A Green Analytical Method Combined with Chemometrics for Traceability of Tomato Sauce Based on Colloidal and Volatile Fingerprinting

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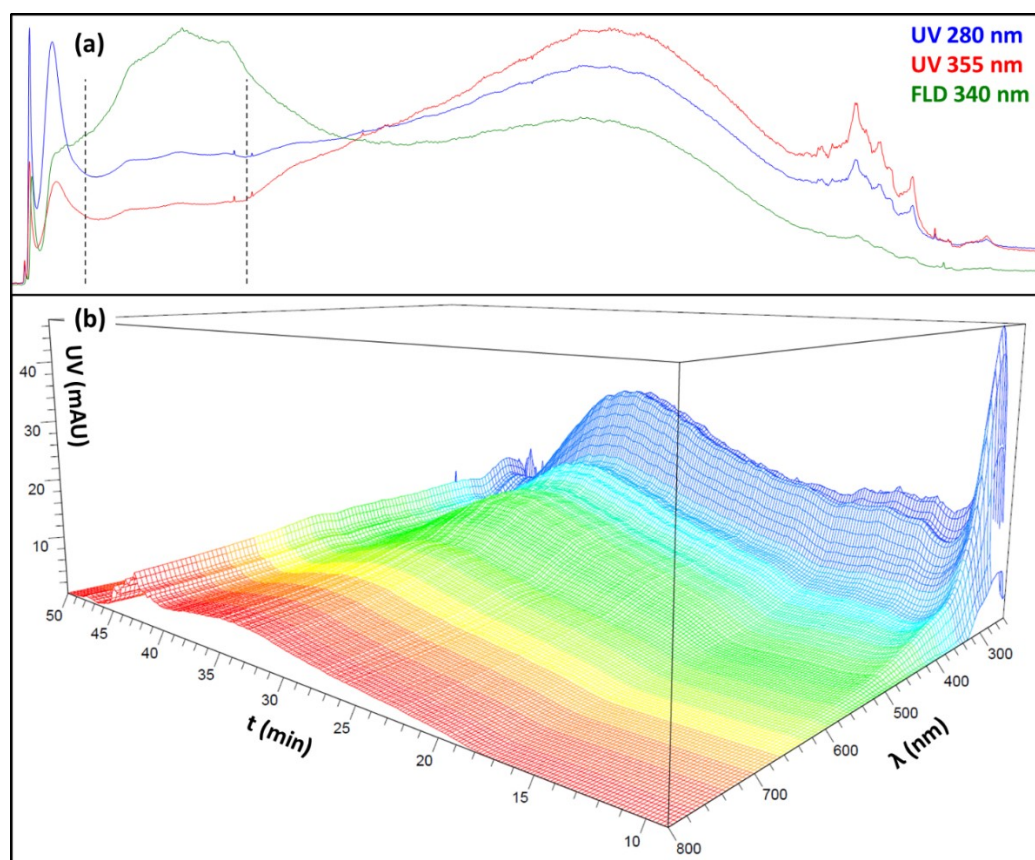
Supplementary Material

Figure S1. Representative AF4-multidetection output of tomato sauce: **a)** overlay of UV absorption (at 280 nm, blue; and at 355 nm, red) and Fluorescence emission (excitation at 280 nm, emission at 340 nm, green)—dashed lines: splitting in the three bands for PCA analysis; and **b)** 3D UV absorption spectrum.
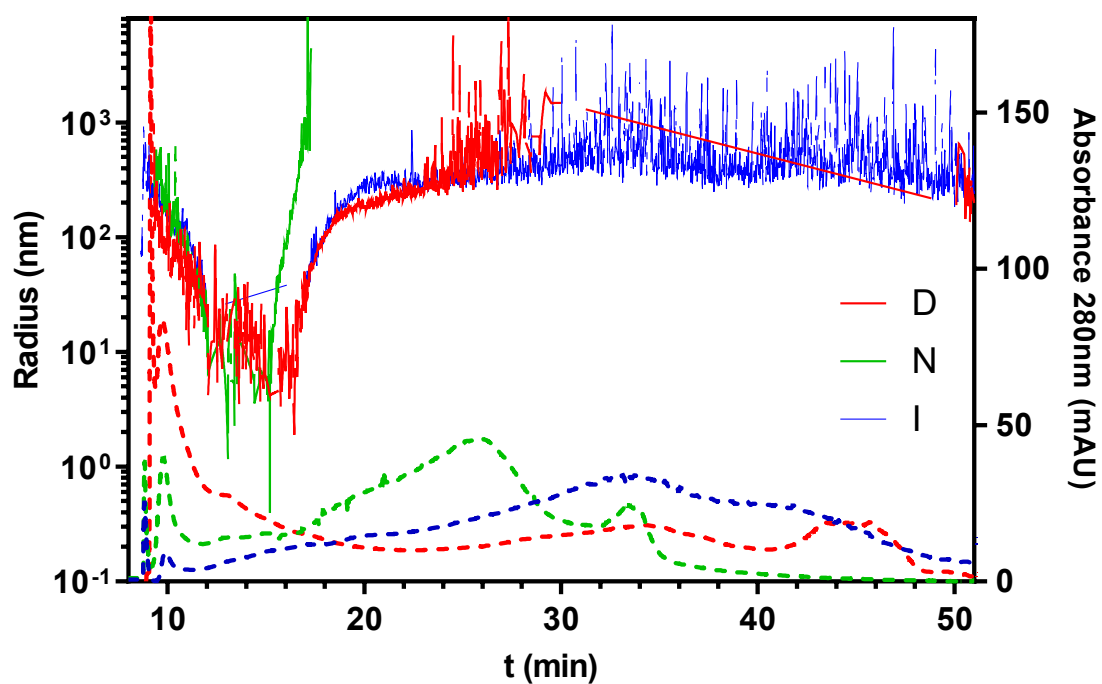
Figure S2. The UV-MALS of three representative samples of tomato sauce from manufacturers D, N, and I. Dashed lines: UV fractogram at 280 nm. Solid lines: Gyration radius calculation in the range 10-1000 nm.