Rapid Raman Mapping for Chocolate Analysis

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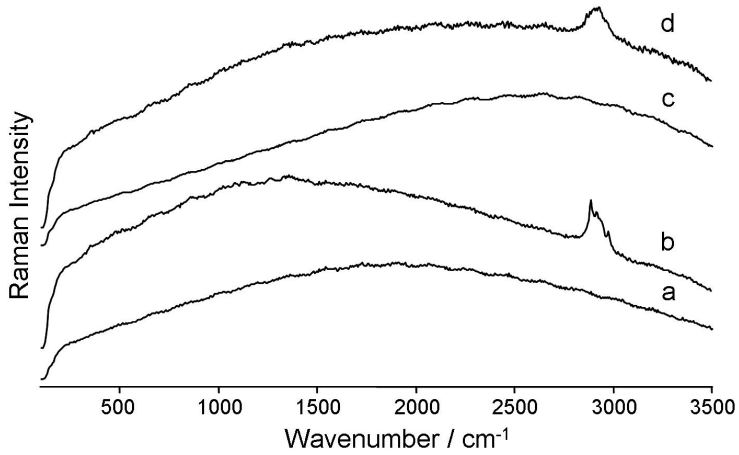

Figure S1. Reference spectra of the constituents which showed fluorescence at 532 nm laser excitation. a – lecithin, b – whey, c – cocoa mass, d – skimmed milk powder. Spectra were accumulated for 60 seconds apart from c which was accumulated for 5 seconds with a 10x objective, see main text.

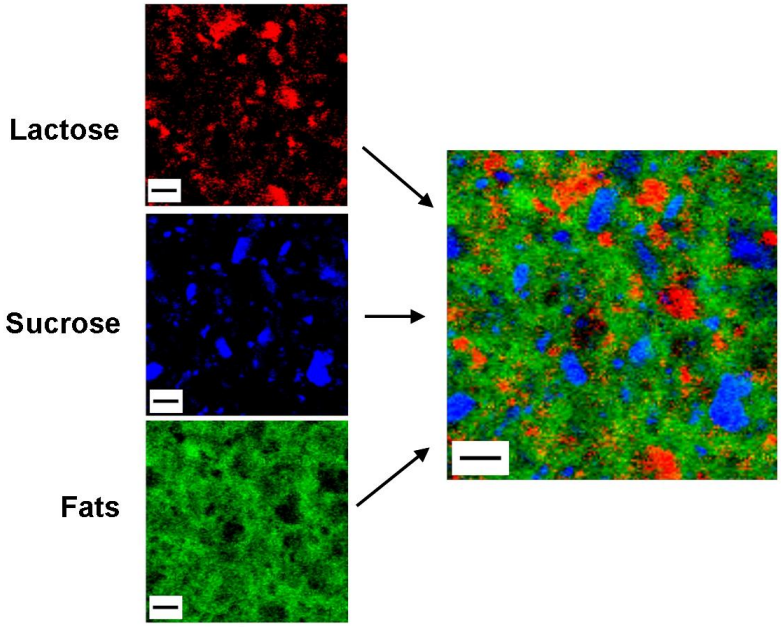

Figure S2. Raman mapping of a white chocolate sample measured at 785 nm, constituent maps and the combined Raman map which shows the lactose and sucrose particles within a matrix of 'fats'. Scale bar in each image is 10 μm.