

Supporting Information to

High-Throughput Sensing Microtiter Plate for Determination of Biogenic Amines in Sea Food Using Fluorescence or Eye-Vision

H.A. Azab, S.A. El-Korashy, Z.M. Anwar, and G.M. Khairy

Chemistry Department, Faculty of Science, Suez Canal University, 41522 Ismailia, Egypt

Mark-Steven Steiner and Axel Duerkop*

Institute of Analytical Chemistry, Chemo- and Biosensors, University of Regensburg, D-93040 Regensburg, Germany

Figure S1: High throughput sensing microtiter plate for BAs in unreacted state

Figure S2: Effect of TCA extracts on the sensing plate (orange spots indicate decomposed pyrylium dye; the blue spots (left) indicate untreated Py1).

Figure S3: Plots for histamine determination in spiked sea food samples after a) one day, b) three days and c) five days.

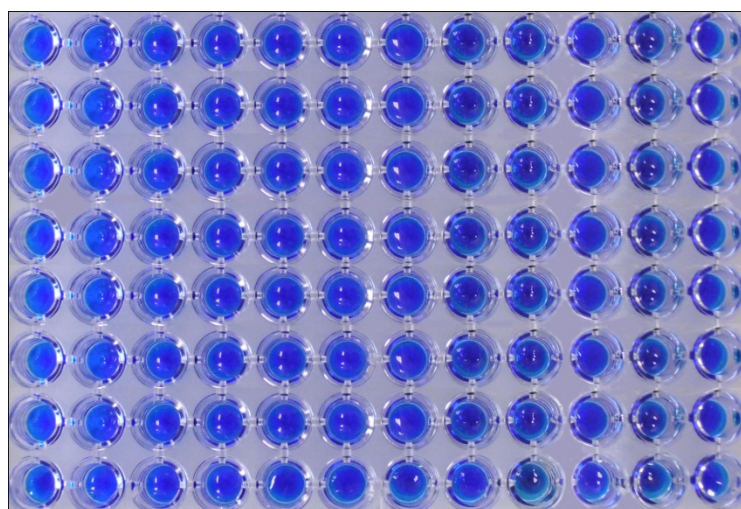


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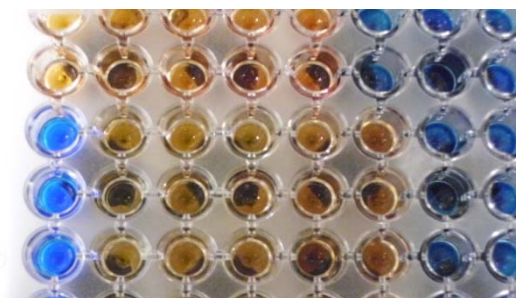
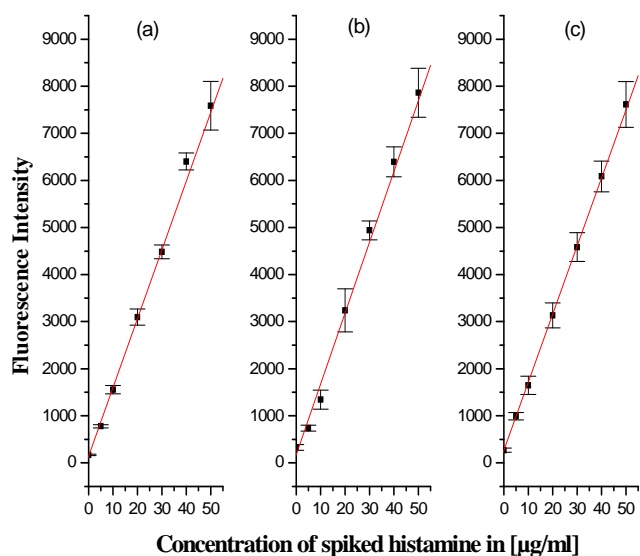
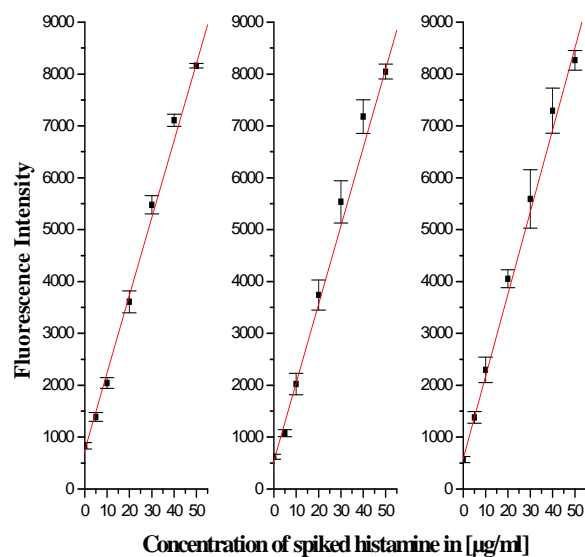


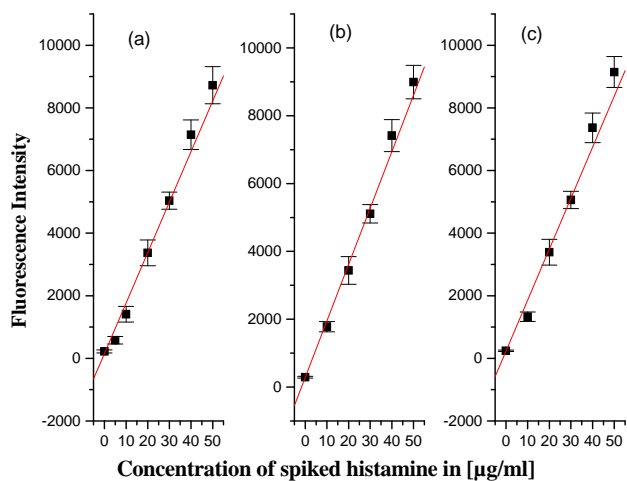
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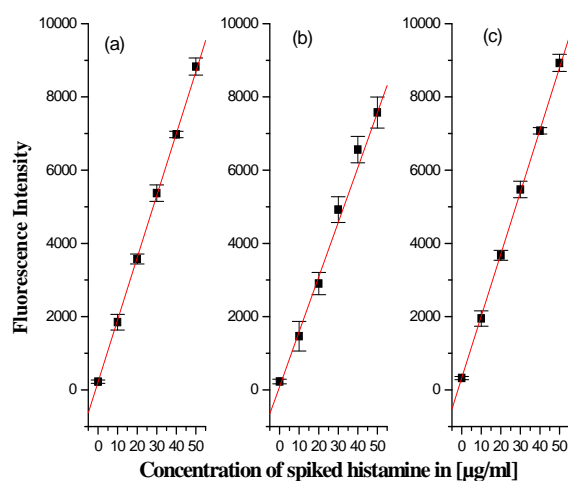
Codfish



Salmon filet



Shrimp



Tuna

Figure S3: Plots for histamine determination in spiked sea food samples after a) one day, b) three days and c) five days.