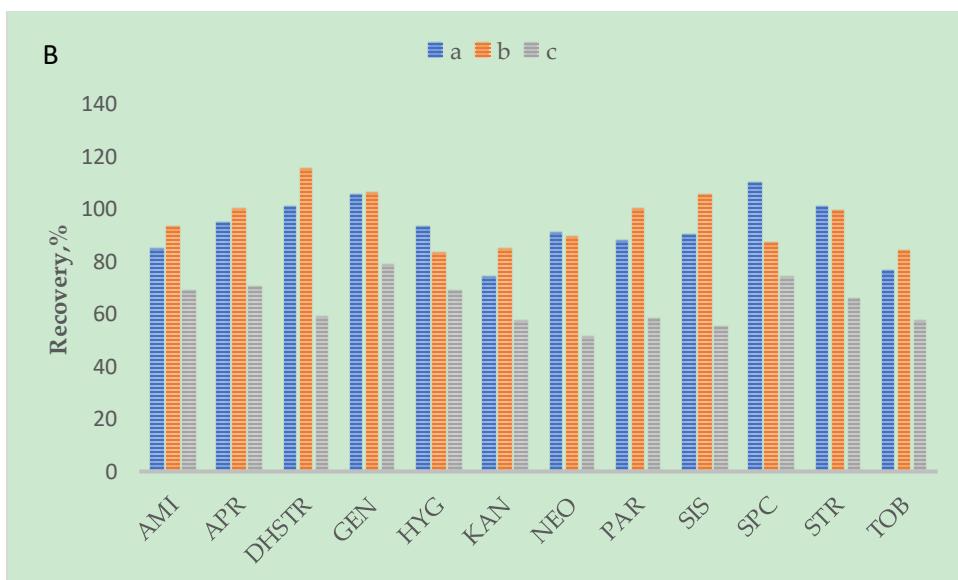
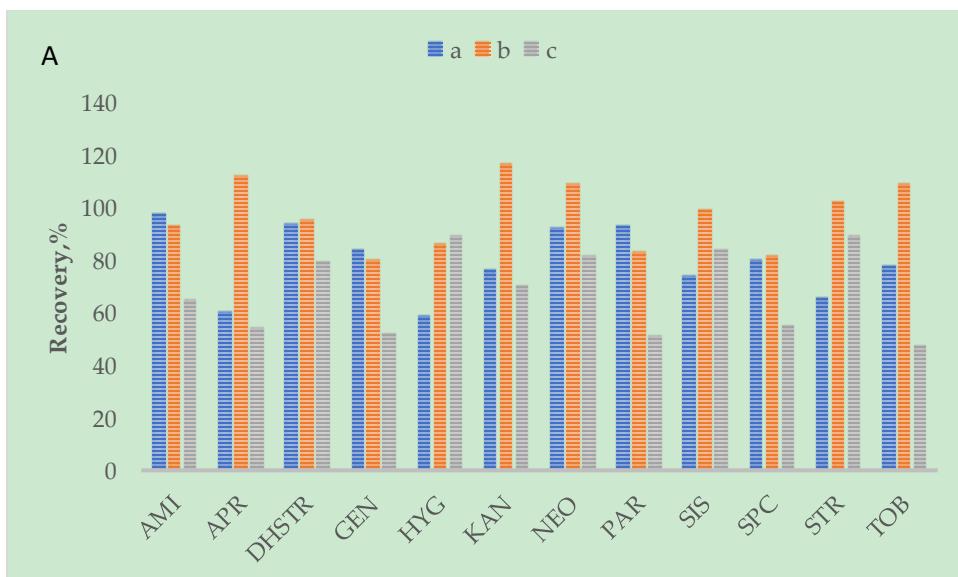


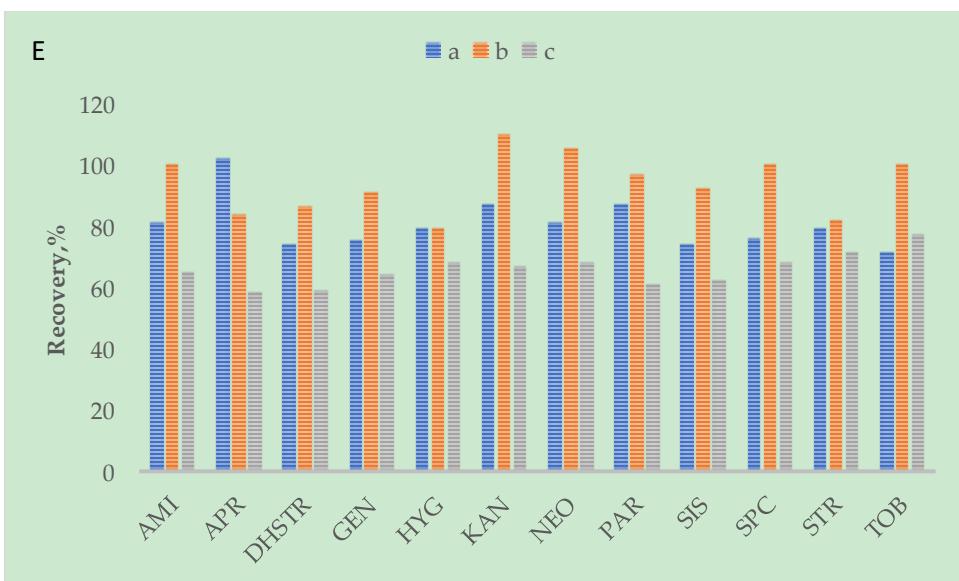
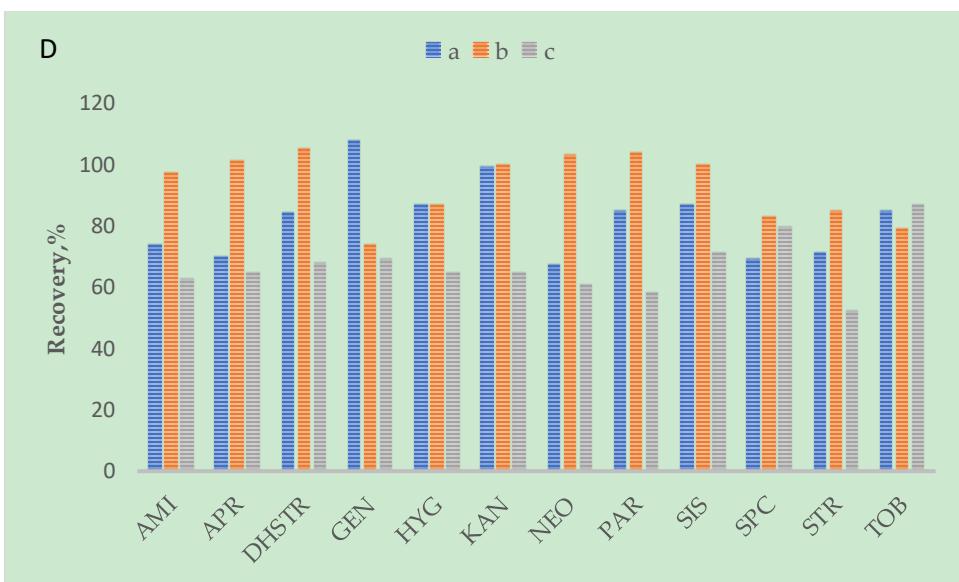
Analysis of Aminoglycoside Antibiotics: A Challenge in Food Control

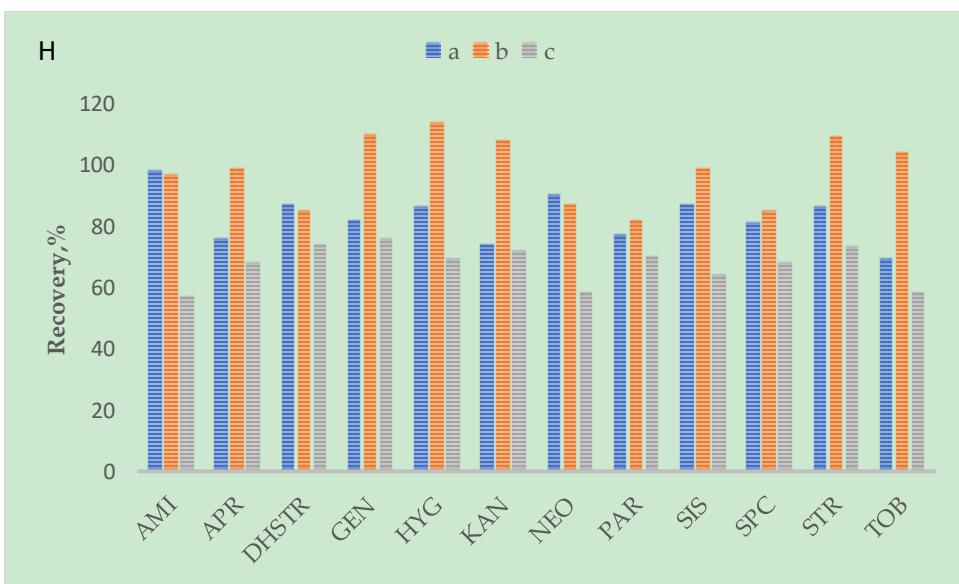
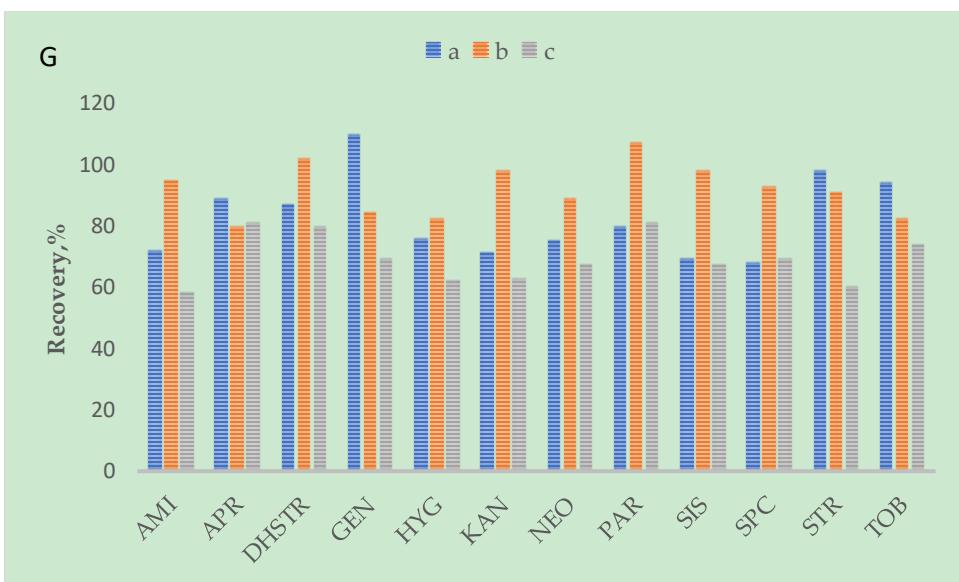
Ewelina Nowacka-Kozak *, Anna Gajda and Małgorzata Gbylik-Sikorska

Department of Pharmacology and Toxicology, National Veterinary Research Institute, Partyzantów 57, 24-100 Puławy, Poland

* Correspondence: ewelina.nowacka@piwet.pulawy.pl; Tel.: +48-81-889-3415







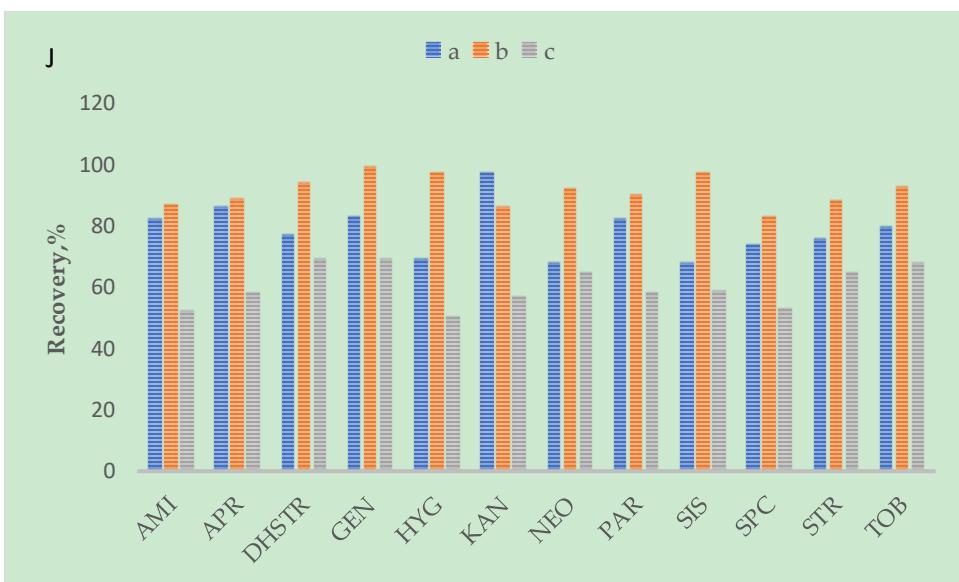
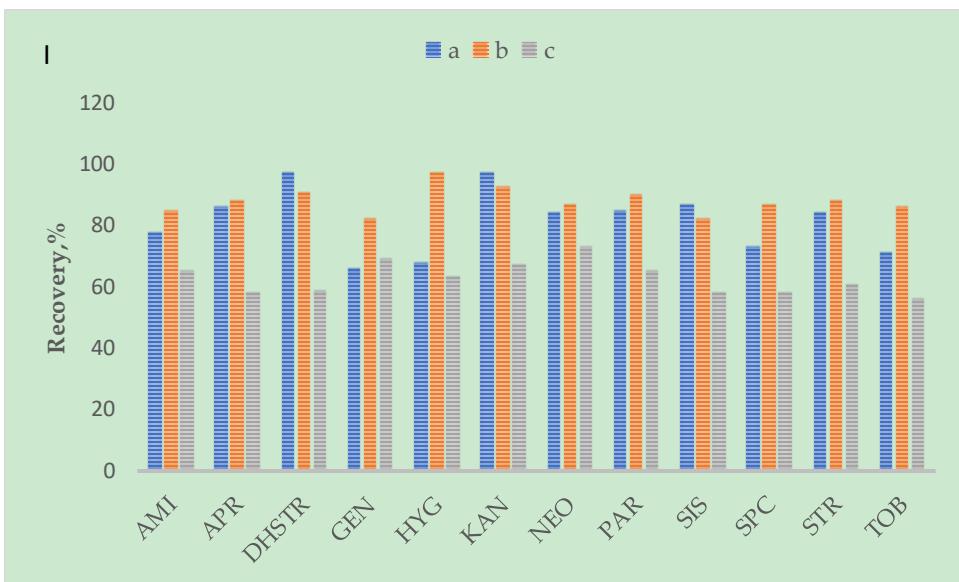


Figure S1. The effect of different pH values: a - pH=5.5; b - pH=6.5; c - pH=8.0 in (A) muscle, (B) kidney, (C) fat, (D) sausages, (E) shrimps, (F) fish, (G) milk, (H) eggs, (I) whey powder, (J) sour cream, (K) curd.