

Prof. FRANCESCO VISIOLI

CURRICULUM VITAE



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INDICE

CURRICULUM DI CARRIERA.....	3
Titoli di Studio	3
Attuali posizioni.....	3
Posizioni precedenti	3
Soggiorni di ricerca all'estero	4
Abilitazioni	4
Competenze informatiche.....	5
MOOC	5
Incarichi Istituzionali	5
Incarichi in Società Scientifiche ed Enti Pubblici	5
Premi e Riconoscimenti	6
CURRICULUM DIDATTICO	6
CURRICULUM SCIENTIFICO	10
Iscrizione a società scientifiche	10
Studi clinici.....	10
Expertise in area tossicologica	10
Attività editoriali	10
Riviste	10
Libri e collane di libri	11
PARTECIPAZIONE A CONGRESSI SU INVITO.....	12
<i>Congressi internazionali</i>	12
<i>Congressi nazionali</i>	17
ORGANIZZAZIONE DI CONGRESSI SCIENTIFICI.....	21
PROGETTI DI RICERCA FINANZIATI	22
ATTIVITÀ DI DISSEMINAZIONE/TERZA MISSIONE	23
PUBBLICAZIONI.....	24
Abstracts di partecipazioni a congressi	25
Lavori su riviste internazionali	32
A. Lavori originali	32
A.1 Reviews, lettere ed editoriali	46
B. Pubblicazioni in libri ed atti di congressi in lingua italiana e francese	61
C. Articoli di divulgazione	63
D. EFSA Scientific Opinions	66
E. Articoli pubblicati su Internet	70
F. Libri e collane di libri.....	71
IMPATTO DEI LAVORI SULLA LETTERATURA/BIBLIOMETRIA	72

CURRICULUM DI CARRIERA

Indirizzo Dipartimento di Medicina Molecolare
 Università di Padova
 Viale G. Colombo 3
 35121 Padova
 Email: francesco.visioli@unipd.it

Titoli di Studio

2009	<i>Habilitation à Diriger des Recherches</i> (Francia)
1996	Abilitazione all'esercizio della professione di farmacista
1994	Dottorato di Ricerca in Biotecnologie Cellulari e Molecolari Applicate al Settore Biomedico Università degli Studi, Brescia
1989	Laurea in Chimica e Tecnologia Farmaceutiche Università degli Studi, Milano
1982	Maturità Scientifica Liceo "Giacomo Ulivi", Parma

Attuali posizioni

Professore Associato di Nutrizione Umana, Università degli Studi di Padova.
 Investigador Asociado, IMDEA-Alimentación, Madrid

Posizioni precedenti

09/10 – 11/14	<i>Investigador Senior</i> , Madrid Institute for Advanced Studies (IMDEA) - Food
12/06 al 09/10	<i>Professeur Première Classe</i> di Fisiopatologia, UR4, Université "Pierre et Marie Curie"-Paris6 (ora Sorbonne Université), Paris, France. Direttore Equipe «Micronutriments et maladies cardiovasculaires» Université "Pierre et Marie Curie"-Paris6, Paris, France. Statuto giuridico e trattamento economico: <i>Professeur des Universités</i> corrispondente a Professore Ordinario secondo le tabelle di corrispondenza del Decreto Ministeriale 2 maggio 2011 n. 236 Pubblicato nella Gazzetta Ufficiale del 21 settembre 2011 n. 22 I.
07/07 al 06/09	<i>Assistant Professor</i> , Courtesy Faculty, College of Pharmacy, Oregon State University, Corvallis, OR, USA.
6/98 al 1/07	Funzionario Tecnico D ₃ , Dipartimento di Scienze Farmacologiche, Università degli Studi di Milano
6/96 al 5/98	Borsa di studio Post-Dottorato Università di Brescia
5/95 al 2/96	Borsa di Studio Nutrition Foundation of Italy
11/90 al 10/94	Dottorando di Ricerca Istituto di Scienze Farmacologiche, Milano Laboratorio Prof. Claudio Galli
2/90 al 5/93	Graduate Assistant, Dept. of Ophthalmology & Neuroscience L.S.U. Medical Center, New Orleans, Louisiana, U.S.A.

1/90 al 12/90	Dr. Nicolas G. Bazan - Supervisor
9/89 al 1/90	Borsa di studio Nutrition Foundation of Italy
3/87 al 11/89	Borsa di studio Consorzio Antitrombotici (Co.A.T.). Studente interno Istituto Scienze Farmacologiche, Milano Laboratorio Prof. Claudio Galli

Soggiorni di ricerca all'estero

7/05 al 9/05	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
7/04 al 10/04	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
6/01 al 8/01	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
6/00 al 9/00	Visiting Scientist Linus Pauling Institute Oregon State University Dr. Tory Hagen Lab
6/99 al 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 al 5/93	Graduate Assistant, Dept. of Ophthalmology & Neuroscience L.S.U. Medical Center, New Orleans, Louisiana, U.S.A. Dr. Nicolas G. Bazan – Supervisor

Abilitazioni

2020	PO, S.C. 06/D2 (Endocrinologia, nefrologia e scienze dell'alimentazione e del benessere, SSD MED/49 ora MEDS-08/C, scadenza 10/01/2031); PO, S.C. 05/G1 (Farmacologia, SSD BIO/14, scadenza 18/11/2031)
2014	PO e PA, SSD 05/F1 (Biologia Applicata, scadenza 22/01/2025) PO e PA, SSD 06/D2 (Endocrinologia Medica) PA, SSD 05/G1 (Farmacologia) PA, SSD 05/E2 (Biologia Molecolare)
2011	<i>Acreditació de Recerca</i> (abilitazione catalana certificata dalla AQU, <i>Agència per la Qualitat del Sistema Universitari de Catalunya</i>)

2010 *Qualification* (abilitazione alla docenza certificata dal CNU, *Conseil National des Universités*), *Sections* (settori scientifico-disciplinari): 64 (Biochimica e Biologia Molecolare), 65 (Biologia Cellulare), 66 (Fisiologia)

Competenze informatiche

ECDL (European Computer Driving License) Start Level, certificato il 20/10/06

MOOC

2013, Writing in the Sciences (Stanford University)

Incarichi Istituzionali

- 2002-2004 Commissione Manutenzione, Dipartimento di Scienze Farmacologiche, Università di Milano.
- Dal 2020, collegio docenti Dottorato in Scienze Farmacologiche, Università di Padova.
- Dal 2015 al 2025, Docente di Riferimento, Corso di Laurea in Assistenza Sanitaria (sede di Conegliano), Università di Padova.
- Dal 2024, Commissione Didattica, Corso di Studi in Dietistica, Università di Padova.
- Dal 2024, GAV, Corso di Studi in Dietistica, Università di Padova.

Incarichi in Società Scientifiche ed Enti Pubblici

- 1) 2003 - 2011 Consiglio Direttivo dell'ISSFAL (International Society for the Study of Fatty Acids and Lipids).
- 2) 2007 - 2010 Comitato Scientifico della Fondazione DEI della SIF.
- 3) 2009 - 2025, Head della Divisione "Fats in Health and Nutrition", EuroFed Lipid.
- 4) 2011, Evaluator 5th Call of Proposals 7th Framework Programme, KBBE Theme
- 5) 2012, Valutatore Piano di Ricerca Nazionale spagnolo (Plan Nacional), Ministero di Scienza ed Innovazione (MICINN).
- 6) 2012, Comitato Strategico Conferenza Internazionale Women&Technologies, Milano
- 7) 2010 - 2012 Main Advisory Group, European Food Framework.
- 8) 2015 – 2018. Consiglio Direttivo, Programa de actividades en tecnologías ALIBIRD-CM S2013/ABU-2728 de la Comunidad de Madrid.
- 9) 2017, Membro della giuria del Premio BCFN YES!, Barilla Center for Food & Nutrition.
- 10) Dal 01/07/2015 al 30/06/2018 European Food Safety Authority (EFSA) Scientific Panel on Genetically Modified Organisms.
- 11) Dal 01/09/2015 al 21/09/2017 - European Food Safety Authority (EFSA), Chair del Working Group on Low Level Presence.
- 12) Dal 2017 Membro del Centro Studi in Affari Europei e Internazionali (CSEIA), Università di Parma.
- 13) 2016-2019, Scientific Advisor Board, ISA-CNR, https://www.isa.cnr.it/web/?page_id=18&lang=it
- 14) Dal 2018, Consiglio Scientifico della Nutrition Foundation of Italy.

- 15) Dal 2021, Comitato Etico IMDEA-Food (Madrid, Spagna). A partire dal 2024 Vicepresidente.
- 16) 2021, Evaluator JPI Call Stamify.
- 17) Dal 2018, Comitato Scientifico del Consiglio Oleicolo Internazionale.
- 18) Dal 2022, Membro del IUPHAR Mediterranean Group of Natural Products Pharmacology.
- 19) 2023 - ad oggi, Chair of the International Life Sciences Institute (ILSI) working group "The optimal lipid profile in early life nutrition".
- 20) 2025, Comitato Scientifico Esterno del ICTAN, Istituto del CSIC Spagnolo.
- 21) 2025 ad oggi, External Advisory Board Joint Master Hygieia (<https://www.hygieiamaster.eu/>)

Premi e Riconoscimenti

- 1) ASN Young Investigators Travel Award 1992
- 2) Premio di studio S.I.S.A. per l'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) 2007 - 2010 Accademico Corrispondente dell'Accademia Nazionale dell'Olio e dell'Olio
- 6) 2010 ad oggi Accademico Ordinario dell'Accademia Nazionale dell'Olio e dell'Olio
- 7) 2009, Menzione Dodicesima edizione del Premio Giornalistico Decoffea.
- 8) 2009, Scientific Contribution Award 2009, The International Society of Antioxidant in Nutrition and Health
- 9) Federation of the European Nutrition Societies (FENS) 2023 Award.
- 10) Oregon State University Linus Pauling Lecture, 2024.
- 11) Premio "Antonio Ricci", conferito da O.L.E.A a.p.s., 2024.
- 12) Premio internazionale Fachini, conferito da Società Italiana Studio Sostanze Grasse, 2024.

CURRICULUM DIDATTICO

In Italia

- Corso di Dottorato in Scienze Farmacologiche, Collegio Docenti dal 2019.
- Corso di Integratori Alimentari e Prodotti Fitoterapici, Corso di Laurea in Dietistica, Scuola di Medicina, 4 CFU, a.a. 2022-2023, 2023-2024.
- Corso di Fisiologia della Nutrizione, Scuola di Specializzazione in Scienze dell'Alimentazione, Scuola di Medicina, 30 ore, a.a. 2015-2016; 2016-2017; 2017-2018; 2018-2019; 2019-2020; 2020-2021; 2021-2022; 2022-2023; 2023-2024.
- Docente di Riferimento e Parte del Corso di Promozione della salute e prevenzione delle malattie cronico degenerative, Corso di Fisiopatologia e scienze dell'alimentazione, Corso di Laurea in Assistenza Sanitaria (sede di Conegliano), a.a. 2015-2016 (20 ore); 2016-2017 (20 ore); 2017-2018 (10 ore); 2018-2019 (10 ore); 2019-2020 (10 ore); 2020-2021 (10 ore); 2021-2022 (10 ore); 2022-2023 (10 ore), 2023-2024 (10 ore).

- Corso di Nutrizione Umana, Corso di Laurea in Medicina e Chirurgia, Scuola di Medicina, 4 CFU, a.a. 2015-2016; 2016-2017; 2017-2018; 2018-2019; 2019-2020; 2020-2021; 2021-2022; 2022-2023, 2023-2024.
- Corso di Scienza della Nutrizione, Corso di Laurea in Farmacia, Scuola di Medicina, 6 CFU, a.a. 2019-2020; 2020-2021; 2021-2022.
- Corso di Stress ossidativo, micronutrienti ed integratori, Corso di Laurea in Dietistica, Scuola di Medicina, 4 CFU, a.a. 2016-2017; 2017-2018; 2018-2019; 2019-2020.
- Lezioni al Master di II livello in Fitoterapia Applicata dell'Università di Siena, 2020, 2021, 2022, 2023.
- Lezioni al Corso di Perfezionamento in nutrizione umana: aspetti teorico pratici. Università di Milano, 2023; 2024.

All'estero

- Corso di "Vieillessement cardiovasculaire", Master Biologie Intégrative Physiologie, 2008, M1.
- Corso di «Micronutriments et Maladies Cardiovasculaires», Master Physiologie et Physiopathologie Cardiovasculaire, 2009, M2.
- Lezioni al Master "Nutrition and Metabolism", Universitat de Barcelona. 2007, 2008, 2009.
- Lezioni ai Master "Recerca, Desenvolupament i Innovació Aplicada a la Cura de la Salut" e "Desenvolupament Innovació Aliments", 2020, 2021, 2022, 2023.
- Lezione al corso "Alimentación mediterránea de precisión: visión internacional". Universidad de Valladolid, Campus de Soria, 2024.

Altre attività didattiche

Seminari integrativi ed Esercitazioni di Saggi e Dosaggi Farmacologici, 1993-1994; 1994-1995; 1995-1996; 1996-1997; 1997-1998; 1998-1999; 1999-2000; 2000-2001; 2001-2002.

Seminari integrativi al corso di Biotecnologie Farmaceutiche II, 1998-1999; 1999-2000; 2001-2002.

Scuola di Specializzazione in Tossicologia, 1996-1997; 1997-1998; 1998-1999; 1999-2000; 2000-2001.

Scuola di Specializzazione in Farmacologia, 1998-1999.

Corso di "Farmacognosia II", Diploma Universitario in Tecniche Erboristiche, Università degli Studi di Milano, Varzi (PV), 2001; 2002; 2003.

Docente al "VII Corso di tossicologia analitica. Alimenti, acque destinate al consumo umano, ambiente, prodotti cosmetici e relative normative" – Università di Milano, 1998.

Docente al Master "Tecniche erboristiche" – Università di Milano, 2002.

Docente ai Corsi di aggiornamento obbligatori per Farmacisti (ECM), Università di Milano, 2002.

Docente al "Corso per tecnico esperto nella prevenzione del rischio tossicologico del controllo della qualità e della sicurezza degli alimenti e dell'ambiente" – Università di Milano, 1999.

Docente al Corso "Esperto per la qualità nel settore alimentare", Consorzio Con.E.Dis, 2003.

Docente al Corso "Esperto di controlli e analisi sui prodotti alimentari", Consorzio Con.E.Dis, 2003.

Docente al 1° Corso di Qualificazione per Farmacisti dell'Azienda Farmacie Municipali di Milano. 7 ottobre 1999.

Direzione tesi Master

- Emilie Rannou, Master I livello *Biologie Intégratif Physiologie* (Sorbonne Université), 2008.
- Charlotte Schneider, Master II livello *Biologie Intégratif Physiologie* (Sorbonne Université), 2009.
- Virginia Maestro Carvajal, Master en Química Agrícola y Nuevos Alimentos (Universidad Autónoma de Madrid), 2012.

Supervisione tesi dottorato

- Paola Bogani, 2007

Direzione tesi dottorato

- Marta González-Castejón (Universidad Autónoma de Madrid), 2012
- M^a. Carmen Crespo Lozano (Universidad Autónoma de Madrid), 2018
- Andrea Del Saz Lara (Universidad de Castilla La Mancha), In corso: discussione prevista nel 2025.

Tutoraggio post-doc

- Doriane Richard, 2007-2010.
- Joao-Tomé Carneiro, 2014 - 2022
- M^a. Carmen Crespo Lozano, 2018 -2022.

Relatore di Tesi di Laurea in Medicina e Chirurgia

- Laura Santini, 2019
- Stefan-Alexandru Panaite, 2020
- Francesca Anile, 2021
- Federico Scarmozzino, 2020
- Luca Ferrari, 2022

Relatore di Tesi di Laurea in Biologia

- Silvia Michieletto, 2020

Relatore di Tesi di Laurea in Dietistica

- Mauro Sasso, 2020.

Supervisione di studenti stranieri

- Pamela Renzetti (Università di Padova), ospitata presso IMDEA-Alimentación, 2013.
- Silvia Baracchini (Università di Trieste), ospitata presso IMDEA-Alimentación, 2013.

Altre attività in ambito di tesi di laurea o dottorato

- Correlatore di Flavia Galimberti, CTF, 1995; Luca Jadoul, Farmacia, 1996; Stefano Monti, Farmacia, 1996; Simona Bianchi, CTF, 1997; Paola Bordignon, Farmacia, 1998; Marco Rizzardi, CTF, 1998; Roberto valla, Farmacia, 1998; Elena Plasmati, CTF, 1998; Elisabetta Portesi, CTF, 1999;

Marco Sperati, CTF, 1999; Cornelius Edochie Okonkwo, Farmacia, 2000; Laura Pedroni, CTF, 2000; Sarah Di Cristina, Farmacia, 2000; Monica Scrosati, CTF, 2000; Sara Cipriani, Farmacia, 2000; Monica Genoni, CTF, 2003; Nicola Carozzi, CTF, 2004; Fabrizio Taietti, Farmacia, 2006; Nicoletta Catenacci, Biologia, 2002; Paola Bogani, Biologia, 2003; Maria Celeste Cabassi, Biologia, 2004; Consuelo Volpi, 2013, Farmacia. Università di Milano.

- Presidente o Membro di varie (> 10) commissioni di tesi di Dottorato.
- *Rapporteur* di varie tesi di dottorato italiane e straniere.
- Presidente commissione di Habilitation à Diriger des Recherches (titolo superiore al dottorato di ricerca) alla Avignon Université (ex Université d'Avignon et des Pays du Vaucluse). Njara Rakotomanomana, 2011.

CURRICULUM SCIENTIFICO

Iscrizione a società scientifiche

Società Italiana di Nutrizione Umana (SINU)

Studi clinici

2007-2010 Steering Committee del CMT-TRIAAL (Charcot-Marie-Tooth Trial Italiano Acido Ascorbico Long term).

Dal 2010 - Comitato Scientifico del Proyecto Cordioprev (in corso)

Expertise in area tossicologica

Panel di esperti per la valutazione di prodotti Generally Recognized as Safe (GRAS): GRN 978, GRN 600, GRN 876.

Attività editoriali

Riviste

- 1) 2012 - 2025, Editor in Chief di *PharmaNutrition*
- 2) 2021 ad oggi, Executive Editor di *PharmAdvances* (rivista ufficiale della SIF)
- 3) 2008 ad oggi, Associate Editor di *Prostaglandins, Leukotrienes and Essential Fatty Acids*
- 4) 2009 - 2015, Editor in Chief di *Pharmacological Research*
- 5) 1998 – 2008, Associate Editor di *Pharmacological Research*
- 6) 2009 - 2012, Senior Associate Editor di *Lipids*
- 7) 2007 - 2009, Associate Editor di *Lipids*
- 8) 2012 ad oggi, Associate Editor di *NutraFoods*
- 9) 2023 ad oggi, Editorial Board di *Nutrition Research*
- 10) 2009 - 2012, Editorial Board di *British Journal of Nutrition*
- 11) 2020 ad oggi, Editorial Board de *La Rivista Italiana delle Sostanze Grasse*
- 12) 2012 ad oggi, Comitato Scientifico de *L'Integratore Nutrizionale*
- 13) 2011 - 2021, Associate Editor di *Frontiers in Fatty Acid and Lipid Physiology*
- 14) 2019 ad oggi, Editorial Board, *Foods*
- 15) 2021 ad oggi, Editorial Board, *Nutrients*
- 16) 2020 ad oggi, Editorial Board, *International Journal of Molecular Sciences*
- 17) 2001 – 2008, Editor dell'*International Society for the Study of Fatty Acids and Lipids (ISSFAL)* newsletter
- 18) 2018 ad oggi, Editorial Board, *Nutrition Metabolism & Cardiovascular Disease*
- 19) 2010 ad oggi, Editorial Board, *Mediterranean Journal of Nutrition and Metabolism*
- 20) 2003 ad oggi, Advisory Board, *Current Topics in Nutraceutical Research*
- 21) 2005 ad oggi, Editorial Board, *Archives of Medical Science*
- 22) 2007 ad oggi, Editorial Board, *The Open Medicinal Chemistry Journal*
- 23) 2010 ad oggi, Editorial Board, *The Journal of Berry Research*
- 24) 2010 ad oggi, Editorial Board, *Molecular Nutrition and Food Research*
- 25) 2009 a 2011, Comitato tecnico-scientifico di VQ, vite, vino e qualità (Tecniche Nuove).
- 26) Guest Editor (con Sebastian Schaffer) dello Special Issue "Nutraceuticals and Functional Foods", *Pharmacological Research*, March 2010.
- 27) Guest Editor (con Joe A. Vinson) dello Special Issue "Nutritional Pharmacology", *Pharmacological Research*, March 2007.

- 28) Guest Editor del Thematic Issue "Antioxidants in human health", Current Medicinal Chemistry, May 2004.
- 29) Guest Editor del Focused Issue "Antioxidants and the cardiovascular system". Cardiovascular Research, Aug 2000.
- 30) 2001-2003, Condirettore Scientifico di Alimentazione & Prevenzione, rivista trimestrale (Pacini Editore).
- 31) Direttore Scientifico di Omega 3 News, rivista trimestrale (Primula Multimedia)
- 32) Evaluator di "ID Research Alert", Current Drugs Ltd., UK

Libri e collane di libri

- 1) Simopoulos and F. Visioli (Eds.) Mediterranean diets. (2000) World Review of Nutrition and Dietetics, vol 87, Karger Press, Basel, Switzerland. **ESAURITO**
- 2) Galli, E. Gatti, G. Tomassi, F. Visioli (Eds.) Farmacologia e Nutrizione. (2001) UTET, Torino. Collana edita da: R. Paoletti, S. Nicosia, F. Clementi, G. Fumagalli.
- 3) F. Visioli e C. Galli. Consumo di olio di olive e prevenzione del rischio cardiovascolare. (2004) Primula.
- 4) F. Visioli. Stress ossidativo e malattie cardiovascolari. (2005) Primula.
- 5) F. Visioli and A. Simopoulos (Eds.) More on Mediterranean diets. (2007) World Reviews in Nutrition and dietetics, vol 97. Karger Press, Basel.
- 6) F. Visioli. HDL in prevenzione cardiovascolare. (2007) Primula.
- 7) Paoletti R., Poli A., Conti A., and Visioli F. (Eds.) Chocolate and Health (2012), Springer-Verlag.
- 8) LARN V Revisione, BioMedia Editore, co-autore, 2024. ISBN: 978-88-86154-76-5.

Partecipazione a congressi su invito

Congressi internazionali

- 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 riatrie. Sherbrooke (Quebec). "Pharmacologie des antioxydants ph enoliques de l'huile d'olive".
- 13) 11/10/2001, D partement de Physiologie et Biophysique, Facult  de M decine, Universit  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. 1^a 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. 2^a 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)06/11/2014, 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) 05/05/2023, Lyon, France. Conversations on Future Food Cultures, organized by SynBio4Flav
- 84) 11/05/2023, How can sustainable practices affect food nutrition? Food4Sustainability, online.
- 85) 21/09/2023, Copenhagen, Denmark. The 7th International Vitamin Conference, “The role of vitamins in mitochondrial ageing”.
- 86) 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”.
- 87) 16-19/09/2023, Rome, Italy. 12th Probiotics, Prebiotics, and new Foods. “Phytochemicals and Human Health: new Findings”. Co-chairman.
- 88) 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?”
- 89) 13/12/2023, Rome, Italy. Principles for the definition of front-of-pack nutritional labels (FOPNLs). Italian and Spanish researchers workshop. Faculty.
- 90) 14 – 16/02/2024, Cesena, Italy. 7th International Conference on Foodomics. “Nutrient sources and sustainability: beyond the hype”.
- 91) 28/02/2024, Linus Pauling Institute/Oregon State University. Linus Pauling Lecture 2024. “Healthy compounds found in a Mediterranean diet”.
- 92) 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”.
- 93) 08-12/09/2024, Rimini, Italy. 22nd World Congress of Food Science and Technology. “Do all saturated fatty acids have the same impact on cardiovascular health?”
- 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”.
- 98) 19/05/2025, Sevilla, Spain. V International Workshop Inflammation and Immunity: from Bench to Clinic. “From Fork to Function: Exploring the Impact of Dietary Choices on Inflammatory Pathways
- 99) 25/09/2025, Paris, France. 23rd IUNS-ICN. “Mediterranean diet, definition, mechanisms of cardiometabolic protection, and historical perspective”.
- 100) 25/09/2025, Paris, France. 23rd IUNS-ICN. “Bioactive components of plant foods – from bench to bed. Special Lecture.
- 101) 14-16/09/2025, Rome, Italy. 13th Probiotics, prebiotics & new foods. “New foods for healthy aging”.

Congressi nazionali

- 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, organizzato da LILT al Corriere della Sera. "La nutrizione come scudo per il corpo".
- 60) 12-14/09/2024, Bologna, Italia. 14° Congresso Nazionale SINut. "Farmacologia dei prodotti naturali: Opportunità ed ostacoli".
- 61) 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"
- 62) 23/05/2025, Barcelona, Spain. Hot Topics I Avanços en Nutrició. Sessió Científica CCNIEC 2025. "Face to Face: Omega 3".
- 63) 04/07/2025 Padova, Italy. Strategie Nutrizionali per la Salute nei Luoghi di Lavoro. "Acidi grassi e polifenoli: dalla biochimica alla prevenzione cardiometabolica".
- 64) 23-25/11/2025 Roma, Italy. 39° Congresso nazionale della Società Italiana per lo Studio dell'Aterosclerosi (S.I.S.A.). "Nutrizione, stile di vita e malattie cardiovascolari".

Organizzazione di congressi scientifici

1. Coordinatore (con il Dr. John P. Doucet) del simposio: *Immediate-early genes of the nervous system: physiological role and pathological significance*. Satellite del Society for Neuroscience annual meeting. New Orleans, 9 novembre 1991.
2. Local organizing committee 9th International Conference on *Prostaglandins and related compounds*, Firenze, 6-10 giugno 1994.
3. Local organizing committee, XV International Symposium on "Drugs Affecting Lipid Metabolism, Venezia, 24-27 ottobre 2004.
4. Organizzatore (con la Nutrition Foundation of Italy) del congresso "Chocolate, Lifestyle, and Health", Milano 2 marzo, 2007.
5. Organizzatore (con il Linus Pauling Institute/Oregon State University) del Simposio "Tea and Health", Kyoto 26 novembre 2007.
6. Scientific Committee, 6th Euro Fed Lipid Congress, Atene 7-10 settembre 2008.
7. Scientific Committee, 2nd International Mediterranean Meeting Nutrition and Metabolism – Nu.Me., Granada 16-19 giugno 2010.
8. Scientific Committee, 5th International Congress on Polyphenols and Health, Sitges, Spagna, 17 – 20 ottobre 2011.
9. Comitato Strategico, Women & Technologies, Milan, Italy, 06/11/ 2012 (<http://www.womentech.info/index.php/womentech-2012/comitato-strategico.html>).
10. Co-organizzatore (con: Gunter P. Eckert, Jan Glatz, Michel Lagarde) del 11^{esimo} Fatty Acids Cell Signaling (FACS) meeting "PUFA for a lifetime", Bad Homburg (Germania) 15 – 17 giugno 2013.
11. Steering Committee Nutra Integrates 2014, London 05/06/2014.
12. Scientific Committee, 13th Euro Fed Lipid Congress, Firenze 27-30 settembre 2015.
13. Scientific Committee, 14th Euro Fed Lipid Congress, Ghent 18-21 settembre 2016.
14. Scientific Committee, 16th Euro Fed Lipid Congress, Belfast 16-19 settembre 2018.
15. Scientific Committee, 17th Euro Fed Lipid Congress, Sevilla 20-23 ottobre 2019.
16. Scientific Committee, 3rd International Conference on Food Bioactives and Health, 16-19 giugno 2020 Parma.
17. Scientific Committee, 12th Probiotics, Prebiotics, and new Foods. "Phytochemicals and Human Health: new Findings". Rome, Italy. 16-19 settembre 2023.
18. IUNS-ICN 23rd International Congress of Nutrition Scientific committee, 2025.

Progetti di ricerca finanziati

1. Progetto Telethon n° A.096 "Cellular models for the evaluation of the role of the polyglutamine tract elongation (CAG repeat) in motoneuronal degeneration" (Responsabile del progetto: Dr. Angelo Poletti, Istituto di Endocrinologia, Università di Milano).
2. Progetto EU FAIR CT 97 3039 "Natural Antioxidants from Olive Oil Processing Wastewater" (Coordinatore: Prof. Claudio Galli).
3. Progetto QLRT - 2001- 00173 "Local food – nutraceuticals" (Coordinatore: Professor Michael Heinrich, University of London)
4. Progetto "Effetti di olii d'oliva ricchi in composti fenolici su fattori di rischio in pazienti iperlipemici". Responsabile del progetto: Prof. Claudio Galli, Dipartimento di Scienze Farmacologiche, Università di Milano. 2005. Finanziamento: Istituto Nutrizionale Carapelli.
5. Progetto Telethon "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. (Responsabile del progetto: Dr. Davide Pareyson, Istituto Neurologico Besta, Milano)
6. Analysis of polyphenols in various teas and herbal teas. 2009. Finanziamento: Bonomelli spa. (Responsabile del progetto: Francesco Visioli)
7. Etude des effets de composants sélectionnés sur la physiopathologie des maladies inflammatoires. 2007 - 2010. Finanziamento: Institut de Recherche Pierre Fabre. (Responsabile del progetto: Francesco Visioli)
8. Proyectos de Investigación Fundamental no orientada (Progetto di finanziamento nazionale spagnolo). "Foodomics of hydroxytyrosol: insights into its molecular effects and search of new markers and targets" 2011-2014. (Responsabile del progetto: Francesco Visioli).
9. Progetto "ALIBIRD" (Alimentos funcionales y estrategias nutricionales eficaces para la prevención y tratamiento de enfermedades crónicas). Ente finanziatore: Comunidad de Madrid (Responsabile del progetto: Guillermo Reglero. Responsabile dell'unità GENECO: 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. (Responsabile del progetto: Francesco Visioli)
11. Proyectos de Investigación Fundamental no orientada (Progetto di finanziamento nazionale spagnolo) "Diseño y evaluación de un complemento nutricional enriquecido en fosfolípidos bioactivos para la prevención del deterioro cognitivo leve asociado al envejecimiento" 2015-2018. (Responsabile del progetto: Javier Fontecha)
12. Progetto "CHEMAGE – how to improve chemical senses during ageing", sponsor Ajinomoto. (Responsabile del progetto: Prof. Carla Mucignat).
13. 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"). Responsabile del progetto: 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; Inizio: 02/03/2017, Fine: 02/03/2020.
14. Agencia Estatal de Investigación. Proyecto "Efectos sinérgicos de la membrana del gróbulo graso y xantofilas en la promoción del desarrollo

- cerebral del recién nacido y en la prevención del deterioro cognitivo en el envejecimiento”. Responsabili del progetto: Javier Fontecha e Antonio Pérez-Gálvez. Inizio: 01/2020, Fine: 12/2024. Esteso di 4 anni causa pandemia.
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. Responsabile del Progetto: Francesco Visioli.
16. Progetto INTENTION, bando a cascata del partenariato esteso ONFOODS, finanziato dall’Unione Europea. PI: Università di Padova. 390.928,80 €

Attività di Disseminazione/Terza Missione

Oltre 100 interviste a giornali, riviste, radio e TV.

N.B.: dal 2021 rispondo ai giornalisti solo in casi eccezionali.

Ultimi interventi ed interviste divulgativi/e:

- CICAP Fest, Padova 2022
<https://www.cicapfest.it/ospite/Francesco%20Visioli>.
- Festival della Prevenzione, organizzato da LILT al Corriere della Sera. “La nutrizione come scudo per il corpo”, Milano, 2024, 2025.
- <https://www.legatumori.mi.it/resta-informato-post/salute-e-benessere/latte-vaccino-quanto-se-ne-puo-assumere/>

Ultime interviste televisive

- SuperQuark (2019): https://www.youtube.com/watch?v=BxB9_7CubPo
- ByoBlu TV (2022): <https://www.byoblu.com/2022/12/09/fa-bene-o-fa-male-il-labirinto-dell'alimentazione-ospite-francesco-visioli-la-salute-che-viene/>

Podcast

Invecchiare bene, istruzioni per l'uso (2024), organizzato dal Dipartimento di Medicina Molecolare, Università di Padova..

- Sito TM: <https://scienzaesocieta.medicinamolecolare.unipd.it/>
- Link sito a sezione podcast: <https://scienzaesocieta.medicinamolecolare.unipd.it/i-podcast-del-dmm>
- Link diretto a Spotify: <https://open.spotify.com/show/3rd40jyKjUeAPYb0r6WWBf>

Cucharadas de Ciencia (2025), organizzato dal Instituto de la Grasa, CSIC, Sevilla, Spagna. <https://divulgacion.ig.csic.es/cucharadas-de-ciencia/>

La farmacia nel piatto (2025), organizzato da Saluteuropa (referente italiano della European Medicine Association). <https://www.youtube.com/watch?v=5pJLZGouxyA>

Prof. FRANCESCO VISIOLI

PUBBLICAZIONI

Abstracts di partecipazioni a congressi

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 hepatomal 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 hepatomal 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.
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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.
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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.
53. Carla' M., Pazzucconi F., Ferrara S., Bosisio R., Visioli F., Galli C., and Sirtori C.R. Studio comparativo degli effetti del latte Omega-3 Plus e di altre fonti di somministrazione di acidi grassi n-3 su parametri lipidici plasmatici in pazienti moderatamente iperlipemici. XIV Congresso Nazionale della Societa' Italiana per lo Studio dell'Arteriosclerosi (S.I.S.A.), 30 Novembre – 2 Dicembre, 2000, Perugia.
54. Carluccio M.A., Siculella L., Ancora M.A., Massaro M., Storelli C., Visioli F., Soccio M., De Caterina R.: Minor polyphenolic components of the Mediterranean diet inhibit endothelial activation. XXII Congress of the European Society of Cardiology, Aug 26 – 30, 2000, Amsterdam, The Netherlands.
55. Galli C., Visioli F.: n-3 fatty acids and antioxidants in coronary heart disease. VII National Congress of the Italian Society of Cardiovascular Research, September 20-22, 2000, Bologna.
56. Galli C., Caruso D., Galli G., and Visioli F.: Biological effects of orthodiphenolic olive oil compounds. XIV International Symposium on Drugs Affecting Lipid Metabolism, September 9-12, 2001, New York, USA.
57. Sagach V., Scrosati M., Galli C., and Visioli F.: The water-soluble vitamin E analog Trolox protects isolated hearts during ischemia-reperfusion. XIV International Symposium on Drugs Affecting Lipid Metabolism, September 9-12, 2001, New York, USA.
58. Visioli F. and Galli C.: Antiossidanti naturali e di sintesi. IX Congresso Nazionale I fattori di rischio aterogeno. Siena 15 febbraio 2001.

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66. Smith A.R., Visioli F., and Hagen T.M.: Effects of vitamin C supplementation on human aortic endothelial cells redox status and nitric oxide production. 6^o Convegno Monotematico Farmacologia Cardiovascolare dei Donatori di Ossido d'Azoto (NO): Prospettive Terapeutiche. Milano, 31 maggio 2002.
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69. Grande S., Visioli F., e Galli C.; Effetti di piante tipiche della zona mediterranea sulla funzione endoteliale. IX Congresso Nazionale della Società Italiana di Ricerche Cardiovascolari. Bologna 29-30 novembre 2002.
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 73. Visioli F. and Galli C.: n-3 polyunsaturated fatty acids and dementia. 9th European Nutrition Conference, Roma, 1-4 ottobre 2003.
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 75. Bogani P., Grande S., Galli C., and Visioli F.: "Minor components" of the Mediterranean diet. In vitro-to-in vivo studies. Giornata Monotematica Antiossidanti naturali: attualità e prospettive future, Napoli, 3 ottobre 2005.
 76. Visioli F.: Una storia recente: i fitosteroli. XXXIV Congresso Nazionale S.I.N.U., Riccione (RN), 8-10 novembre 2006.
 77. Richard D., Kefi K., Barbe U., Bausero P., and Visioli F.: Polyunsaturated fatty acids as antioxidants. ISSFAL 2008, Kansas City, USA, 16-25 maggio 2008.
 78. Vitalini S., Fico G., Visioli F., and Tomé F.: Phytochemistry and biological activities of *Primula spectabilis* Tratt., an edemism of Valvestino (Italian Alps). World Conference on Medicinal and Aromatic Plants, Capetown, South Africa, 9-14 novembre 2008.
 79. Schneider C., Oszust F., Guillaume C., Sellami M., Laurent-Maquin D., Brou C., Bausero P., Visioli F., and Richard D.: Docosahexaenoic acid protects from ischemia/reperfusion-induced cardiac damage. Symposium: Molecular regulation of cardiac disease, London, UK 14-15 May 2009.
 80. Visioli F.: I meccanismi degli effetti benefici degli antiossidanti naturali ; Milano, Italy, 24-26 February 2011.
 81. Visioli F.: Metabolic syndrome: when nutrition helps pharma, Amsterdam, The Netherlands, 18-20 April 2011.
 82. Visioli F.: Polyphenols and cardiovascular disease prevention: mechanisms of action. Nutraceuticals and dietary supplements for healthy ageing. Milan, Italy, 06/10/2011.
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 84. Pérez-Gálvez A., Visioli F., and Fontecha J.: Role of the interfacial binding of phospholipase A2 to the human milk fat globule membrane in the bioavailability of polar lipids. 17th Euro Fed Lipid Congress, Sevilla 20-23 October 2019.
 85. Pérez-Gálvez A., María Visitación Calvo M.V., Megino J., Crespo C., Tomé-Carneiro J., Visioli F., Garrido-Fernández J., and Fontecha J.: Milk fat globule membrane as bioactive ingredient. Technical, biochemical and clinic issues. 17th Euro Fed Lipid Congress, Sevilla 20-23 October 2019.
 86. Burgos-Ramos E., Crespo-Lorenzo, M.C., Tomé-Carneiro, J., Visioli F.
El hidroxitirosol previene la Resistencia a insulina asociada a la enfermedad de Alzheimer en los astrocitos.
Apuntes de ciencia. Boletín científico HGUCR.15/06/2019.
 87. López de las Hazas M.C., del Saz-Lara A., Tomé-Carneiro J., Crespo M.C., Chapado L., Mazario C., Visioli F., Davalos A.
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exosomas. III Jornada sobre Nutraceutica: "Compuestos bioactivos y nutraceutica".

Tarragona, Spain, 7-8 March 2024.

88. Hydroxytyrosol supplementation disturbs metabolic parameters in humanized mice.

del Saz A., M. López de las Hazas C., Mazarío C., Cedó L., Tomé-Carneiro J., Crespo M.C., López-Aceituno J.L, **Visioli F.**, Escola-Gil J.C, Dávalos A. Sociedad Española de Nutrición, Granada, Spain 10-21/06/2024.

Lavori su riviste internazionali

A. Lavori originali

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

- A13) Ethanol enhances cholesterol synthesis and secretion in human hepatoma cells.
Visioli F., Monti S, Colombo C., and Galli C.
 Alcohol (1998) 15 (4): 299-303.
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F. Libri e collane di libri

- G1) A. Simopoulos and F. Visioli (Eds.) Mediterranean diets. (2000) World Review of Nutrition and Dietetics, vol 87, Karger Press, Basel, Switzerland. **ESAURITO**
- G2) C. Galli, E. Gatti, G. Tomassi, F. Visioli (Eds.) Farmacologia e Nutrizione. (2001) UTET, Torino.
- G3) F. Visioli Stress ossidativo e malattie cardiovascolari. (2005) Primula Edizioni
- G4) A. Simopoulos and F. Visioli (Eds.) More on Mediterranean diets. (2007) World Review of Nutrition and Dietetics, Karger Press, Basel, Switzerland. II edizione
- G5) Contributi a "Cardiolexicon" (2007), Centro Scientifico Editore, ISBN: 978-88-7640-730-8
- G6) F. Visioli Human Nutrition. From molecular biology to everyday life. (2024). Academic Press. ISBN: 9780128240052

IMPATTO DEI LAVORI SULLA LETTERATURA/BIBLIOMETRIA

- Citazioni al 31 dicembre 2025: 21450 (Scopus); 31179 (Google Scholar)
 - H-index al 2 dicembre 2025: 79 (Scopus); 90 (Google Scholar)
 - Impact Factor totale: 1133
 - Impact Factor medio: 4.8
 - C-score: 4.02 (Top 2% a livello mondiale; #1 in Italia)
 - ADScientific Index: #1 all'Università di Padova in "Pharmacy and Pharmaceutical Sciences". #3 in Italia.
 - Studi condotti in umano: 42
-

Il sottoscritto, consapevole che – ai sensi dell'art. 76 del D.P.R. 445/2000 – le dichiarazioni mendaci, la falsità negli atti e l'uso di atti falsi sono puniti ai sensi del Codice penale e delle leggi speciali, dichiara che le informazioni riportate in questo *curriculum vitae* rispondono a verità.

Il sottoscritto in merito al trattamento dei dati personali esprime il proprio consenso al trattamento degli stessi nel rispetto delle finalità e modalità di cui al d.lgs. n. 196/2003.

Parma, 31 dicembre 2025

