

PUBLICACIONES CIENTÍFICAS 2012

GRUPO DE BIOSENSORES ANALÍTICOS (GBA)

Autoindicating Optical Properties of Laccase as the Base of an Optical Biosensor Film for Phenol Determination.

J. Sanz, S. de Marcos, J. Galbán (GBA)

Analytical and Bioanalytical Chemistry, 404, 351-359 (2012)

Reagentless Fluorescent Biosensors Based on Proteins for Continuous Monitoring Systems.

J. Galbán, I. Sanz, E. Ortega, M. del Barrio, S. de Marcos (GBA)

Analytical and Bioanalytical Chemistry, 402, 3039-3054 (2012)

Fluorescence Detection by Intensity Change Based Sensors: A Theoretical Model.

J. Galbán, A. Delgado-Camón, V.L. Cebolla, S. de Marcos, V. Polo, E. Mateos (GBA)

Journal of Fluorescence, 22, 381-389 (2012)

GRUPO DE ESPECTROSCOPIA ANALÍTICA Y SENSORES (GEAS)

An electrochemical immunosensor for ochratoxin A determination in wines based on a monoclonal antibody and paramagnetic microbeads

J.C. Vidal, L. Bonel, A. Ezquerro, P. Duato, J.R. Castillo (GEAS)

Analytical and Bioanalytical Chemistry, 403, 6, 1585-1593 (2012)

Molecularly imprinted on-line solid-phase extraction coupled to fluorescence for determination of ochratoxin A in wheat samples.

J.C. Vidal, P. Duato, L. Bonel, J.R. Castillo (GEAS)

Analytical Letters, 45, 51-62 (2012)

Novedades sobre la romanización en Tarazona. Análisis arqueométrico de cerámica de barniz negro

P. Paracuellos, J. Pérez-Arantegui (GEAS)

Turiaso, XX, 9-32 (2012)

GRUPO UNIVERSITARIO DE INVESTIGACIÓN ANALÍTICA (GUIA)

Development of a Predictive Model for Removal of Organic Matter from Leachate Landfill by Catalytic Oxidation Using Response Surface Methodology.

M. Rosero, C. Nerín (GUIA)

Advances in Analytical Chemistry, 2(4), 41-45 (2012)

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K. Bentayeb, C. Rubio, C. Nerín (GUIA)

Analyst, 137 (2), 459-470 (2012)

Analytical procedure for the determination of Ethyl Lauroyl Arginate (LAE) to assess the kinetics and specific migration from a new antimicrobial active food packaging

D. Pezo, B. Navascués, J. Salafranca, C. Nerín (GUIA)

Analytica Chimica Acta, 745, (1), 92-98 (2012)

Aromatic amines from polyurethane adhesives in food packaging: the challenge of identification and pattern recognition using Q-TOF/MSE.

D. Pezo, M. Fedeli, O. Bosetti, C. Nerin (GUIA)

Analytica Chimica Acta, 756, 49-59 (2012)

Identification and quantification of odorous compounds from adhesives used in food packaging materials by headspace solid phase extraction and headspace solid phase microextraction coupled to gas chromatography–olfactometry–mass spectrometry.

P. Vera, B. Ullaque, E. Canellas, A. Escudero, C. Nerin (GUIA)

Analytica Chimica Acta, 745, 53-63 (2012)

Analytical tools for identification of non-intentionally added substances (NIAS) coming from polyurethane adhesives in multilayer packaging materials and their migration into food simulants.

J. S. Félix, F. Isella, O. Bosetti, C. Nerin (GUIA)

Analytical and Bioanalytical Chemistry, 403 (10), 2869-2882 (2012)

Essential Oils In Active Packaging.

C. Nerin (GUIA)

Essential Oils as Natural Food Additives: Composition, Applications, Antioxidant and Antimicrobial Properties". Chapter 17, 397-412. Nova Science Inc. Editor Luca Valgimigli. ISBN: 978-1621002413 (2012)

Advances in sample preparation of environmental solid matrices (SFE, ASE, etc.).

C. Nerin, C. Domeño, J. Salafranca (GUIA)

Comprehensive Sampling and Sample Preparation, Analytical Techniques for Scientists. Volume 3: Extraction Techniques and Applications: Biological/Medical and Environmental/Forensics. Chapter 3.38, 783-796. Elsevier. Editor J. Pawlyszyn. ISBN: 978-0-12-381374-9 (2012)

Sampling techniques for the determination of migrants from packaging materials in food.

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Comprehensive Sampling and Sample Preparation, Analytical Techniques for Scientists. Volume 4: Extraction Techniques and Applications: Food and Beverage. Chapter 4.15, 357-379. Elsevier. Editor J. Pawlyszyn. ISBN: 978-0-12-381374-9 (2012)

Evaluation of bacterial resistance to essential oils and antibiotics after exposure to oregano and cinnamon essential oils.

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Combined analytical and microbiological tools to study the effect on Aspergillus Flavus of cinnamon essential oil contained in food packaging.

S. Manso, F. Cacho-Nerin, R. Becerril, C. Nerin (GUIA)

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A sulphuric acid-impregnated silica gel clean-up procedure for the determination of n-alkanes migration from paraffin based paper packaging into cheddar cheese.

D. Pezo, M. Wrona, A. Rodríguez, C. Nerin (GUIA)

Food Chemistry, 134 (1), 405-411 (2012)

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K. Bentayeb, L.K. Ackerman, T.H. Begley (GUIA)

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M. Colón, C. Nerín (GUIA)
Journal of Agricultural and Food Chemistry, 60 (39), 9842-9849 (2012)

APGC-MS-Q-TOF as a powerful tool for identification of non-intentionally added substances (NIAS) in acrylic adhesives used in food packaging materials.

E. Canellas, P. Vera, C. Domeño, P. Alfaro, C. Nerín (GUIA)
Journal of Chromatography A, 1235, 141-148 (2012)

Atmospheric pressure gas chromatography with quadrupole time of flight mass spectrometry for simultaneous detection and quantification of polycyclic aromatic hydrocarbons and nitro- polycyclic aromatic hydrocarbons in mosses.

C. Domeño, E. Canellas, P. Alfaro, C. Nerín, A. Rodríguez (GUIA)
Journal of Chromatography A, 1252, 146-154 (2012)

Multiple headspace-solid-phase microextraction as a powerful tool for the quantitative determination of volatile radiolysis products in a multilayer food packaging material sterilized with γ -radiation.

C. Patricia de Oliveira, A. Rodríguez, N. Soares, C. Nerín (GUIA)
Journal of Chromatography A, 1244, 61-68 (2012)

Development of a fast sample treatment for the analysis of free and bonded sterols in human serum by LC-MS.

I. Mendiara, C. Domeño, C. Nerín (GUIA)
Journal of Separation Science, 35, (23), 3308-3316 (2012)

Diffusional behavior of essential oil components in active packaging polypropylene films by Multiple Head-Space-Solid Phase Microextraction-Gas Chromatography (MHS-SPME-GC-MS)

F. Licciardello, G. Muratore, P. Mercea, V. Tosa, C. Nerín (GUIA)
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Reducing oxidation of foods through antioxidant active packaging based on EVOH and natural flavonoids.

C. López de Dicastillo, D. Pezo, C. Nerín, G. López, R. Catalá, R. Gavara, P. Hernández M. (GUIA)
Packaging Technology and Science, 25 (8), 457-466 (2012)

Characterization of wood plastic composites made from landfill-derived plastic and sawdust: Volatile compounds and olfactometric analysis.

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Waste Management, 33(3), 645-55 (2012)

LABORATORIO DE ANÁLISIS DE AROMA Y ENOLOGÍA (LAAE)

Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: Wine reconstitution strategies and sensory sorting task.

M. Sáenz N., E. Campo, J.M. Avizcuri, D. Valentín, P. Fernández Z., V. Ferreira (LAAE)
Analytica Chimica Acta, 732, 64-72 (2012)

Volatile composition and sensory properties of Vitis vinifera red cultivars from North West Spain: Correlation between sensory and instrumental analysis.

M. Vilanova, E. Campo, A. Escudero, M. Graña, A. Masa, J. Cacho (LAAE)
Analytica Chimica Acta, 720, 104-111 (2012)

Consumer rejection threshold of ethyl phenylacetate and phenylacetic acid, compounds responsible for the sweet-like off odour in wines made from sour rotten grapes.

E. Campo, M. Sáenz N., J. Cacho, V. Ferreira (LAAE)
Australian Journal of Grape and Wine research, 18(3), 280-286 (2012)

Orthonasal aroma characteristics of Spanish red wines from different price categories and their relationship to expert quality judgements.

M. Sáenz N., M. González H., E. Campo, P. Fernández-Zurbano, V. Ferreira (LAAE)
Australian Journal of Grape and Wine research, 18(3), 268-279 (2012)

Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatography-olfactometry and chemical analysis.

J. Cacho, L. Culleré, L. Moncayo, J.C. Palma, V. Ferreira (LAAE)
Flavour and Fragrance Journal, 27(4), 322-333 (2012)

Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 1: intensity and detectability. A review.

V. Ferreira (LAAE)
Flavour and Fragrance Journal, 27(2), 124-140 (2012)

Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 2: qualitative aspects. A review.

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Flavour and Fragrance Journal, 27(4), 2869-2882 (2012)

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V. Ferreira (LAAE)
Flavour and Fragrance Journal, 27(6), 3187-3194 (2012)

Gas chromatographic-olfatometric characterisation. Of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat.

M. Bueno, V. Resconi, M.M. Campo, J. Cacho, V. Ferreira, A. Escudero (LAAE)
Food Chemistry, 132(1), 4689-4692 (2012)

Insights on the chemical basics of the astringency of Spanish red wines.

M. Sáenz N., J. Avizcuri, V. Ferreira, P. Fernández-Zurbano (LAAE)
Food Chemistry, 134(3), 1484-1493 (2012)

Sensory and chemical characterization of the aroma of Prieto Picudo rose wines: The differential role of autochthonous yeast strains on aroma.

J.M. Álvarez-Pérez, E. Campo, F. San Juan, J. Coque, V. Ferreira, P. Hernández-Orte (LAAE)
Food Chemistry, 133(2), 284-292 (2012)

S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review.

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Food Chemistry, 131(1), 1-13 (2012)

Characterization of the aromatic profile of the Italia variety of Peruvian pisco by gas chromatography-olfactometry and gas chromatography coupled with lame ionization and mass spectrometry.

J. Cacho, L. Moncayo, J.C. Palma, V. Ferreira, L. Culleré (LAAE)
Food Research International, 49(1), 117-125 (2012)

Biogenic amine HPLC analysis of must and Wine. A review.

A.Peña, P. Hernández-Orte, J. Cacho, V. Ferreira (LAAE)
Food Reviews International, 28(1), 71-96 (2012)

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M. Sáenz N., P. Fernández-Zurbano, V. Ferreira (LAAE)
Food Reviews International, 28(4), 389-411 (2012)

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Food Reviews International, 28(1), 71-96 (2012)

Amino acids and volatile compounds in wines from Cabernet Sauvignon and Tempranillo varieties subjected to malolactic fermentation in barrels.

P. Hernández-Orte, A. Peña, I. Pardo, J. Cacho, V. Ferreira (LAAE)
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Evaluation of gamma and electron-beam irradiation on the aromatic profile of black truffle (*tuber melanosporum*) and summer truffle (*tuber aestivum*).

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F. San Juan, J. Cacho, V. Ferreira, A. Escudero (LAAE)
Journal of Agricultural and Food Chemistry, 60(20), 5045-5056 (2012)

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C. Úbeda, F. San Juan, B. Concejero, R.M. Callejón, A.M. Troncoso, M.L. Morales, V. Ferreira, P. Hernández-Orte (LAAE)
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Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers.

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Ionic liquids as novel stationary phases in gas liquid chromatography: Inverse or normal isotope effect?

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Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquid-gas transfer rates.

J. Zapata, R. López G., P. Herrero, V. Ferreira (LAAE)
Journal of Chromatography A, 1266, 1-9 (2012)

3-Methyl-2-butene-1-thiol: Identification, analysis, occurrence and sensory role of an uncommon thiol in wine

F. San Juan, J. Cacho, V. Ferreira, A. Escudero (LAAE)
Talanta, 99, 225-231 (2012)

Control de la acidez total y pH de los vinos durante la vinificación.

P. Hernández-Orte, A. Escudero, P. Conde (LAAE)
Enovicultura, 14, 6-13 (2012)

GRUPO DE INVESTIGACIÓN EN MÉTODOS DE ANÁLISIS RÁPIDOS (MARTE)

Direct trace-elemental analysis of urine samples by laser ablation-inductively coupled plasma mass spectrometry after sample deposition on clinical filter papers.

M. Aramendía, L. Rello, F. Vanhaecke, M. Resano (MARTE)

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The use of liposomes to differentiate between the effects of nickel accumulation and altered food quality in *Daphnia magna* exposed to dietary nickel

R. Evens, K. A. C. De Schampelaere, L. Balcaen, Y. Wang, K. De Roy, M. Resano, M. Flórez, N. Boon, F. Vanhaecke, C. R. Janssen (MARTE)

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M. Resano, E. García-Ruiz, M.A. Belarra (MARTE)

Handbook of Green Analytical Chemistry. Chapter 11, 199-219. M. de la Guardia and S. Garrigues (Eds), John Wiley & Sons. ISBN: 978-0470972014 (2012)

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M. Resano, K. S. McIntosh, F. Vanhaecke (MARTE)

Journal of Analytical Atomic Spectrometry, 27, 165-173 (2012)

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