

Supplementary Information

Evaluation of the Composition of Infant Foods: Determination of Lactoferrin by HPLC-DAD and Fatty Acids by GC-FID in Human Milk and Infant Formulas

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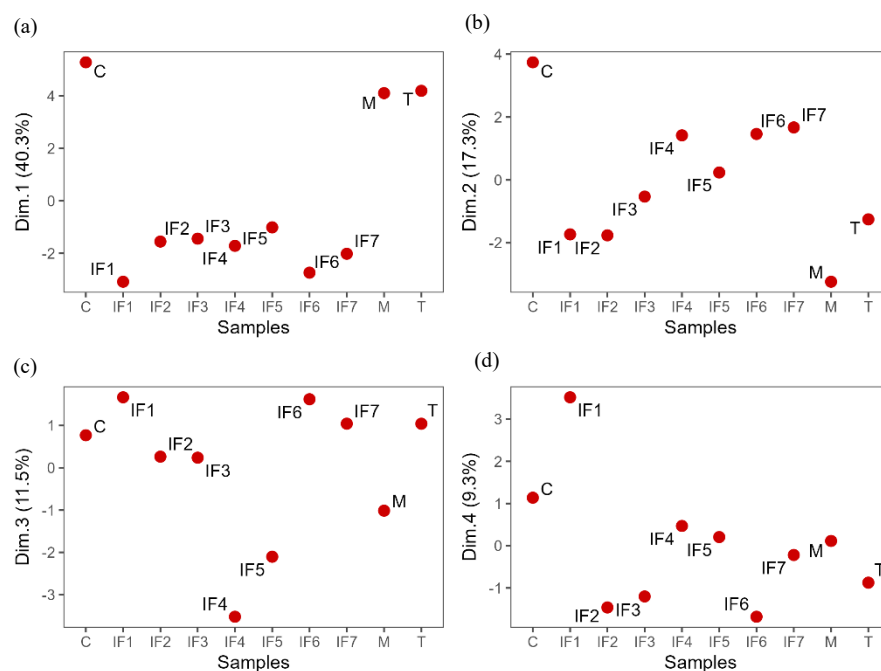


Figure S1. Score plots of principal component analysis (PCA) for samples based on lactoferrin content and fatty acid composition. (a) PC1, (b) PC2, (c) PC3, and (d) PC4.

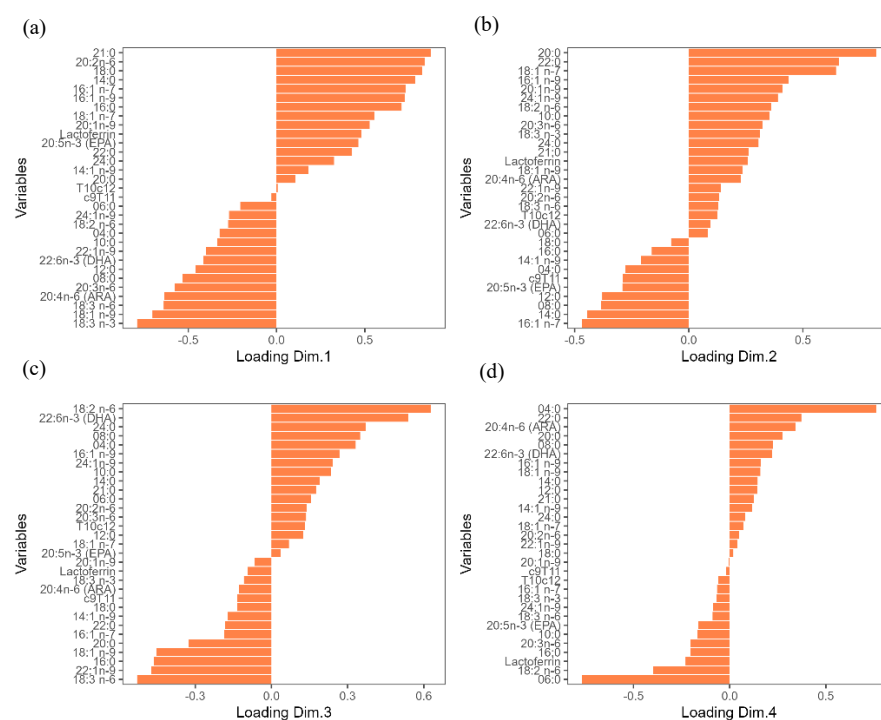


Figure S2. Loading plots of principal component analysis (PCA) showing the contribution of variables (fatty acids and lactoferrin) to each principal component: (a) PC1, (b) PC2, (c) PC3, and (d) PC4.