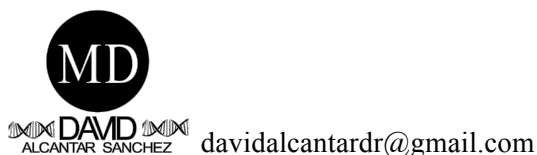


1 European Food Safety Authority 2011



<http://www.efsa.europa.eu/en/topics/topic/article13.htm>



<http://www.efsa.europa.eu/en/aboutefsa.htm>

Consolidated list of Article 13 health claims List of references received by EFSA

EFSA has received from the European Commission nine Access databases with a consolidated list of 4,185 main health claim entries with around 10,000 similar health claims. The similar health claims were accompanied by the conditions of use and scientific references. The nine Access databases were sent in three batches - in July 2008, in November 2008 and in December 2008.

<http://www.efsa.europa.eu/sites/default/files/assets/ndaart13tor.pdf>

<http://www.efsa.europa.eu/en/ndaclaims13/docs/ndaart13ref04.pdf>

Part 4 IDs 3001 – 4705

Parma, 5 April 2011

Estracto de olivo y sus usos terapéuticos ID 3779: “OLEA EUROPAEA L.”

Total de artículos: 270

Gastro intestinal: 69 artículos

Antioxidante: 69 artículos

Preion arterial: 74 artículos

Salud y Glucosa: 69 artículos

Como protector de agentes externos 53 artículos

Apoya al tracto respiratorio superior 69 artículos



davidalcantandr@gmail.com

### **ID 3779: “OLEA EUROPAEA L.” and “Can help to maintain a normal function of gastrointestinal tract”**

1 Agradi E, Vegeto E, Sozzi A, Fico G, Regondi S, Tome F, 2006. Traditional healthy Mediterranean diet: estrogenic activity of plants used as food and flavoring agents. *Phytother Res*, 20, 670-675.

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2. 2 Akerreta S, Cavero RY, López V, Calvo MI, 2007. Analyzing factors that influence the folk use and phytonomy of 18 medicinal plants in Navarra. *Journal of Ethnobiology and Ethnomedicine*, 3, 16.
3. 3 Aldini G, Piccoli A, Beretta G, Morazzoni P, Riva A, Marinello C, Maffei Facino R, 2006. Antioxidant activity of polyphenols from solid olive residues of c.v. Coratina. *Fitoterapia*, 77, 121-128.
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## **ID 3780: “*Olea europaea* L.” and “Antioxidant”**

1. 1 Agradi E, Vegeto E, Sozzi A, Fico G, Regondi S, Tome F, 2006. Traditional healthy Mediterranean diet: estrogenic activity of plants used as food and flavoring agents. *Phytother Res*, 20, 670-675.
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3. 3 Aldini G, Piccoli A, Beretta G, Morazzoni P, Riva A, Marinello C, Maffei Facino R, 2006. Antioxidant activity of polyphenols from solid olive residues of c.v. Coratina. *Fitoterapia*, 77, 121-128.
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DAVID  
ALCANTAR SANCHEZ

davidalcantardr@gmail.com

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DAVID  
ALCANTAR SANCHEZ

dauidalcantardr@gmail.com

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 **DAVID**   
ALCANTAR SANCHEZ

davidalcantardr@gmail.com

 **DAVID**   
ALCANTAR SANCHEZ