

PUBLICACIONES CIENTÍFICAS 2014

GRUPO DE BIOSENSORES ANALÍTICOS (GBA)

Spectrally marched upconverting luminiscent nanoparticles for monitoring enzymatic reactions.

S. Wilhelm, M. Del Barrio, J. Heiland, S.F. Himmelstoß, J. Galbán, O. Wolfbeis, T. Hirsch (GBA)
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M. del Barrio, S. de Marcos, V. Cebolla, J. Heillan, S. Wilhem, T. Hirsch, J. Galbán (GBA)
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V. Sanz, S de Marcos, J Galbán (GBA)
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S. de Marcos, E. Callizo, E. Mateos, J. Galbán (GBA)
Talanta, 122, 251-256 (2014)

GRUPO DE ESPECTROSCOPIA ANALÍTICA Y SENSORES (GEAS)

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E. Bolea, J. Jiménez-Lamana, F. Laborda, I. Abad, C. Blade, L. Arola, J.R. Castillo (GEAS)
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A. López-Molinero, D. Sipiera, J.R. Castillo (GEAS)
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A. Restivo, I. Degano, E. Ribechini, J. Pérez-Arantegui, M.P. Colombini (GEAS)
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GRUPO UNIVERSITARIO DE INVESTIGACIÓN ANALÍTICA (GUIA)

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Barrier properties to surrogates of hydrogenated carbon nano-films deposited on PET by plasma-enhanced chemical vapour deposition.

E. C. Oliveira, Y. Echegoyen, C. Nerin, S. A. Cruz (GUIA)
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M. Colón, C. Nerin (GUIA)
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Compounds from multilayer plastic bags cause reproductive failures in artificial insemination.

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Programa de simulación SIMLinks para cálculo de las consecuencias de accidentes en los que está involucradas sustancias peligrosas.

C. Nerin, B. Seco, A. Tena, M. Calvo, G. Medina (GUIA)
Actas del II Congreso Nacional de i+d en Defensa y Seguridad (DESEi+D). pp. 495-502. Dena Arto, A. et al. C. Univers. de la Defensa de Zaragoza. Zaragoza. ISBN: 978-84-940583-2-5 (2014)

Programa de simulación SIMLinks para cálculo de las consecuencias de accidentes en los que está involucradas sustancias peligrosas.

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LABORATORIO DE ANÁLISIS DE AROMA Y ENOLOGÍA (LAAE)

Direct accurate analysis of cysteinylated and glutathionylated precursors of 4-mercapto-4-methyl-2-pentanone and 3-mercaptohexan-1-ol in must by ultrahigh liquid chromatography coupled to mass spectrometry.

B. Concejero, A. Peña-Gallego, P. Fernández-Zurbano, P. Hernández-Orte, V. Ferreira (LAAE)
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M. Bueno, M.M. Campo, J. Cacho, V. Ferreira, A. Escudero (LAAE)
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I. Ontañón, L. Culleré, V. Ferreira, A. Escudero (LAAE)

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P. Hernández-Orte, E. Franco, C. González H., J. Martínez G., M. Cabellos, J. Suberviola, I. Orriols, J. Cacho (LAAE)

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LABORATORIO LÁSER Y MEDIO AMBIENTE (LASLAB)

Developing an environmental analysis of soils and water by spectrochemical techniques for undergraduate students of chemistry.

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GRUPO DE INVESTIGACIÓN EN MÉTODOS DE ANÁLISIS RÁPIDOS (MARTE)

Progress in the determination of metalloids and non-metals by means of high-resolution continuum source atomic or molecular absorption spectrometry. A critical review.

M. Resano, M.R. Flórez, E. García-Ruiz (MARTE)
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L. Balcaen, E. Bolea-Fernández, M. Resano; F. Vanhaecke (MARTE)

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High-resolution continuum source graphite furnace atomic absorption spectrometry for direct analysis of solid samples and complex materials: a tutorial review.

M. Resano, M.T. Aramendía, M.A. Belarra (MARTE)

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