

Supplementary Material

Non-targeted HPLC-UV Fingerprinting as Chemical Descriptors for the Classification and Authentication of Nuts by Multivariate Chemometric Methods

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Fig. S1. PCA Score plot of PC1 vs PC2 employing non-targeted HPLC-UV chromatographic fingerprints registered at 280 nm, without QC correction, for all the nut samples and QCs analyzed.

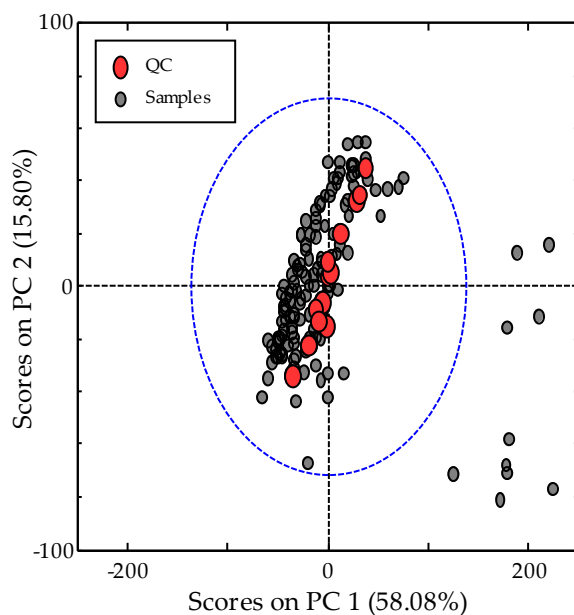


Fig. S2. Latent variable number *vs* CV classification error average plots for the built PLS-DA models of: (a) almonds *vs* hazelnuts, (b) almonds *vs* peanuts and (c) pumpkin seeds *vs* sunflower seeds.

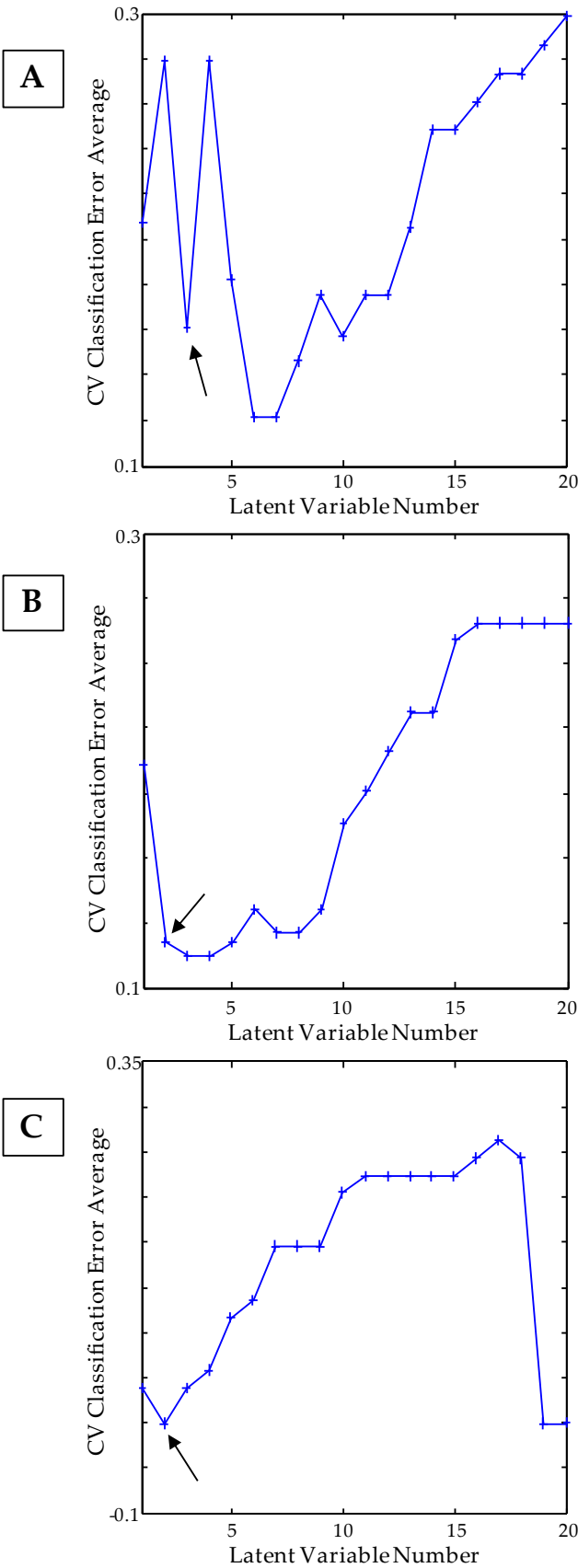


Fig. S3. Latent variable number *vs* CV classification error average plots for the built PLS-DA models of: (a) almonds, (b) hazelnuts, (c) peanuts and (d) pumpkin seeds.

