

**Layer-by-layer fabrication of g-C<sub>3</sub>N<sub>4</sub> coating for headspace solid-phase microextraction of food additives followed by gas chromatography-flame ionization detection**

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## Supplementary material

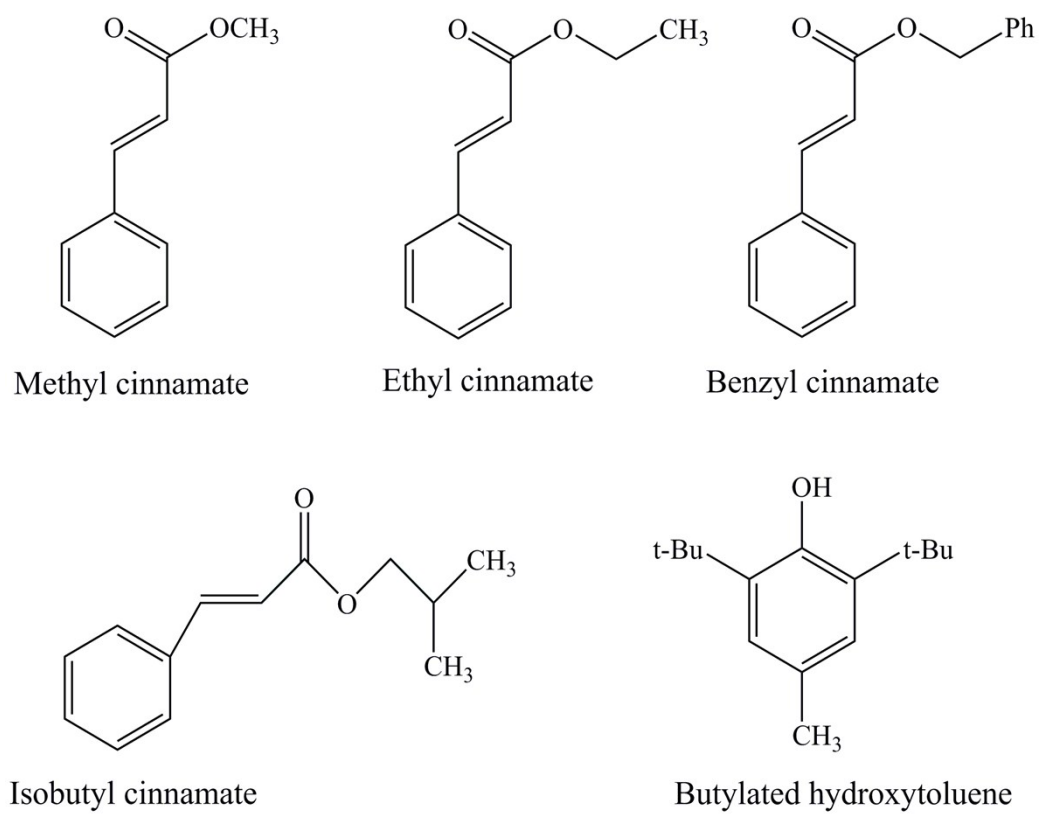


Figure S1 The structures of five target food additives