

Supplementary Information

Assessment of Adulteration of Cosmetics Based on Vegetable Oils by GC-FID and Lipid Profile Using Direct Infusion Electrospray Ionization Mass Spectrometry (ESI-MS)

Jessica S. Pizzo,^a Marília B. Galuch,^a Patrícia D. S. Santos,^a Oscar O. Santos,^b
Lorena Visentainer,^c Marcos N. Eberlin^d and Jesuí V. Visentainer^{*a}

^aDepartamento de Química, Universidade Estadual de Maringá (UEM),
87020-900 Maringá-PR, Brazil

^bPrograma de Pós-Graduação em Ciência de Alimentos,
Universidade Estadual de Maringá (UEM), 87020-900 Maringá-PR, Brazil

^cHospital de Clínicas, Universidade Estadual de Campinas (UNICAMP),
13083-888 Campinas-SP, Brazil

^dLaboratório ThomSON de Espectrometria de Massas, Instituto de Química,
Universidade Estadual de Campinas (UNICAMP), 13083-970 Campinas-SP, Brazil

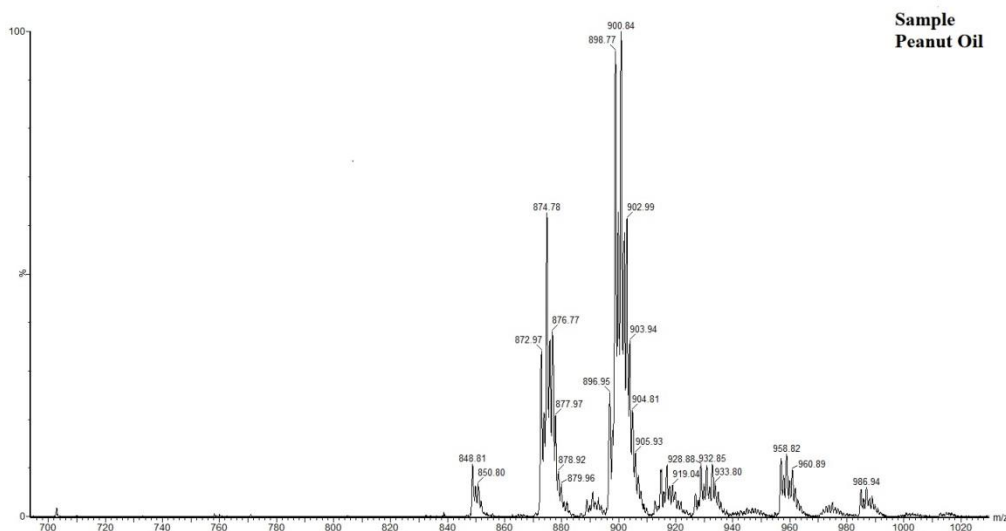


Figure S1. Lipid profile of Peanut Oil, from ESI(+)-MS.

*e-mail: jesuiv@gmail.com

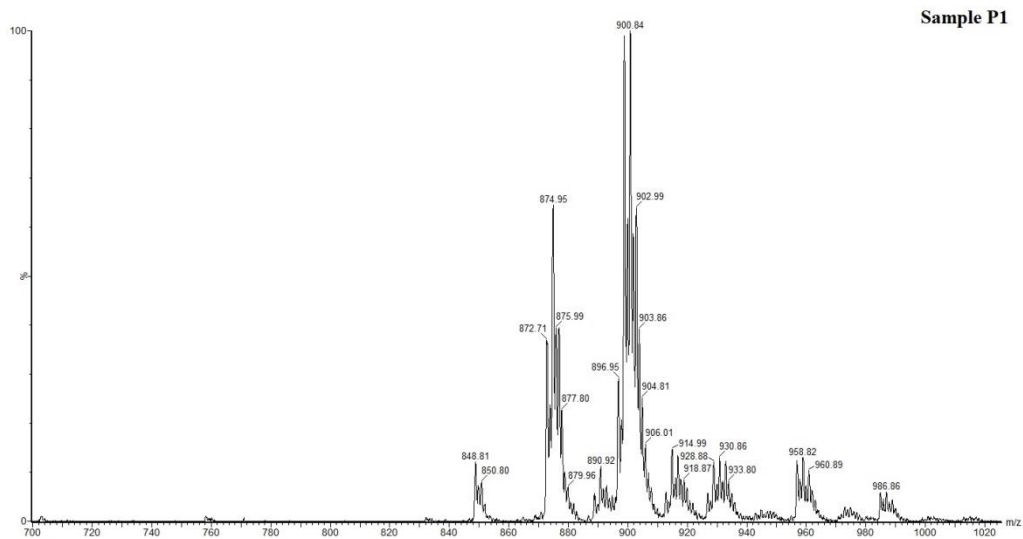


Figure S2. Lipid profile of sample P1, from ESI(+)-MS.

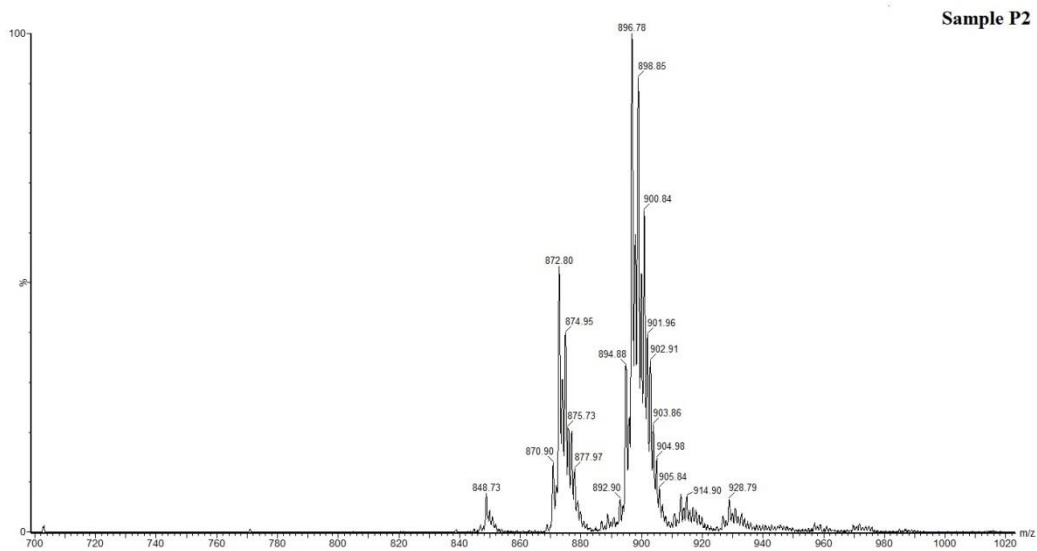


Figure S3. Lipid profile of sample P2, from ESI(+)-MS.

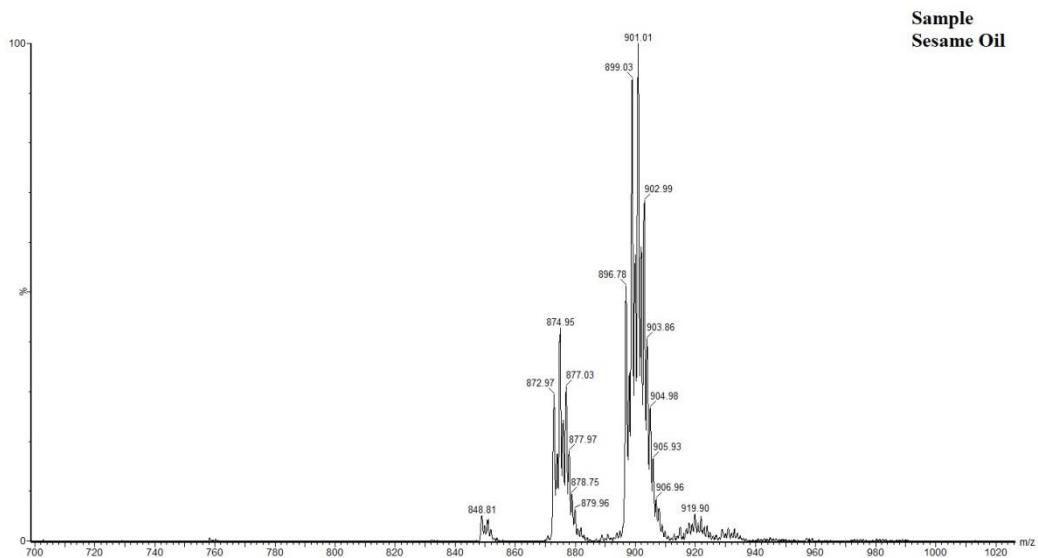


Figure S4. Lipid profile of sesame oil, from ESI(+)-MS.

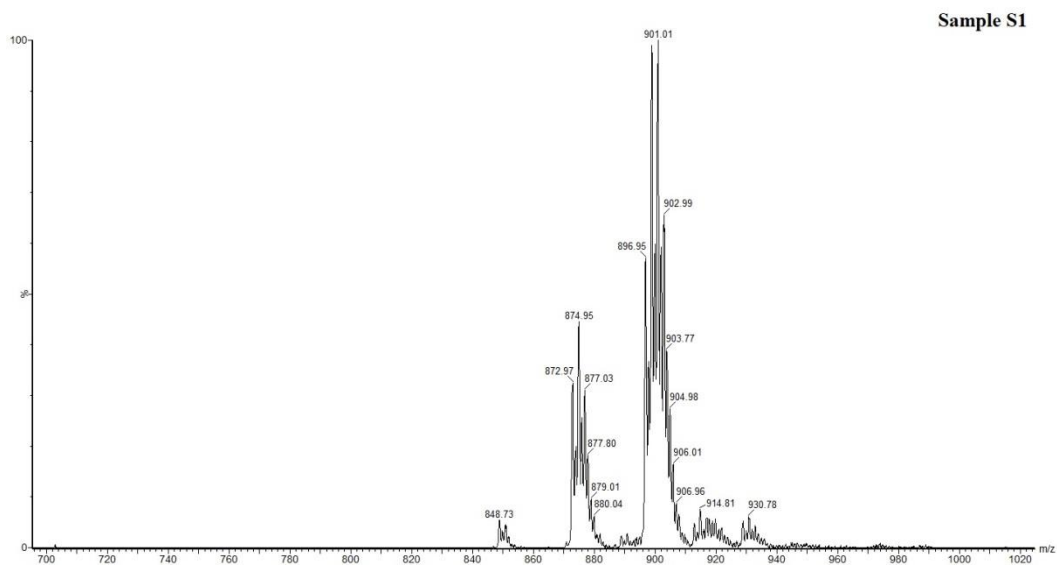


Figure S5. Lipid profile of sample S1, from ESI(+)-MS.

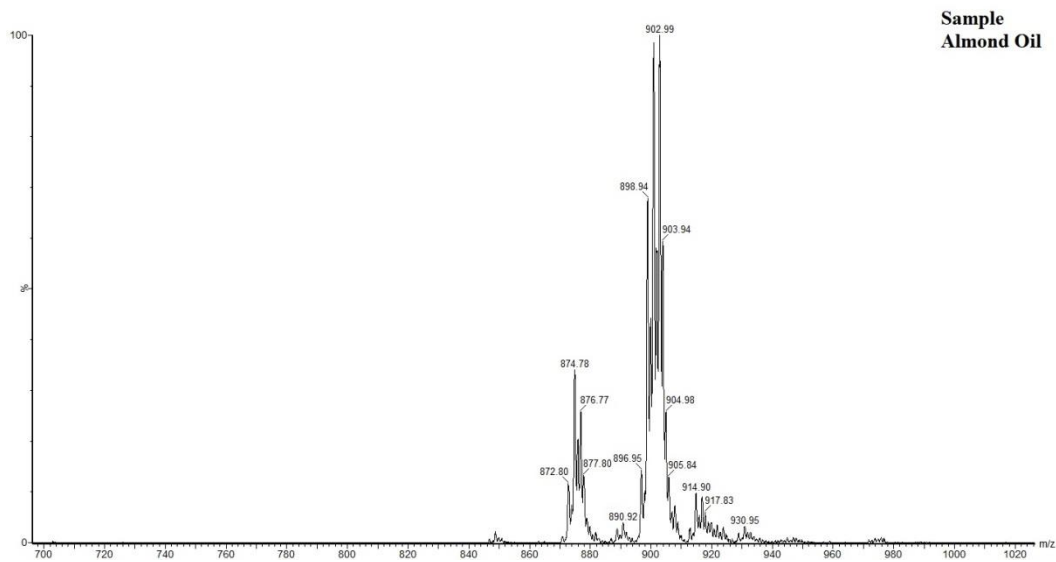


Figure S6. Lipid profile of almond oil, from ESI(+)-MS.

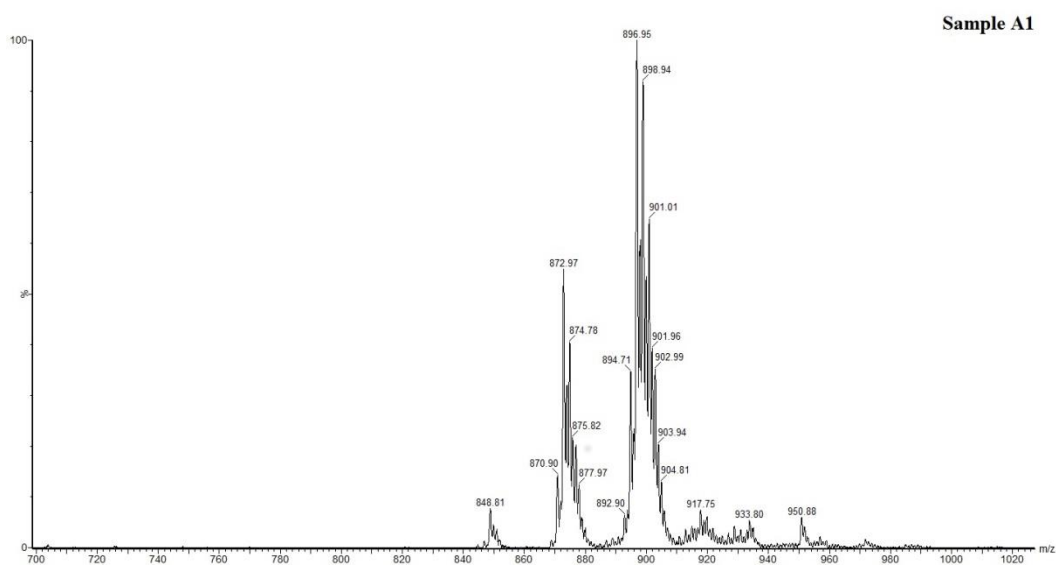


Figure S7. Lipid profile of sample A1, from ESI(+)-MS.

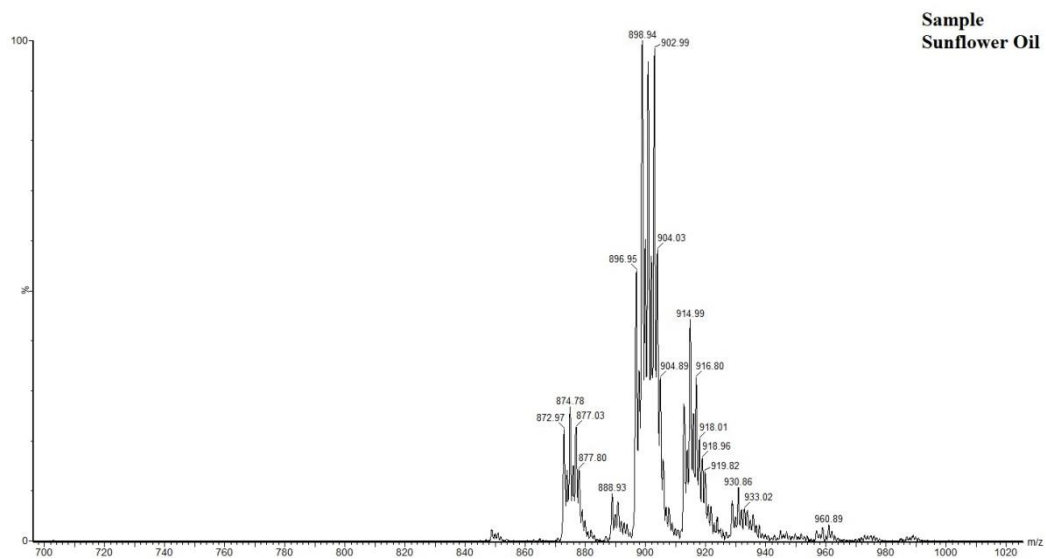


Figure S8. Lipid profile of sunflower oil, from ESI(+)-MS.

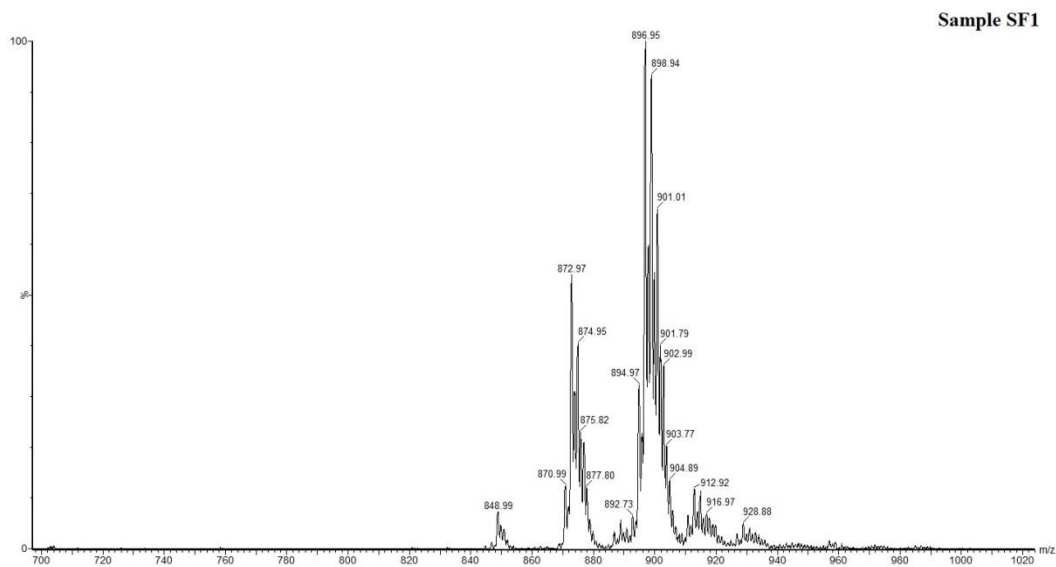


Figure S9. Lipid profile of sample SF1, from ESI(+)-MS.

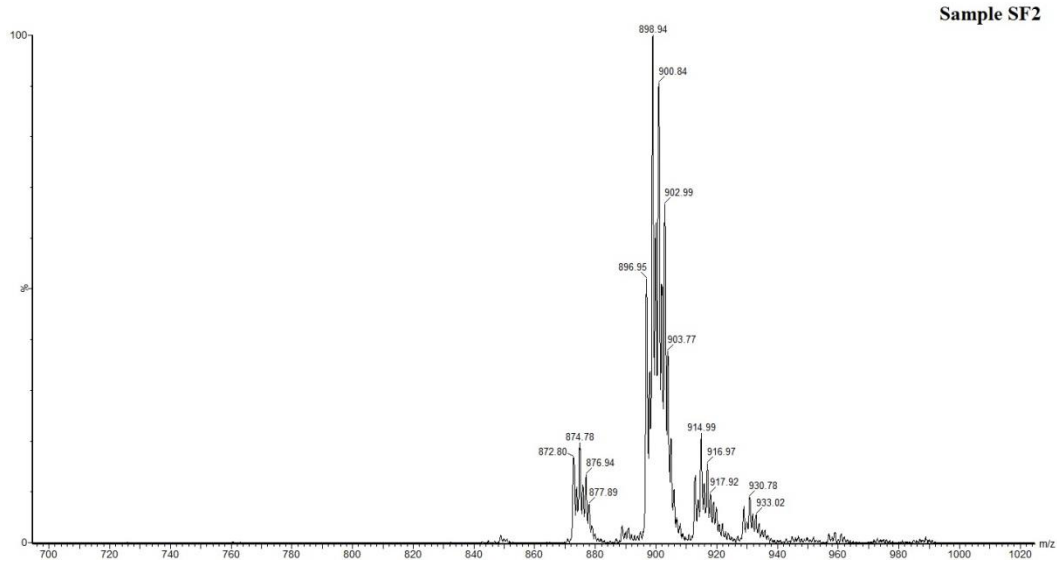


Figure S10. Lipid profile of sample SF2, from ESI(+)-MS.

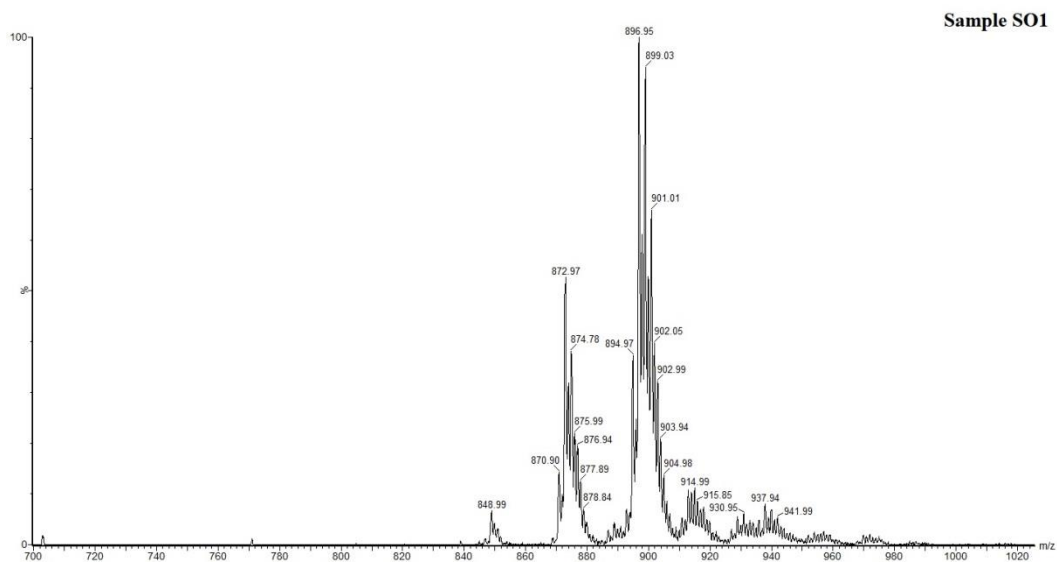


Figure S11. Lipid profile of soybean oil (SO1), from ESI(+)-MS.

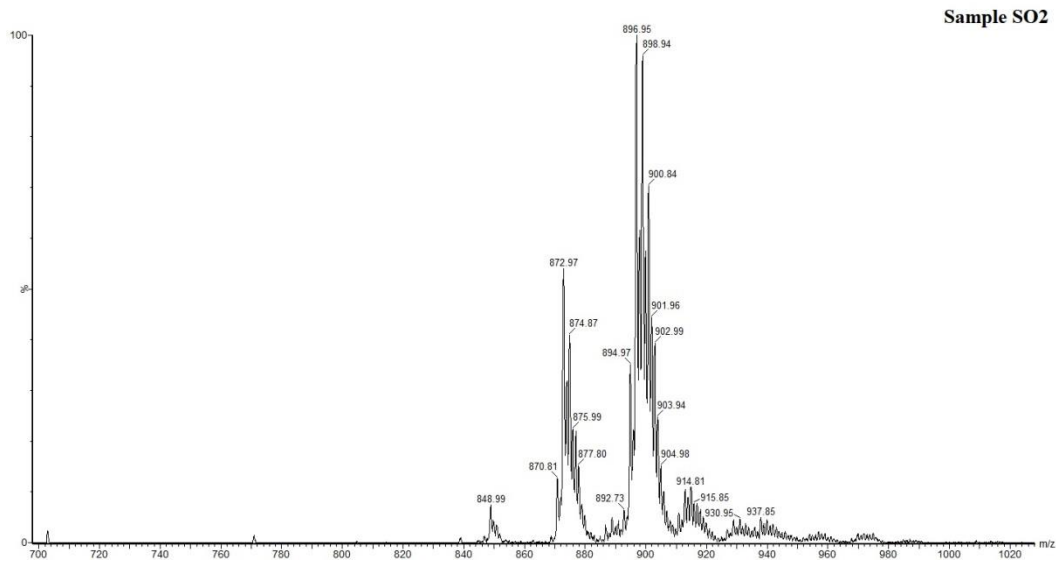


Figure S12. Lipid profile of soybean oil (SO2), from ESI(+)-MS.

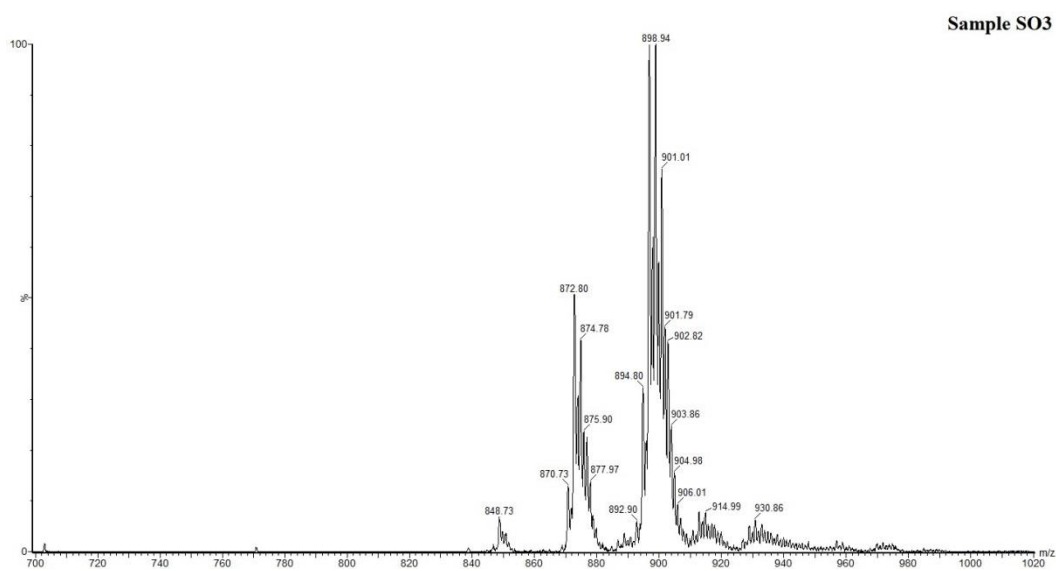


Figure S13. Lipid profile of soybean oil (SO3), from ESI(+)-MS.