

Supplementary Materials

Colorimetric paper sensor for food spoilage based on biogenic amines monitoring

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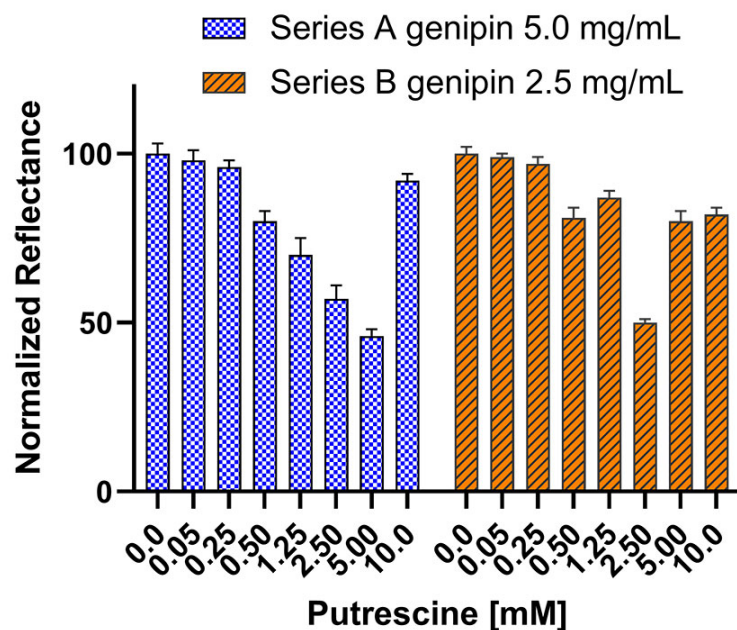


Figure S1: Sensor responsiveness in liquid format obtained in clear microtiter 96-well plate adding 40 μL of 5.0 mg/mL genipin (series A) or 2.5 mg/mL (series B) solution and a 40 μL volume of putrescine (concentration range from 0 to 5 mM) and incubated at 25°C for 18 h.

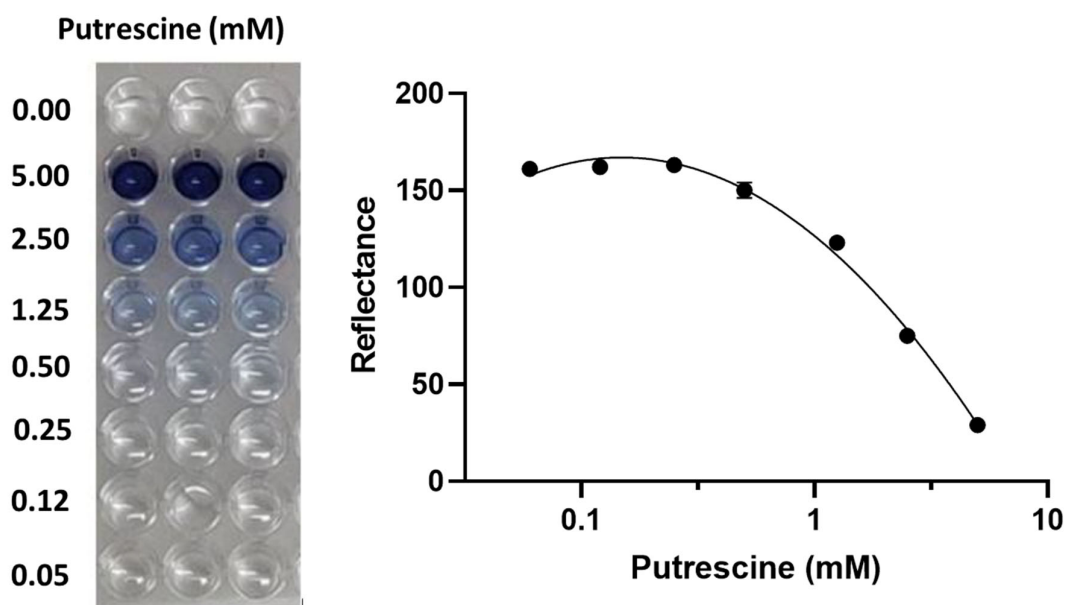


Figure S2: Picture and data elaboration of sensor responsiveness in liquid format in 96-microtiter plate obtained adding 40 μL of 5.0 mg/mL genipin and a 40 μL -volume of putrescine (concentration range from 0 to 5 mM) and incubated at 25°C for 3 h.

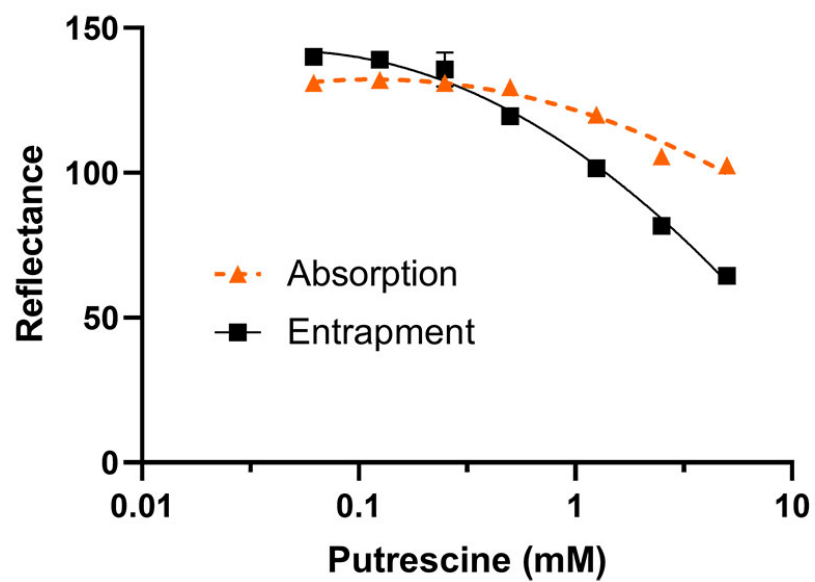


Figure S3: Putrescine calibration curves obtained with genipin (5.0 mg/mL) adsorbed and entrapped on paper, after 3 h of incubation at +25°C.