

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

Supplementary Information

Lucas Schmidt,^a Julio A. Landero,^b Rafael F. Santos,^a Marcia F. Mesko,^c Paola A.
Mello,^a Erico M. M. Flores,^{a,*} Joseph A. Caruso.^{b†}

^{a,*} *Departamento de Química, Universidade Federal de Santa Maria, 97105-900, Santa
Maria, RS, Brazil*

^b *Department of Chemistry, University of Cincinnati, Cincinnati, 507A Rieveschl Hall,
45221-0172, OH, United States of America*

^c *Centro de Ciências Químicas, Farmacêuticas e de Alimentos, Universidade Federal
de Pelotas, 96010-610, Pelotas, RS, Brazil*

† *in memoriam* to Joseph A. Caruso.

Corresponding author. Tel: +55 55 3220-9445

E-mail address: ericommf@gmail.com

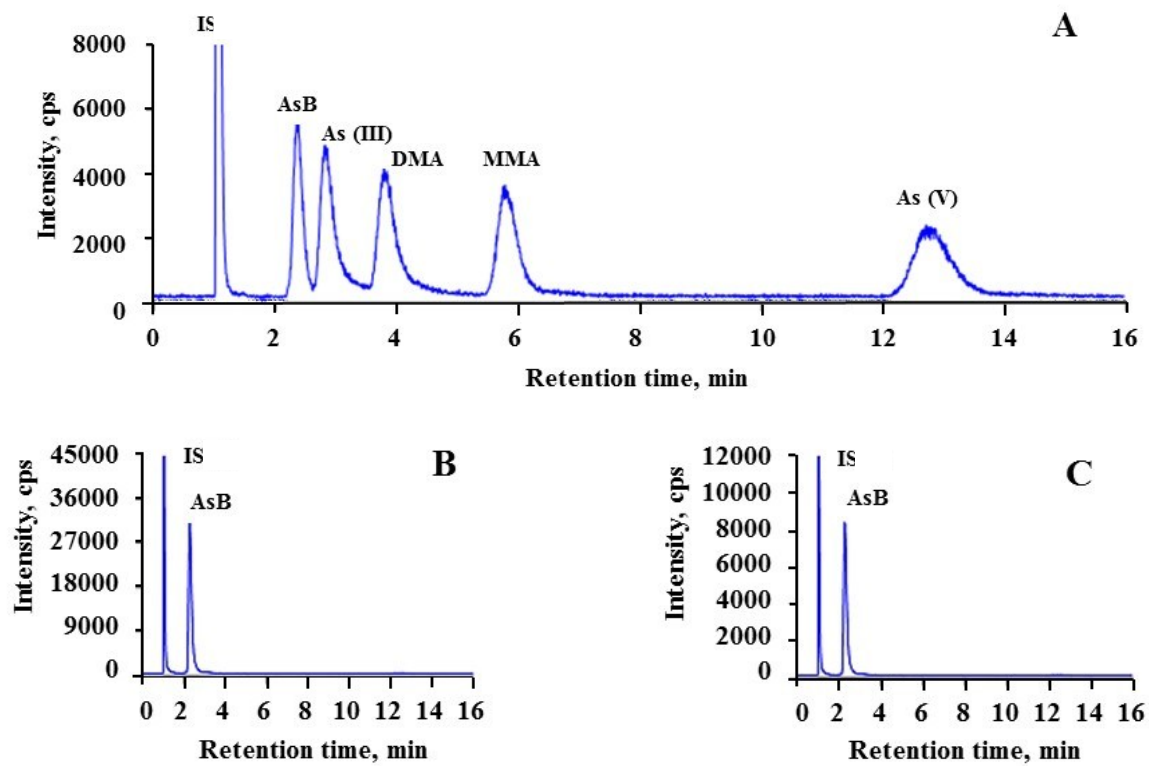


Figure S1. Chromatographic profile showing As species separation: (A) $2 \mu\text{g L}^{-1}$ standard solution, (B) raw (uncooked) blacktip shark and (C) raw (uncooked) asian tiger shrimp.



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.