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Enhancing Organic Selenium Forms in Alfalfa Forage through Inorganic Selenium Foliar Application: Insights from Laboratory and Field Studies Using X-ray Spectroscopy.

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Supplementary Table S1. Chemical properties of soil (0-0.20-m depth) in the experimental site (31.35 S, 61.49 W).

Soil property[a]	Values
pH (ratio soil:water 1:2.5)	6.65 ± 0.03
Electrical conductivity (mS cm^{-1})	0.08 ± 0.07
Organic matter (%)	2.25 ± 0.05
Total N (mg kg^{-1})	1320 ± 101.53
Available P (mg kg^{-1})	24.30 ± 1.96
Exchangeable Ca^{++} (mg kg^{-1})	1720 ± 365.20
Exchangeable Mg^{++} (mg kg^{-1})	3440 ± 946
Exchangeable Na^{+} (mg kg^{-1})	115 ± 84.33
Exchangeable K^{+} (mg kg^{-1})	546 ± 196.56
Cation Exchange Capacity ($cmol_c$ kg^{-1})	16.30 ± 1.01
Total Se (mg kg^{-1})	2.02 ± 0.21

Note. [a]The analytical methodologies used follow the standards established by the Argentine Institute of Standardization and Certification: IRAM-SAGPyA 29571-3 (2016), IRAM-SAGPyA 29572 (2007), and IRAM-SAGPyA 29570-1 (2010) (MAGyP, 2023). Total Se was determined according to Sigrist et al. (2012), and results are expressed as the mean (n = 3) ± standard error.

References

MAGyP (Ministerio de Agricultura, Ganadería y Pesca de la Nación Argentina) (2023). Sistema de Apoyo Metodológico a Laboratorios de Análisis de suelos, aguas, vegetales y enmiendas orgánicas (SAMLA). https://www.magyp.gob.ar/sitio/areas/samla/institucional/.

Sigrist M., Brusa L., Campagnoli D., Beldomenico H. (2012) Determination of selenium in selected food samples from Argentina and estimation of their contribution to the Se dietary intake. Food Chem 134:1932-7. https://doi.org/10.1016/j.foodchem.2012.03.116.