

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

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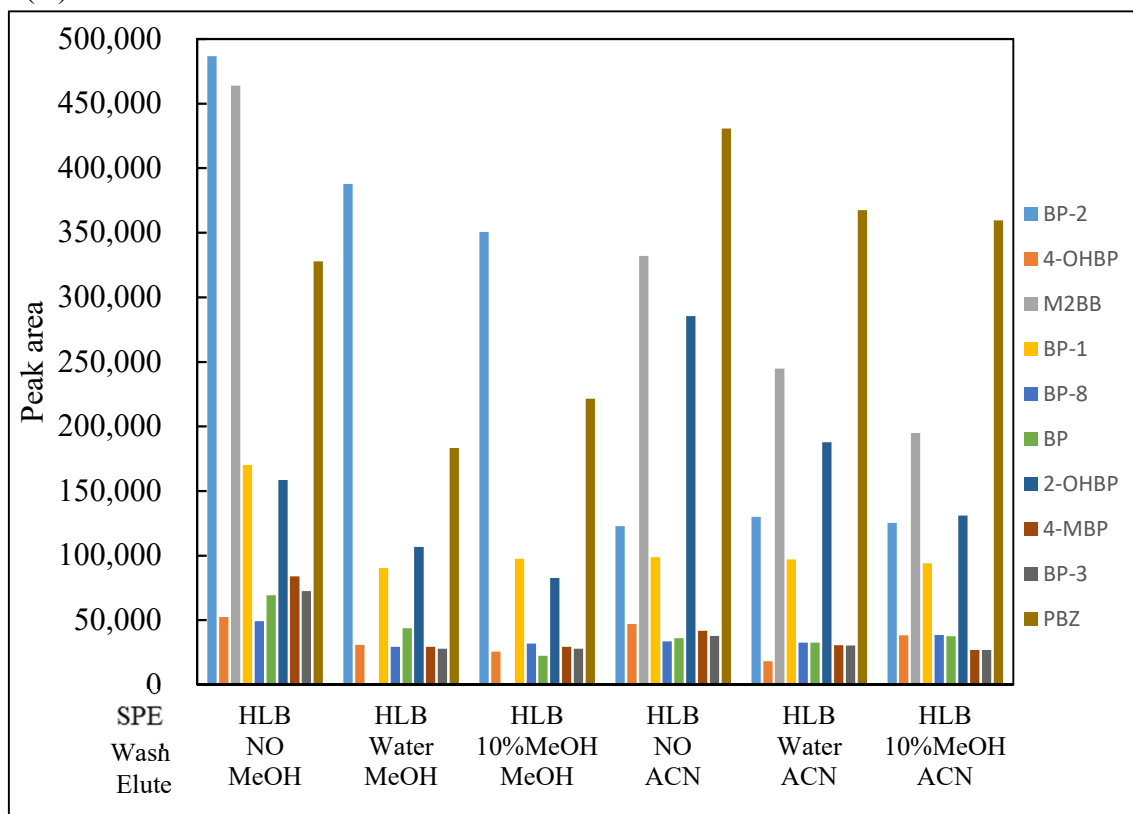
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Total number of figures:2

(A)



(B)

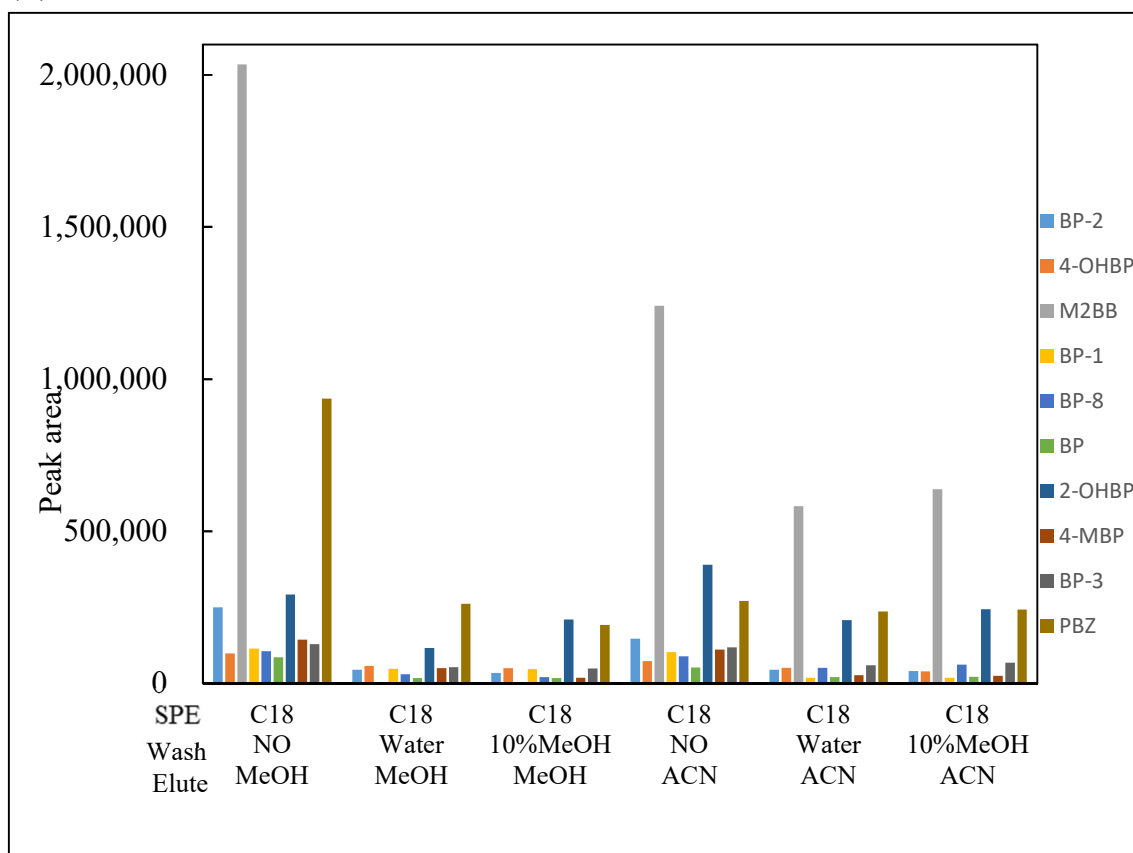
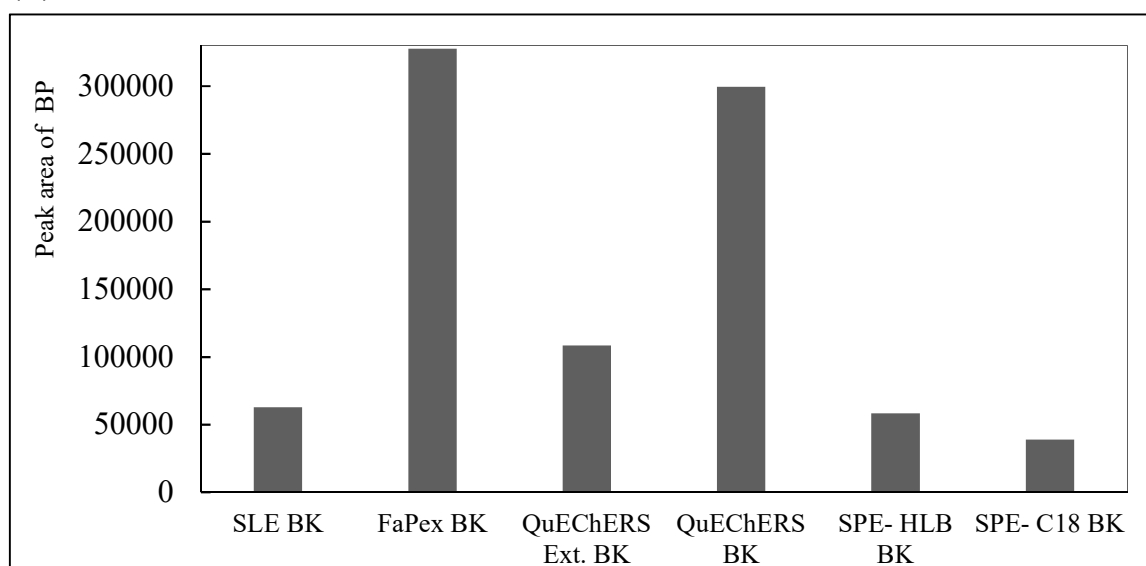


Figure S1 Comparison of the peak areas for BPs standards and IS (20 and 8 ng/g) across the cartridges with (A) HLB-SPE and (B) C18-SPE in three wash conditions (no wash, water, 10% MeOH) and elution solvents in MeOH and ACN (n=5)

(A)



(B)

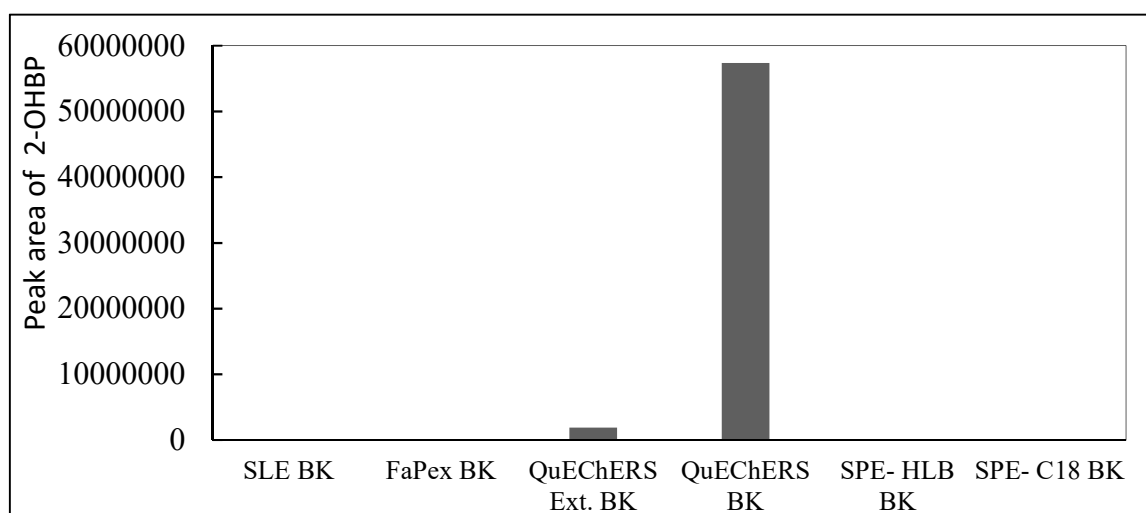


Figure S2 Comparison of the peak areas for (A) BP and (B) 2-OHBP across six pretreatment methods in blank pastry sample.