

LETTER

Comment on: Extra-virgin olive oil ameliorates cognition and neuropathology of the 3xTg mice: role of autophagy

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Dear Editor,

I have recently read the latest manuscript by Lauretti et al.¹ and found the results to be quite compelling; however, I would like to comment on significant issues regarding the reporting of methods that will limit the impact that this research can have on the field. Specifically, the authors do not provide crucial details regarding the diets used, where they simply state that “standard diet” and “EVOO-enriched diet” were used. Additionally, the manuscript does not contain a nutrient breakdown of each diet, that is, percentage of calories derived from fat, carbohydrates, and protein. These data are critical for the evaluation of nutrient and caloric content of the diets and for the ability of other investigators to replicate the data. Moreover, food consumption data are also absent, which would have allowed for determination of any potential nutrient deficiency or excess that may have influenced the results. Of additional importance, a chemical analysis of the EVOO used in this study was also not provided, as it has been previously shown that geographic region and soil conditions can greatly impact the fatty acid and phenolic content of the oils.^{2,3} As this is the first report of EVOO intervention in the 3xTg mice, accurate description of these details is imperative so that these potentially impactful findings can be properly

interpreted and replicated by others in the field. Therefore, it is the opinion of this researcher that the authors include this information in their manuscript and provide sound rationale for any omission.

Conflict of Interest

The author has no conflicts to declare.

References

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