

Supplementary Information:

Optimised method for short-chain fatty acid profiling of bovine milk and serum

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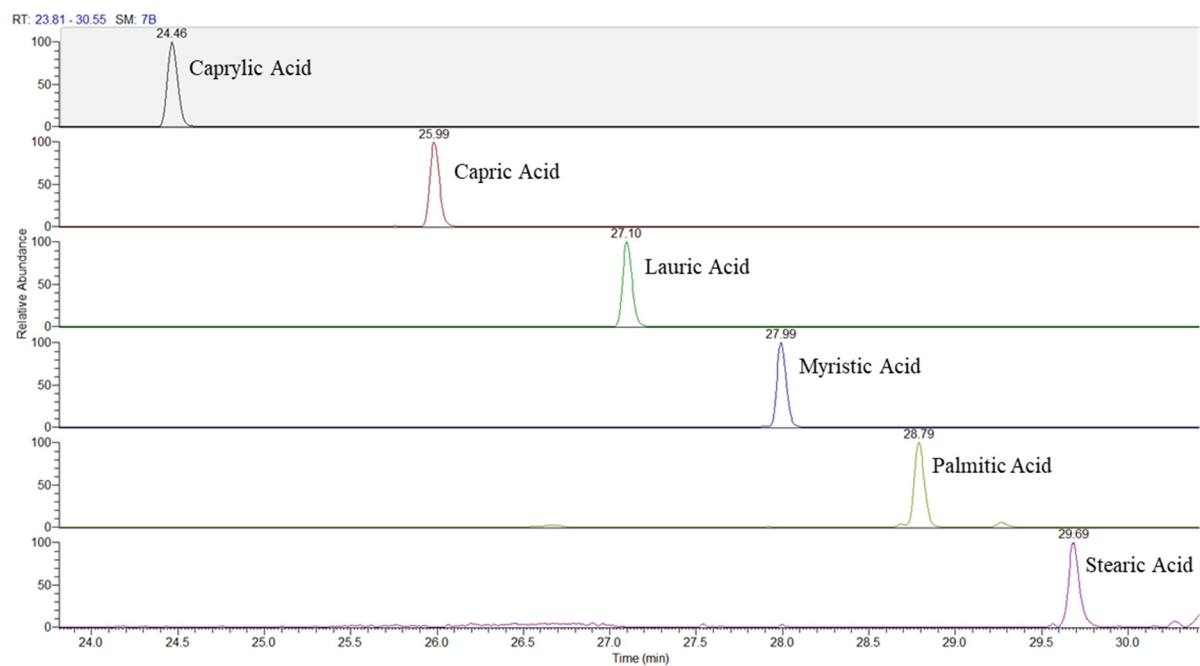


Figure S1. LC-MS profile of derivatised medium- and long-chain fatty acids acquired in positive ionisation mode from raw milk.