Article

Food Additive Titanium Dioxide and Its Fate in Commercial Foods

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Received: 30 July 2019; Accepted: 13 August 2019; Published: date

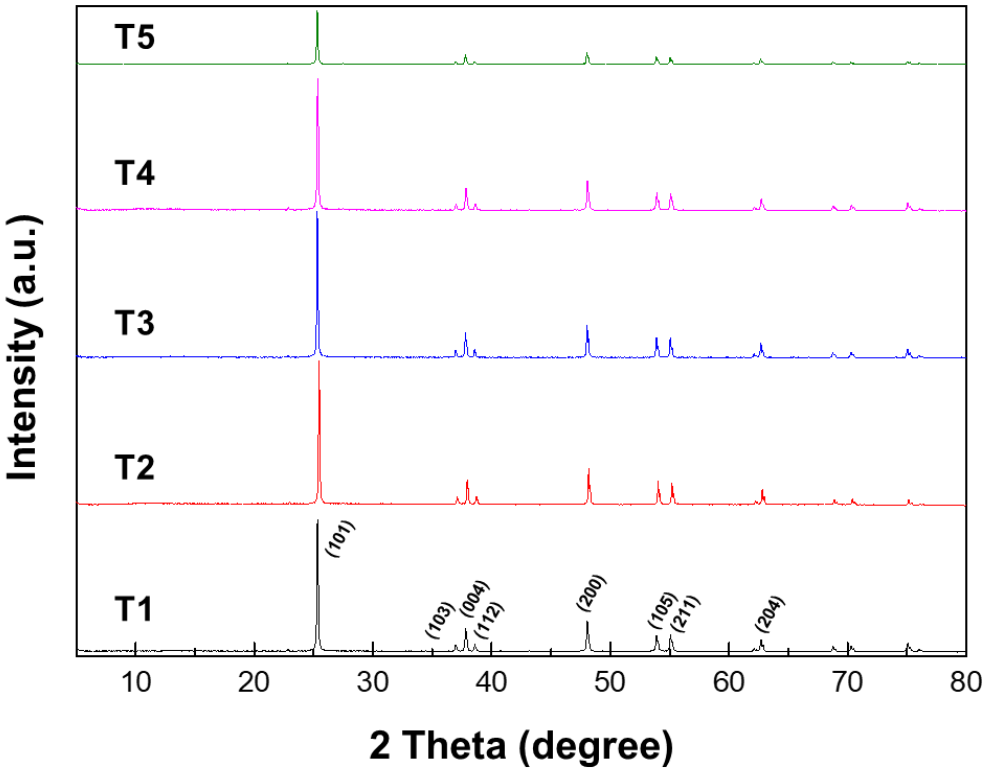

Figure S1. X-ray diffraction (XRD) patterns of commercially available food additive TiO_2 (T1–T5) particles.

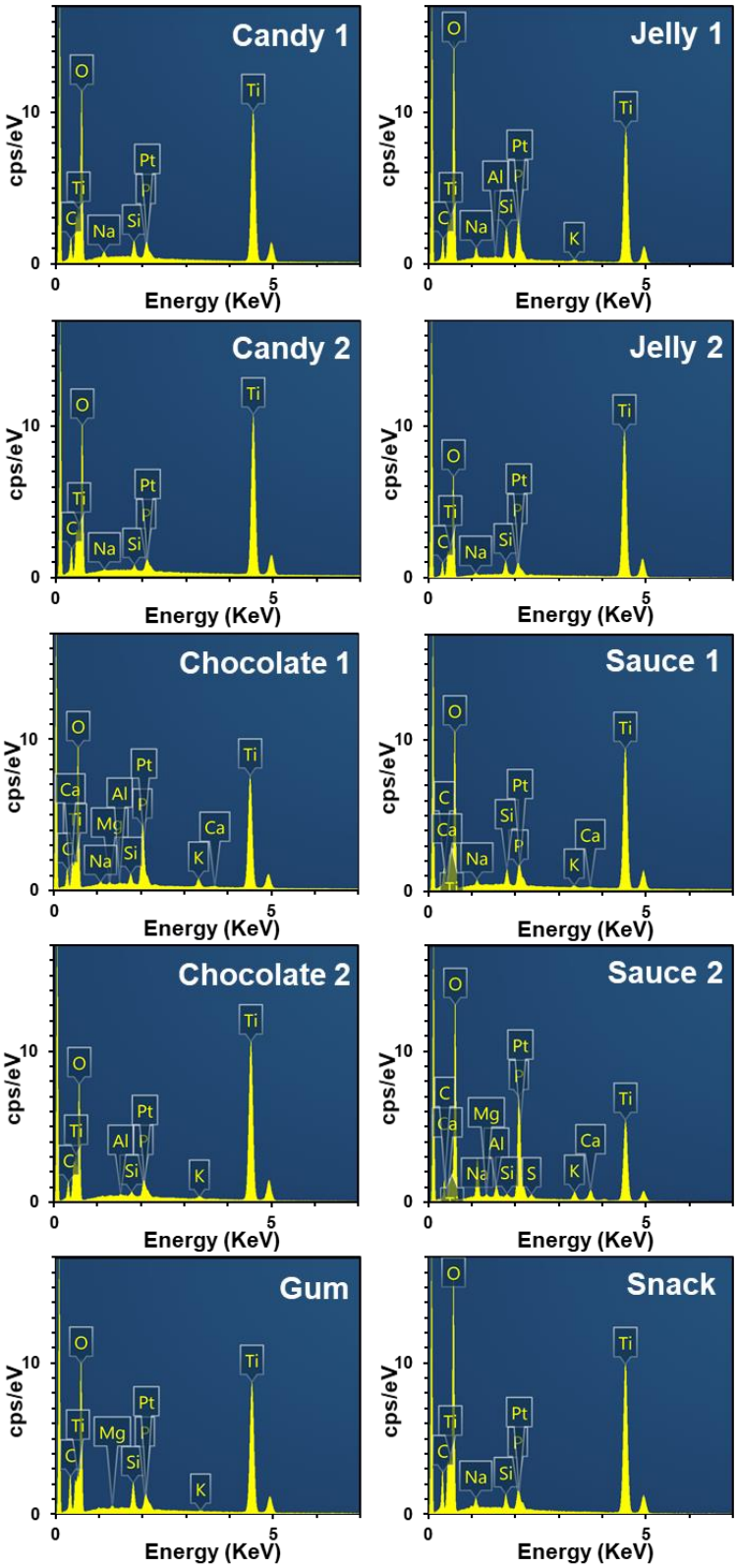

Figure S2. Energy dispersive X-ray spectroscopy (EDS) spectra of particles recovered from commercial foods.

Table S1. Normal distribution fitting result for T4 before and after size fractionation using sucrose gradient solution.

Sample		Average size (nm)*	Kurtosis
Pristine		122.49 ± 23.31 ^{ab}	1.07
After size fractionation	Top layer	96.94 ± 17.86 ^{a}	1.11
	Middle layer	140.42 ± 26.38 ^{ab}	-1.41
	Bottom layer	179.51 ± 36.40 ^{b}	-2.41

*Average particle sizes were obtained from scanning electron microscopy (SEM) images. Different lower-case letters (a, b) indicate significant differences among pristine TiO_2 (T4) and fractionated TiO_2 particles ($P < 0.05$).