

Supplementary Material

Determination of Parabens and Phenolic Compounds in Dairy Products through the Use of a Two-Step Continuous SPE System Including an Enhanced Matrix Removal Sorbent in Combination with UHPLC–MS/MS

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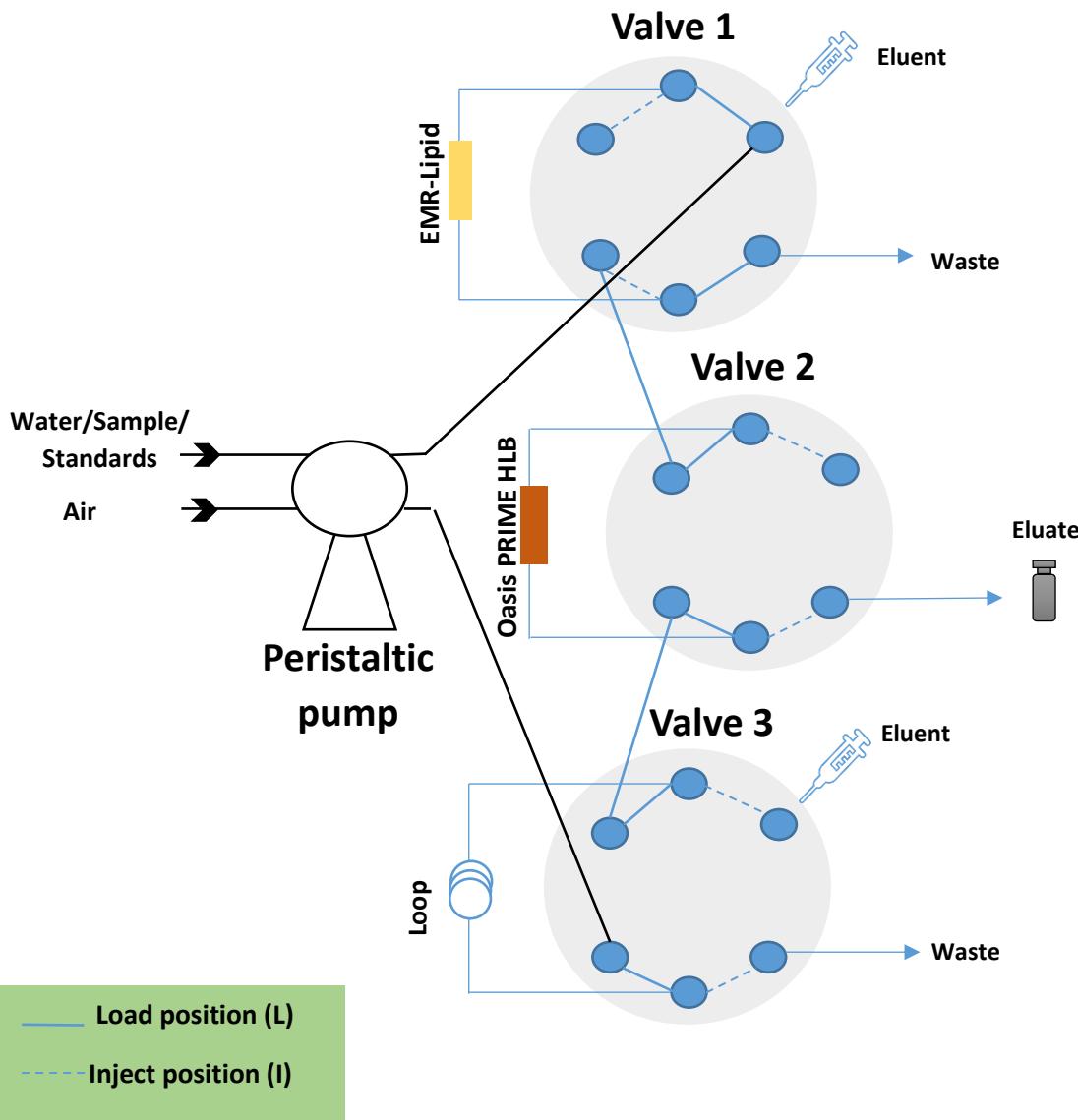
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Table S1. Results obtained for precision and recovery studies for the different types of dairy product samples.

Parabens	RSD (%) / Recovery (%) ^a																	
	Milk			Yogurt			Custard		Milkshake		Cream		Cheese		Butter		Margarine	
	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg	500 ng/kg	2000 ng/kg		
Methylparaben	6.10 ^a	5.28	5.33	10.25	6.46	7.21	7.50	8.67	8.25	9.75	7.25	9.28	6.09	7.19	6.05	7.45		
	99 ± 10 ^a	101 ± 10	104 ± 7	101 ± 9	95 ± 7	95 ± 7	98 ± 10	101 ± 9	105 ± 9	102 ± 7	96 ± 11	93 ± 7	95 ± 6	102 ± 9	101 ± 6	106 ± 6		
Ethylparaben	9.20	7.16	6.30	11.40	5.39	8.08	7.86	7.27	5.85	7.98	5.69	7.35	6.44	8.91	5.52	8.51		
	101 ± 6	99 ± 10	91 ± 8	103 ± 8	105 ± 9	98 ± 5	103 ± 9	92 ± 6	91 ± 8	103 ± 9	101 ± 10	96 ± 8	101 ± 10	97 ± 6	101 ± 6	103 ± 7		
Isopropylparaben	5.28	7.35	7.55	9.87	6.80	9.39	5.33	9.73	8.47	9.50	9.05	5.52	8.34	11.46	6.00	10.37		
	103 ± 9	103 ± 10	93 ± 6	97 ± 7	98 ± 10	104 ± 8	95 ± 7	95 ± 7	94 ± 6	91 ± 9	97 ± 6	103 ± 9	103 ± 9	96 ± 9	102 ± 8	95 ± 9		
Butylparaben	5.36	7.83	8.05	7.84	7.21	9.47	6.46	6.27	5.48	9.58	9.38	9.17	5.69	10.81	5.49	10.44		
	98 ± 5	99 ± 9	104 ± 8	99 ± 10	98 ± 5	101 ± 6	99 ± 9	103 ± 9	95 ± 6	99 ± 9	104 ± 8	99 ± 9	102 ± 7	104 ± 8	99 ± 6	92 ± 7		
Propylparaben	8.01	9.56	6.21	10.57	7.18	9.87	8.80	6.20	7.87	7.38	11.07	8.54	6.64	6.58	6.62	9.50		
	104 ± 8	98 ± 10	104 ± 8	95 ± 6	101 ± 8	106 ± 6	102 ± 9	95 ± 6	104 ± 9	103 ± 9	96 ± 9	98 ± 5	96 ± 6	95 ± 6	102 ± 9	102 ± 7		
Isobutylparaben	8.29	7.30	9.66	10.22	7.37	8.42	5.77	8.81	8.48	10.14	7.10	6.54	6.49	7.26	8.59	10.60		
	102 ± 7	96 ± 8	94 ± 6	99 ± 9	104 ± 7	101 ± 6	97 ± 5	98 ± 9	99 ± 6	99 ± 10	104 ± 8	101 ± 6	101 ± 8	103 ± 8	99 ± 4	103 ± 10		
Benzylparaben	8.19	8.69	5.95	7.15	8.04	6.82	7.27	8.09	6.82	9.08	5.71	9.62	4.95	7.64	7.04	6.45		
	99 ± 7	104 ± 7	93 ± 6	102 ± 6	97 ± 6	98 ± 7	104 ± 9	101 ± 6	101 ± 9	104 ± 8	98 ± 10	104 ± 8	99 ± 10	100 ± 6	99 ± 8	98 ± 7		

Table S2. Results obtained in the matrix effect studies of the different types of dairy product samples

	Matrix Effect (%) ^a								
	Milk	Yoghurt	Cheese	Milkshake	Cream	Custard	Butter	Margarine	
Parabens	Methylparaben	1.03 (3%)	0.98 (-2%)	0.94 (-6%)	1.06 (6%)	0.95 (-5%)	0.97 (-3%)	1.02 (2%)	0.92 (-7%)
	Ethylparaben	0.98 (-2%)	1.04 (4%)	1.05 (5%)	0.93 (-7%)	0.99 (-1%)	1.03 (3%)	0.95 (-5%)	0.93 (-7%)
	Isopropylparaben	1.07 (7%)	0.98 (-2%)	0.94 (-6%)	1.05 (5%)	0.95 (-5%)	1.03 (3%)	1.05 (5%)	0.93 (-7%)
	Butylparaben	1.02 (2%)	0.92 (-8%)	0.99 (-1%)	1.01 (1%)	0.95 (-5%)	0.90 (-10%)	1.01 (1%)	1.02 (2%)
	Propylparaben	1.02 (2%)	0.92 (-7%)	0.95 (-5%)	0.90 (-10%)	1.06 (6%)	0.92 (-8%)	0.90 (-10%)	0.98 (-2%)
	Isobutylparaben	0.95 (-5%)	0.93 (-7%)	0.93 (-7%)	1.04 (4%)	0.93 (-7%)	1.04 (4%)	1.04 (4%)	0.99 (-1%)
	Benzylparaben	0.99 (-1%)	1.05 (5%)	1.03 (3%)	0.98 (-2%)	1.03 (3%)	0.98 (-2%)	0.99 (-1%)	1.05 (5%)
Phenols	Pentylphenol	1.02 (2%)	0.95 (-5%)	0.90 (-10%)	0.98 (-2%)	1.02 (2%)	0.92 (-7%)	0.94 (-6%)	1.04 (4%)
	4-Chloro-3-methylphenol	1.07 (7%)	1.06 (6%)	0.92 (-8%)	0.93 (-7%)	0.93 (-7%)	0.97 (-3%)	0.90 (-10%)	1.04 (4%)
	4- <i>tert</i> -Octylphenol	0.95 (-5%)	0.93 (-7%)	0.95 (-5%)	0.93 (-7%)	1.02 (2%)	0.93 (-7%)	0.95 (-5%)	0.93 (-7%)
	Phenol	0.99 (-1%)	1.03 (3%)	0.95 (-5%)	1.04 (4%)	1.05 (5%)	1.06 (6%)	1.04 (4%)	1.02 (2%)
	4- <i>tert</i> -Butylphenol	0.95 (-5%)	1.03 (3%)	0.90 (-10%)	0.92 (-7%)	0.96 (-4%)	0.95 (-5%)	0.98 (-2%)	0.99 (-1%)
	Nonylphenol	0.98 (-2%)	0.93 (-7%)	0.97 (-3%)	0.93 (-7%)	0.94 (-6%)	1.03 (3%)	0.99 (-1%)	1.03 (3%)
	2- <i>tert</i> -Butylphenol	0.98 (-2%)	1.02 (2%)	0.93 (-7%)	1.02 (2%)	0.93 (-7%)	0.93 (-7%)	0.93 (-7%)	1.06 (6%)
	Bisphenol F	0.94 (-6%)	1.03 (3%)	0.99 (-1%)	1.03 (3%)	0.99 (-1%)	0.93 (-7%)	1.02 (2%)	1.10 (10%)
	3,4-Dimethylphenol	0.93 (-7%)	1.06 (6%)	1.02 (2%)	0.92 (-7%)	1.02 (2%)	0.93 (-7%)	0.92 (-8%)	0.92 (-8%)
	2,5-Dimethylphenol	0.98 (-2%)	0.92 (-7%)	0.93 (-7%)	1.04 (4%)	0.90 (-10%)	0.98 (-2%)	0.93 (-7%)	0.95 (-5%)
	4-Phenylphenol	0.95 (-5%)	1.04 (4%)	0.90 (-10%)	1.04 (4%)	1.02 (2%)	0.94 (-6%)	1.06 (6%)	0.95 (-5%)
	2-Phenylphenol	1.01 (1%)	1.04 (4%)	0.95 (-5%)	0.93 (-7%)	0.99 (-1%)	1.05 (5%)	1.05 (5%)	0.93 (-7%)
	Bisphenol S	0.99 (-1%)	0.93 (-7%)	1.05 (5%)	1.06 (6%)	0.98 (-2%)	0.92 (-7%)	1.06 (6%)	0.93 (-7%)
	4-Chlorophenol	1.04 (4%)	1.02 (2%)	0.96 (-4%)	0.95 (-5%)	0.99 (-1%)	1.05 (5%)	0.95 (-5%)	1.02 (2%)
	4-Hexylphenol	1.05 (5%)	1.01 (1%)	1.06 (6%)	0.96 (-6%)	0.92 (-8%)	1.02 (2%)	0.93 (-7%)	0.99 (-1%)
	Bisphenol A	1.02 (2%)	0.94 (-6%)	1.04 (4%)	1.01 (1%)	1.06 (6%)	0.98 (-2%)	1.08 (8%)	0.95 (-5%)
	Bisphenol B	0.99 (-1%)	1.05 (5%)	0.95 (-5%)	0.99 (-1%)	0.95 (-5%)	0.99 (-1%)	1.02 (2%)	0.95 (-5%)
	4-Heptylphenol	0.94 (-6%)	1.04 (4%)	1.05 (5%)	1.04 (4%)	0.98 (-2%)	1.02 (2%)	0.93 (-7%)	1.04 (4%)
	Bisphenol Z	0.92 (8%)	1.01 (1%)	1.08 (8%)	0.92 (-8%)	1.08 (8%)	1.05 (5%)	0.92 (-8%)	0.93 (-7%)
	Pentachlorophenol	0.90 (-10%)	1.02 (2%)	1.08 (8%)	1.02 (2%)	0.91 (-9%)	0.98 (-2%)	0.92 (-7%)	0.95 (-5%)
	Triclosan	1.02 (2%)	1.06 (6%)	0.91 (-9%)	1.06 (6%)	1.01 (1%)	0.93 (-7%)	1.06 (6%)	1.06 (6%)



Step	Valve 1	Valve 2	Valve 3
1. ERM-Lipid sorbent conditioning	L	I	I
2. Oasis PRiME HLB sorbent conditioning	I	L	I
3. Introduction of sample or standards	L	L	L
4. Oasis PRiME HLB drying	L	I	L
5. Elution of analytes	L	I	I

Figure S1. Continuous-flow system for the solid-phase with three injection valves and two serially columns.

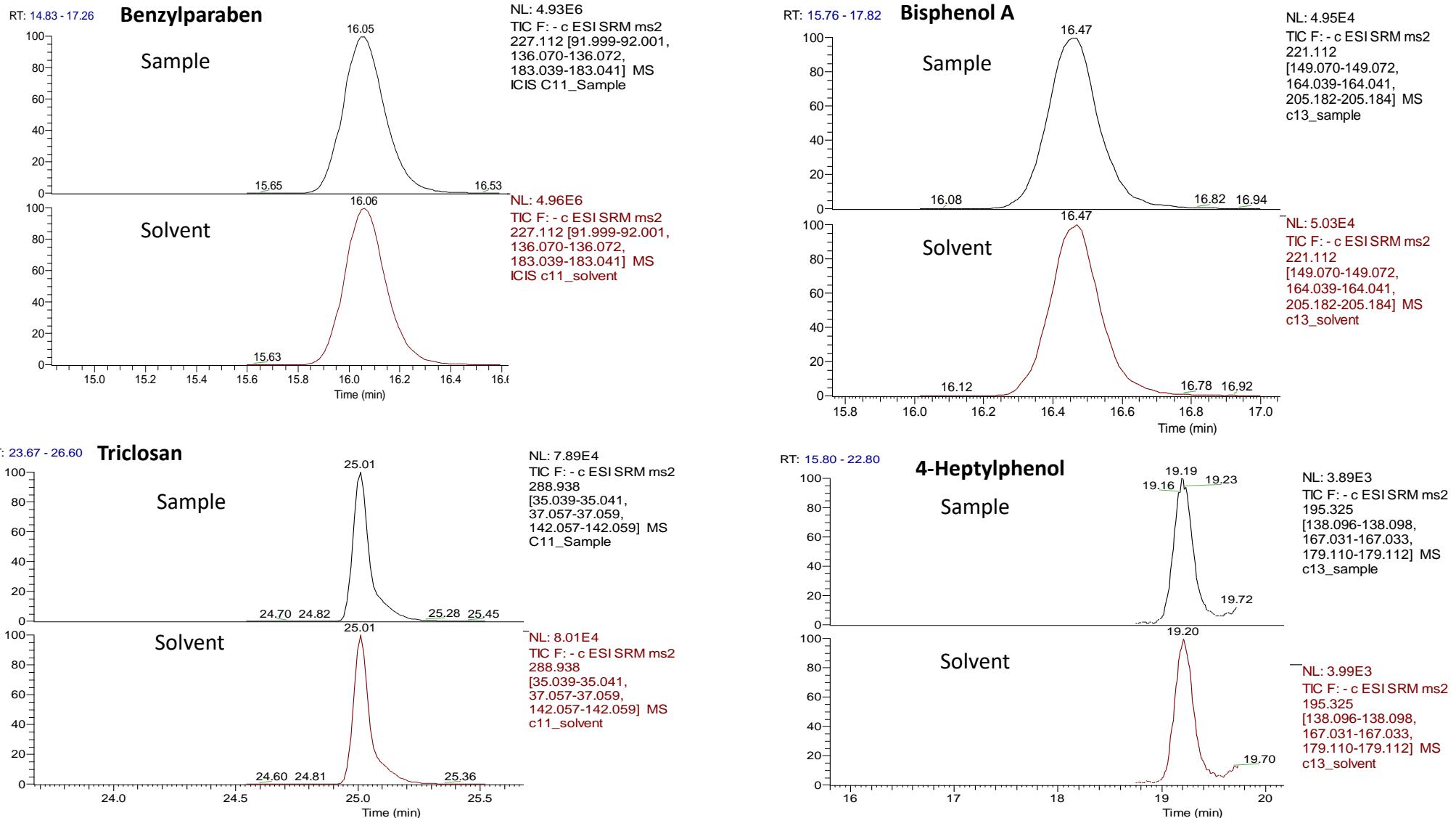


Figure S2. Extract ion chromatograms for four analytes (benzylparaben, bisphenol A, triclosan and 4-heptylphenol). In one chromatogram, the analyte is spiked in the solvent, and in the other the analyte is spiked in a milk sample.