LIST OF STUDIES ABOUT OLIVE LEAF EXTRACT

Antibacterial & Antimicrobial

TITLE: In vitro antimicrobial activity of olive leaves
AUTHOR: Markin-D; Duek-L; Berdicevsky-I
INSTITUTE: Department of Microbiology, Rappaport Faculty of Medicine, Technion - Institute of Technology, Haifa
SOURCE: Mycoses. 2003; 46(3-4): 132-136
YEAR: 2003

TITLE: Antimicrobial Properties of Oleuropein and Products of Its Hydrolysis from Green Olives.
AUTHOR: Fleming-HP; Walter-WM Jr; Etchells-JL
YEAR: 1973
SOURCE: Applied-Microbiology; 26 (5) 777-782, 14 ref.

TITLE: Studies on the mechanism of the antimicrobial action of oleuropein.
AUTHOR: Juven-B; Henis-Y; Jacoby-B
INSTITUTE: Div. of Food Tech., Volcani Inst. of Agric. Res., Rehovot, Israel
SOURCE: Journal-of-Applied-Bacteriology; 35 (4) 559-567, 25 ref.
YEAR: 1972

TITLE: A multichemical defense mechanism of bitter olive, Olea europaea (Oleaceae): Is oleuropein a phytoalexin precursor?
AUTHOR: Kubo-I; Matsumoto-A; Takase-I
SOURCE: Journal of Chemical Ecology 11(2): 251-263
YEAR: 1985

TITLE: Inhibition of Salmonella enteritidis by oleuropein in broth and in a model food system.
AUTHOR: Tassou,-C-C; Nychas,-G-J
INSTITUTE: National Agricultural Research Foundation, Institute of Technology of Agricultural Products, Lycovrysi, Athens, Greece.
SOURCE: Lett-Appl-Microbiol. 1995 Feb; 20(2): 120-4
YEAR: 1995

TITLE: Modeling the effectiveness of a natural antimicrobial on Salmonella enteritidis as a function of concentration, temperature and pH, using conductance measurements.
AUTHOR: Koutsoumanis,-K; Tassou,-C-C; Taoukis,-P-S; Nychas,-G-J
INSTITUTE: Agricultural University of Athens, Department of Food Science and Technology, Hellas, Greece.
SOURCE: J-Appl-Microbiol. 1998 Jun; 84(6): 981-7
YEAR: 1998

TITLE: Characterization of an oleuropein degrading strain of Lactobacillus plantarum. Combined effects of compounds present in olive fermenting brines (phenols, glucose and NaCl) on bacterial activity.
AUTHOR: Marsilio,-V.; Lanza,-B.
SOURCE: J-sci-food-agric. Sussex : John Wiley & Sons Limited. Apr 1998. v. 76 (4) p. 520-524.
YEAR: 1998

TITLE: Inhibition of Staphylococcus aureus by olive phenolics in broth and in a model food system.
AUTHOR: Tassou,-C.C.; Nychas,-G.J.E.
SOURCE: J-food-prot. Des Moines, Iowa : International Association of Milk, Food and Environmental Sanitarians. Feb 1994. v. 57 (2) p. 120-124.
YEAR: 1994

TITLE: The effect of the olive phenolic compound, oleuropein, on growth and enterotoxin B production by Staphylococcus aureus.
AUTHOR: Tranter,-H.S.; Tassou,-S.C.; Nychas,-G.J.
SOURCE: J-Appl-Bacteriol. Oxford : Blackwell Scientific Publications. Mar 1993. v. 74 (3) p. 253-259.
YEAR: 1993

TITLE: Bactericidal action of oleuropein extracted from green olives against Lactobacillus plantarum.
AUTHOR: Ruiz-Barba,-J-L; Garrido-Fernandez,-A; Jimenez-Diaz,-R
INSTITUTE: Correspondence (Reprint) address, R. Jimenez-Diaz, Unidad Estructural de Biotecnologia de Alimentos, Inst. de la Grasa y sus Derivados (CSIC), Avda. Padre Garcia Tejero 4, Apdo. 1078, 41012 Seville, Spain
SOURCE: Letters-in-Applied-Microbiology. 1991; 12(2): 65-68 ; 15 ref.
YEAR: 1991

TITLE: In vitro antimycoplasmal activity of oleuropein.
AUTHOR: Furneri,-P-M; Marino,-A; Saija,-A; Uccella,-N; Bisignano,-G
INSTITUTE: Department of Microbiological Sciences and Gynecological Sciences, University of Catania, via Androne 81, 95124, Catania, Italy. furneri@mbox.unit.it
SOURCE: Int-J-Antimicrob-Agents. 2002 Oct; 20(4): 293-6
YEAR: 2002

TITLE: On the in-vitro antimicrobial activity of oleuropein and hydroxytyrosol.
AUTHOR: Bisignano,-G; Tomaino,-A; Lo-Cascio,-R; Crisafi,-G; Uccella,-N; Saija,-A
INSTITUTE: Department Farmaco-Biologico, University of Messina, Italy.
SOURCE: J-Pharm-Pharmacol. 1999 Aug; 51(8): 971-4
YEAR: 1999

TITLE: Comparative antibacterial and antifungal effects of some phenolic compounds.
AUTHOR: Aziz,-N-H; Farag,-S-E; Mousa,-L-A; Abo-Zaid,-M-A
INSTITUTE: National Centre for Radiation Research and Technology, Nasr City, Cairo, Egypt.
SOURCE: Microbios. 1998; 93(374): 43-54
YEAR: 1998

TITLE: Effect of Phenolic Compounds and Oleuropein on the Germination of Bacillus-cereus T Spores.
AUTHOR: TASSOU-C-C {a}; NYCHAS-G-J-E; BOARD-R-G
INSTITUTE: {a} INST FOOD TECHNOL, MINISTRY AGRIC, S VENIZELOU 1, LYCOVRISI 14123, ATHENS, GREECE
SOURCE: Biotechnology-and-Applied-Biochemistry. 1991; 13 (2): 231-237.
YEAR: 1991

TITLE: Antimicrobial activity and inhibition of aflatoxin B1 formation by olive plant tissue constituents
AUTHOR: Paster N, Juven BJ, Harshemesh H
SOURCE: J Appl Bacteriol 1988 Apr; 64(4): 293-7.
YEAR: 1988

TITLE: Antimicrobial properties of natural phenols and related compounds
AUTHOR: Jurd L, King AD Jr, Mihara K, Stanley WL
SOURCE: Appl Microbiol 1971 Mar;21(3):507-10.
YEAR: 1971

Antifungal

TITLE: In vitro antimicrobial activity of olive leaves
AUTHOR: Markin-D; Duek-L; Berdicevsky-I
INSTITUTE: Department of Microbiology, Rappaport Faculty of Medicine, Technion - Institute of Technology, Haifa
SOURCE: Mycoses-. 2003; 46(3-4): 132-136,
YEAR: 2003

TITLE: Comparative antibacterial and antifungal effects of some phenolic compounds.
AUTHOR: Aziz,-N-H; Farag,-S-E; Mousa,-L-A; Abo-Zaid,-M-A
INSTITUTE: National Centre for Radiation Research and Technology, Nasr City, Cairo, Egypt.
SOURCE: Microbios. 1998; 93(374): 43-54
YEAR: 1998

Anti-Inflammatory

TITLE: Olea europaea L.: stimulant, anti-ulcer and anti-inflammatory effects
AUTHOR: Fehri-B; Aiache-JM; Mrad-S; Korbi-S; Lamaison-JL
INSTITUTE: Dept. of Pharmacol. and Toxicol., Soc. of Pharm. Industries of Tunisia Fondouk Choucha, Rades 2040, Tunisia
SOURCE: Boll-Chim-Farm (Bollettino-Chimico-Farmaceutico); 1996; 135(Jan); 42-49,
YEAR: 1996

TITLE: Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages.
AUTHOR: Visioli,-F; Bellosta,-S; Galli,-C
INSTITUTE: Institute of Pharmacological Sciences, Milan, Italy. Francesco.Visioli@unimi.it
SOURCE: Life-Sci. 1998; 62(6): 541-6
YEAR: 1998

TITLE: Effect of minor components of virgin olive oil on topical anti-inflammatory assays.
AUTHOR: de-la-Puerta-Rocio {a}; Martinez-Dominguez-Eugenia; Ruiz-Gutierrez-Valentina
INSTITUTE: {a} Department of Pharmacology, Faculty of Pharmacy, University of Seville, 41012, Seville: puerta@fafar.us.es, Spain
SOURCE: Zeitschrift-fuer-Naturforschung-Section-C-Journal-of-Biosciences. [print] September-October, 2000; 55 (9-10): 814-819.
YEAR: 2000

TITLE: Olive oil and its main phenolic micronutrient (oleuropein) prevent inflammation-induced bone loss in the ovariectomised rat.
AUTHOR: Puel C, Quintin A, Agalias A, Mathey J, Obled C, Mazur A, Davicco MJ, Lebecque P, Skaltsounis AL, Coxam V.
INSTITUTE: Unite des Maladies Metaboliques et Micronutriments, INRA Theix, 63122 Saint Genes-Champanelle, France.
SOURCE: Br J Nutr. 2004 Jul;92(1):119-27.
YEAR: 2004

TITLE: Inhibition of leukocyte leukotriene B4 production by an olive oil-derived phenol identified by mass-spectrometry.
AUTHOR Petroni A, Blasevich M, Papini N, et al.
SOURCE: Thromb Res 1997;87(3):315–22.
YEAR: 1997

TITLE: Quali-quantitative analysis and antioxidant activity of different polyphenolic extracts from Olea europea L. leaves.
AUTHOR: P. Pinelli, C. Galardi, N. Mulinacci, F.F. Vincieri, M. Tattini, A. Romani
SOURCE: J. Commodity Sci. 2000, 39 (II)

YEAR: 2000

TITLE: Luteolin as an anti-inflammatory and anti-allergic constituent of Perilla frutescens.
AUTHOR: Ueda H, Yamazaki C, Yamazaki M.
SOURCE: Biol Pharm Bull. 2002;25(9):1197–202.
YEAR: 2002

TITLE: Effects of luteolin and other flavonoids on IgE-mediated allergic reactions
AUTHOR: Kimata M, Inagaki N, Nagai H.
SOURCE: Planta Med 2000;66(1):25–9.
YEAR: 2000

TITLE: Botanicals: A Phytocosmetic Desk Reference
AUTHOR: D'Amelio, F.S.
SOURCE: CRC Press, Boca Raton
YEAR: 1999

Antioxidant & Free Radical Scavenger

TITLE: Antioxidant activity of phenolics extracted from Olea europaea L. leaves
AUTHOR: Benavente-Garcia-O; Castillo-J; Lorente-J; Ortuno-A; Del-Rio-JA
INSTITUTE: Research/Development Department, Furfural Espanol S.A., Camino Viejo de Pliego s/n, 80320 Alcantarilla, Murcia.
SOURCE: FOOD-CHEM. Food-Chemistry. 2000; 68(4): 457-462
YEAR: 2000

TITLE: In vitro evaluation of the antioxidant activity and biomembrane interaction of the plant phenols oleuropein and hydroxytyrosol
AUTHOR: Saija-A; Trombetta-D; Tomaino-A; Lo-Cascio-R; Castelli-F; et-al
INSTITUTE: Dept. Farmaco-Biol., Sch. of Pharm., Univ. of Messina, 98168 Messina, Italy
SOURCE: Int-J-Pharm (International-Journal-of-Pharmaceutics); 1998; 166(May 18); 123-133,
YEAR: 1998

TITLE: Olea europaea L. leaf extract and derivatives: antioxidant properties.
AUTHOR: Briante,-R; Patumi,-M; Terenziani,-S; Bismuto,-E; Febbraio,-F; Nucci,-R Correspondence (Reprint) address, R. Nucci, Istituto di Biochimica delle Proteine ed
INSTITUTE: Enzimologia del CNR, Via Marconi 10, 80125 Naples, Italy. Tel./Fax +39-081-7257300. E-mail nucci@dafne.ibpe.na.cnr.it
SOURCE: Journal-of-Agricultural-and-Food-Chemistry. 2002; 50(17): 4934-4940 ; 44 ref,
YEAR: 2002

TITLE: Antihypertensive, antiatherosclerotic and antioxidant activity of triterpenoids isolated from Olea europaea, subspecies africana leaves.
AUTHOR: Somova,-LI; Shode,-FO; Ramnanan,-P; Nadar,-A
SOURCE: J-Ethnopharmacol. 2003 Feb; 84(2-3): 299-305,
YEAR: 2003

TITLE: Oleuropein evaluated in vitro and in vivo as an antioxidant
AUTHOR: Speroni-E; Guerra-MC; Minghetti-A; Crespi-Perellino-N; Pasini-P; Piazza-F; Roda-A
INSTITUTE: Department of Pharmacology, Bologna University, Via Irnerio, 48, 40126 Bologna
SOURCE: Phytotherapy-Research. 1998; 12(SUPPL. 1): S98-S100,
YEAR: 1998

TITLE: Quali-quantitative analysis and antioxidant activity of different polyphenolic extracts from Olea europea L. leaves.
AUTHOR: P. Pinelli, C. Galardi, N. Mulinacci, F.F. Vincieri, M. Tattini, A. Romani
SOURCE: J. Commodity Sci. 2000, 39 (II)

YEAR: 2000

TITLE: Bioactive derivatives from oleuropein by a biotransformation on Olea europaea leaf extracts.
AUTHOR: Briante,-R; La-Cara,-F; Febbraio,-F; Patumi,-M; Nucci,-R
INSTITUTE: Istituto di Biochimica delle Proteine ed Enzimologia del Consiglio Nazionale delle Ricerche, Via Marconi 10, 80125 Napoli, Italy.
SOURCE: J-Biotechnol. 2002 Feb 14; 93(2): 109-19
YEAR: 2002

TITLE: Isolation and characterization of the antioxidant component 3,4-dihydroxyphenylethyl 4-formyl-3-formylmethyl-4-hexenoate from olive (Olea europaea) leaves.
AUTHOR: Paiva-Martins,-F; Gordon,-M-H
INSTITUTE: Centro de Investigacao em Quimica, Departamento de Quimica, Faculdade de Ciencias, Universidade do Porto, Rua do Campo Alegre, number 687, 4169-007 Porto, Portugal.
SOURCE: J-Agric-Food-Chem. 2001 Sep; 49(9): 4214-9,
YEAR: 2001

TITLE: Protective effect of oleuropein, an olive oil biophenol, on low density lipoprotein oxidizability in rabbits.
AUTHOR: Coni,-E; Di-Benedetto,-R; Di-Pasquale,-M; Masella,-R; Modesti,-D; Mattei,-R; Carlini,-E-A
INSTITUTE: Food Department, Istituto Superiore di Sanita, Rome, Italy. e.coni@iss.it
SOURCE: Lipids. 2000 Jan; 35(1): 45-54
YEAR: 2000

TITLE: Effect of phenolic compounds of virgin olive oil on LDL oxidation resistance.
AUTHOR: Moreno-JA; Lopez-Miranda-J; Gomez-P; Fatiha-Benkhalti; El-Boustani-E; Perez-Jimenez-F
INSTITUTE: Unidad de Lipidos y Arteriosclerosis, Hospital Universitario Reina Sofia, Avda. Menendez Pidal, s/n. 14004 Cordoba, Spain.
SOURCE: Medicina-Clinica-Barcelona. 2003, 120: 4, 128-131; 41 ref.
YEAR: 2003

TITLE: Antioxidant and other biological activities of phenols from olives and olive oil.
AUTHOR: Visioli-F; Poli-A; Galli-C
INSTITUTE: Department of Pharmacological Sciences, University of Milan, Via Balzaretti 9, 20133 Milan, Italy.
SOURCE: Medicinal-Research-Reviews. 2002, 22: 1, 65-75; 68 ref.
YEAR: 2002

TITLE: Antioxidative activities of Olea europaea leaves and related phenolic compounds.
AUTHOR: Le-Tutour,-B.; Guedon,-D.
SOURCE: Phytochemistry. Oxford : Pergamon Press. Apr 1992. v. 31 (4) p. 1173-1178.
YEAR: 1992

TITLE: GC-MS evaluation of phenolic compounds in virgin olive oil.
AUTHOR: Angerosa,-F.; d'Alessandro,-N.; Konstantinou,-P.; Di-Giacinto,-L.
SOURCE: J-agric-food-chem. Washington, D.C. : American Chemical Society. July 1995. v. 43 (7) p. 1802-1807.
YEAR: 1995

TITLE: Antioxidant activity of virgin olive oil phenolic compounds in a micellar system.
AUTHOR: Fogliano,-V.; Ritieni,-A.; Monti,-S.M.; Gallo,-M.; Della-Medaglia,-D.; Ambrosino,-M.L.; Sacchi,-R.
SOURCE: J-sci-food-agric. West Sussex : John Wiley & Sons Limited. Oct 1999. v. 79 (13) p. 1803-1808.
YEAR: 1999

TITLE: Quali-quantitative analysis and antioxidant activity of different polyphenolic extracts from Olea europea L. leaves.
AUTHOR: P. Pinelli, C. Galardi, N. Mulinacci, F.F. Vincieri, M. Tattini, A. Romani
SOURCE: J. Commodity Sci. 2000, 39 (II)
YEAR: 2000

TITLE: Effect of virgin olive oil phenolic compounds on in vitro oxidation of human low density lipoproteins.
AUTHOR: Caruso,-D; Berra,-B; Giavarini,-F; Cortesi,-N; Fedeli,-E; Galli,-G
INSTITUTE: Institute of Pharmacological Sciences, University of Milan, Italy.
SOURCE: Nutr-Metab-Cardiovasc-Dis. 1999 Jun; 9(3): 102-7
YEAR: 1999

TITLE: Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages.
AUTHOR: Visioli,-F; Bellosta,-S; Galli,-C
INSTITUTE: Institute of Pharmacological Sciences, Milan, Italy. Francesco.Visioli@unimi.it
SOURCE: Life-Sci. 1998; 62(6): 541-6
YEAR: 1998

TITLE: Olive-oil consumption and health: the possible role of antioxidants.
AUTHOR: Owen,-R-W; Giacosa,-A; Hull,-W-E; Haubner,-R; Wurtele,-G; Spiegelhalder,-B; Bartsch,-H
INSTITUTE: Division of Toxicology and Cancer Risk Factors, German Cancer Research Center, Heidelberg. R.Owen@DKFZ-Heidelberg.DE
SOURCE: Lancet-Oncol. 2000 Oct; 1: 107-12
YEAR: 2000

TITLE: The antioxidant/anticancer potential of phenolic compounds isolated from olive oil
AUTHOR: Owen-RW; Giacosa-A; Hull-WE; Haubner-R; Spiegelhalder-B; Bartsch-H
INSTITUTE: Division of Toxicology, Cancer Research Centre, Im Neuenheimer Feld 280, D-69120 Heidelberg
SOURCE: EUR-J-CANCER. European-Journal-of-Cancer. 2000; 36(10): 1235-1247
YEAR: 2000

TITLE: Free radical-scavenging properties of olive oil polyphenols
AUTHOR: Visioli-F; Bellomo-G; Galli-C
INSTITUTE: Department of Biomedical Sciences, University of Torino, Novara
SOURCE: BIOCHEM-BIOPHYS-RES-COMMUN. Biochemical-and-Biophysical-Research-Communications. 1998; 247(1): 60-64
YEAR: 1998

TITLE: Olive oil and red wine antioxidant polyphenols inhibit endothelial activation: Antiatherogenic properties of Mediterranean diet phytochemicals
AUTHOR: Carluccio-MA; Siculella-L; Ancora-MA; Massaro-M; Scoditti-E; Storelli-C; Visioli-F; Distante-A; De-Caterina-R
INSTITUTE: C.N.R. Inst. of Clinical Physiology, Lecce
SOURCE: ARTERIOSCLER-THROMB-VASC-BIOL. Arteriosclerosis,-Thrombosis,-and-Vascular-Biology. 2003; 23(4): 622-629
YEAR: 2003

TITLE: The in vivo fate of hydroxytyrosol and tyrosol, antioxidant phenolic constituents of olive oil, after intravenous and oral dosing of labeled compounds to rats.
AUTHOR: Tuck KL, Freeman MP, Hayball PJ, Stretch GL, Stupans I.
INSTITUTE: Centre for Pharmaceutical Research, School of Pharmaceutical, Molecular and Biomedical Sciences, University of South Australia, Adelaide, 5000, Australia.
SOURCE: J Nutr. 2001 Jul;131(7):1993-6.
YEAR: 1993

TITLE: Antioxidants in Mediterranean diets
AUTHOR: Visioli F
SOURCE: World Rev Nutr Diet 2000;87:43-55

YEAR: 2000

TITLE: Free radical-scavenging actions of olive oil phenolics.
AUTHOR: Visioli F, Galli C
SOURCE: Lipids 1999;34 Suppl:S315.
YEAR: 1999

TITLE: Antioxidant and other activities of phenolics in olives/olive oil, typical components of the Mediterranean diet.
AUTHOR: Galli C, Visioli F
SOURCE: Lipids 1999;34 Suppl:S23-6.
YEAR: 1999

TITLE: Effect of dietary phenolic compounds on apoptosis of human cultured endothelial cells induced by oxidized LDL.
AUTHOR: Vieira O, Escargueil-Blanc I, Meilhac O, Basile JP, Laranjinha J, Almeida L, Salvayre R, Negre-Salvayre A
SOURCE: Br J Pharmacol 1998 Feb; 123(3): 565-73.
YEAR: 1998

TITLE: Inhibition of leukocyte 5-lipoxygenase by phenolics from virgin olive oil
AUTHOR: de la Puerta R, Ruiz Gutierrez V, Hoult JR
SOURCE: Biochem Pharmacol 1999 Feb 15;57(4):445-9.
YEAR: 1999

TITLE: Biological effects of hydroxytyrosol, a polyphenol from olive oil endowed with antioxidant activity
AUTHOR: Manna C, Ragione FD, Cucciolla V, Borriello A, D'Angelo S, Galletti Zappia V
SOURCE: Adv Exp Med Biol 1999;472:115-30.
YEAR: 1999

Antiviral

TITLE: New applications of herbal extracts for functional food and pharmaceuticals. Part 2.
AUTHOR: Micol,-V; Estepa,-A; Caturla,-N; Perez-Fons,-L; Saura,-D; Ferrer-Montiel,-A; Cartagena,-V
INSTITUTE: Inst. de Biol. Molecular y Cellular, Univ. Miguel Hernandez, E-03202 Elche (Alicante), Spain
SOURCE: Agro-Food-Industry-hi-tech. 2003; 14(6): 14-16 ; 15 ref.
YEAR: 2003

TITLE: In vitro evaluation of secoiridoid glucosides from the fruits of Ligustrum lucidum as antiviral agents.
AUTHOR: Ma-Shuang-Cheng; He-Zhen-Dan; Deng-Xue-Long; But-Paul-Pui-Hay {a}; Ooi-Vincent-Eng-Choon; Xu-Hong-Xi; Lee-Spencer-Hon-Sun; Lee-Song-Fong
INSTITUTE: {a} Department of Biology and Institute of Chinese Medicine, The Chinese University of Hong Kong, Shatin, Hong Kong; E-Mail: paulbut@cuhk.edu.hk, China
SOURCE: Chemical-and-Pharmaceutical-Bulletin-Tokyo. [print] November, 2001; 49 (11): 1471-1473.
YEAR: 2001

TITLE: In Vitro Antiviral Activity of Calcium Elenolate
AUTHOR: Renis, H.
INSTITUTE: Department of Virology Research, The Upjohn Co., Kalamazoo, Michigan 49001
SOURCE: Antimicrob. Agents Chemother., 1970; 167-72.
YEAR: 1970

TITLE: Antiviral Activity of Calcium Elenolate of Parainfluenza Infection of Hamsters
AUTHOR: Soret, M. G.
SOURCE: Antimicrobial Agents and Chemotherapy – 1969, Copyright © 1970 American Society for Microbiology
INSTITUTE: Department of Virology Research, The Upjohn Co., Kalamazoo, Michigan

49001

TITLE: Specificity of the Antiviral Agent Calcium Elenolate
AUTHOR: Heinze, J. E., Hale, & A., Carl, P.
SOURCE: Antimicrob. Agents Chemother., 1975: 8(4), 421-25
YEAR: 1975

Anxiety & Stress

TITLE: fresh olive leaf complex Research on Depression, Anxiety and Somatisation.
AUTHOR: Dr Scott, S.
SOURCE: Unpublished
YEAR: 2003

Blood Pressure (Hypertension)

TITLE: Antihypertensive, antiatherosclerotic and antioxidant activity of triterpenoids isolated from Olea europaea, subspecies africana leaves.
AUTHOR: Somova,-LI; Shode,-FO; Ramnanan,-P; Nadar,-A
SOURCE: J-Ethnopharmacol. 2003 Feb; 84(2-3): 299-305,
YEAR: 2003

TITLE: Blood pressure lowering effect of an fresh olive leaf complex (Olea europaea) in L-NAME induced hypertension in rats.
AUTHOR: Khayyal,-M-T; el-Ghazaly,-M-A; Abdallah,-D-M; Nassar,-N-N; Okpanyi,-S-N; Kreuter,-M-H
INSTITUTE: Department of Pharmacology, Faculty of Pharmacy, Cairo University, Cairo, Egypt. mtkhayyal@hotmail.com
SOURCE: Arzneimittelforschung. 2002; 52(11): 797-802,
YEAR: 2002

TITLE: Hypotension, hypoglycemia and hypouricemia recorded after repeated administration of aqueous leaf extract of Olea europaea L.
AUTHOR: Fehri B, Aiache JM, Memmi A, et al.
SOURCE: J Pharm Belg 1994;49(2):101–8.
YEAR: 1994

TITLE: Ethnopharmacological survey of medicinal plants used for the treatment of diabetes mellitus, hypertension and cardiac diseases in the south-east region of Morocco.
(Tafilalet).
AUTHOR: Eddouks M, Maghrani M, Lemhadri A, et al.
SOURCE: J Ethnopharmacol 2002;82(2–3):97–103.
YEAR: 2002

TITLE: Vasodilator effect of olive leaf.
AUTHOR: Zarzuelo A, Duarte J, Jimenez J, Gonzalez M, Utrilla MP.
INSTITUTE: Department of Pharmacology, School of Pharmacy, University of Granada, Spain.
SOURCE: Planta Med., vol 47:417-419;
YEAR: 1991

TITLE: Phytochemical Database.
AUTHOR: USDA – ARS – NGRL.
INSTITUTE: Beltsville Agricultural Research Center, Beltsville, Maryland.
YEAR: Accessed 17 Feb, 2005

TITLE: Activité Cardiovasculaire de Jeunes pousses et de Feuilles de Olea europaea L. et de L'Oleuropéine
AUTHOR: C. CIRCOSTA, F. OCCHIUTO, A. GREGORIO, S. TOIGO et A. DE PASQUALE
INSTITUTE: Départment Pharmaco-biologique, Université de Messine, Italie.
SOURCE: Plantes Médicinales et phytothérapie, 1990, Tome XXIV, no 4, p.264-277
YEAR: 1990

TITLE: Pharmaco-chemical studies of Olea in the Azerbaijan Soviet Socialist

Republic
AUTHOR: Movsumov-IS; Aliev-AM; Tagieva-ZD
SOURCE: Farmatsiya-Moscow (Farmatsiya); 1987; 36(2); 32-34
YEAR: 1987

TITLE: Investigation on the extraction and concentration of oleuropein and flavonoids in Olea europaea L. based products.
AUTHOR: De-Laurentis-N {a}; Crescenzo-G; Lai-O-R; Milillo-M-A
INSTITUTE: {a} Dep. Med. Chem., Fac. Pharm., Univ. Bari, Via Orabona 4, 70126 Bari, Italy
SOURCE: Pharmaceutical-and-Pharmacological-Letters. 1997; 7 (1) 27-30.
YEAR: 1997

TITLE: Pharmacological analysis of the iridoid oleuropein.
AUTHOR: Petkov,-V; Manolov,-P
SOURCE: Arzneimittelforschung. 1972 Sep; 22(9): 1476-86
YEAR: 1972

TITLE: Practical Guide to Natural Medicine.
AUTHOR: Peirce, A
SOURCE: American Pharmaceutical Association.
TYPE: Textbook (Stonesong Press)
YEAR: 1999

TITLE: Botanicals: A Phytocosmetic Desk Reference
AUTHOR: D'Amelio, F.S.
SOURCE: CRC Press, Boca Raton
YEAR: 1999

TITLE: Pharmacognosy, phytochemistry, medicinal plants.
AUTHOR: Bruneton, J.
SOURCE: Technique & Documentation Lavoisier Publishing, (Paris) and Andover, (England)
YEAR: 1995

TITLE: Plants with Hypotensive, Antiatheromatous & Coronarodilatating Action
AUTHOR: Petkov,-V
SOURCE: Am. Journal of Chinese Medicine, Vol. VII:3 1979, pp. 197-236.
YEAR: 1979

TITLE: Essai Clinique D'Un Extrait Titre de Feuilles D'Olivier Dans Le Traitement De L'Hypertension Arterielle Essentielle [Clinical Assay of Olea europaea Aqueous Extract in Hypertension Arteria Treatment.]
AUTHOR: Cherif, S., Rahal, N., Haouala, M., Hizaoui, B., Dargouth, F., Gueddiche, M., Kallel, Z., Balansard, G., & Boukef, K..
SOURCE: J. Pharm. Belg., 1996, 51, 2, 69-71
YEAR: 1996

TITLE: Quali-quantitative analysis and antioxidant activity of different polyphenolic extracts from Olea europea L. leaves.
AUTHOR: P. Pinelli, C. Galardi, N. Mulinacci, F.F. Vincieri, M. Tattini, A. Romani
SOURCE: J. Commodity Sci. 2000, 39 (II)
YEAR: 2000

TITLE: New natural products and plant drugs with pharmacological, biological or therapeutical activity: Proceedings of the First International Congress on Medicinal Plant Research, Section A, held at the University of Munich, Germany, 1976.
AUTHOR: Wagner, H., and Wolff, P.
SOURCE: International Congress on Medicinal Plant Research, University of Munich, 1976
YEAR: 1977

Bones

TITLE: Olive oil and its main phenolic micronutrient (oleuropein) prevent inflammation-induced bone loss in the ovariectomised rat.
AUTHOR: Puel C, Quintin A, Agalias A, Mathey J, Obled C, Mazur A, Davicco MJ, Lebecque P, Skaltsounis AL, Coxam V.
INSTITUTE: Unite des Maladies Metaboliques et Micronutriments, INRA Theix, 63122 Saint Genes-Champanelle, France.
SOURCE: Br J Nutr. 2004 Jul;92(1):119-27.
YEAR: 2004

Cancer

Some of the papers listed below focus on olive oil rather than fresh olive leaf complex but the papers are still listed here as the findings within the studies report the proven and potential health benefits of polyphenolic antioxidants such as oleuropein and hydroxytyrosol which are found in both olive oil and fresh olive leaf complex.

See Media Release :: EnvirOléa® Olive Leaf Extract Shows Further Promise in Laboratory Testing

TITLE: The inhibitory effects of compounds from olive leaf on tumor necrosis factor production and on beta-hexosaminidase release.
AUTHOR: Nishibe-Sansei {a}; Han-Yingmei {a}; Noguchi-Yukari {a}; Ueda-Hiroshi; Yamazaki-Masatoshi; Mizutani-Kenji; Kambara-Toshimitsu; Kishida-Naoko
INSTITUTE: {a} Faculty of Pharmaceutical Sciences, Health Sciences University of Hokkaido, Ishikari-Tobetsu, Hokkaido, 061-0293, Japan
SOURCE: Natural-Medicines. [print] August, 2001; 55 (4): 205-208.
YEAR: 2001

TITLE: The antioxidant/anticancer potential of phenolic compounds isolated from olive oil
AUTHOR: Owen-RW; Giacosa-A; Hull-WE; Haubner-R; Spiegelhalder-B; Bartsch-H
INSTITUTE: Division of Toxicology, Cancer Research Centre, Im Neuenheimer Feld 280, D-69120 Heidelberg
SOURCE: EUR-J-CANCER. European-Journal-of-Cancer. 2000; 36(10): 1235-1247
YEAR: 2000

TITLE: Antiatherogenic components of olive oil.
AUTHOR: Visioli,-F; Galli,-C
INSTITUTE: Institute of Pharmacological Sciences, University of Milan, Via Balzaretti 9, Milan 20133, Italy. francesco.visioli@unimi.it
SOURCE: Curr-Atheroscler-Rep. 2001 Jan; 3(1): 64-7
YEAR: 2001

TITLE: Cancer chemoprevention by hydroxytyrosol isolated from virgin olive oil through G1 cell cycle arrest and apoptosis.
AUTHOR: Fabiani, R 1; De Bartolomeo, A 1; Rosignoli, P 1; Servili, M 2; Montedoro, G F 2; Morozzi, G 1
SOURCE: European Journal of Cancer Prevention. 11(4):351-358, August 2002.
YEAR: 2002

TITLE: Tyrosol, the Major Olive Oil Biophenol, Protects Against Oxidized-LDL-Induced Injury in Caco-2 Cells
AUTHOR: C. Giovannini1, E. Straface*, D. Modesti, E. Coni , A. Cantafora, M. De Vincenzi , W. Malorni* and R. Masella
INSTITUTE: Department of Metabolism and Pathological Biochemistry, Department of Food and * Department of Ultrastructures, Istituto Superiore di Sanità, 00161 Rome, Italy
SOURCE: Journal of Nutrition. 1999; 129:1269-1277.
YEAR: 1999

TITLE: Olive oil, diet and colorectal cancer: an ecological study and a hypothesis.
AUTHOR: Stoneham M, Goldacre M, Seagroatt V, Gill L
SOURCE: J Epidemiol Community Health 2000 Oct; 54 (10): 756-60

YEAR: 2000

TITLE: Olive oil and colon cancer.
AUTHOR: Stoneham M, Goldacre M, Seagroatt V, Gill L
SOURCE: Health News 2000 Nov;6(11):8.
YEAR: 2000

TITLE: Hydroxytyrosol, a natural molecule occurring in olive oil, induces cytochrome c-dependent apoptosis.
AUTHOR: Ragione FD, Cucciolla V, Borriello A, Pietra VD, Pontoni G, Racioppi L, Manna C, Galletti P, Zappia V
SOURCE: J Biochem Biophys Res Commun 2000 Nov 30; 278(3): 733-9
YEAR: 2000

TITLE: Olive oil: suitability for use as a vehicle in the local lymph node assay.
AUTHOR: Basketter DA; Kimberly I
SOURCE: Contact Dermatitis, 35(3): 190-1 1996 Sep.
YEAR: 1996

TITLE: Olive oil, other dietary fats, and the risk of breast cancer (Italy).
AUTHOR: la Vecchia C, Negri E, Franceschi S, Decarli A, Giacosa A, Lipworth L
SOURCE: Cancer Causes Control, 6(6):545-50 1995 Nov.
YEAR: 1995

TITLE: Consumption of olive oil and specific food groups in relation to breast cancer risk in Greece.
AUTHOR: Trichopoulou A, Katsouyanni K, Stuver S, Tzala L, Gnardellis C, Rim, Trichopoulos D
SOURCE: J Natl Cancer Inst 1995 Jan 18;87(2):110-6.
YEAR: 1995

TITLE: Olive oil and breast cancer.
AUTHOR: Trichopoulou A
SOURCE: Cancer Causes Control, 196(6):475-6 1995 Nov
YEAR: 1995

Cholesterol, Coronary & Heart Problems

TITLE: Antihypertensive, antiatherosclerotic and antioxidant activity of triterpenoids isolated from Olea europaea, subspecies africana leaves.
AUTHOR: Somova,-LI; Shode,-FO; Ramnanan,-P; Nadar,-A
SOURCE: J-Ethnopharmacol. 2003 Feb; 84(2-3): 299-305,
YEAR: 2003

TITLE: HPLC analysis of oleuropein and some flavonoids in leaf and bud of Olea europaea L.
AUTHOR: Ficarra-P; Ficarra-R; De-Pasquale-A; Monforte-MT; Calabro-ML
INSTITUTE: Dipartimento Farmaco Chimico, Univ. di Messina, Viale Annunziata, 98168 Messina, Italy
SOURCE: Farmaco-Ed-Sci; 1991; 46(Jun); 803-815
YEAR: 1991

TITLE: Protective effect of oleuropein, an olive oil biophenol, on low density lipoprotein oxidizability in rabbits.
AUTHOR: Coni,-E; Di-Benedetto,-R; Di-Pasquale,-M; Masella,-R; Modesti,-D; Mattei,-R; Carlini,-E-A
INSTITUTE: Food Department, Istituto Superiore di Sanita, Rome, Italy. e.coni@iss.it
SOURCE: Lipids. 2000 Jan; 35(1): 45-54
YEAR: 2000

TITLE: Simultaneous determination of oleuropein and its metabolites in plasma by high-performance liquid chromatography.
AUTHOR: Tsarbopoulos,-A; Gikas,-E; Papadopoulos,-N; Aligiannis,-N; Kafatos,
INSTITUTE: GAIA Research Center, Bioanalytical Department, The Goulandris Natural

History Museum, 13 Levidou street, Kifissia, GR-145 62, Greece. atsarbop@gnhm.gr

TITLE: Effect of phenolic compounds of virgin olive oil on LDL oxidation resistance.
AUTHOR: Moreno-JA; Lopez-Miranda-J; Gomez-P; Fatiha-Benkhalti; El-Boustani-E; Perez-Jimenez-F
INSTITUTE: Unidad de Lipidos y Arteriosclerosis, Hospital Universitario Reina Sofia, Avda. Menendez Pidal, s/n. 14004 Cordoba, Spain.
SOURCE: Medicina-Clinica-Barcelona. 2003, 120: 4, 128-131; 41 ref.
YEAR: 2003

TITLE: Oleuropein inhibits LDL oxidation induced by cooking oil frying by-products and platelet aggregation induced by PAF.
AUTHOR: Andrikopoulos NK, et al.
SOURCE: Lebensmittel-Wissenschaft und-Technologie 2002;35(6):479–84.
YEAR: 2002

TITLE: Investigation on the extraction and concentration of oleuropein and flavonoids in Olea europaea L. based products.
AUTHOR: De-Laurentis-N {a}; Crescenzo-G; Lai-O-R; Milillo-M-A
INSTITUTE: {a} Dep. Med. Chem., Fac. Pharm., Univ. Bari, Via Orabona 4, 70126 Bari, Italy
SOURCE: Pharmaceutical-and-Pharmacological-Letters. 1997; 7 (1) 27-30.
YEAR: 1997

TITLE: Oleuropein protects low density lipoprotein from oxidation.
AUTHOR: Visioli,-F; Galli,-C
INSTITUTE: University of Milan, Institute of Pharmacological Sciences, Italy.
SOURCE: Life-Sci. 1994; 55(24): 1965-71
YEAR: 1994

TITLE: Supplementation of Plasma with Olive Oil Phenols and Extracts: Influence on LDL Oxidation.
AUTHOR: Rianne Leenen, Annet J.C. Roodenburg, Maud N. Vissers, Johan A.E. Schuurbiers, Karel P.A.M. Van Putte, Sheila A. Wiseman & Frans H.M.M. Van de Put.
INSTITUTE: Division of Human Nutrition and Epidemiology, Wageningen University, Bomenweg 2, 6703 HD Wageningen, The Netherlands
SOURCE: Journal of Agriculture & Food Chemistry, Vol. 50, No. 5, 2002. pp1290-1297
YEAR: 2002

TITLE: Effect of virgin olive oil phenolic compounds on in vitro oxidation of human low density lipoproteins.
AUTHOR: Caruso,-D; Berra,-B; Giavarini,-F; Cortesi,-N; Fedeli,-E; Galli,-G
INSTITUTE: Institute of Pharmacological Sciences, University of Milan, Italy.
SOURCE: Nutr-Metab-Cardiovasc-Dis. 1999 Jun; 9(3): 102-7
YEAR: 1999

TITLE: Oleuropein, the bitter principle of olives, enhances nitric oxide production by mouse macrophages.
AUTHOR: Visioli,-F; Bellosta,-S; Galli,-C
INSTITUTE: Institute of Pharmacological Sciences, Milan, Italy. Francesco.Visioli@unimi.it
SOURCE: Life-Sci. 1998; 62(6): 541-6
YEAR: 1998

TITLE: Olive oil and red wine antioxidant polyphenols inhibit endothelial activation: Antiatherogenic properties of Mediterranean diet phytochemicals
AUTHOR: Carluccio-MA; Siculella-L; Ancora-MA; Massaro-M; Scoditti-E; Storelli-C; Visioli-F; Distante-A; De-Caterina-R
INSTITUTE: C.N.R. Inst. of Clinical Physiology, Lecce
SOURCE: Arteriosclerosis,-Thrombosis,-and-Vascular-Biology. 2003; 23(4): 622-629
YEAR: 2003

TITLE: Antiatherogenic components of olive oil.
AUTHOR: Visioli,-F; Galli,-C

INSTITUTE: Institute of Pharmacological Sciences, University of Milan, Via Balzaretti 9, Milan 20133, Italy. francesco.visioli@unimi.it
SOURCE: Curr-Atheroscler-Rep. 2001 Jan; 3(1): 64-7
YEAR: 2001

TITLE: Oleuropein prevents oxidative myocardial injury induced by ischemia and reperfusion.
AUTHOR: Manna C, Migliardi V, Golino P, Scognamiglio A, Galletti P, Chiariello M, Zappia V.
INSTITUTE: Department of Biochemistry and Biophysics F. Cedrangolo, Medical School, Second University of Naples, Naples, Italy. caterina.manna@unina2.it
SOURCE: Journal of Nutritional Biochemistry. 2004 Aug;15(8):461-6.
YEAR: 2004

TITLE: Effects of leaves and shoots of Olea europaea L. and oleuropein on experimental hypercholesteolemia in rat
AUTHOR: De-Pasquale-R; Monforte-MT; Trozzi-A; Raccuia-A; Tommasini-S; Ragusa-S
INSTITUTE: Pharmaco-Biological Department, School of Pharmacy, Vill. ss. Annunziata, 98168 Messina
SOURCE: PLANT-MED-PHYTOTHER. Plantes-Medicinales-et-Phytotherapie. 1991; 25(2-3): 134-140
YEAR: 1991

TITLE: Oleuropein Protects Low Density Lipoprotein from Oxidation
AUTHOR: Visoli, F. & Galli, C.
SOURCE: Life Sciences, Vol. 55, No. 24, pp. 1965-1971
YEAR: 1994

TITLE: Pharmacological analysis of the iridoid oleuropein.
AUTHOR: Petkov,-V; Manolov,-P
SOURCE: Arzneimittelforschung. 1972 Sep; 22(9): 1476-86
YEAR: 1972

TITLE: Protective effect of olive oil and its phenolic compounds against low density lipoprotein oxidation
AUTHOR: Fito M, Covas MI, Lamuela-Raventos RM, Vila J, Torrents L, de la Torre C, Marrugat J
SOURCE: Lipids 2000 Jun; 35(6): 633-8.
YEAR: 2000

TITLE: Olive oil and inhibition of low density lipoprotein oxidation. Role of phenolic compounds
AUTHOR: Fito M, Covas MI, Lamuela-Raventos RM, Vila J, de la Torre C, Marrugat J
SOURCE: Med Clin (Barc) 2000 Jul 1; 115(5): 166-9.
YEAR: 2000

TITLE: Antithrombotic potential of olive oil administration in rabbits with elevated cholesterol
AUTHOR: De La Cruz JP, Villalobos MA, Carmona JA, Martin-Romero M, Smith-Agreda JM, de la Cuesta FS
SOURCE: Thromb Res 2000 Nov 15;100(4):305-15.
YEAR: 2000

TITLE: Inhibition of human LDL lipid peroxidation by phenol-rich beverages and their impact on plasma total antioxidant capacity in humans
AUTHOR: Serafini M, Laranjinha JA, Almeida LM, Maiani G
SOURCE: J Nutr Biochem 2000 Nov;11(11-12):585-590.
YEAR: 2000

TITLE: Diet and prevention of coronary heart disease: the potential role of phytochemicals
AUTHOR: Visioli F, Borsani L, Galli C
SOURCE: Cardiovasc Res 2000 Aug 18;47(3):419-25.

YEAR: 2000

TITLE: Olive Oils Rich in Natural Catecholic Phenols Decrease Isoprostane Excretion in Humans
AUTHOR: Visioli F, Caruso D, Galli C, Viappiani S, Galli G, Sala A
SOURCE: Biochem Biophys Res Commun 2000 Nov 30;278(3):797-799.
YEAR: 2000

TITLE: The effect of minor constituents of olive oil on cardiovascular disease: new findings
AUTHOR: Visioli F, Galli C
SOURCE: Nutr Rev 1998 May;56(5 Pt 1):142-7.
YEAR: 1998

TITLE: Inhibition of arachidonate lipoxygenase activities by 2-(3,4-dihydroxyphenyl) ethanol, a phenolic compound from olives
AUTHOR: Kohyama N, Nagata T, Fujimoto S, Sekiya K
SOURCE: Biosci Biotechnol Biochem 1997 Feb;61(2):347-50.
YEAR: 1997

TITLE: Inhibition of platelet aggregation and eicosanoid production by phenolic components of olive oil
AUTHOR: Petroni A, Blasevich M, Salami M, Papini N, Montedoro GF, Galli C
SOURCE: Thromb Res 1995 Apr 15;78(2):151-60.
YEAR: 1995

TITLE: Formation of F2-isoprostanes in oxidized low density lipoprotein: inhibitory effects of hydroxytyrosol
AUTHOR: Salami M, Galli C, De Angelis L, Visioli F
SOURCE: Pharmacol Res 1995 May; 31(5):275-9.
YEAR: 1995

TITLE: Low density lipoprotein oxidation is inhibited in vitro by olive oil constituents
AUTHOR: Visioli F, Bellomo G, Galli C
SOURCE: Atherosclerosis 1995 Sep;117(1):25-32.
YEAR: 1995

Cosmetic

TITLE: Natural actives for cosmetics
AUTHOR: Ziolkowsky-B
SOURCE: Seifen-Oele-Fette-Wachse (Seifen-Oele-Fette-Wachse); 2002; 128(1-2); 19-23,
YEAR: 2002

TITLE: Dietetic and/or cosmetic preparation comprising a mixture of lycopene and fresh olive leaf complex
AUTHOR: Coll,-D; Mathonnet,-J-P; Zannini,-G
YEAR: 2000

Diabetes (Hypoglycemia)

TITLE: Hypoglycemic Activity of Olive Leaf
AUTHOR: Gonzalez, M., Zarzuelo, A., Gomez, M. J., Utrilla, M. P., Jimenez, J., and Osuna I.
INSTITUTE: Department of Farmacologia, Facultad de Farmacia, Universidad de Granada, Granada, Spain.
SOURCE: Planta Med. 58 (1992) 513-515
YEAR: 1992

TITLE: Hypotension, hypoglycemia and hypouricemia recorded after repeated administration of aqueous leaf extract of Olea europaea L.
AUTHOR: Fehri B, Aiache JM, Memmi A, et al.
SOURCE: J Pharm Belg 1994;49(2):101–8.

YEAR: 1994

TITLE: Effects of Olea europaea var. oleaster leaves in hypercholesterolemic insulin-resistant sand rats
AUTHOR: Bennani-Kabchi N, Fdhil H, Cherrah Y
INSTITUTE: Department of Farmacologia, Facultad de Farmacia, Universidad de Granada, Granada, Spain.
SOURCE: Therapie. Nov 1999;54(6):717-23
YEAR: 1999

TITLE: The Evaluation of Long-term Effects of Cinnamon Bark and Olive Leaf on Toxicity Induced by Streptozotocin Administration to Rats.
AUTHOR: Onderoglu, S., Sozer, S., Mine Erbil, K., Ortac, R. & Lermioglu, F.
SOURCE: J. Pharm. Pharmacol. 1999, 51: 1305-1312
YEAR: 1999

TITLE: Essai Clinique D'Un Extrait Titre de Feuilles D'Olivier Dans Le Traitement De L'Hypertension Arterielle Essentielle [Clinical Assay of Olea europaea Aqueous Extract in Hypertension Arteria Treatment.]
AUTHOR: Cherif, S., Rahal, N., Haouala, M., Hizaoui, B., Dargouth, F., Gueddiche, M., Kallel, Z., Balansard, G., & Boukef, K..
SOURCE: J. Pharm. Belg., 1996, 51, 2, 69-71
YEAR: 1996

TITLE: Quali-quantitative analysis and antioxidant activity of different polyphenolic extracts from Olea europea L. leaves.
AUTHOR: P. Pinelli, C. Galardi, N. Mulinacci, F.F. Vincieri, M. Tattini, A. Romani
SOURCE: J. Commodity Sci. 2000, 39 (II)
YEAR: 2000

TITLE: Botanicals: A Phytocosmetic Desk Reference
AUTHOR: D'Amelio, F.S.
SOURCE: CRC Press, Boca Raton
YEAR: 1999

Fever

TITLE: A Modern Herbal
AUTHOR: Grieve, M.
SOURCE: Jonathan Cape Ltd, London
YEAR: 1931, Reprinted 1974, 1975, 1977, 1979.

TITLE: Botanicals: A Phytocosmetic Desk Reference
AUTHOR: D'Amelio, F.S.
SOURCE: CRC Press, Boca Raton
YEAR: 1999

General

TITLE: Olive oil phenols are absorbed in humans.
AUTHOR: Vissers,-M-N; Zock,-P-L; Roodenburg,-A-J; Leenen,-R; Katan,-M-B
INSTITUTE: Division of Human Nutrition and Epidemiology, Wageningen University, Wageningen, The Netherlands.
SOURCE: J-Nutr. 2002 Mar; 132(3): 409-17,
YEAR: 2002

TITLE: The blessing from the mount of olives
AUTHOR: Hardelius-M
SOURCE: FIP-World-Congress (International-Pharmaceutical-Federation-World-Congress); 2002; 62, 152,
YEAR: 2002

TITLE: In vitro anti-complementary activity of flavonoids from olive (Olea europaea L.) leaves
AUTHOR: Pieroni-A; Heimler-D; Pieters-L; Van-Poel-B; Vlietinck-AJ
INSTITUTE: Pharmazeutisches Institut, Rheinische-Friedrich-Wilhelms-Univ.,

Kreuzbergweg 26, D-53115 Bonn
SOURCE: PHARMAZIE. Pharmazie-. 1996; 51(10): 765-768
YEAR: 1996

HIV/AIDS

TITLE: Anti-HIV activity of fresh olive leaf complex (OLE) and modulation of host cell gene expression by HIV-1 infection and OLE treatment
AUTHOR: Lee-Huang-S; Zhang-L; Huang-PL; Chang-Y-T; Huang-PL
INSTITUTE: Department of Biochemistry, NY University School of Medicine, New York, NY 10016
SOURCE: Biochemical-and-Biophysical-Research-Communications. 2003; 307(4): 1029-1037,
YEAR: 2003

TITLE: A new triple combination therapy
AUTHOR: Konlee,-M
SOURCE: Posit-Health-News. 1998 Fall; (No 17): 12-4,
YEAR: 1998

Immune System

TITLE: Replenishing your immune system with nature's antibiotic apothecary
AUTHOR: Wellman-T
SOURCE: Total Health Magazine (TOTALHEALTH-MAG) 2001 Nov-Dec; 23(6): 76-8,
YEAR: 2001

TITLE: Transfer factor.
AUTHOR: Anonymous
SOURCE: Posit-Health-News. 1998 Fall; (No 17): 21,
YEAR: 1998

Radio-Protective

TITLE: Radioprotective effects in vivo of phenolics extracted from Olea europaea L. leaves against X-ray-induced chromosomal damage: comparative study versus several flavonoids and sulfur-containing compounds.
AUTHOR: Benavente-Garcia O, Castillo J, Lorente J, Alcaraz M.
INSTITUTE: Research and Development Department, Furfural Espanol S.A., Camino Viejo de Pliego s/n, 80320 Alcantarilla, Murcia, Spain.

Respiratory (Influenze, Pneumonia etc)

TITLE: In vitro evaluation of secoiridoid glucosides from the fruits of Ligustrum lucidum as antiviral agents.
AUTHOR: Ma-Shuang-Cheng; He-Zhen-Dan; Deng-Xue-Long; But-Paul-Pui-Hay {a}; Ooi-Vincent-Eng-Choon; Xu-Hong-Xi; Lee-Spencer-Hon-Sun; Lee-Song-Fong
INSTITUTE: {a} Department of Biology and Institute of Chinese Medicine, The Chinese University of Hong Kong, Shatin, Hong Kong;
SOURCE: Chemical-and-Pharmaceutical-Bulletin-Tokyo. [print] November, 2001; 49 (11): 1471-1473.
YEAR: 2001

TITLE: On the in-vitro antimicrobial activity of oleuropein and hydroxytyrosol.
AUTHOR: Bisignano,-G; Tomaino,-A; Lo-Cascio,-R; Crisafi,-G; Uccella,-N; Saija,-A
INSTITUTE: Department Farmaco-Biologico, University of Messina, Italy.
SOURCE: J-Pharm-Pharmacol. 1999 Aug; 51(8): 971-4
YEAR: 1999

Smoking (Passive)

TITLE: Olive phenol hydroxytyrosol prevent passive smoking induced oxidative stress.
AUTHOR: Visioli F, Galli C, Plasmati E, Viappiani S, Hernandez A, Colombo C, Sala A;
INSTITUTE:
SOURCE: Circulation 2000 Oct 31; 102(18):2169-71
YEAR: 2000

Ulcers

TITLE: Olea europaea L.: stimulant, anti-ulcer and anti-inflammatory effects
AUTHOR: Fehri-B; Aiache-JM; Mrad-S; Korbi-S; Lamaison-JL
INSTITUTE: Dept. of Pharmacol. and Toxicol., Soc. of Pharm. Industries of Tunisia Fondouk Choucha, Rades 2040, Tunisia
SOURCE: Boll-Chim-Farm (Bollettino-Chimico-Farmaceutico); 1996; 135(Jan); 42-49,
YEAR: 1996

TITLE: The blessing from the mount of olives (HP-S-004)
AUTHOR: Hardelius-M
SOURCE: FIP-World-Congress (International-Pharmaceutical-Federation-World-Congress); 2002; 62, 152,
YEAR: 2002