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**Supporting Information to the paper titled: Off-line solid phase extraction and separation of mineral oil saturated hydrocarbons and mineral oil aromatic hydrocarbons in edible oils, and analysis via GC with flame ionization detector**

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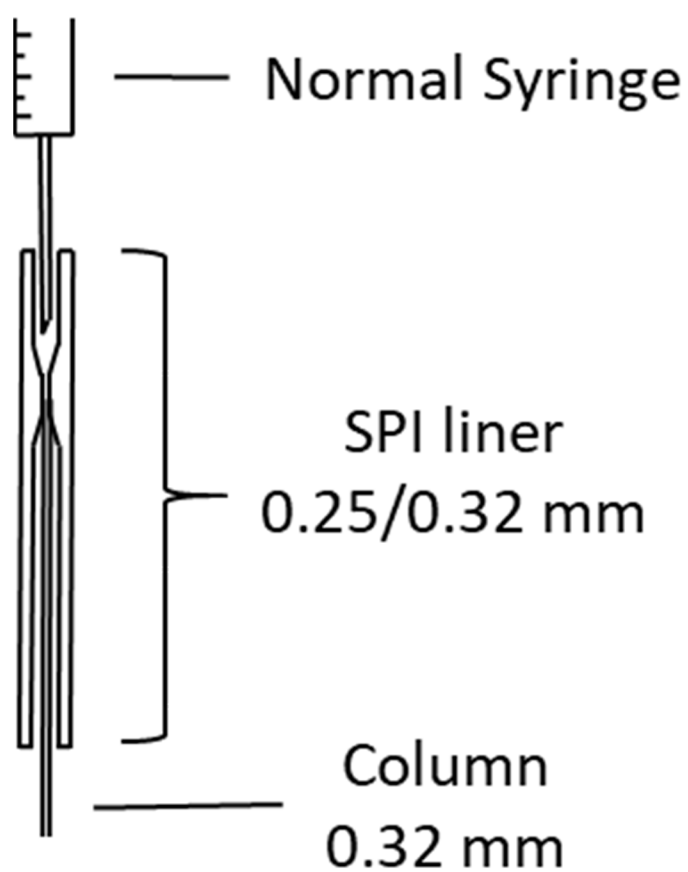
**Figure S1.** Scheme of the on-column simulation system of injection used.

**Figure S2.** Comparison of the peak areas between the minimum (a) and maximum (b) temperatures of the injector and FID (c) tested.

**Table S1.** Calibration curves and  $R^2$  obtained, by ranges, of MOH.

**Table S2.** Concentration by ranges of MOH detected in the samples of edible oils analyzed.

**Figure S1.** Scheme of the on-column simulation system of injection used.



**Figure S2.** Comparison of the peak areas between the minimum (a) and maximum (b) temperatures of the injector and FID (c) tested.



**Table S1.** Calibration curves and R<sup>2</sup> obtained, by ranges, of MOH.

	Hydrocarbon ranges	Upper Range (mg/kg)	Calibration curves	R <sup>2</sup>
MOSH	C10-C16	1.7	$y = 1237.7x + 216.49$	0.9918
	C16-C20	2.2	$y = 1266.3x + 220.97$	0.9927
	C20-C25	3.2	$y = 1227.1x + 318.73$	0.9960
	C25-C35	17.9	$y = 1426.9x + 261.92$	0.9982
	C35-C40	11.9	$y = 1303.4x + 505.37$	0.9954
	C40-C50	2.8	$y = 1281.1x + 193.66$	0.9943
MOAH	C10-C16	0.8	$y = 1822.2x + 171.69$	0.9909
	C16-C25	1.0	$y = 2010.6x + 240.35$	0.9920
	C25-C35	1.8	$y = 2179.5x + 374.01$	0.9933
	C35-C50	0.6	$y = 1432.4x + 200.60$	0.9935

**Table S2.** Concentration, by ranges, of MOH detected in the samples of analyzed edible oils.

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