

## Electronic Supplementary Material

### **Swelling Technique Inspired Synthesis of Fluorescence Composite Sensor for Highly Selective Detection of Bifenthrin**

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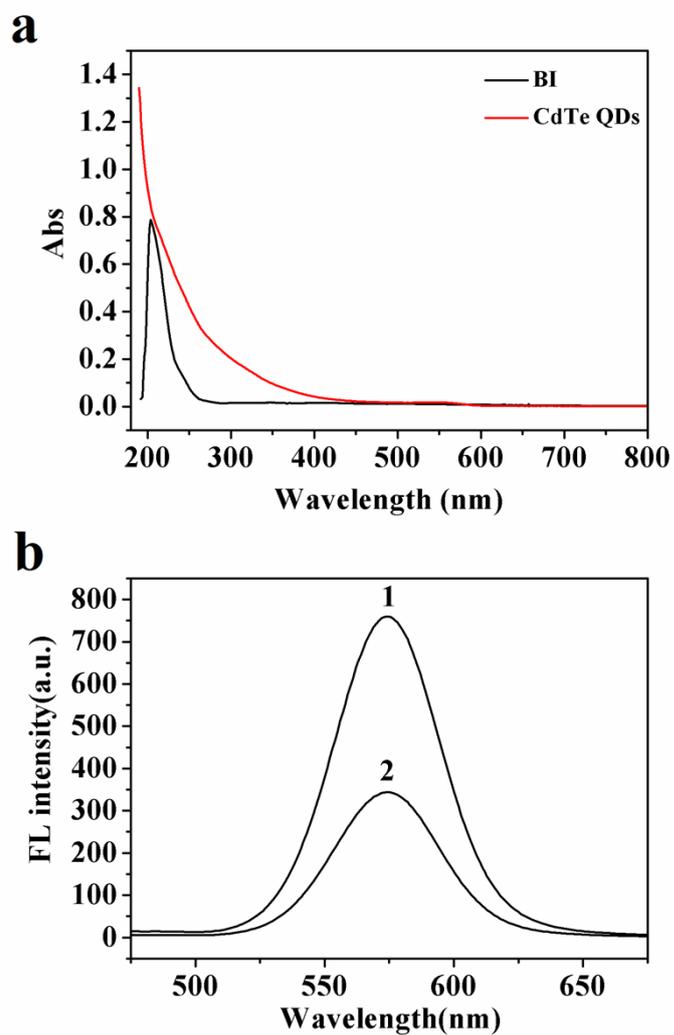


Figure S1 UV-vis spectra of BI and CdTe QDs (a) and the fluorescence spectra of CdTe QDs and CdTe QDs@BI

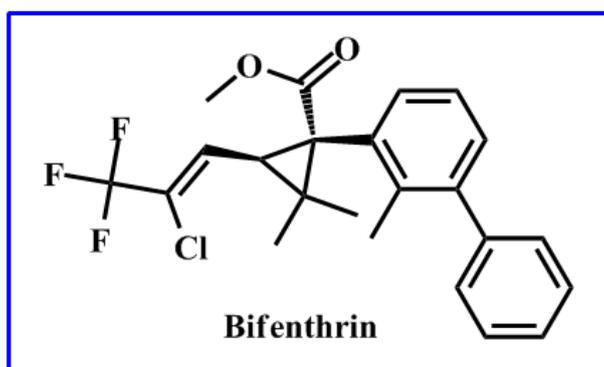


Figure S2 the structure of BI

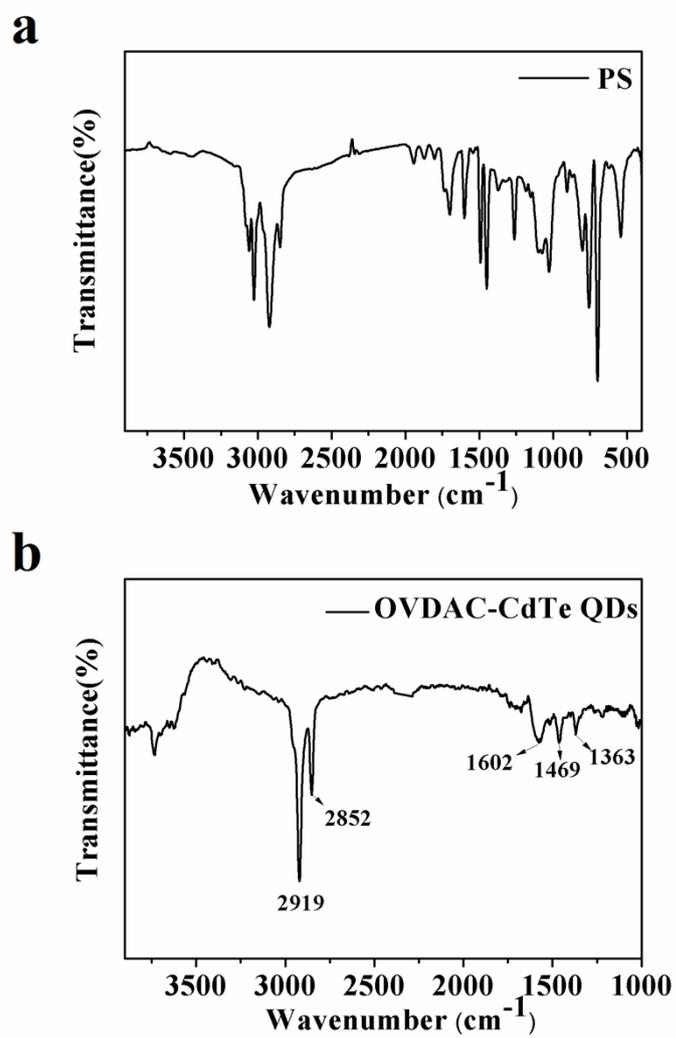


Figure S3 FT-IR spectra of PS microspheres (a) and OVDAC/CdTe QDs (b)

Table S1 The interference of different substance on the FL intensity of MIPs- and NIPs-(PS)-OVDAC/CdTe QDs (Experiment condition: MIPs- or NIPs (PS)-OVDAC/CdTe QDs, 16 mg L<sup>-1</sup>; BI, 40 μmol L<sup>-1</sup>)

Coexisting substance	Coexisting concentration (μmol L <sup>-1</sup> )	Change of fluorescent intensity (%) for MIPs	Change of fluorescent intensity (%) for NIPs
K <sup>+</sup>	100	0.37	0.45
Na <sup>+</sup>	100	0.53	0.43
Ca <sup>2+</sup>	40	1.56	1.77
Mg <sup>2+</sup>	40	2.37	2.47
NO <sub>3</sub> <sup>-</sup>	40	2.89	3.12
CO <sub>3</sub> <sup>2-</sup>	20	3.27	3.86

Table S2 Different Methods of Detection Bifenthrin

Analytical methods	samples	Analytical ranges	LODs	Recovery (%)	Reference
enzyme-linked immunosorbent assay (ELISA)	soil	1.18-23.65μM	0.009 μM	83.5-104.7	1
LC-ESI-MS/MS	Green Beans, Peas, and Chili Peppers	0.236-11.8 nM	0.33 nM	79.2-119	2
HPLC/UV	coconut fruit	0.236-11.8μM	0.095μM	74-116	3
GC/ECD	pear	0.47 -23.6μM	0.047μM	82.9-107.2	4
GC/MS	propolis	0.59-2.36μM	0.12μM	67.0 -94.2	5
FL	honey	0.5-40 μM	0.08 μM	93.7-105	This work

## References

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