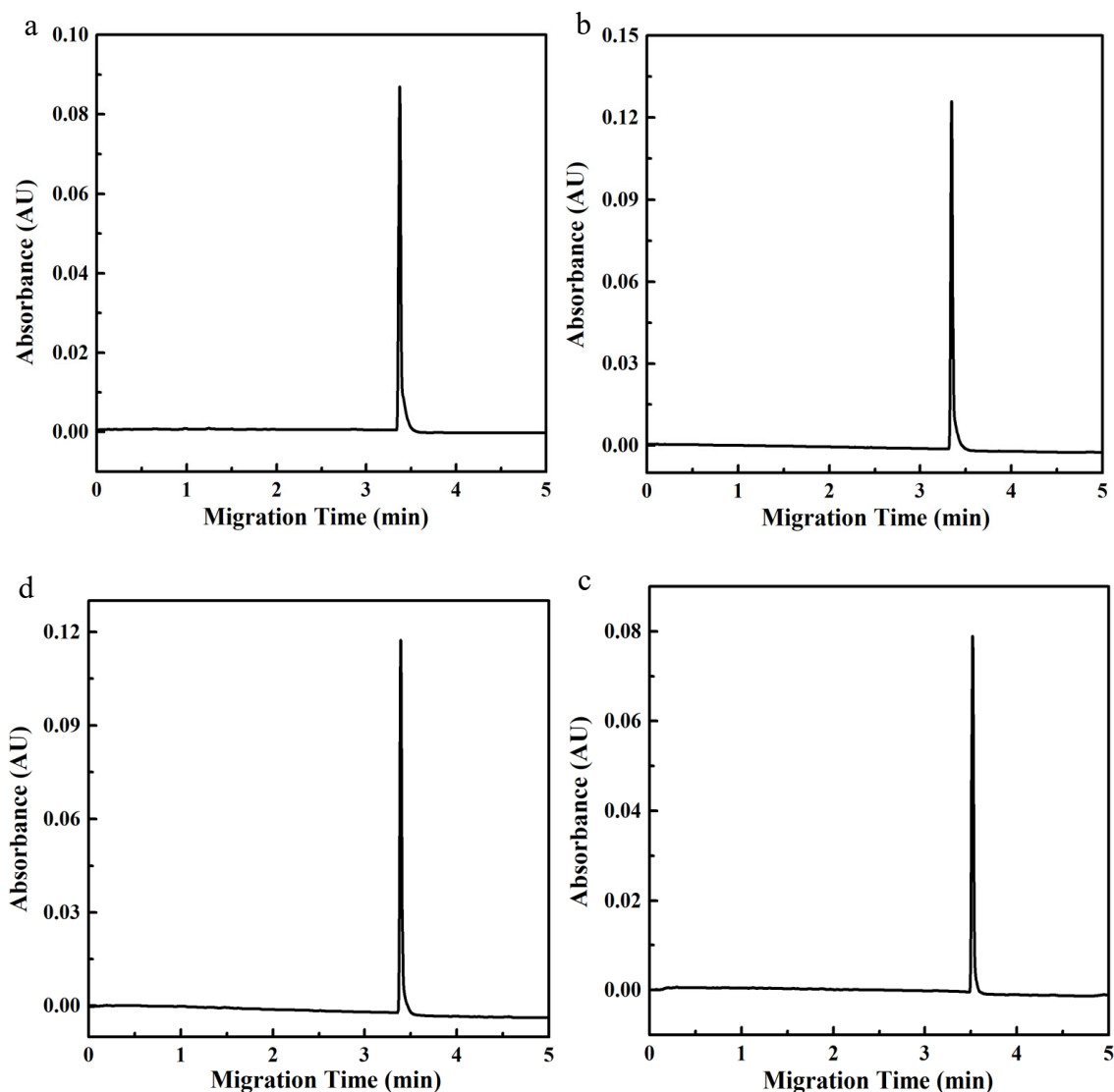


# A Selective and Sensitive Method for the Detection of Histamine in Foods by Capillary Electrophoresis Coupled with Molecularly Imprinted Solid-Phase Extraction



**Figure S1.** The electropherograms of histamine detection in the (a) soy sauce, (b) fish, (c) pork and (d) prawn samples.

**Table S1.** The results of CE and HPLC analysis for histamine detection in the samples (n = 3).

Samples	Found Level of MISPE-CE	Found Level of HPLC
	(mg/L $\pm$ RSD)	(mg/L $\pm$ SD)
Fish	2.51 $\pm$ 2.30	2.50 $\pm$ 0.16
Prawn	2.22 $\pm$ 4.40	2.24 $\pm$ 0.01
Pork	0.51 $\pm$ 0.19	0.51 $\pm$ 0.13
Chicken breast	ND <sup>a</sup>	ND
Soy sauce	1.47 $\pm$ 7.63	1.49 $\pm$ 0.10

<sup>a</sup> ND: not detected.**Table S2.** Comparison of the developed MISPE-CE method with previous reported methods for the determination of histamine.

Detector	Method Used	Linearity ( $\mu$ g/L)	LOD ( $\mu$ g/L)	Ref.
DAD	CE	5.0 $\times$ 10 <sup>3</sup> -2.0 $\times$ 10 <sup>5</sup>	2.0 $\times$ 10 <sup>3</sup>	[35]
UV	cITP-CZE-COND	22-222	4.0	[36]
DAD	CE by field-amplified sample stacking and in-capillary derivatization	5.6 $\times$ 10 <sup>4</sup> -1.1 $\times$ 10 <sup>8</sup>	3.7 $\times$ 10 <sup>2</sup>	[37]
UV	cITP-CZE	2.0 $\times$ 10 <sup>2</sup> -1.0 $\times$ 10 <sup>4</sup>	3.5 $\times$ 10 <sup>2</sup>	[38]
UV	CZE	1.0 $\times$ 10 <sup>3</sup> -1.0 $\times$ 10 <sup>5</sup>	4.8 $\times$ 10 <sup>2</sup>	[39]
DAD	MISPE	0.1-100.0	0.087	This work