

A Biosensor Based on Commercial R-SAW for Rapid and Sensitive Detection of *E.coli*

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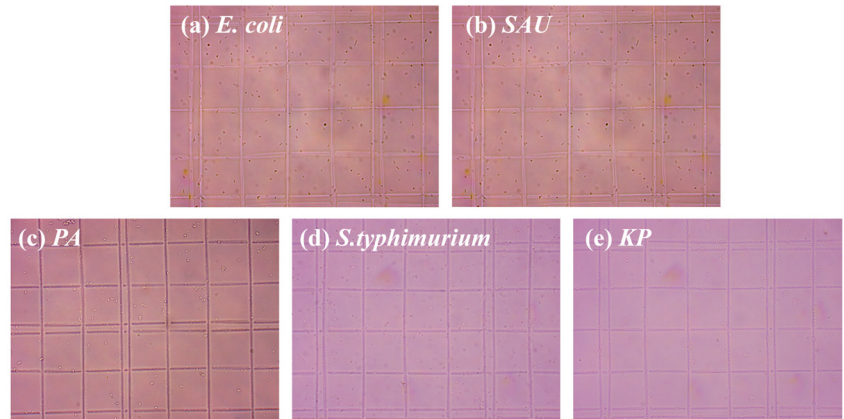


Figure S1. Determination of the highest concentration of various bacteria by the plate counting method: (a) *E. coli*; (b) *SAU*; (c) *PA*; (d) *S. typhimurium*; (e) *KP*.

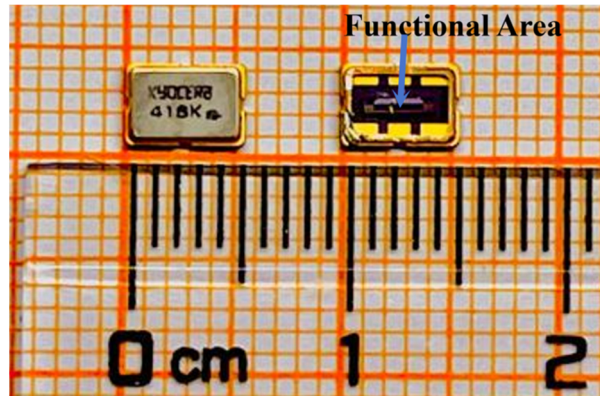


Figure S2. (a) External and (b) internal structural diagrams of the commercial R-SAW chips.

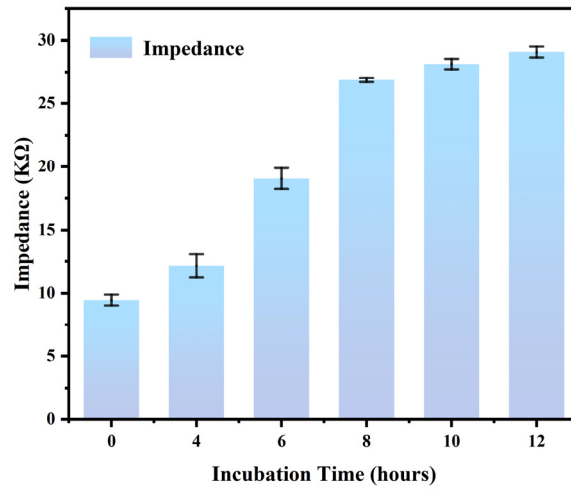


Figure S3. The changes in electrode impedance at different incubation times.

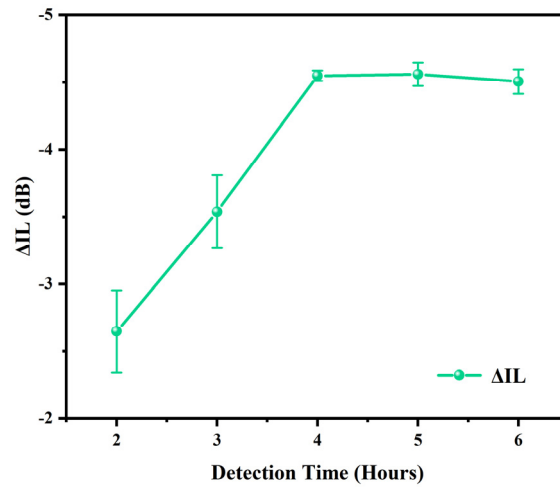


Figure S4. The variation trend of ΔIL under different capture times.

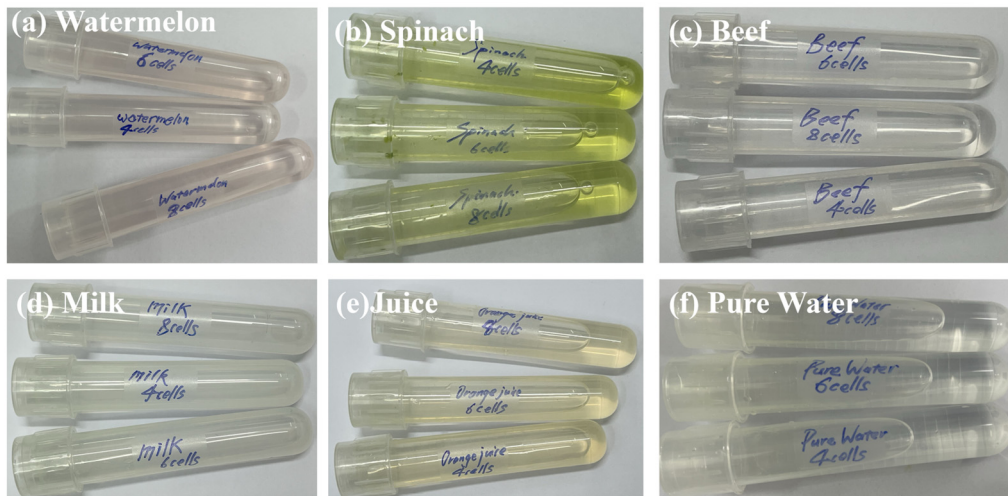


Figure S5. Spiked samples of actual foods: (a) watermelon; (b) spinach; (c) beef; (d) milk; (e) juice; (f) pure water.

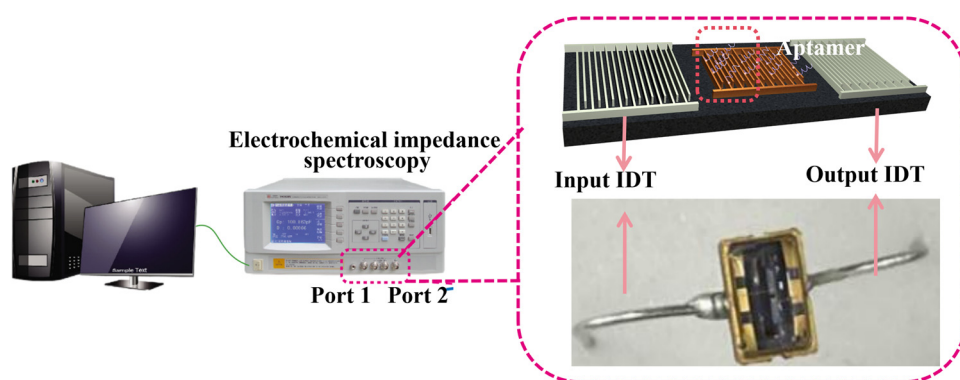


Figure S6. The schematic, physical, and impedance testing diagrams of the R-SAW sensor.