14/02/2017, Accademia Pontificia delle Scienze, Vatican City. International Conference “Food Values. The Renaissance of the Mediterranean diet and its significance for a 21st century world”. “Beneficial components of the Mediterranean diet”.
- 63)06/10/2018, Borgo S. Lorenzo, Italy. International Conference “Food Values #2. “Beneficial components of the diet”.
- 64)17/01/2018, Davis, CA, USA. International Conference on Olive oil and Prevention of Chronic Disease. “Olive oil action mechanisms”.
- 65)10-12/07/2018, Chicago, IL, USA. The Olive oil conference of the North American Olive Oil Association. “How much is enough of a good thing?”.
- 66)24-27/10/2018, Madrid, Spain IV World Congress of Public Health Nutrition “¿Cómo mejorar la composición de los alimentos?”
- 67)12/06/2019. INJoy. Innovating the joy of eating for healthy ageing. “Olive oil from ancient food to business opportunity”.
- 68)21/08/2020. XXXIX Summer Course: Gastro-onimics and personalized nutrition, San Sebastian, Spain, Universidad del Pais Vasco. “Role of fatty acids in personalized nutrition”.
- 69)16/11/2020, Italian Society of Human Nutrition (SINU) and Federation of European Societies of Nutrition (FENS) online. Emerging topics on Mediterranean diet. “changes in dietary habits during the Covid-19 pandemic; drawbacks or opportunities?”.
- 70)08/12/2020, Washington, D.C., USA (online). Science-based Policy: Targeted Nutrition for all Ages and the Role of Bioactives. “Diet and bioactives in the management of inflammaging”
- 71)17/03/2021, Avignon, France (online). IMPLANTEUS Lectures. “Nutritional benefits from eating plant products”.
- 72)11/05/2021. Online. International Dairy Federation Nutrition Symposium. “Dairy and heart health”.
- 73)02-03/06/2021. Porto, Portugal and online. Science and Wine 2nd edition. “(Poly)phenols and health: setting the record straight”.
- 74)12-14/09/2021, Rome, Italy. 11th Probiotics, Prebiotics & New Foods, Nutraceuticals, and Botanicals for Nutrition & Human and Microbiota Health. “Supplements active on cholesterol absorption”.
- 75)22-24/09/2021, Warsaw, Poland. SpiritsEurope. “Front-of-Package Labels: finding the balance between science and politics”.

- 76)11/11/2021, online. Congresso Nazionale Società Italiana di Farmacologia Clinica e Terapia (SIFaCT). “L’accesso alla pubblicazione scientifica tra preprint, fast-track e open access: come orientarsi”.
- 77)22/03/2022, online. Saturated fat, debunking the myth. Organized by Competere.eu
- 78)24/06/2022, Parma, Italy. 3rd International Conference on Food Bioactives and Health. “Are Bioactives really bioactive? A Pythagorean recap of the Parma FBHC2022 Meeting”
- 79)05/07/2022, Avignon, France. Tersys-Implanteus 1st Summer School. “Future diets between health and sustainability”
- 80)14/09/2022, Gießen, Germany. 15th GGL Conference on Life Sciences. “Opportunities and challenges in pharma-nutritional research.”
- 81)24-25/11/2022, Lisbon, Portugal. Hygieia. Promoting Health and Wellbeing Across Lifespan. “Current hurdles of micronutrient research”.
- 82)05/04/2023, online, EIT Food All You Can Learn. “Nutrition for Health and Sustainability”.
- 83)05/04/2023, online, EIT Food All You Can Learn. “Nutrition for Health and Sustainability”.
- 84)05/05/2023, Lyon, France. Conversations on Future Food Cultures, organized by SynBio4Flav
- 85)11/05/2023, How can sustainable practices affect food nutrition? Food4Sustainability, online.
- 86)21/09/2023, Copenhagen, Denmark. The 7th International Vitamin Conference, “The role of vitamins in mitochondrial ageing”.
- 87)19/09/2023. ILSI Mesoamerica. Online. Alimentos fuentes de proteínas. “Impacto de las proteínas de origen vegetal y animal en la salud humana y el medio ambiente”.
- 88)16-19/09/2023, Rome, Italy. 12th Probiotics, Prebiotics, and new Foods. “Phytochemicals and Human Health: new Findings”. Co-chairman.
- 89)30/11/2023, online webinar, IUPHAR, International Development Forum on Pharmacology of Natural Products and Traditional Medicines. “Natural Products in the Mediterranean Area. What are researchers mostly studying?”
- 90)13/12/2023, Rome, Italy. Principles for the definition of front-of-pack nutritional labels (FOPNLs). Italian and Spanish researchers workshop. Faculty.
- 91)14 – 16/02/2024, Cesena, Italy. 7th International Conference on Foodomics. “Nutrient sources and sustainability: beyond the hype”.
- 92)28/02/2024, Linus Pauling Institute/Oregon State University. Linus Pauling Lecture 2024. “Healthy compounds found in a Mediterranean diet”.
- 93)08 – 11/05/2024, Jaén, Spain. V International Congress on Olive Oil, Olive Groves & Health. “Recent evidence on the health effects of olive (poly)phenols”.
- 94)16-18/10/2024, Online. The 4th International Electronic Conference on Nutrients. “Plant-based diets: exploring mechanisms and foreseeing the future” Keynote speaker.
- 95)01-04/12/2024, Heraklion, Greece, 6th International Yale Symposium on Olive Oil and Health, “Do olives and olive oil have the same benefits?”
- 96)13-15/03/2025, Padova, Italy. World Health Forum Veneto. “Fat and health: controversy and evidence”.
- 97)27-29/03/2025, Madrid, Spain. Spain Gastronomy Conference. “Bioactive components of food: their role in gastronomy”.

National Meetings

- 1) 7/10/1994, Rimini. Giornata di Studio: Caratteristiche chimiche e bionutrizionali dell'olio vergine d'oliva. "Effetti protettivi di alcuni fenoli presenti nell'olio d'oliva extravergine sulla ossidabilità di alcune lipoproteine aterogene".
- 2) 17-18/11/1995, Catania. Convegno Internazionale: Alimenti Mediterranei e Benessere: importanza degli agrumi, dell'olio d'oliva e del vino. "Ruolo dei composti fenolici dell'olio d'oliva nella prevenzione del rischio cardiovascolare".
- 3) 1-2/12/1997, Vibo Valentia. XI Congresso SISA. "Polifenoli nella dieta mediterranea: azioni antiossidative e cellulari dei composti fenolici dell'olio d'oliva".
- 4) 16-17/6/1998, Università degli Studi di Chieti. Corso teorico-pratico Stress ossidativo: metodi di studio e strategie terapeutiche. Dimostrazioni di laboratorio.
- 5) 10/11/1999, CNR Milano. Alimenti e integratori alimentari. "Antiossidanti dell'olio d'oliva".
- 6) 15-17/3/2000, Napoli. XXXI Congresso Nazionale SINU. "Effetti nutrizionali degli antiossidanti dell'olio extra vergine d'oliva".
- 7) 22/11/2000, CNR, Milano. Functional foods. Alimenti funzionali e fitoderivati: nuove prospettive per interventi salutistici e di prevenzione. "Gli acidi grassi Omega 3: presenza nei cibi e ruoli biologici".
- 8) 15/2/2001, Siena. IX Congresso Nazionale "I fattori di rischio aterogeno". "Antiossidanti naturali e di sintesi".
- 9) 29/11/01 – 1/12/01, Roma. XV Congresso Nazionale della Società Italiana per lo Studio dell'Arteriosclerosi. "Antiossidanti catecolici dell'olio d'oliva".
- 10) 9/2/2002, Siena. Corso di aggiornamento in "Nuovi impieghi di piante medicinali". "I composti fenolici dell'olio d'oliva dalle attività biologiche in vitro agli effetti nell'uomo".
- 11) 28/11/2002, Istituto Milanese Martinitt, Milano. Giornata di studio "Oli d'oliva e oli di semi. Problemi, rischi e benefici". "I fenoli catecolici dell'olio di oliva extra vergine: attività antiossidanti e su parametri cellulari in sistemi in vitro, nell'animale e nell'uomo".
- 12) 30/5/2003, Mornico Losana (PV). "Le erbe della nonna: guariscono i mali e impreziosiscono la cucina". "Piante officinali e salute".
- 13) 27-28/5/2005, Verbania Intra (VB). "Workshop interregionale ANCE Cuore e Alimentazione". "Olio d'oliva: un antiossidante naturale? Pesce o olio di pesce?" "Integratori alimentari".
- 14) 8/11/2006, Riccione (RM): "XXXIV Congresso Nazionale SINU". "Una storia recente: i fitosteroli".
- 15) 7/6/2008, Colorno (PR): "VIII Congresso Regionale A.R.C.A. – Cardiopatia ischemica". "Alimentazione e cuore: dall'epidemiologia alla ricerca di base".
- 16) 16/12/2008, Pontificia Academia Scientiarum, Città' del Vaticano. "L'olivo e il suo olio". "I valori salutistici".
- 17) 5-6/06/2009, Mercatale – San Casciano Val di Pesa, Olio extra vergine d'oliva un alimento e non solo. "Proprietà salutistiche dell'olio extra vergine d'oliva".

- 18) 17-18/06/2009, Paris, Société Française des Antioxydants. Antioxydants 2009: Dernières Avancées, Controverses & Perspectives. « Polyphénols d'huile d'Olive: Rôles chez l'homme et valorisation de leurs déchets (compléments alimentaires, cosmétiques) ».
- 19) 03/07/2009, Paris, Société Française des Antioxydants. Thé et Santé : Approches Cliniques et Pratiques. « Etat des lieux sur la consommation de thé et la prévention des maladies cardiovasculaires ».
- 20) 08-10/10/2009, Cagliari, Italia, Nutrizione e Biologia Sperimentale nella Ricerca Umana ed Animale. "Qualità nutrizionale e proprietà salutistiche dell'olio extravergine d'oliva".
- 21) 02/10/2010, Colorno, Italia, Problematiche Emergenti in Cardiologia. "Il ruolo terapeutico dell'alimentazione: che novità?".
- 22) 24-25/02/2011, Milano, Italia, Il Congresso Nazionale SINUT. "I meccanismi degli effetti benefici degli antiossidanti naturali".
- 23) 25/03/11, Paris, France, DièteCom. « Intérêts des antioxydants naturels ou compléments alimentaires dans la prévention de certains cancers et dans les suites de traitement chimiothérapeutique »
- 24) 20-21/09/2012, Milan, Italia. Congresso della Società Italiana di Nutraceutica (SINUT). "Nutraceutici da fenoli dell'oliva".
- 25) 13/12/2012, Madrid, Spain. Interacciones dieta y xenobióticos en el Siglo XXI. "Nutrición personalizada en las interacciones dieta-xenobióticos".
- 26) 10-11/06/2015, Padova, Italia. XIV Congresso della Società Italiana di Fitochimica. « Oltre gli antiossidanti: i componenti minori ed i loro variegati effetti fisiologici ».
- 27) 10-11/10/2015, Padova, Italia. Workshop 2015 Alimentazione e Integrazione. "Il profilo nutrizionale degli alimenti. Ruolo protettivo dei polifenoli e dell'idrossitirosole nella salute della persona".
- 28) 04/12/2015, Firenze, Italia. XXXVI Congresso Nazionale SINU. "Oli vegetali: i componenti minori".
- 29) 18/03/2016, Bologna, Italia. NUCE Health World Expo. "Biochemistry and pharmacology of nutraceuticals: the example of antioxidants".
- 30) 21/10/2016, Brescia, Italia, Fondazione Iniziative Zooprofilattiche e Zootecniche. Convegno Grassi e salute: un aggiornamento.
- 31) 08/02/2017, Cagliari, Italia. "La percezione sensoriale e il valore nutrizionale dei cibi". Progetto "I Lincei per una nuova didattica nella scuola: una rete nazionale. Polo della Sardegna".
- 32) 09/02/2017, Sassari, Italia. "La percezione sensoriale e il valore nutrizionale dei cibi". Progetto "I Lincei per una nuova didattica nella scuola: una rete nazionale. Polo della Sardegna".
- 33) 01/04/2017, Parma, Italia. "Nutrizione sostenibile tra presente e futuro". Convegno: Cibo, ambiente, sostenibilità: le nuove sfide. Organizzato da Lions International.
- 34) 20-22/11/2017, Torino, Italia. XXXVIII Congresso nazionale SINU. "Micronutrienti ed invecchiamento".
- 35) 04/05/2018, Catania, Italia. Visioli F.: Alimentazione: no fat, no carb, no altro? 19° Congresso nazionale ARCA.
- 36) 22-23/03/2019, Milano, Italia. Visioli F.: Olio d'oliva e salute. Le evidenze scientifiche dopo 25 anni di ricerca. Spazio Nutrizione.
- 37) 16/04/2020, Ancona, Italy. Organizzato da ADI. Composti bioattivi naturali: stato dell'arte, prospettive e sfide future.

- 38) 21/09/2019, Ferrara, Italia. Congresso Regionale A.R.C.A Emilia- Romagna. "Sindrome metabolica ed infiammazione nel determinismo della sindrome coronarica acuta."
- 39) 23-24/09/2019, Milano, Italia. La chimica degli alimenti e i giovani ricercatori. Il edizione. "Sviluppo di integratori ed alimenti funzionali tra scienza e marketing."
- 40) 30/10/2019, Madrid, Spain. Le français de l'Unione Européenne. De la fourche è la fourchette/Du pré à l'assiette. "Comment évaluer la sécurité des aliments et de compléments alimentaires?". Conferenza al Tribunal Supremo di Madrid.
- 41) 09/11/2019, Verona, Italy. Organizzato da Unipancreas. Cibo e tumore del pancreas. Dalla prevenzione alla terapia. "Integratori, immunologia e oncologia: evidenze scientifiche"
- 42) 20-23/11/2019, Florence, Italy. 39° Congresso Nazionale della Società Italiana di Farmacologia. "Omega 3 fatty acids and health. Evidence, Ignorance, and Significance."
- 43) 31/01/2020, Padova, Italy. Meeting oncologici Dolomiti. Aspetti controversi dell'utilizzo di supplementi alimentari in oncologia: quali evidenze scientifiche? "Nutraceutica: definizioni, regolamentazione e applicazioni".
- 44) 18/02/2020, Milano, Italy. Organizzato da AITA. Oli e grassi nell'industria alimentare. "Ruolo dei lipidi nell'alimentazione umana: aggiornamenti".
- 45) 18/11/2020 Jaén, Spain. VII Jornadas Doctorales Internacionales "Avances en la Investigación Biomédica y Biotecnológica". "Polifenoles del aceite de oliva: entre nutrición y farmacología".
- 46) 18-19/11/2020, CNR – ISB, Italy (online), Le piante medicinali, dalla tradizione a fitoterapia e nutraceutica. "Sfide ed opportunità della ricerca fitoterapica".
- 47) 11/05/2021. Online. University of Barcelona. Màster de Desenvolupament i Innovació d'Aliments. "Explotación industrial de la Dieta Mediterránea, Ejemplos".
- 48) 22/05/2021. Online. Congress of the Italian Society of Phytotherapy. "Omega 3 fatty acids between light and shadow: new acquisitions"
- 49) 23/08/2021, Universidad Internacional de Andalucía, Baeza, Spain (on line). Summer School AOVE: Salud, Marketing y Maridaje. "El aceite de oliva y la salud. Influencia de la fracción fenólica"
- 50) 18/09/2021, online. XX Convegno Regionale SISA – Sezione Emilia-Romagna. Dibattito sul tema del trattamento non farmacológico delle dislipidemie. "La terapia nutraceutica".
- 51) 14/12/2021, Jaén, Spain. Campo Universitario de Jaén. Health and flavor awards 2021. "Brief history of polyphenols from extra virgin olive oil and their positive healthy effects"
- 52) 10/05/2022, Jaén, Spain. Antiguo Hospital de San Juan de Dios. Aceites de oliva, salud y mercado. "Propiedades cardiosaludables del consumo de aceites de oliva".
- 53) 17/06/2022, Lodi, Italy. Giornata ARNA. "L'infiammazione low-grade: da dove origina, cosa fa, come si combatte"
- 54) 14/10/2022, Milan, Italy. SpazioNutrizione. "Olio d'oliva e salute cardiovascolare: la prova provata".
- 55) 09/06/2013, Arezzo, Italy. XLIII Congresso Nazionale SINU. "Nutrienti, alimenti o diete?"

- 56) 16/06/2023, Milano, Italia. Importanza del bilancio azotato nei pazienti PKU. "I processi biochimici per una dieta bilanciata: l'importanza del bilancio azotato".
- 57) 15/11/2023, Innovhub-SSI, Milano, Italy. Sostanze grasse: ricerca, innovazione e scenari futuri. "L'unico alimento studiato nell'uomo é..."
- 58) 02/12/2023, CiBari, Il cibo della Salute, Bari, Italy "L'olio d'oliva è l'unico alimento studiato nell'uomo. Scopriamo come e perché".
- 59) 23/03/2024, Milano, Italy, Festival della Prevenzione, organized by LILT at Corriere della Sera. "La nutrizione come scudo per il corpo".
- 60) 11-13/12/2024, Parma, Italy. Congresso Società Italiana per lo Studio delle Sostanze Grasse (SISSG). "Le membrane di globuli di grasso del latte ed i loro impieghi in nutraceutica"

Organizational Experience

1. Coordinator (with Dr. John P. Doucet) of the symposium: *Immediate-early genes of the nervous system: physiological role and pathological significance*. Satellite del Society for Neuroscience annual meeting. New Orleans, USA, November 9, 1991.
2. Local organizing committee 9th International Conference on *Prostaglandins and related compounds*, Firenze, Italy, June 6-10, 1994.
3. Local organizing committee *XV International Symposium on Drugs Affecting Lipid Metabolism*, Venezia, Italy, October 24-27, 2004.
4. Organizer (with the Nutrition Foundation of Italy) of the meeting “Chocolate, Lifestyle, and Health”, Milan March 2, 2007.
5. Scientific Committee, 6th Euro Fed Lipid Congress, Athens 7-10 September 2008.
6. Scientific Committee, 2nd International Mediterranean Meeting Nutrition and Metabolism – Nu.Me., Granada 16-19 June 2010.
7. Scientific Committee, ICPH2011, Barcelona 17 – 20 October 2011.
8. Strategic Committee, Women & Technologies, Milan, Italy, 06/11/2012 (<http://www.womentech.info/index.php/womentech-2012/comitato-strategico.html>).
9. Co-organizer (with: Gunter P. Eckert, Jan Glatz, Michel Lagarde) of the 11th Fatty Acids Cell Signalling (FACS) meeting “PUFA for a lifetime”, Bad Homburg (Germany) 15 – 17 June 2013.
10. Steering Committee Nutra Integrates 2014, London 05/06/2014.
11. Scientific Committee, 13th Euro Fed Lipid Congress, Florence 27-30 September 2015.
12. Scientific Committee, 14th Euro Fed Lipid Congress, Ghent 18-21 September 2016.
13. Scientific Committee, 16th Euro Fed Lipid Congress, Belfast 16-19 September 2018.
14. Scientific Committee, 17th Euro Fed Lipid Congress, Seville 20-23 October 2019.
15. Scientific Committee, 3rd International Conference on Food Bioactives and Health, 16-19 June 2020 Parma.
16. Scientific Committee, 12th Probiotics, Prebiotics, and new Foods. “Phytochemicals and Human Health: new Findings”. Rome, Italy. 16-19 September 2023.
17. IUNS-ICN 23rd International Congress of Nutrition Scientific committee, 2025.

Fundings

1. Telethon Project n° A.096 "Cellular models for the evaluation of the role of the polyglutamine tract elongation (CAG repeat) in motoneuronal degeneration" (PI: Dr. Angelo Poletti, Istituto di Endocrinologia, Università di Milano).
2. EU Project FAIR CT 97 3039 "Natural Antioxidants from Olive Oil Processing Wastewater" (Coordinator: Prof. Claudio Galli).
3. EU Project QLRT - 2001- 00173 "Local food – nutraceuticals" (Coordinator: Professor Michael Heinrich, University of London)
4. Project "Effetti di olii d'oliva ricchi in composti fenolici su fattori di rischio in pazienti iperlipemici". (PI: Prof. Claudio Galli, Dipartimento di Scienze Farmacologiche, Università di Milano. 2005. Funding: Istituto Nutrizionale Carapelli.
5. Telethon Project "Multicentre, randomised, double blind, placebo controlled trial of long-term ascorbic acid treatment in Charcot-Marie-Tooth disease type 1A (CMT-TRIAAL: CMT-Trial Italian with Ascorbic Acid Long term)" 2006-2009. (PI: Dr. Davide Pareyson, Istituto Neurologico Besta, Milano)
6. Analysis of polyphenols in various teas and herbal teas. 2009. Funding: Bonomelli spa. (PI: Francesco Visioli).
7. Etude des effets de composants sélectionnés sur la physiopathologie des maladies inflammatoires. 2007 - 2010. Funding: Institut de Recherche Pierre Fabre. (PI: Francesco Visioli).
8. Proyectos de Investigación Fundamental no orientada (Spanish National Grant). "Foodomics of hydroxytyrosol: insights into its molecular effects and search of new markers and targets" 2011-2014. (PI: Francesco Visioli).
9. Project "ALIBIRD" (Alimentos funcionales y estrategias nutricionales eficaces para la prevención y tratamiento de enfermedades crónicas). Financing body: Comunidad de Madrid (PI: Guillermo Reglero. Head of the GENECO unit: Francesco Visioli).
10. "Pilot study to evaluate changes in inflammation markers related to cancer in women diagnosed with breast cancer (stage 0-IIIa) and with no evidence of disease, who received the supplement Phytomed™ 2013. (PI: Francesco Visioli)
11. Proyectos de Investigación Fundamental no orientada (Spanish National Grant) "Diseño y evaluación de un complemento nutricional enriquecido en fosfolípidos bioactivos para la prevención del deterioro cognitivo leve asociado al envejecimiento" 2015-2018. (PI: Javier Fontecha)
12. XVIII Concurso Nacional para la adjudicación de ayudas a la investigación en ciencias de la vida y de la materia 2016, Exosomas: la comunicación intercelular como arma terapéutica ("ExoRNAs"). PI: Alberto Dávalos Herrera; "Modulación de exosomas transportadores de miRNAs y lncRNAs para la comunicación intercelular como herramienta terapéutica frente a la dislipidemia"; Fundación Ramón Areces; Start: 02/03/2017, End: 02/03/2020.
13. Project "CHEMAGE – how to improve chemical senses during ageing", sponsor Ajinomoto. PI: Professor Carla Mucignat.
14. 2020 – 2024 (extended due to the SARS-CoV-2 pandemia). Impacto de un suplemento enriquecido en membrana del glóbulo lácteo en la salud mediante estudios in vitro e in vivo y sus potenciales mecanismos de acción (MFGM4HEALTH). PI IMDEA Unit (research group). PI: Javier Fontecha.

15. Progetti di Ricerca di Rilevante Interesse Nazionale “Role of coffee circulating metabolites in the regulation of the epicardial adipose tissue (EAT) pro-atherogenic properties: a fat-depot specific approach to reduce coronary atherosclerosis”. 2023-2025. PI: Francesco Visioli.
16. Progetto INTENTION, bando a cascata del partenariato esteso ONFOODS, finanziato dall’Unione Europea. PI: Università di Padova. 390.928,80 €

FRANCESCO VISIOLI

PUBLICATIONS

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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., Bellosta 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., Bellosta 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. 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.
 43. 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.

44. 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.
45. 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.
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. and Galli C.: Tecniche di valutazione del potere antiossidante di micronutrienti. Workshop: Tecniche cromatografiche e tecnologie innovative nella produzione e controllo degli alimenti. Ottobre 14 – 15, 1999, Cagliari.
48. 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.
49. 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.
50. 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.
51. Visioli F., Smith A., Frei B., and Hagen T.: Produzione di specie ossidanti da parte di HAEC: attivita' di vitamina C e acido lipoico. XIV Congresso Nazionale della Societa' Italiana per lo Studio dell'Arteriosclerosi (S.I.S.A.), 30 Novembre – 2 Dicembre, 2000, Perugia.
52. Visioli F., Caruso D., Viappiani S., Sala A., Galli G., and Galli C.: Attivita' *in vivo* dell'idrossitiroso, fenolo dell'oliva. XIV Congresso Nazionale della Societa' Italiana per lo Studio dell'Arteriosclerosi (S.I.S.A.), 30 Novembre – 2 Dicembre, 2000, Perugia.
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E13) Scientific opinion on application (EFSA-GMO-NL-2011-96) for the placing on the market of genetically modified insect-resistant and herbicide-tolerant cotton GHB119, for food and feed uses, import and processing under Regulation (EC) No 1829/2003 from Bayer CropScience AG EFSA Journal 2016;14(10):4586 [27 pp.]. doi:10.2903/j.efsa.2016.4586

E14) Scientific Opinion on an application by Dow AgroSciences (EFSA-GMO-NL-2013-116) for placing on the market of genetically modified insect-resistant soybean DAS-81419-2 for food and feed uses, import and processing under Regulation (EC) No 1829/2003. EFSA Journal 2016;14(12):4642 [23 pp.]. doi: 10.2903/j.efsa.2016.4642

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E16) Scientific Opinion on an application by DOW AgroSciences LLC (EFSA-GMO-NL-2010-89) for placing on the market the genetically modified herbicide-tolerant maize DAS-40278-9 for food and feed uses, import and processing under Regulation (EC) No 1829/2003. EFSA Journal 2016;14(12):4633 [25 pp.]. doi: 10.2903/j.efsa.2016.4633

E17) Scientific opinion on an application for renewal of authorisation for continued marketing of maize 59122 and derived food and feed submitted under articles 11 and 23 of Regulation (EC) No 1829/2003 by Pioneer Overseas Corporation and Dow AgroSciences LLC. EFSA Journal 2017;15(6):4861, 10 pp. <https://doi.org/10.2903/j.efsa.2017.4861>

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E21) Scientific Opinion on application EFSA-GMO-NL-2013-119 for authorisation of genetically modified glufosinate-ammonium- and glyphosate-tolerant oilseed rape MON 88302 × MS8 × RF3 and subcombinations independently of their origin, for food and feed uses, import and processing submitted in accordance with Regulation (EC) No 1829/2003 by Monsanto Company and Bayer CropScience. EFSA Journal 2017;15(4):4767, 25 pp. doi:10.2903/j.efsa.2017.4767

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E29) Assessment of genetically modified maize 1507 × 59122 × MON810 × NK603 and subcombinations, for food and feed uses, under Regulation (EC) No 1829/2003 (application EFSA-GMO-NL-2011-92). EFSA Journal 2017;15(11):5000 [29 pp.]. DOI: 10.2903/j.efsa.2017.5000

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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E32) Assessment of genetically modified maize MON 87403 for food and feed uses, import and processing, under Regulation (EC) No 1829/2003 (application EFSA-GMO-BE-2015-125). EFSA Journal 2018;16(3):5225 [28 pp.]. DOI: 10.2903/j.efsa.2018.5225

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
- E35) Assessment of genetically modified maize MON 87411 for food and feed uses, import and processing, under Regulation (EC) No 1829/2003 (application EFSA-GMO-NL-2015-124). EFSA Journal 2018;16(6):5310. doi: 10.2903/j.efsa.2018.5310
- E36) Technical Note on the quality of DNA sequencing for the molecular characterisation of genetically modified plants. EFSA Journal 2018;16(7):5345. doi:10.2903/j.efsa.2018.5345
- E37) Assessment of genetically modified maize Bt11 × MIR162 × 1507 × GA21 and three subcombinations independently of their origin, for food and feed uses under Regulation (EC) No 1829/2003 (application EFSA-GMO-DE-2010-86). EFSA Journal 2018;16(7):5309. doi:10.2903/j.efsa.2018.5309
- E38) Assessment of genetically modified cotton GHB614 × T304-40 × GHB119 for food and feed uses, import and processing under Regulation (EC) No 1829/2003 (application EFSA-GMO-NL-2014-122). EFSA Journal 2018;16(7):5349. DOI: 10.2903/j.efsa.2018.5349
- E39) Assessment of genetically modified maize 1507 × NK603 for renewal of authorisation under Regulation (EC) No 1829/2003 (application EFSA-GMO-RX-008). EFSA Journal 2018;16(7):5347. DOI: 10.2903/j.efsa.2018.5347
- E40) Assessment of genetically modified soybean MON 87751 for food and feed uses under Regulation (EC) No 1829/2003 (application EFSA-GMO-NL-2014-121). EFSA Journal 2018;16(8):5346, 32 pp. DOI: 10.2903/j.efsa.2018.5346

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

G. Bibliometrics (as of April 1, 2025)

1. Impact Factor (total): 1200
2. Impact Factor (mean): 4.85
3. Citations (Scopus): 20000
4. H-Index (Scopus): 76
5. C-score: 4.02 (#1 in Italy in "Nutrition and Dietetics")