

PUBLICACIONES CIENTÍFICAS 2018

GRUPO DE ESPECTROSCOPIA ANALÍTICA Y SENSORES (GEAS)

Probing some organic ukiyo-e Japanese pigments and mixtures using non-invasive and mobile infrared spectroscopies.

Carole Biron, Gwénaëlle Le Bourdon, Josefina Pérez-Arantegui, Laurent Servant, Rémy Chapoulie, Floréal Daniel (GEAS)
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Miguel A. Gómez-González, M. Villalobos, J.F. Marco, J. García-Guinea, Eduardo Bolea, Francisco Laborda, Fernando Garrido (GEAS)
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Detection and characterization of biogenic selenium nanoparticles in selenium-rich yeast by single particle ICPMS.

Javier Jimenez-Lamana, Isabel Abad, Katarzyna Bierla, Francisco Laborda, Joanna Szpunar, Ryszard Lobinski (GEAS)
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A rapid magnetic particle-based enzyme immunoassay for human cytomegalovirus glycoprotein B quantification.

Filipa Pires, M. Julia Arcos-Martinez, Ana Dias-Cabral, Juan Carlos Vidal, Juan R. Castillo (GEAS)
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Colours and pigments in late ukiyo-e art works: A preliminary non-invasive study of Japanese woodblock prints to interpret hyperspectral images using in-situ point-by-point diffuse reflectance spectroscopy.

Josefina Pérez-Arantegui, David Rupérez, David Almazán, Nerea Díez-de-Pinos (GEAS)
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Métodos analíticos para el estudio de materiales de patrimonio histórico y artístico.

Josefina Pérez Arantegui (GEAS)
Arqueometría de los materiales cerámicos en época medieval en España, pp. 39-45. Eds. F. Grassi y J.A. Quirós Castillo, Bilbao, Universidad del País Vasco/Euskal Herriko Unibertsitatea. ISBN 978-84-9082-907-3 (2018).

La Arqueometría de al-Ándalus: el caso aragonés.

Josefina Pérez Arantegui (GEAS)

II Jornadas de arqueología medieval en Aragón, pp. 421-427. Ed. J.M. Ortega Ortega, Teruel. (2018).

La producción de cerámicas durante el periodo andalusí en la ciudad de Huesca: el depósito secundario de Jara.

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II Jornadas de arqueología medieval en Aragón, pp. 163-183. Ed. J.M. Ortega Ortega, Teruel. (2018).

GRUPO UNIVERSITARIO DE INVESTIGACIÓN ANALÍTICA (GUIA)

Determination of oligomers in virgin and recycled polyethylene terephthalate (PET) samples by UPLC-MS-QTOF.

Sara Ubeda, Margarita Aznar, Cristina Nerín (GUIA)

Analytical and Bioanalytical Chemistry, 410 (9), 2377-2384 (2018)

Trends in microbial control techniques for poultry products.

Filomena Silva, Fernanda C. Domingues, Cristina Nerín (GUIA)

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Cristina Nerín, Elena Canellas, Paula Vera, Estefanía García-Calvo, Jose Luis Luque-García, Carmen Cámara, Raquel Ausejo, Joaquín Miguel, Noelia Mendoza (GUIA)

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New antioxidant multilayer packaging with nanoselenium to enhance the shelf-life of market food products.

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LABORATORIO DE ANÁLISIS DE AROMA Y ENOLOGÍA (LAAE)

Ageing and retail display time in raw beef odour according to the degree of lipid oxidation.

Virginia C. Resconi, Mónica Bueno, Ana Escudero, Danielle Magalhaes, Vicente Ferreira, M. Mar Campo (LAAE)
Food Chemistry, 242, 288–300 (2018).

A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition.

Almudena Marrufo, Vanesa Carrascón, Mónica Bueno, Vicente Ferreira, Ana Escudero (LAAE)
Food Chemistry, 248, 37–45 (2018).

Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry.

Yan Wen, Ignacio Ontañón, Vicente Ferreira, Ricardo López, R. (LAAE)
Food Chemistry, 255, 235-241 (2018).

Micro-oxygenation does not eliminate hydrogen sulfide and mercaptans from wine; it simply shifts redox and complex-related equilibria to reversible oxidized species and complexed forms.

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Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation.

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NANOSENSORES Y SISTEMAS BIOANALÍTICOS (N&SB)

A label-free platform for dopamine biosensing.

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Gold nanoclusters as a quenchable fluorescent probe for sensing oxygen at high temperatures.

Alba Martín-Barreiro, Susana de Marcos, Javier Galbán (N&SB)
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GRUPO DE INVESTIGACIÓN EN MÉTODOS DE ANÁLISIS RÁPIDOS (MARTE)

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QUIMICA Y MEDIO AMBIENTE (QMA)

Determination of Cadmium, Copper, Lead, and Zinc in Pilchard Sardines from the Bay of Boumerdés by Atomic Absorption Spectrometry.

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OTROS

Dual Role of Magnetic Nanoparticles as Intracellular Hotspots and Extracellular Matrix Disruptors Triggered by Magnetic Hyperthermia in 3D Cell Culture Models.

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M. Eugenia Fortes Brollo, Patricia Hernández, Lucía Gutiérrez, Christer Johansson, Domingo F. Barber, María del Puerto Morales
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