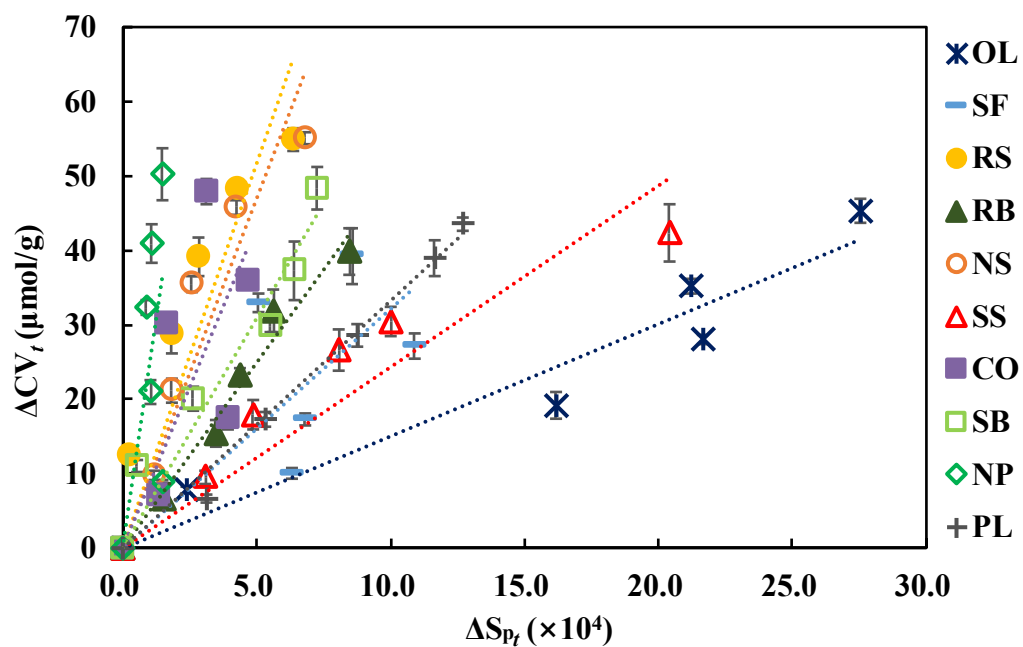


# An Evaluation Model for the Quality of Frying Oil Using Key Aldehyde Detected by HS-GC/MS

**Table S1.** The carbonyl value of 10 types of oil during frying.

[illegible]



**Figure S1.** Relationship between the change in the peak areas of pentanal ( $S_p$ ) and the change in carbonyl value (CV) during frying. Abbreviations: OL, olive oil; SF, safflower oil; RS, rapeseed oil; RB, rice bran oil; NS, natural sesame oil; SS, sesame oil; CO, corn oil; SB, soybean oil; NP, natural perilla oil; PL, perilla oil.