

Supplementary Materials

Development and Evaluation of a Novel SPME GC-MS Method for Determining the Retention of Volatile Phenols by Cyclodextrin in Model Wine

Chao Dang ^{1,2}, Kerry L. Wilkinson ^{1,2,*}, Vladimir Jiranek ^{1,2} and Dennis K. Taylor ^{1,2}

¹ The University of Adelaide, School of Agriculture, Food and Wine, PMB 1, Glen Osmond, SA, 5064, Australia; chao.dang@adelaide.edu.au (C.D.), vladimir.jiranek@adelaide.edu.au (V.J.), dennis.taylor@adelaide.edu.au (D.K.T.)

² The Australian Research Council Training Centre for Innovative Wine Production, PMB 1, Glen Osmond, SA, 5064, Australia

* Correspondence: kerry.wilkinson@adelaide.edu.au (K.L.W.); Tel.: +61-8-8313-7360

Table S1. Calibration curve using conventional HS-SPME GC-MS method.

	Guaiacol	4-Methylguaiacol	4-Ethylguaiacol
Slope	0.980	1.014	1.328
Intercept	0.003	0.007	0.006
R ²	0.9997	0.9996	0.9996

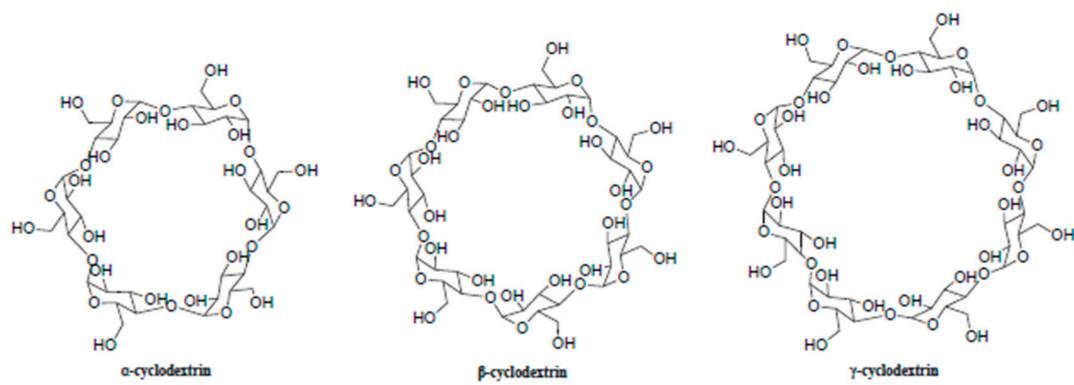


Figure S1. Structures of α -CD, β -CD and γ -CD.

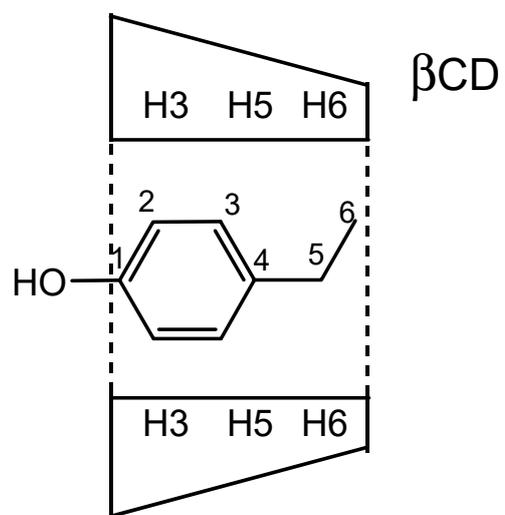


Figure S2. Encapsulation of 4-ethylphenol within β -CD.

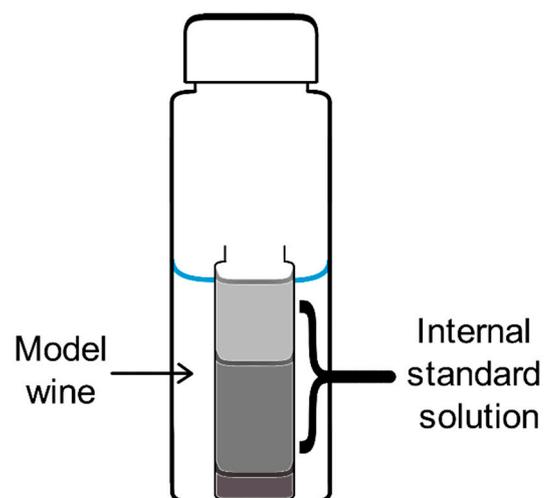


Figure S3. Diagram of headspace vial containing model wine sample, with different volumes of internal standard in the glass ampoule (as indicated by shading).