

Supplementary Information

Article

Fast and Accurate Determination of Minute Ochratoxin A Levels in Cereal Flours and Wine with the Label-Free White Light Reflectance Spectroscopy Biosensing Platform

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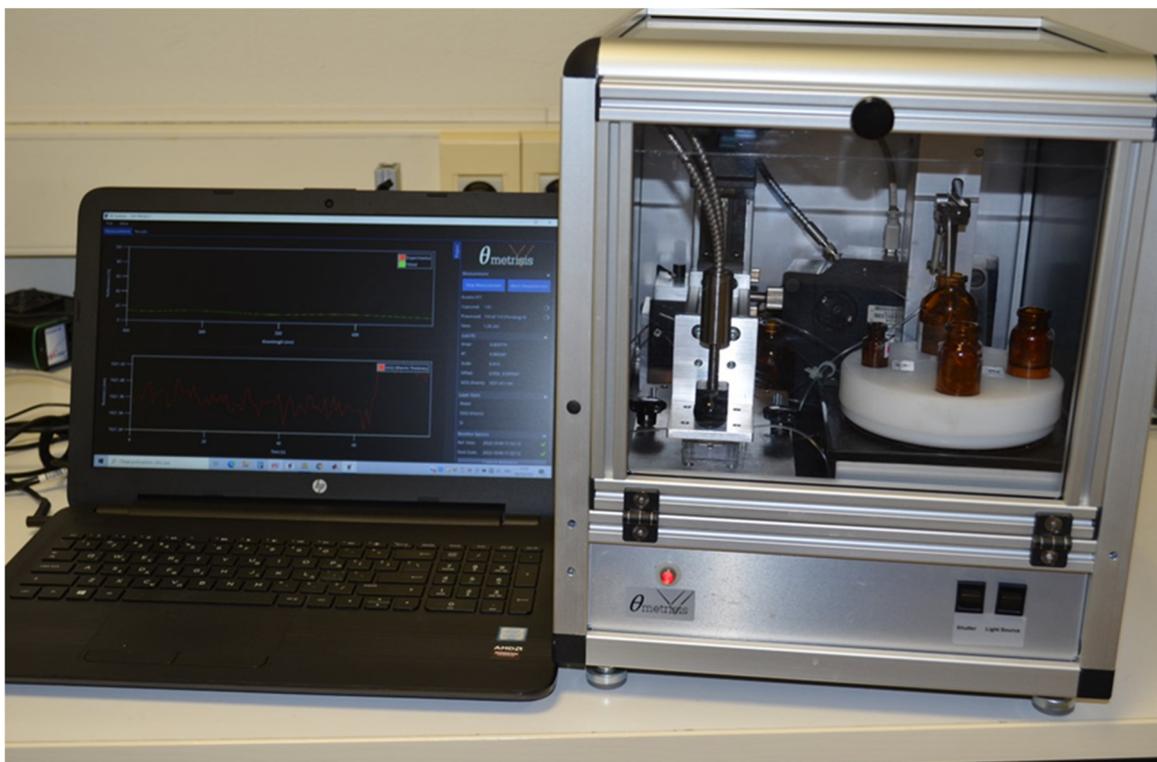


Figure S1. Picture of the WLRs instrument set-up used for OTA determination.

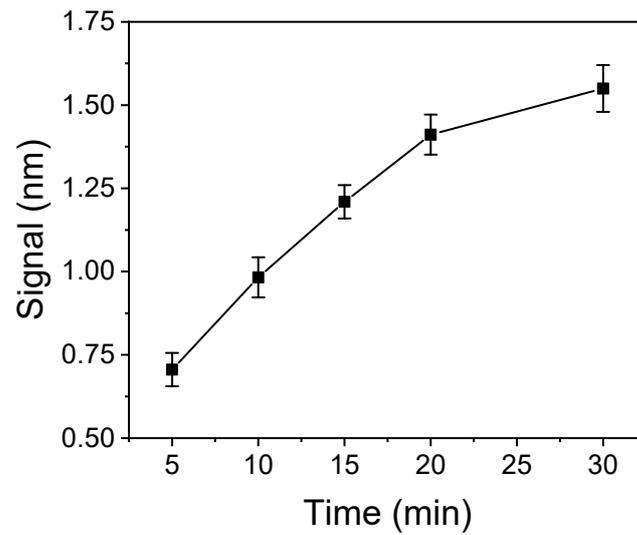


Figure S2. Effect of primary immunoreaction duration to zero calibrator signals obtained for a 10-min secondary immunoreaction and 3-min reaction with streptavidin. Each point is the mean of three measurements \pm SD.

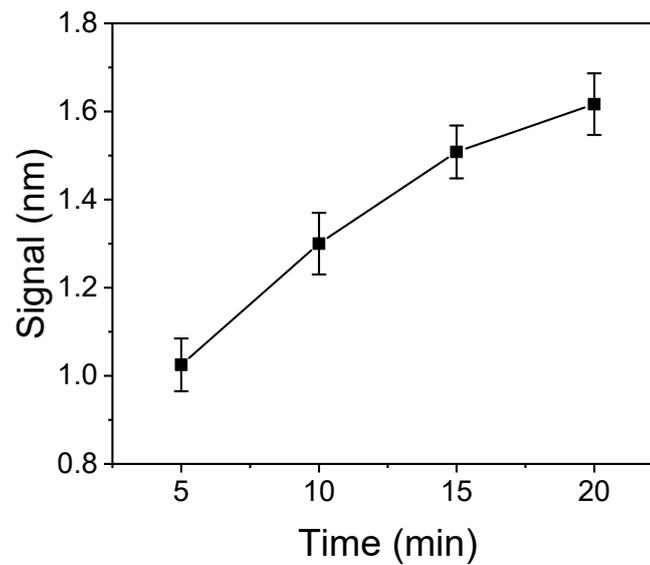


Figure S3. Effect of secondary immunoreaction duration to zero calibrator signals obtained for a 30-min primary immunoreaction and 3-min reaction with streptavidin. Each point is the mean of three measurements \pm SD.

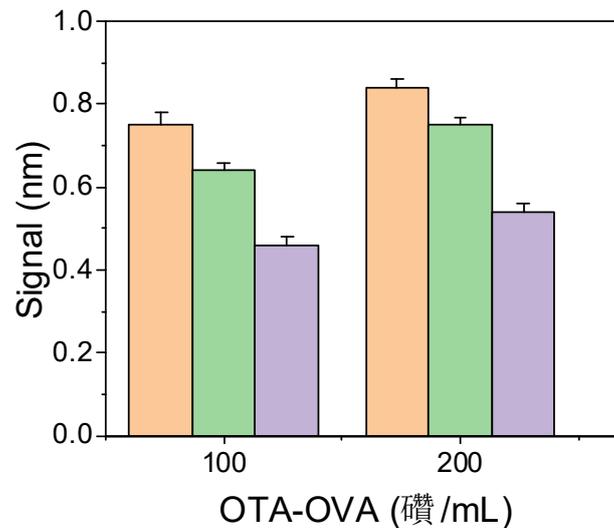


Figure S4. Effect of OTA-OVA conjugate concentration on the signal values obtained for calibrators containing 1.0 (green columns) and 50 ng/mL OTA (purple columns) with respect to zero calibrator (orange columns). The anti-OTA antibody concentration was 1 μ g/mL. Each point is the mean value of three measurements \pm SD.

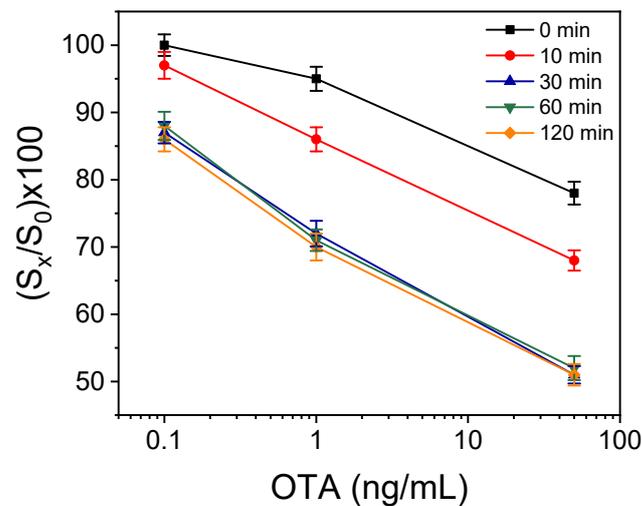


Figure S5. Effect of pre-incubation of anti-OTA antibody with OTA calibrators on assay sensitivity. Calibration curves obtained when the mixtures of the anti-OTA antibody with OTA calibrators were pre-incubated for 10 (red circles), 30 (blue up triangles), 60 (green down triangles) or 120 min (orange diamond). The calibration curve obtained without pre-incubation is also included (black squares). Each point is the mean value of three measurements \pm SD.

Table S1. Zero calibrator signal values obtained from 12 measurements for the determination of SD and, consequently, assay LoD and LoQ.

Assay buffer	S_0 (nm)
Run 1	0.85
Run 2	0.82
Run 3	0.81
Run 4	0.81
Run 5	0.84

Run 6	0.81
Run 7	0.82
Run 8	0.81
Run 9	0.85
Run 10	0.84
Run 11	0.85
Run 12	0.85
Mean value \pm SD	0.83 ± 0.02 ($\pm 2.2\%$)

Table S2. Zero calibrator signal values obtained from 8 wheat flour, 3 corn starch and 3 corn flour samples after extraction and 2-fold dilution.

Cereal flour	S_0 (nm)
Wheat flour 1	0.84
Wheat flour 2	0.84
Wheat flour 3	0.82
Wheat flour 4	0.84
Whole wheat flour 1	0.82
Whole wheat flour 2	0.83
Whole wheat flour 3	0.83
Whole wheat flour 4	0.84
Corn starch 1	0.85
Corn starch 2	0.85
Corn starch 3	0.82
Corn flour 1	0.84
Corn flour 2	0.83
Corn flour 3	0.83
Mean value \pm SD	0.83 ± 0.01

Table S3. Zero calibrator signal values obtained from 6 white wines and 6 red wines after 10-times dilution.

Grape Variety	S_0 (nm)
Savatiano 1	0.85
Savatiano 2	0.83
Moschofilero 1	0.82
Moschofilero 2	0.84
Assyrtiko 1	0.84
Assyrtiko 2	0.85
Xinomavro 1	0.83
Xinomavro 2	0.83
Merlot 1	0.82
Merlot 2	0.83
Syrah 1	0.85
Syrah 2	0.83
Mean value \pm SD	0.84 ± 0.01

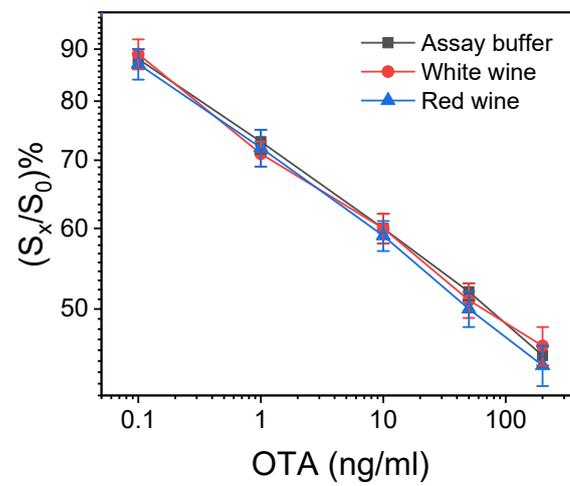


Figure S6. Calibration curves obtained with OTA calibrators prepared in assay buffer (black squares), white wine treated and 10-times diluted (red circles) or red wine treated and 10-times diluted (blue triangles). Each point is the mean value of three measurements \pm SD.