

Table S1. Biogenic amine content of fermented vegetable and seafood products from various countries.

Vegetable and Fermented Seafood Products	N ¹	Biogenic Amines (mg/kg) ²								Ref.
		TRP	PHE	PUT	CAD	HIS	TYR	SPD	SPM	
Sauerkraut (fermented white cabbage)	50	NT ³	NT	NT	NT	9.1–130 ⁴	NT	NT	NT	[35]
	8	NT	0–9	6–550	1–311	1–104	2–192	NT	NT	[15]
<i>Tsukemono</i> (fermented, salted, and/or pickled vegetables)	39	NT	NT	0.4–61.7	ND ⁵ -28.9	ND-264	ND-369	ND-17.2	NT	[37]
Mustard pickle (salted and fermented mustard green)	37	ND-155	ND	ND-131	ND-24	ND-89	ND-43	ND	ND-95	[38]
<i>Cincolok</i> (salted and fermented shrimp)	10	ND-25.3	NT	10.6–803.4	NT	6.8–257.8	156.1–681.2	ND-2.2	NT	[51]
<i>Budu</i> (salted and fermented anchovy)	8	ND-317.6	NT	28.4–64.9	NT	99.0–372.9	58.0–852.6	3.0–7.0	NT	[51]
	12	NT	NT	NT	NT	222.1–1064.0	NT	NT	NT	[52]

¹ N: Number of samples examined; ² TRP: tryptamine, PHE: β -phenylethylamine, PUT: putrescine, CAD: cadaverine, HIS: histamine, TYR: tyramine, SPD: spermidine, SPM: spermine; ³ NT: not tested; ⁴ Values are the minimum and maximum concentrations reported. The same number of digits is used after the decimal point in the values, as was presented in the corresponding references; ⁵ ND: not detected.