Supporting Information

Simultaneous detection of ochratoxin A and aflatoxins in industrial and traditional red and *isot* pepper flakes along with dietary exposure risk assessment

Sebahat Oztekin[1,2], and Funda Karbancioglu-Guler[1*]

[1]Department of Food Engineering, Faculty of Chemical and Metallurgical Engineering, Istanbul Technical University, Maslak 34469, Istanbul, Turkey.

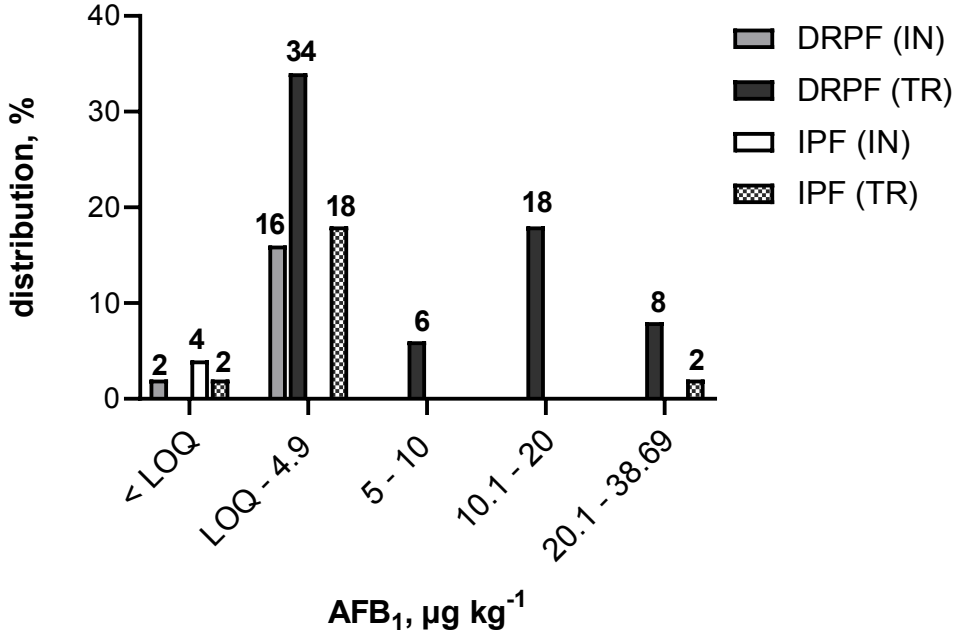
[2]Department of Food Engineering, Faculty of Engineering, Bayburt University, Bayburt 69000, Turkey.

Corresponding author

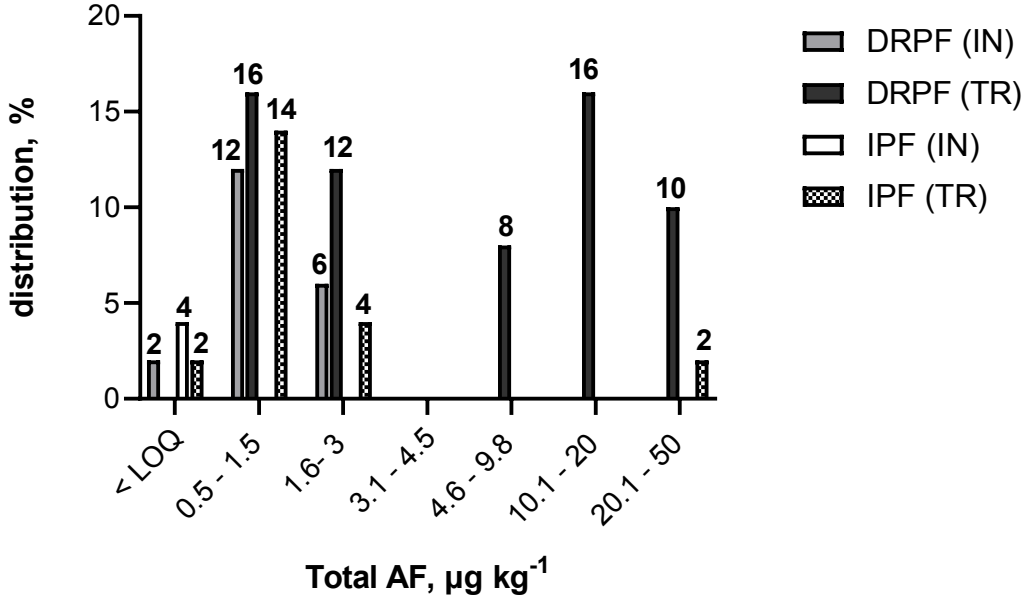
Funda Karbancioglu-Guler, karbanci@itu.edu.tr

Department of Food Engineering, Faculty of Chemical and Metallurgical Engineering, Istanbul Technical University, Maslak 34469, Istanbul, Turkey.

a


40
30
20
10
0
distribution, %
34
16
18
18
8
6
4
2
2
2
DRPF (IN)
DRPF (TR)
IPF (IN)
IPF (TR)
< LOQ
LOQ - 4.9
5 - 10
10.1 - 20
20.1 - 38.69
AFB1, µg kg-1

b


20
15
10
5
0
distribution, %
16
16
14
12
12
10
8
6
4
4
2
2
2
DRPF (IN)
DRPF (TR)
IPF (IN)
IPF (TR)
< LOQ
0.5 - 1.5
1.6 - 3
3.1 - 4.5
4.6 - 9.8
10.1 - 20
20.1 - 50
Total AF, µg kg-1

c

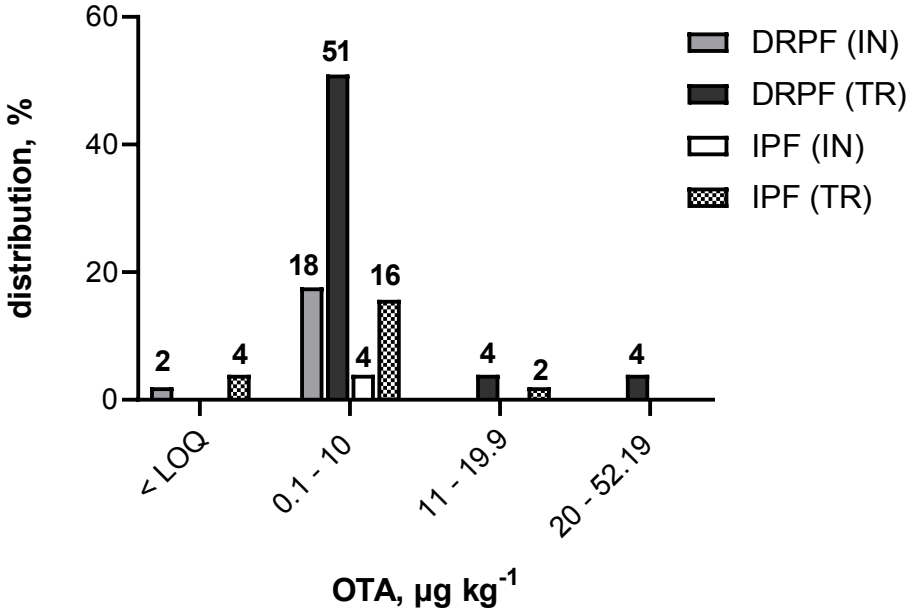


Figure. S1. AFB_1 (A), Total AF (B), and OTA (C) contamination ranges in red pepper samples

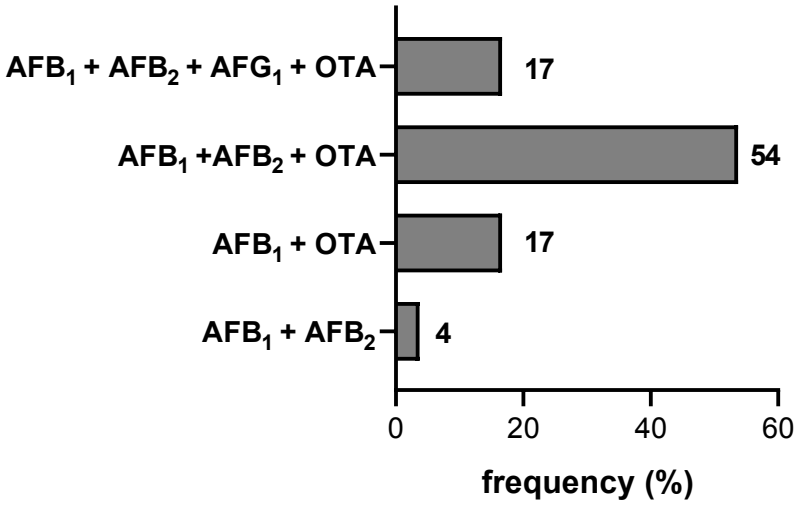


Figure. S2. Co-occurrence of AFs and OTA in samples