

Supplementary Information

Rapid and Highly Sensitive Determination of Melamine in Different Food Samples by Corona Discharge Ion Mobility Spectrometry after Dispersive Liquid-Liquid Microextraction

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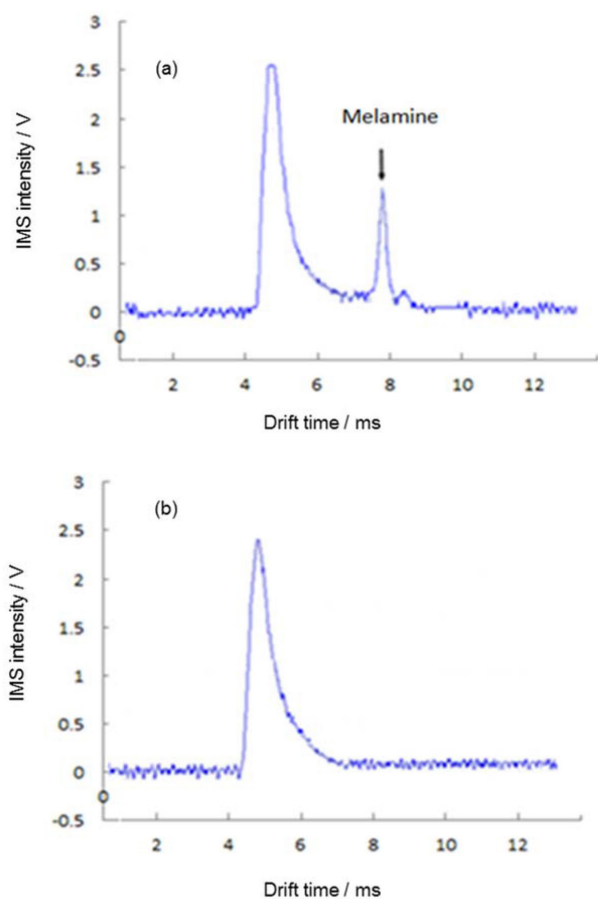


Figure S1. The ion mobility spectrum of (a) the melamine standard solution, 0.5 ng mL⁻¹; (b) the background spectrum obtained at operation condition (Table 1).

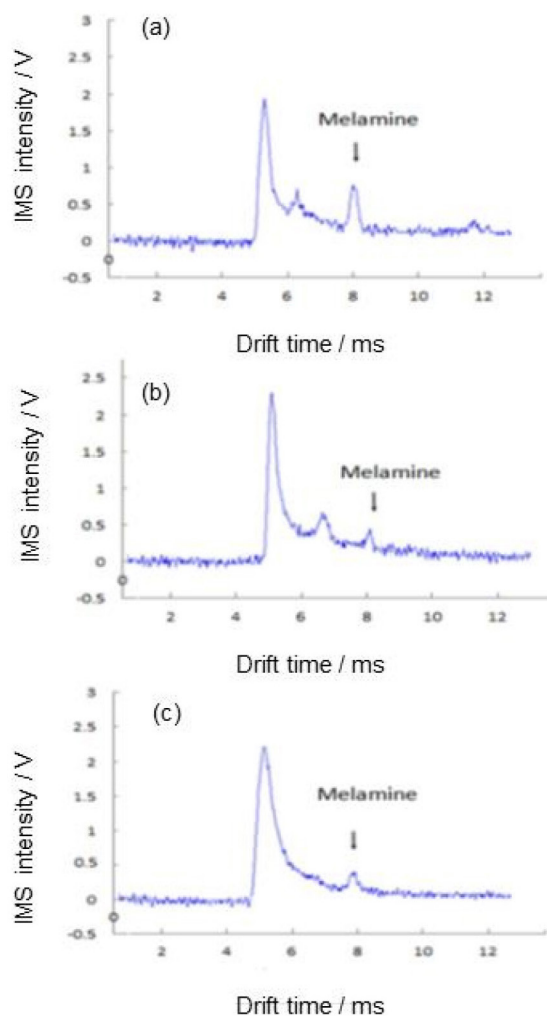


Figure S2. Melamine profiles of various samples by CD-IMS after extraction with DLLME in (a) milk; (b) milk powder; (c) cheese.

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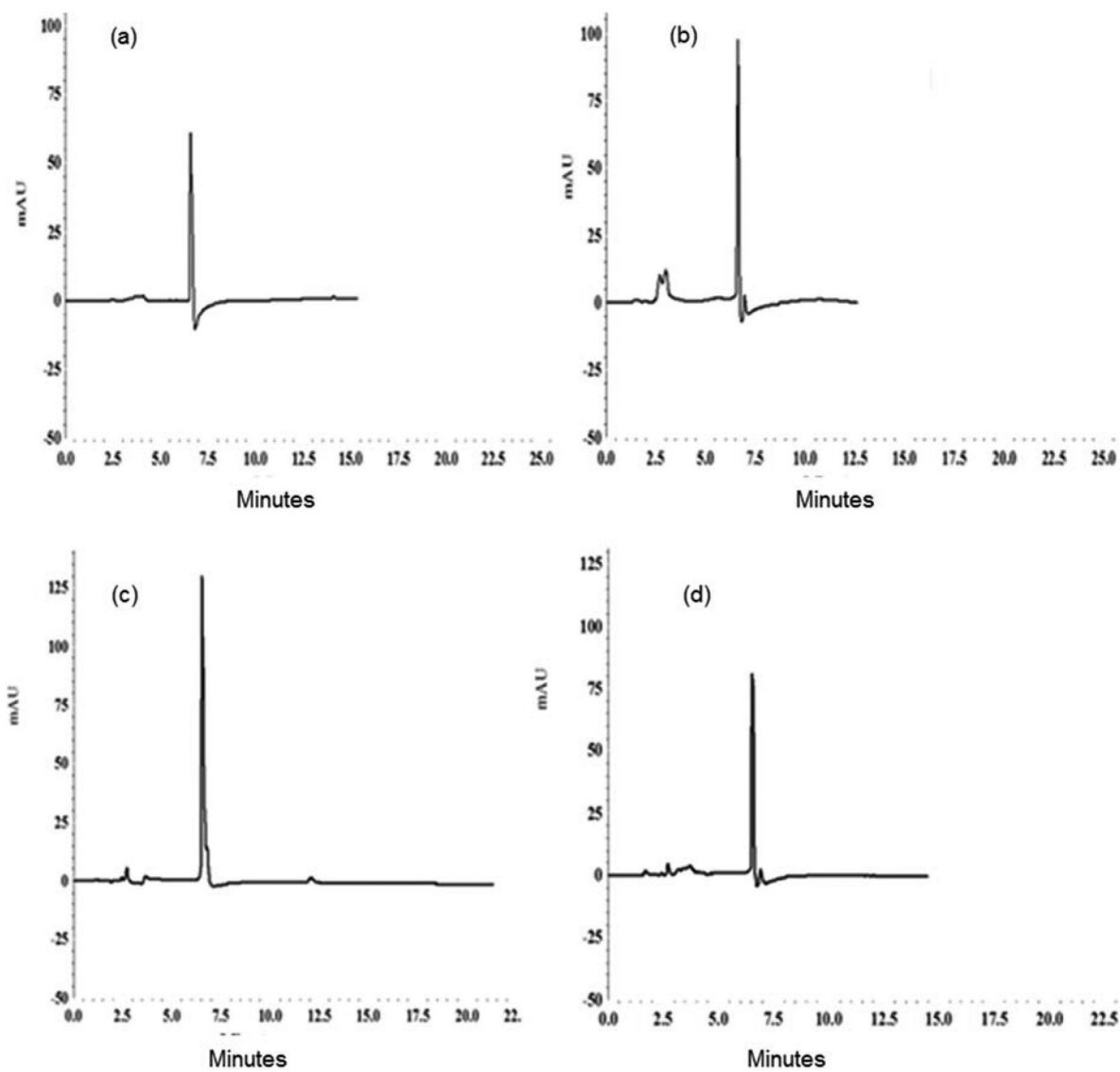


Figure S3. Chromatograms for (a) standard solution of melamine ($2 \mu\text{g L}^{-1}$); (b) milk powder; (c) milk; (d) cheese samples obtained by DLLME-HPLC-UV.