

## Supplementary materials

### **Development and validation of benzophenone derivatives in packaged cereal-based foods by solid-liquid extraction and ultrahigh-performance liquid chromatography–tandem mass spectrometry**

**Yu-Fang Huang** <sup>1,2,3,\*</sup>, **Jun-Jie Huang** <sup>1</sup>, **Xuan-Rui Liu** <sup>1</sup>

<sup>1</sup> Department of Safety, Health and Environmental Engineering, National United University, Miaoli 36063, Taiwan; k10220202@gmail.com (J.-J.H.); aass1aass35@gmail.com (X.-R.L.)

<sup>2</sup> Center for Chemical Hazards and Environmental Health Risk Research, National United University, Miaoli 36063, Taiwan

<sup>3</sup> Institute of Food Safety and Health Risk Assessment, National Yang Ming Chiao Tung University, Taipei 11221, Taiwan

\*Correspondent: Dr. Yu-Fang Huang

Department of Safety, Health and Environmental Engineering, National United University,

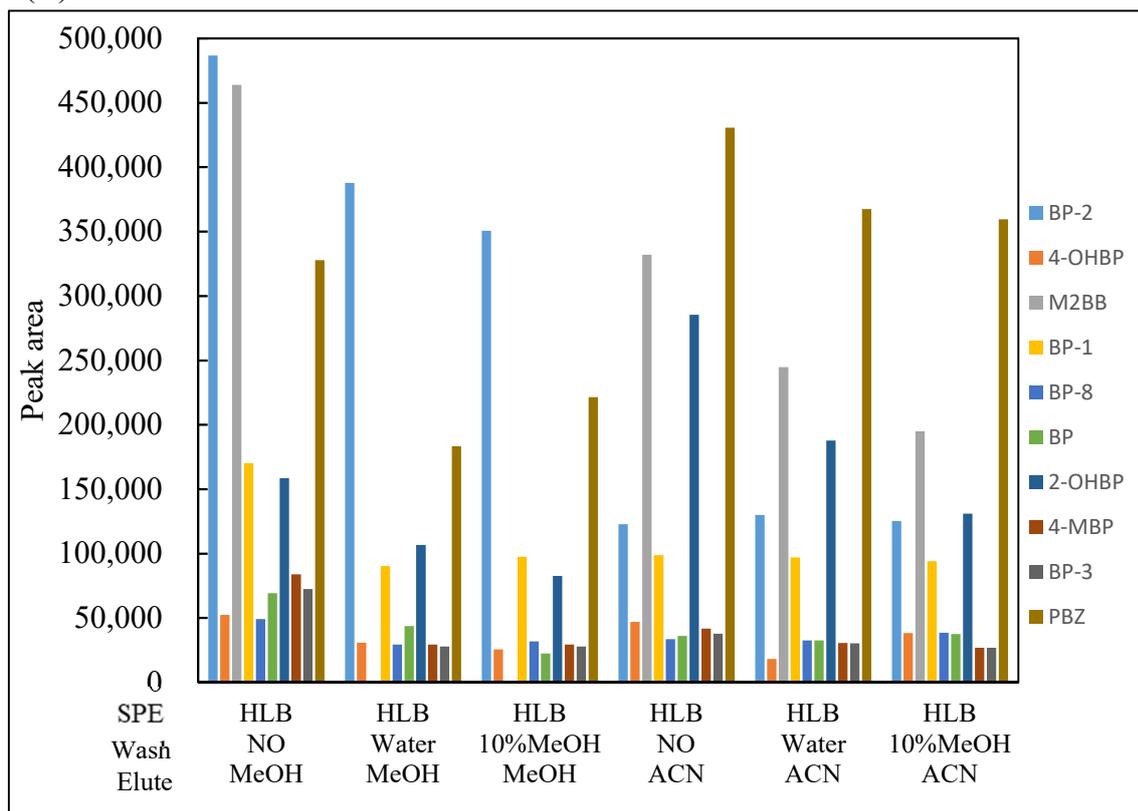
Miaoli, Taiwan

Tel: 886-37-382272; Fax: 886-37-382281

Email: [yfh@nuu.edu.tw](mailto:yfh@nuu.edu.tw)

Total number of figures:2

(A)



(B)

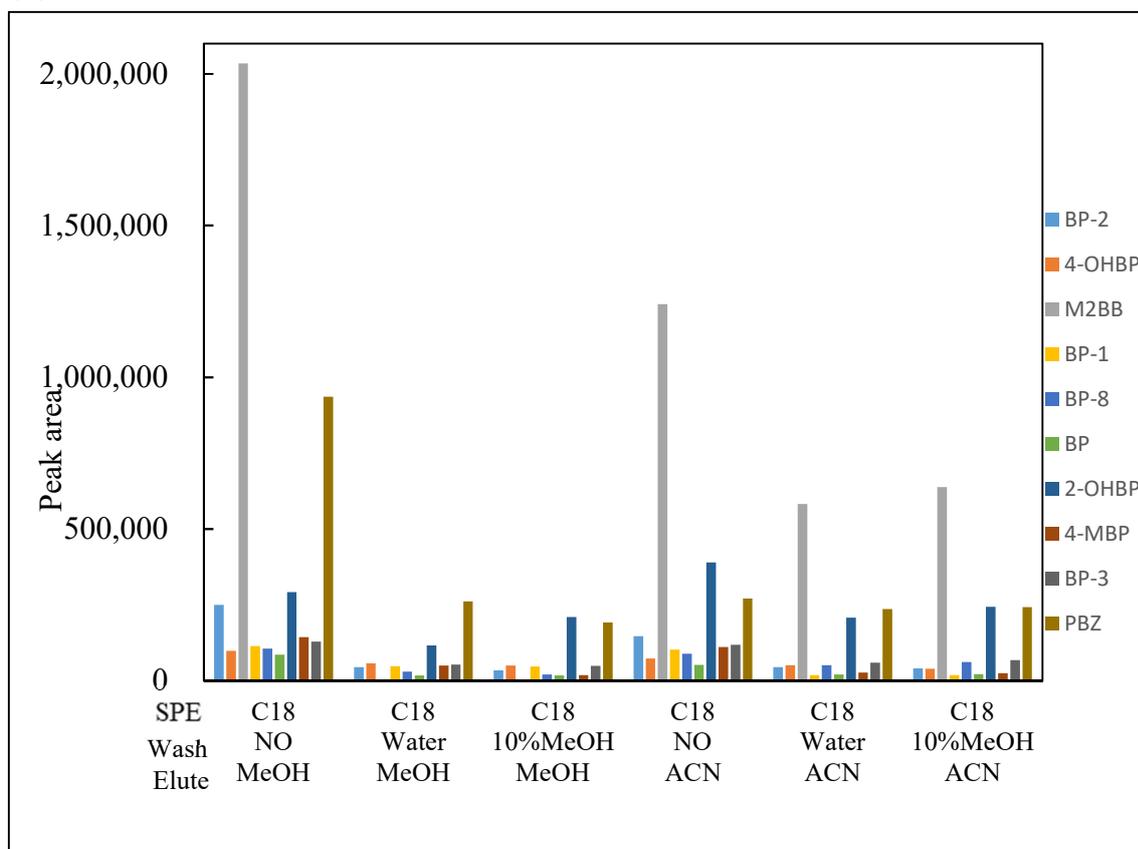
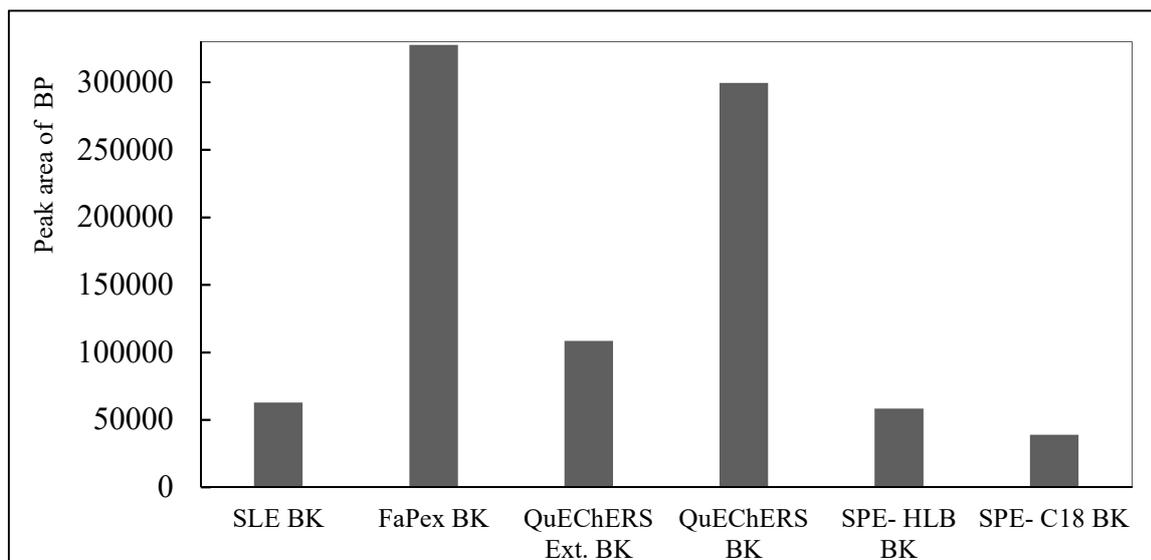


Figure S1 Comparison of the peak areas for BPs standards and IS (20 and 8 ng/g) across the cartridges with (A) HLB-SPE and (B) C18-SPE in three wash conditions (no wash, water, 10% MeOH) and elution solvents in MeOH and ACN (n=5)

(A)



(B)

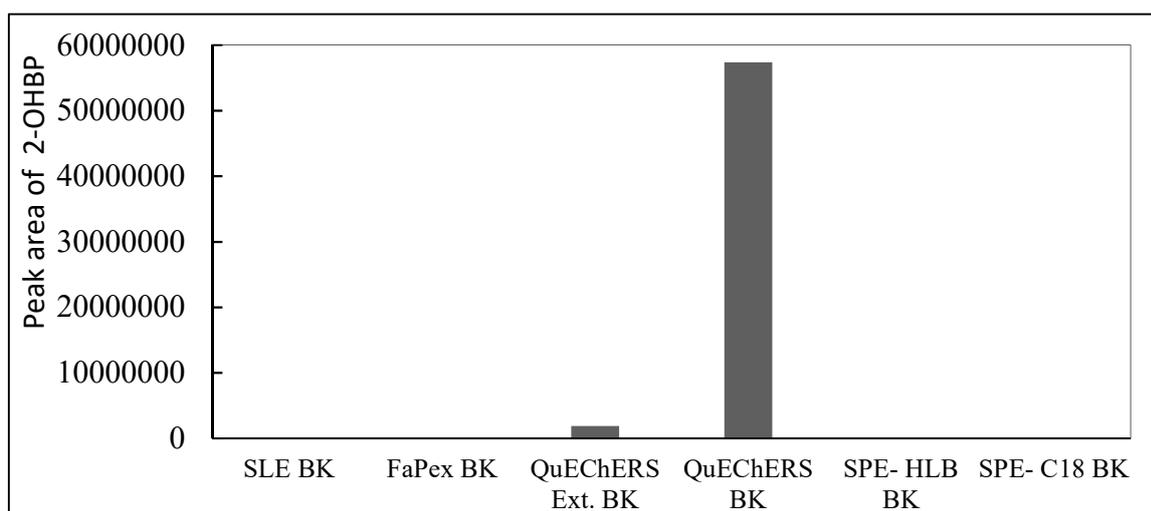


Figure S2 Comparison of the peak areas for (A) BP and (B) 2-OHBP across six pretreatment methods in blank pastry sample.