

Supporting Information

Effects of Packaging Material Type, Storage Time and Lipid Content on Phthalate Migration in Smoked Fish Meat

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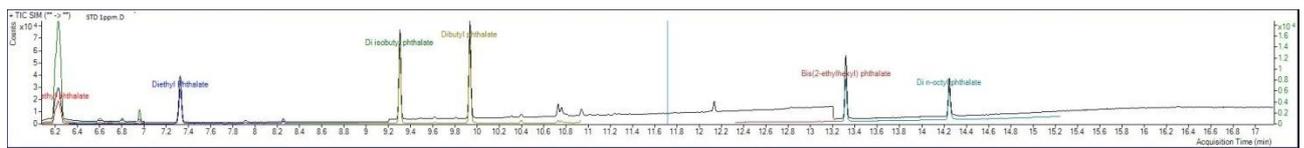


Figure S1. Chromatogram of standard reference material of 1 ppm.

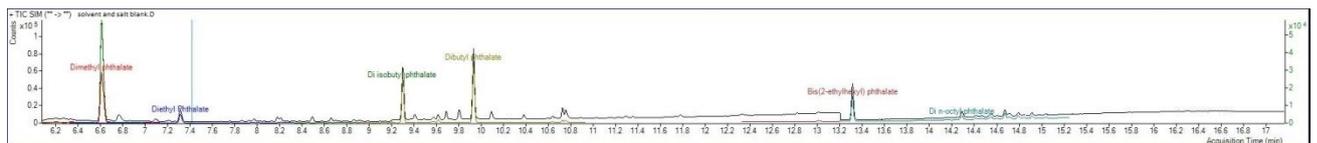
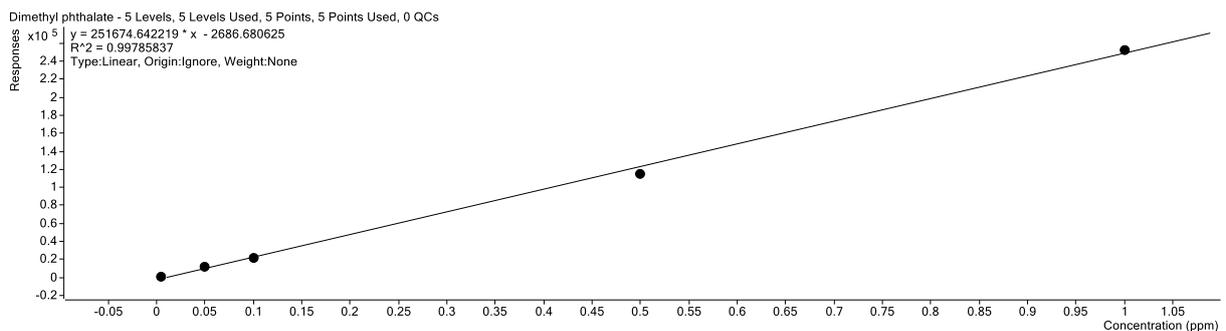
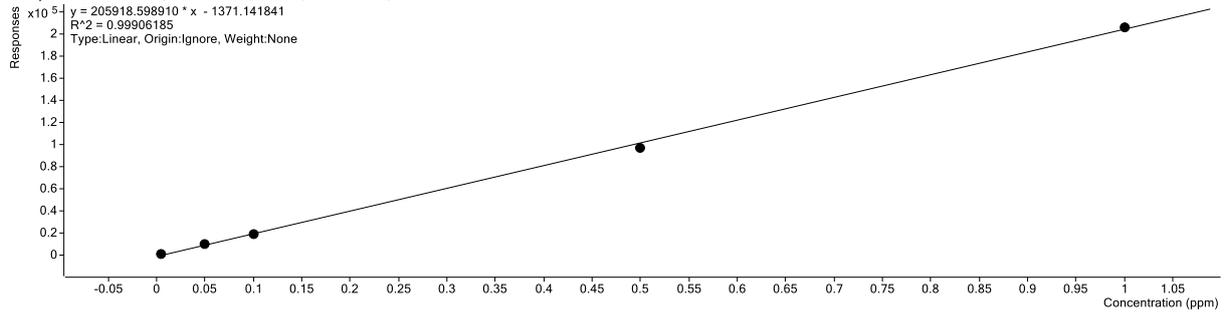


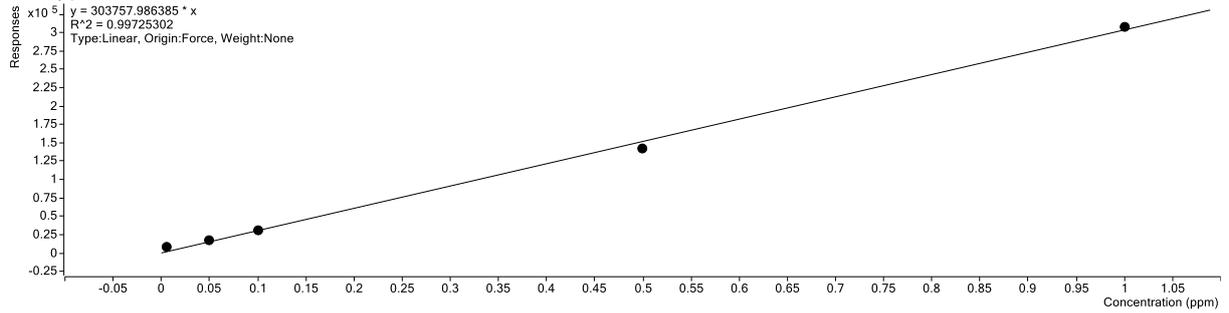
Figure S2. Chromatogram of solvent and salt blank.



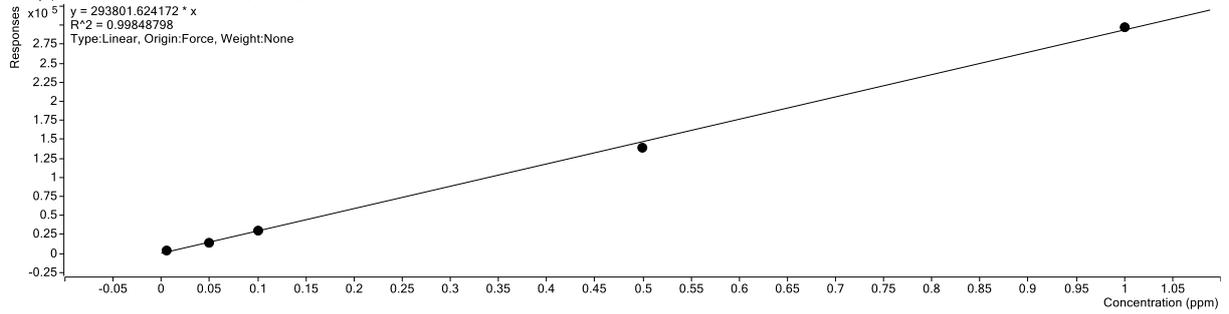
Diethyl Phthalate - 5 Levels, 5 Levels Used, 5 Points, 5 Points Used, 0 QCs



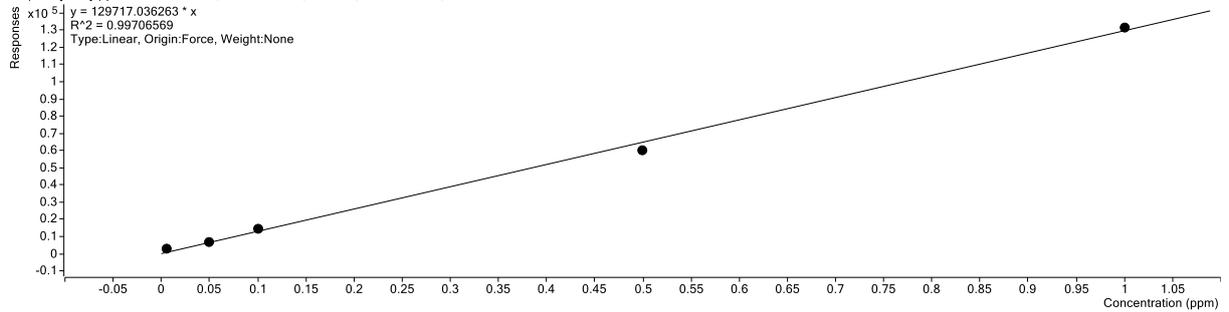
Di isobutyl phthalate - 5 Levels, 5 Levels Used, 5 Points, 5 Points Used, 0 QCs



Dibutyl phthalate - 5 Levels, 5 Levels Used, 5 Points, 5 Points Used, 0 QCs



Bis(2-ethylhexyl) phthalate - 5 Levels, 5 Levels Used, 5 Points, 5 Points Used, 0 QCs



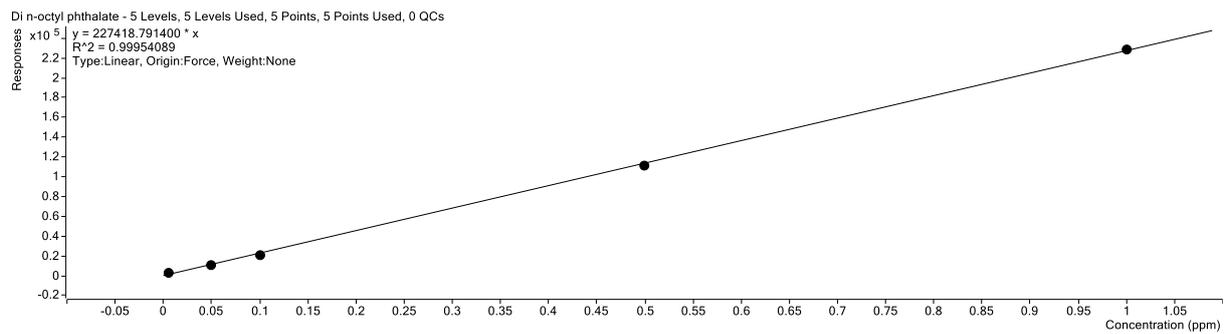


Figure S3. The calibration curves for each analyzed phthalate.