Supplementary Materials

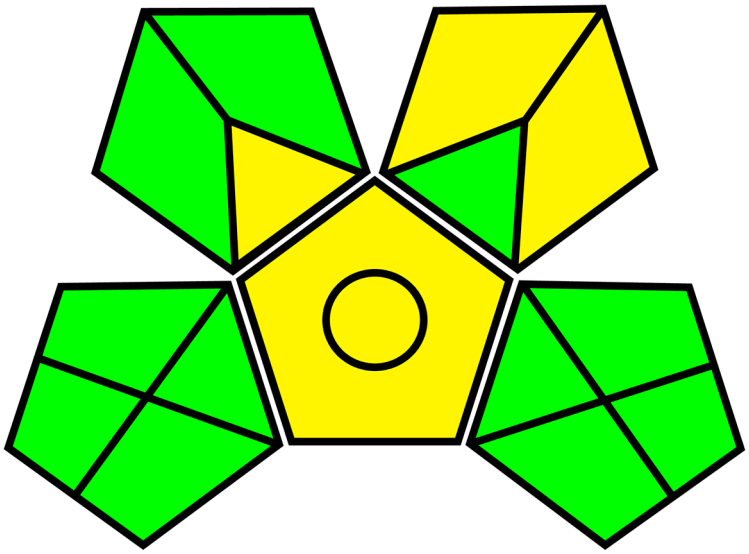

Figure S1. Greenness assessment profile for proposed MALDI-TOF MS method for investigating the microbial community in kimchi by GAPI tool

Table S1. The green analytical procedure index of the proposed MALDI-TOF MS method

Parameters	MALDI-TOF
Sample preparation	
Collection (1)	*In-line*
Preservation (2)	None
Transport (3)	None
Storage (4)	None
Type of method: direct or indirect (5)	Simple procedures
Scale of extraction (6)	Micro-extraction
Solvents/reagents used (7)	Green solvent
Additional treatments (8)	None
Reagents and solvents	
Amount (9)	2 µL per sample
Health hazard (10)	Formic acid (NFPA[1]: 3), Acetonitrile (NFPA: 2) Trifluoroacetic acid (NFPA: 3), NaOH (NFPA: 3) Distilled water (NFPA: 0)
Safety hazard (11)	Formic acid (NFPA: 0), Acetonitrile (NFPA: 2) Trifluoroacetic acid (NFPA: 0), NaOH (NFPA: 1) Distilled water (NFPA: 0)
Instrumentation	
Energy (12)	≤ 0.1 kWh per sample
Occupational hazard (13)	Hermetic sealing of analytical process
Waste (14)	0 mL
Waste treatment (15)	None

[1]NFPA: National Fire Protection Association