Arsenic Speciation in Seafood by LC-ICP-MS/MS:
Method Development and Influence of Culinary Treatment

Supplementary Information

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Figure S1. Chromatographic profile showing As species separation: (A) 2 µg L$^{-1}$ standard solution, (B) raw (uncooked) blacktip shark and (C) raw (uncooked) asian tiger shrimp.
Figure S2. Aspect of raw and cooked blacktip shark (A) and asian tiger shrimp (B). U = uncooked; B = boiling; F = frying by immersion in vegetable oil; S = Sautéing; 1 = no spice addition; 2 = with salt and lemon juice; 3 = with salt, lemon juice and garlic.