

Supplementary Materials

Qualitative and quantitative analysis of Edible Bird's Nest based on peptide markers by LC-QTOF-MS/MS

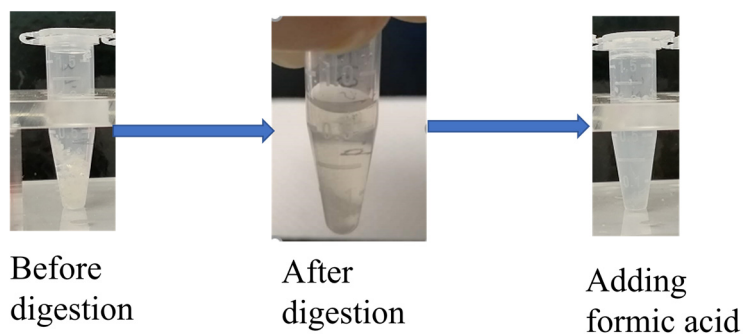
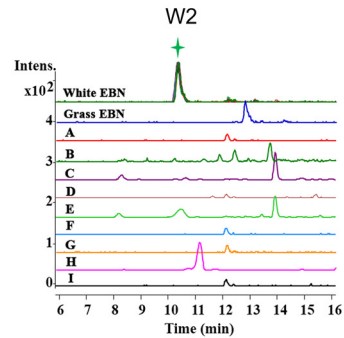
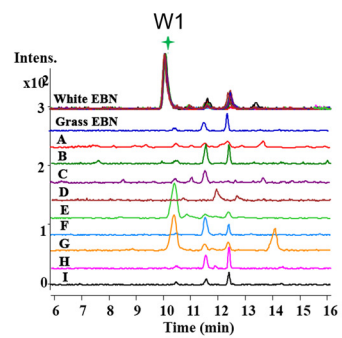
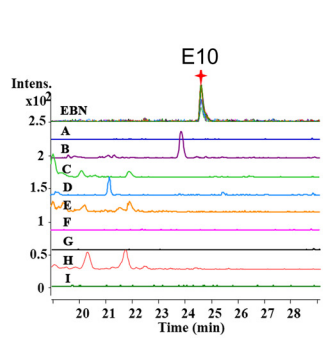
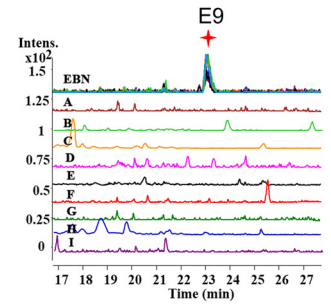
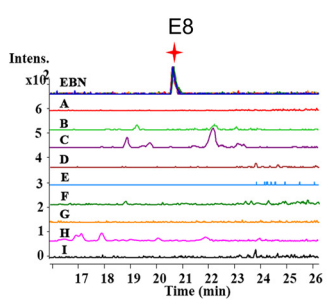
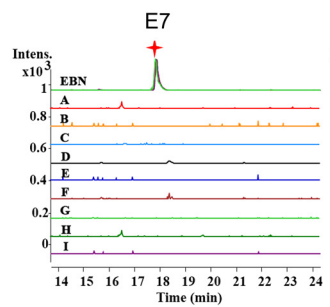
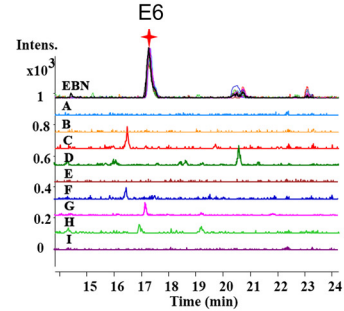
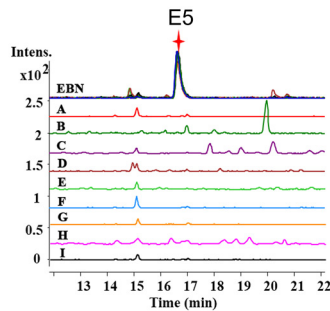
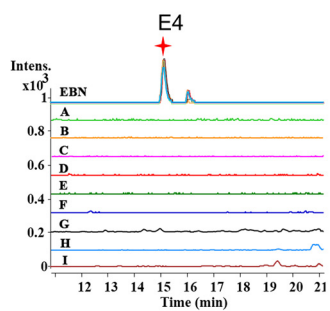
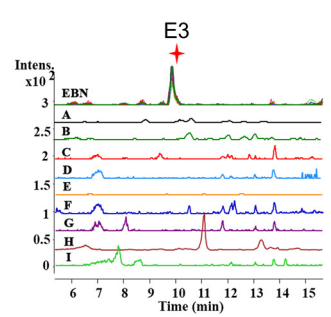
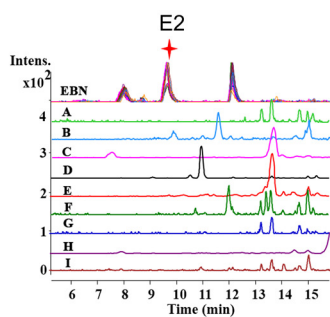
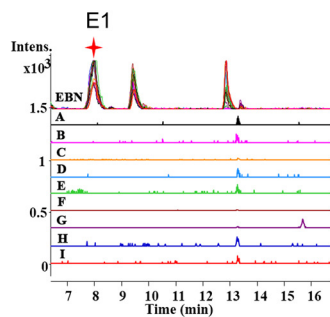


Figure S1. Edible bird's nest is fully soluble after adding formic acid.



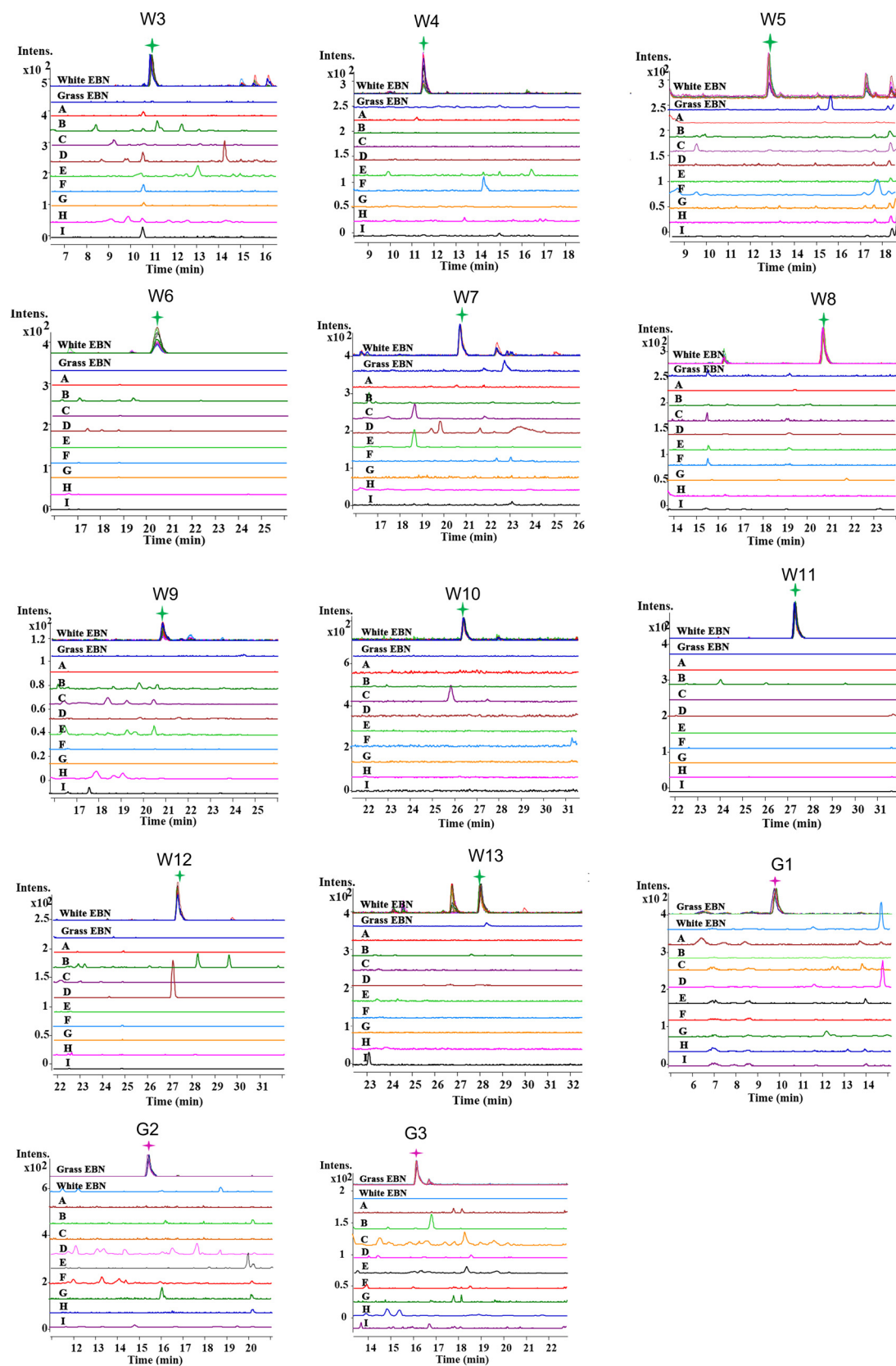


Figure S2. Extracted ion chromatograms (EIC) of selected peptide markers specific to EBN, white EBN and grass EBN in typical batches of digested EBN (overlapped) and related adulterants. The adulterants include agar (A), egg white (B), gelatin (C), cow milk (D), pork skin (E), rice flour (F), starch (G), swim

bladder (H) and tremella fungus (I).

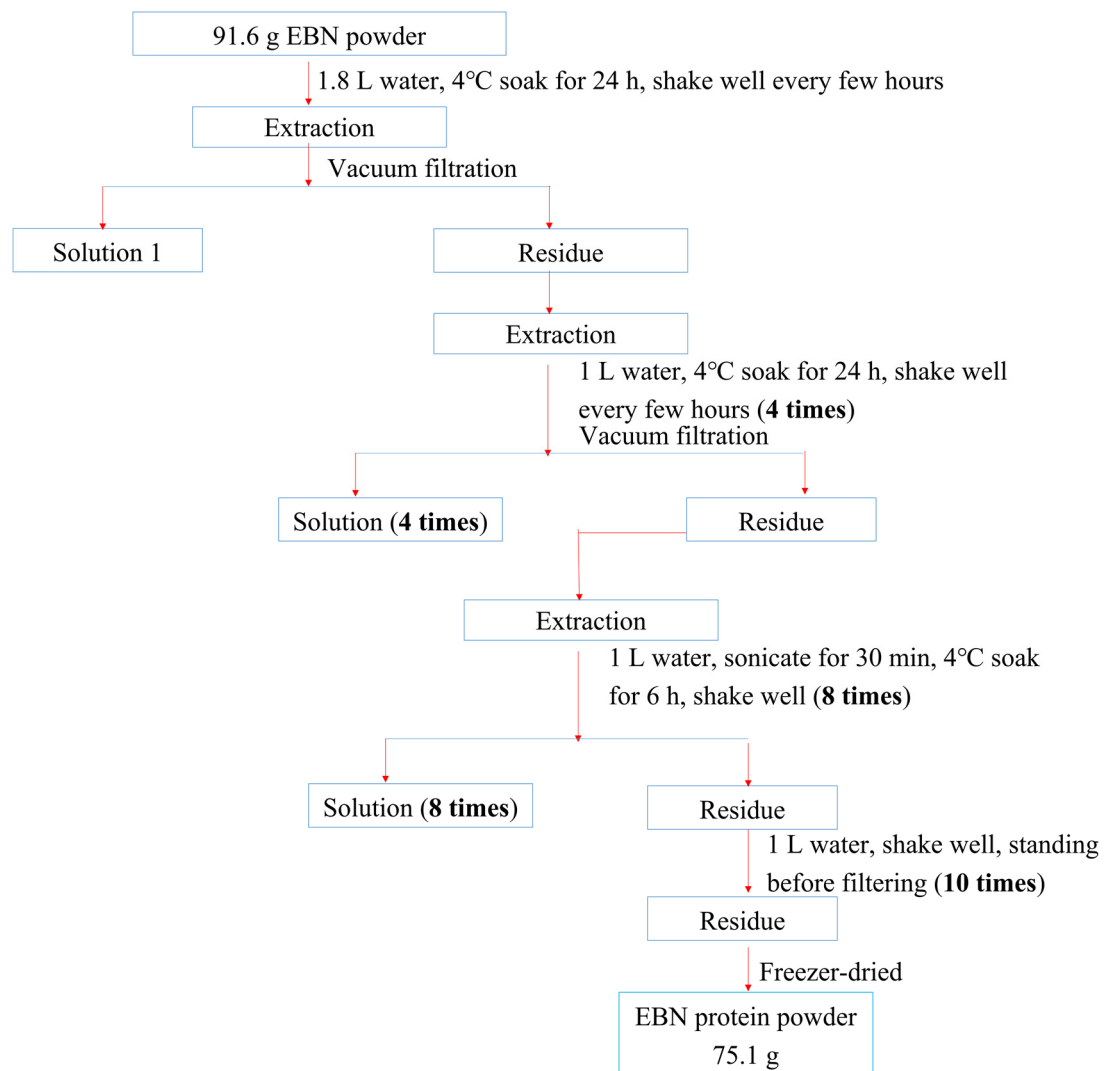


Figure S3. Flowchart for homemade EBN total protein.

Table S1. peak areas of peptide markers in the same sample.

Marker No.	Mass to charge (m/z)	Retention time (min)	Peak area in raw material	Peak area in supernatant	Peak area in residue
W2	454.7018	10.24	3116011	1131499	7476481
W4	277.6512	11.50	21259	107630	157269
E5	404.1986	16.65	107159	178887	226653
W6	321.7031	20.50	1824927	1005215	1400215
W9	468.7439	20.78	2877560	1526356	2610093
W11	391.7427	27.42	5808	9038	8829