

Supplementary Materials: Simultaneous Determination of the Main Peanut Allergens in Foods Using Disposable Amperometric Magnetic Beads-Based Immunosensing Platforms

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Table S1. Optimized experimental variables affecting the performance of the electrochemical dual MBs-based immunosensing platform for the simultaneous determination of Ara h 1 and Ara h 2.

Variable	Selected Value	
	Ara h 1	Ara h 2
HOOC-MBs, μL	3.0	3.0
[AbC], $\mu\text{g/mL}$	25.0	50.0
[AbD], Dilution	1/10,000	1/1000
[Strep-HRP], Dilution	1/1000	-
[F(ab') ₂ -HRP], Dilution	-	1/10,000
AbC incubation time, min	30	
Antigen incubation time, min	45	
AbD incubation time, min	45	
Labeling incubation time, min	30	

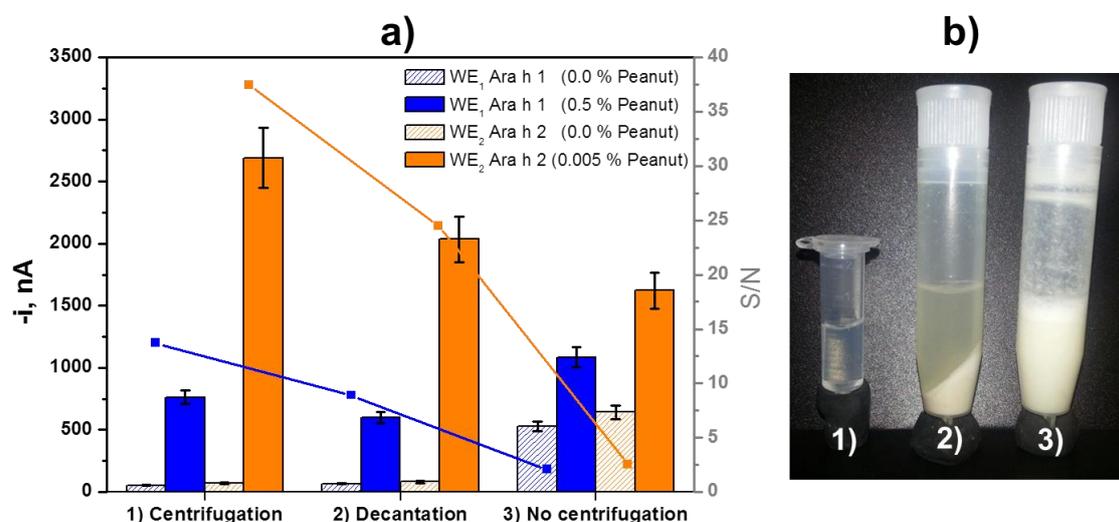


Figure S1. (a) Current values measured with the dual immunosensing platform from extracts prepared with unspiked and spiked with 0.5 (Ara h 1) and 0.005 (Ara h 2) % (w/w) wheat flour using different sample treatments: protocol described in Section 2.4 (1); centrifugation steps were substituted by a 30-min natural decantation process (2); centrifugation steps were omitted (3). (b) Real picture of the extracts obtained after applying each sample treatment. Supporting electrolyte, 0.05 M sodium phosphate solution, pH 6.0; $E_{app} = -0.20$ V vs. Ag pseudo-reference electrode. Error bars estimated as triple of the standard deviation ($n = 3$).