Supplementary material

Table 1 - Heating program used to determine the total concentration of Cu in different samples by ETAAS.

Step	Temperature (ºC)	Gas flow rate (L min^{-1})	Time (s)
Drying	85	3.0	5.0
Drying	95	3.0	40.0
Drying	120	3.0	10.0
Pyrolysis	1000	3.0	5.0
Pyrolysis	1000	3.0	1.2
Pyrolysis	1000	0	2.0
Atomization	1900	0	0.8
Atomization	1900	0	2.0
Cleaning	2500	3.0	2.0

Table 2 -Figures of merit of the proposed analytical method to determine the total Mg, Fe, Zn and Cu contents in different samples prepared.

Element	**Analytical curve**	**R^2**	**LOD**	**LOQ**	**Range**
Copper	0.0057.c + 0.0111	0.9983	0.5303[b]	1.7677 [b]	2.0 – 50.0[b]
Iron	0.0501.c + 0.0027	0.9989	0.0339[a]	0.1129[a]	0.1 – 1.0[a]
Magnesium	1.017.c + 0.0077	0.9963	0.0212[a]	0.0706[a]	0.1 – 5.0[a]
Zinc	0.2496.c + 0.0068	0.9997	0.0739[a]	0.2464[a]	0.25 – 1.0 [a]

[a] LOQ, LOD and range (mg L^{-1}) by FAAS.
[b] LOQ, LOD and range (µg L^{-1}) by ETAAS.

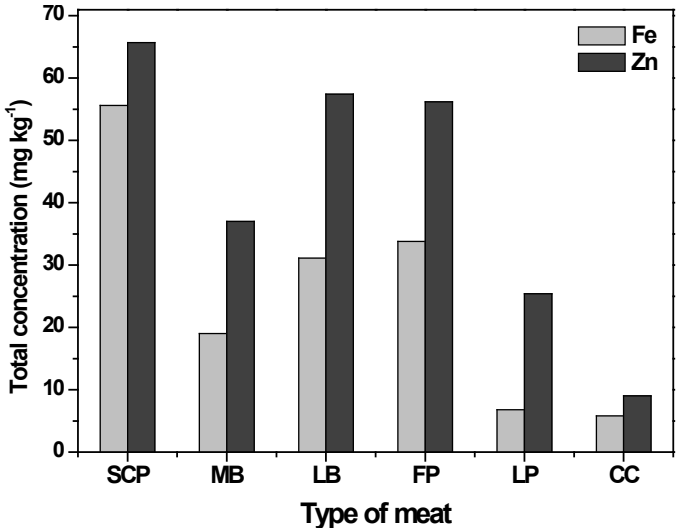

Figure 1 - Iron and zinc concentrations (mg kg^{-1}) in different kind of meat after cooking process. SCP – cooked/seasoned Panelada, MB- muscle/bovine; LB – loin/bovine; FP – filet/pork; LP - loin/pork; CC – chest/chicken (Bilandžićet al., 2014; Tabela Brasileira de Composição de Alimentos, 2011).

References

Bilandžić, N., Sedak, M., Đokić, M., Varenina, I., Kolanović, B. S., Božić, Đ., Brstilo, M., & Šimić, B. (2014). Determination of zinc concentrations in foods of animal origin, fish and shellfish from Croatia and assessment of their contribution to dietary intake. *Journal of Food Composition and Analysis*, 35(2), 61–66.

Tabela brasileira de composição de alimentos - TACO. (2011). *Tabela brasileira de composição de alimentos*. NEPA – Unicamp, Campinas, São Paulo, Brasil.