

Supplementary Information

Evaluation of Dog Food Authenticity through Lipid Profile Using GC-FID and ESI-MS

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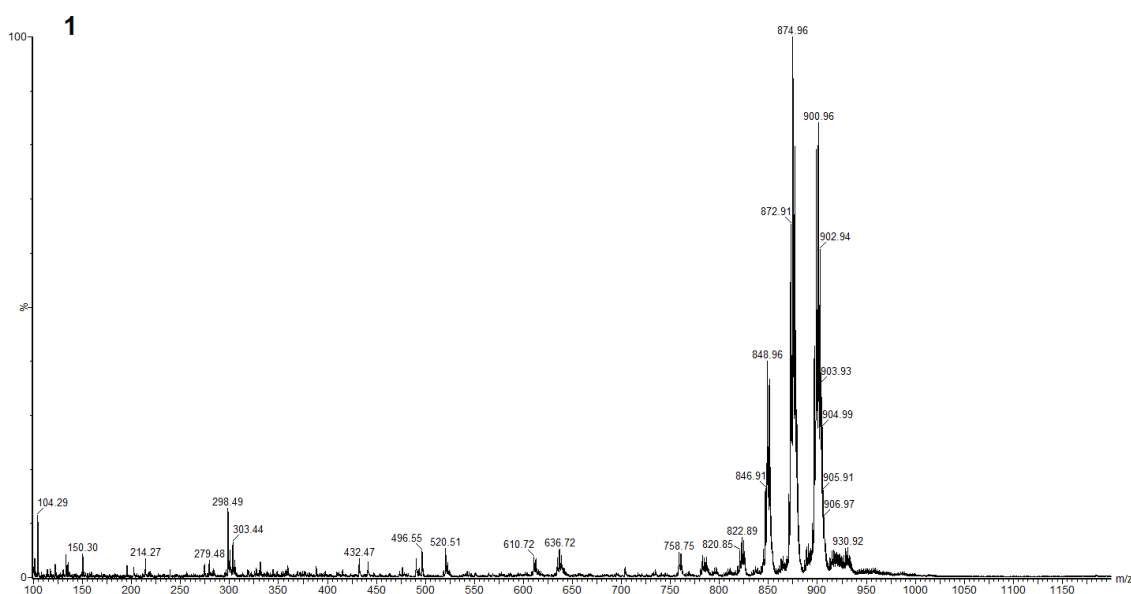


Figure S1. Lipid profile of sample 1 obtained by ESI(+)-MS, in the region of m/z 100-1200.

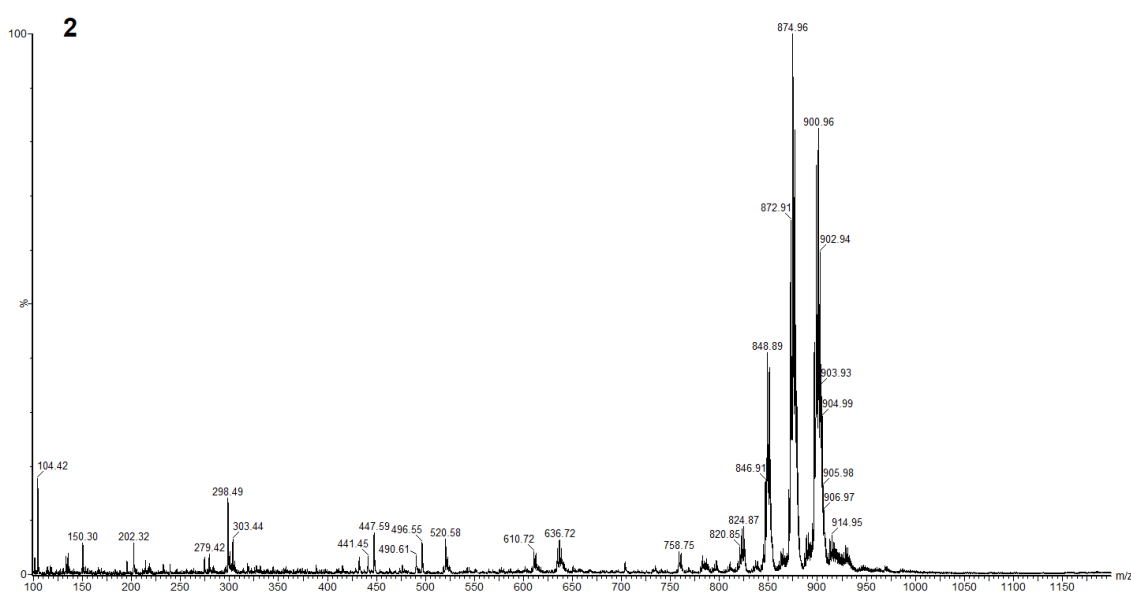


Figure S2. Lipid profile of sample 2 obtained by ESI(+)-MS, in the region of m/z 100-1200.

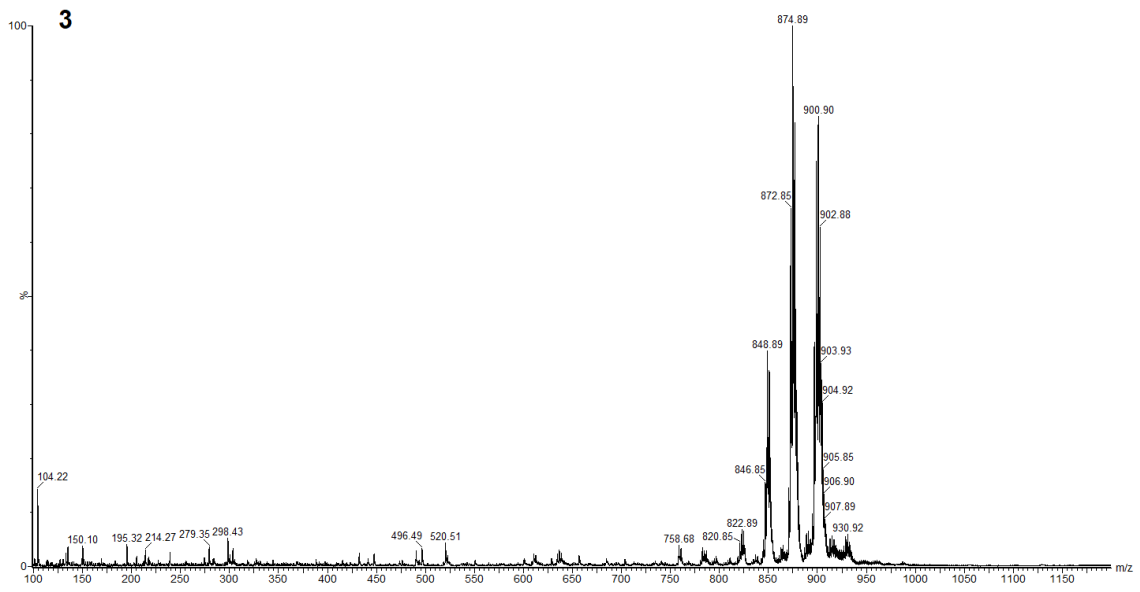


Figure S3. Lipid profile of sample 3 obtained by ESI(+)-MS, in the region of m/z 100-1200.

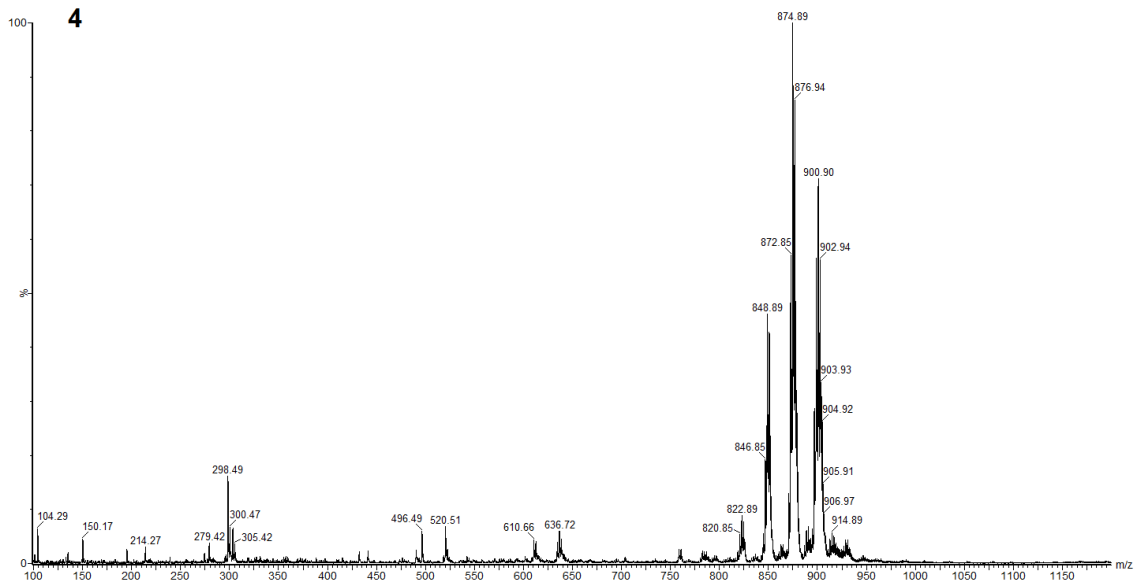


Figure S4. Lipid profile of sample 4 obtained by ESI(+)-MS, in the region of m/z 100-1200.

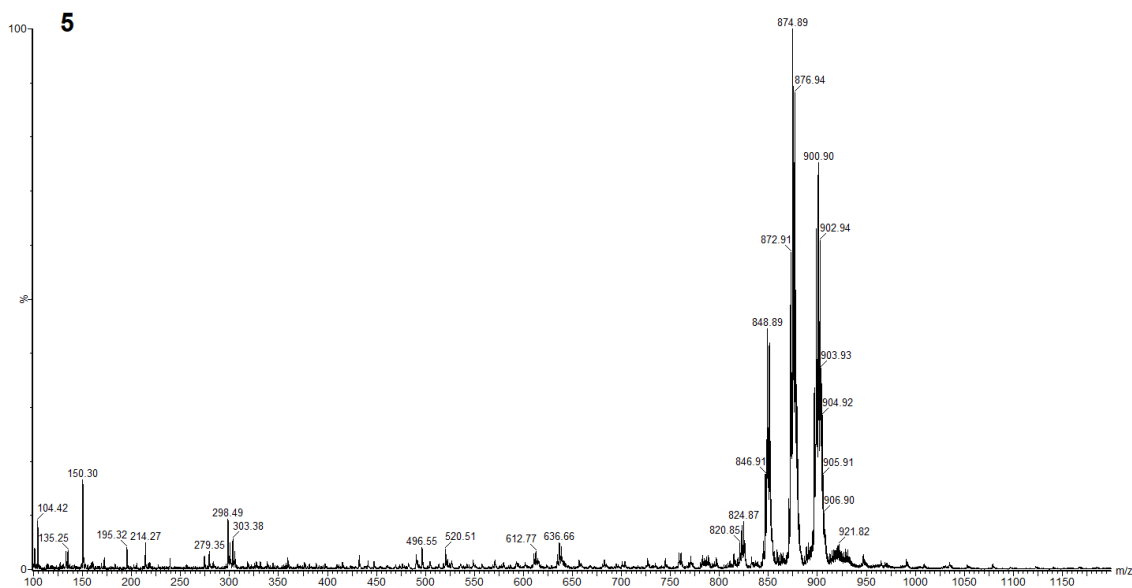


Figure S5. Lipid profile of sample 5 obtained by ESI(+)-MS, in the region of m/z 100-1200.

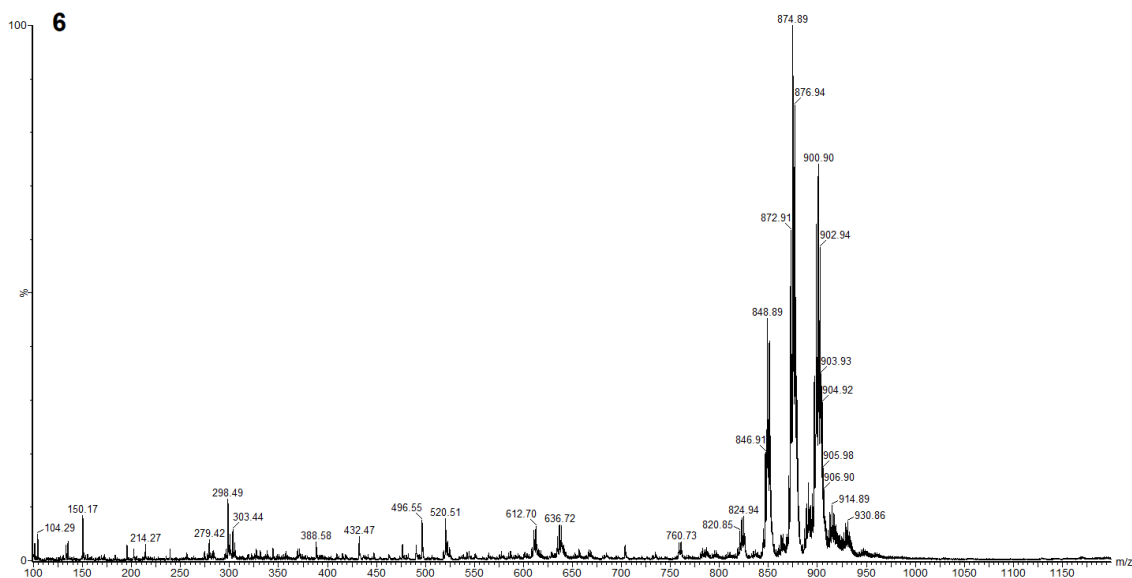


Figure S6. Lipid profile of sample 6 obtained by ESI(+)-MS, in the region of m/z 100-1200.

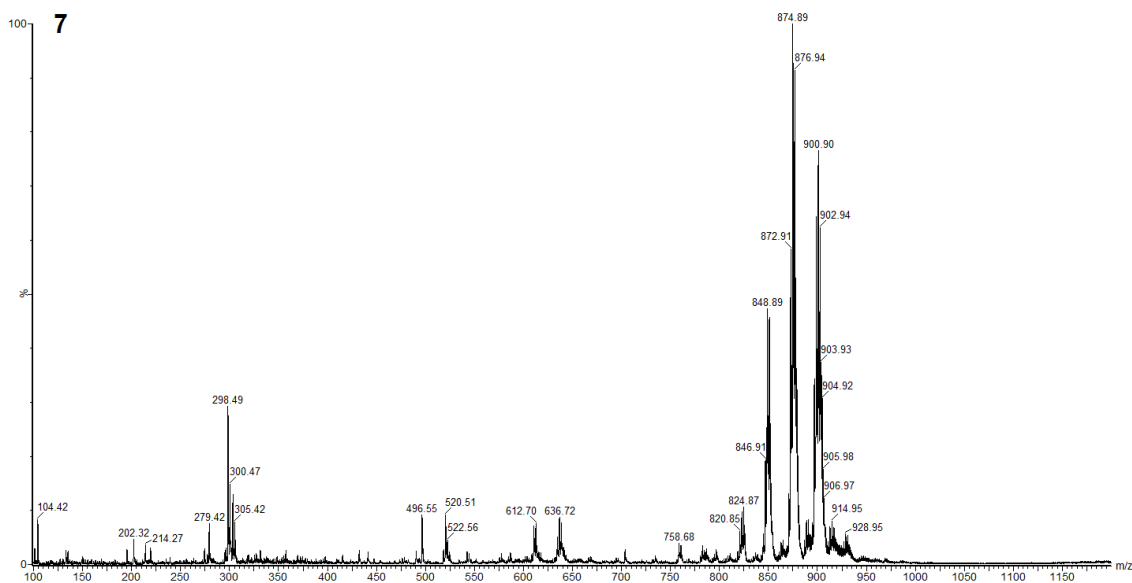


Figure S7. Lipid profile of sample 7 obtained by ESI(+)-MS, in the region of m/z 100-1200.

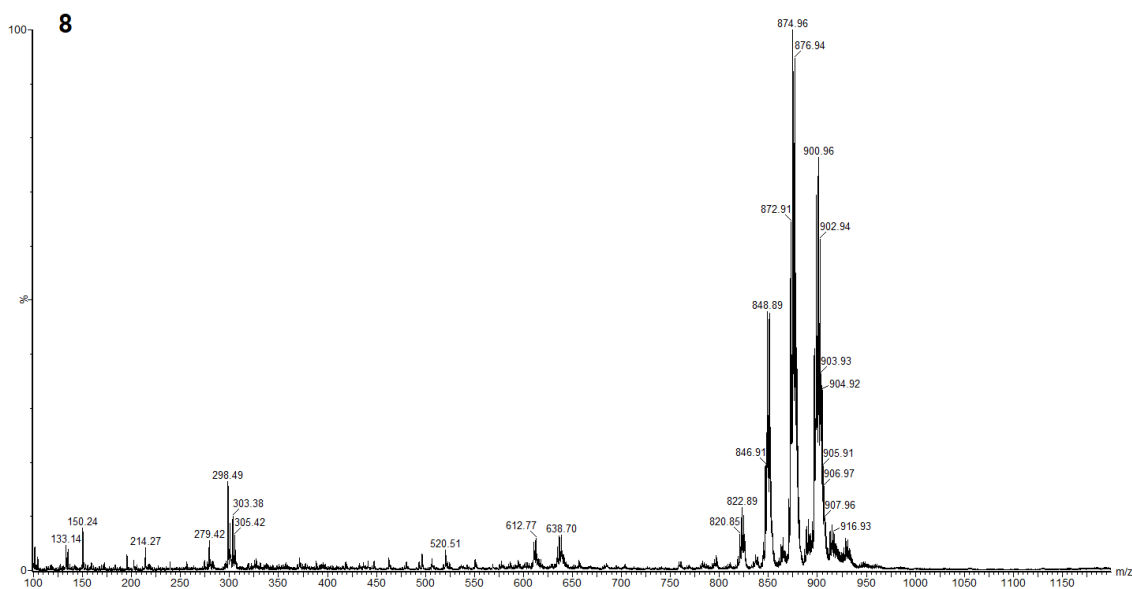


Figure S8. Lipid profile of sample 8 obtained by ESI(+)-MS, in the region of m/z 100-1200.

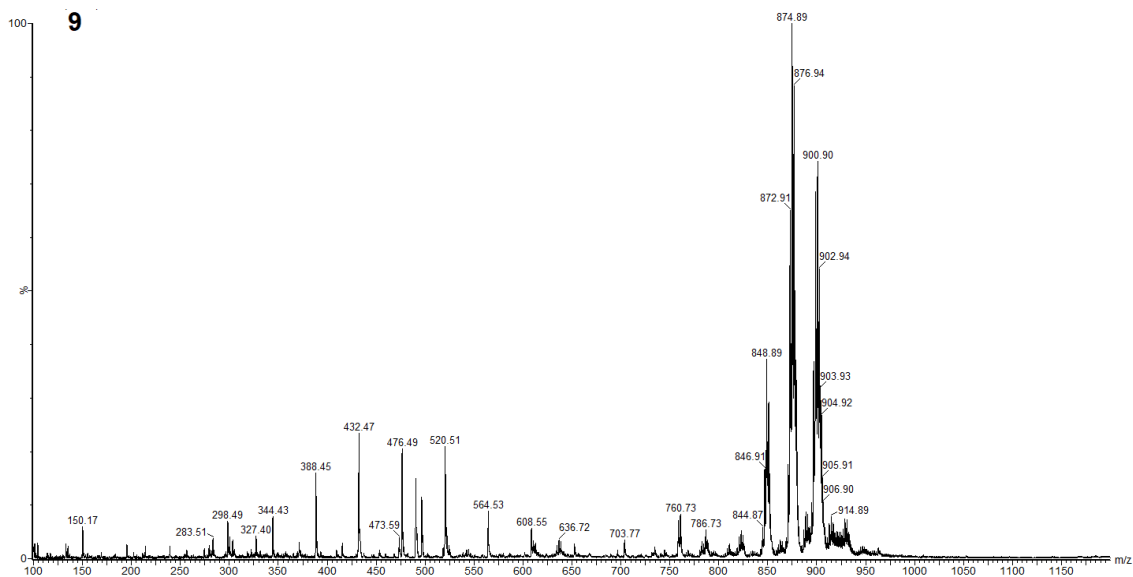


Figure S9. Lipid profile of sample 9 obtained by ESI(+)-MS, in the region of m/z 100-1200.

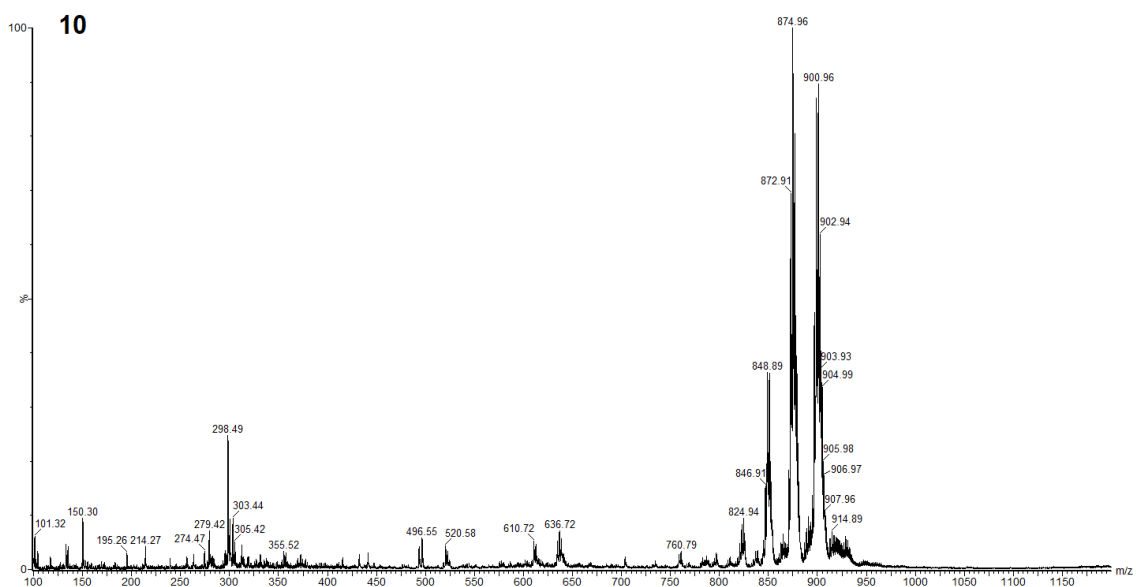


Figure S10. Lipid profile of sample 10 obtained by ESI(+)-MS, in the region of m/z 100-1200.

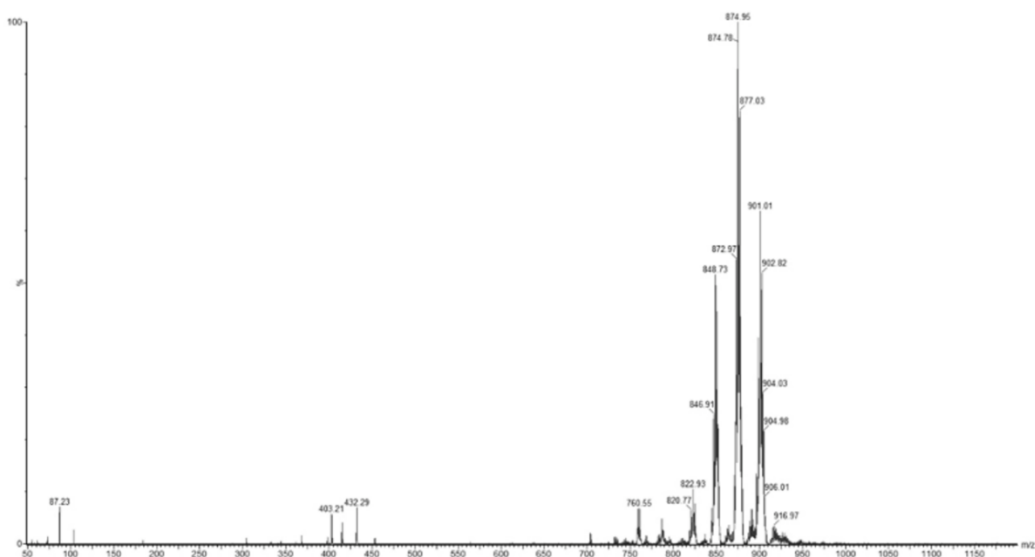


Figure S11. Lipid profile of chicken oil obtained by ESI(+)-MS, in the region of m/z 50-1200.

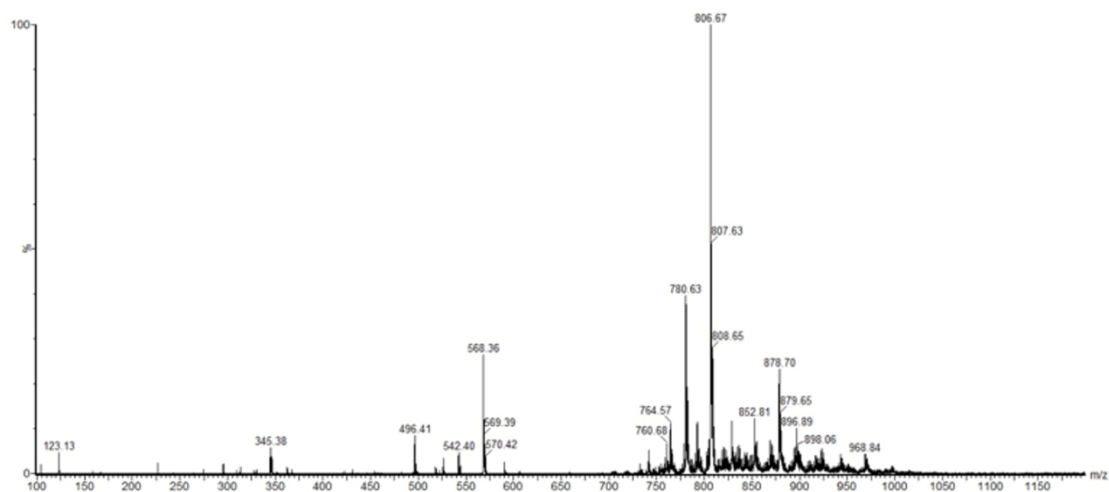


Figure S12. Lipid profile of sardine oil obtained by ESI(+)-MS, in the region of m/z 100-1200.

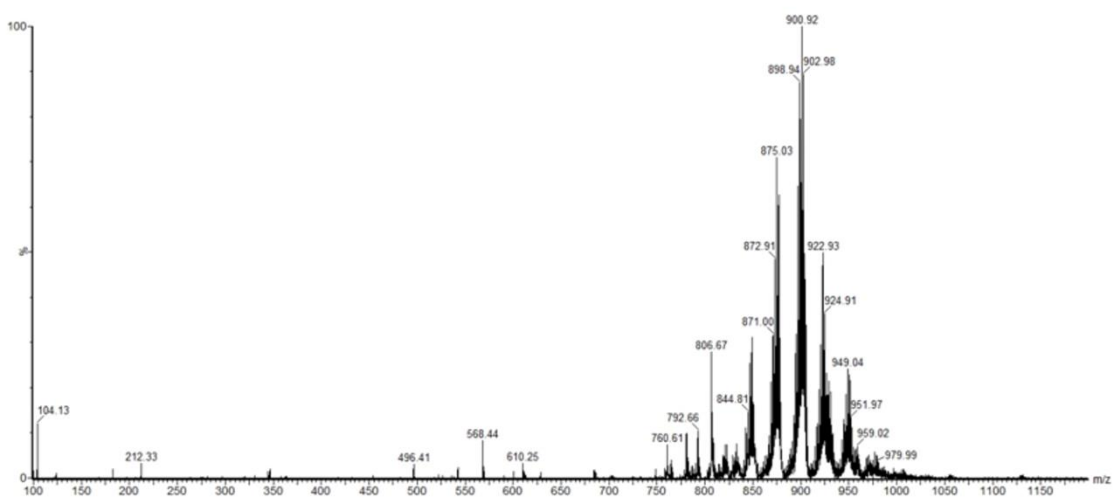


Figure S13. Lipid profile of salmon oil obtained by ESI(+)-MS, in the region of m/z 100-1200.

