A Nanophase Materials and Organic Dye modified Colorimetric Sensor Array for The Discrimination of Baijiu

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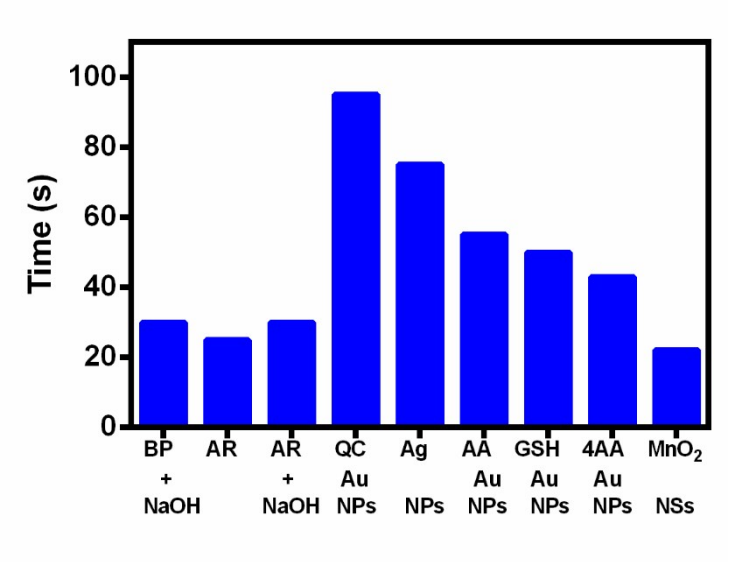

Fig.S1 Reaction time of different sensor array point

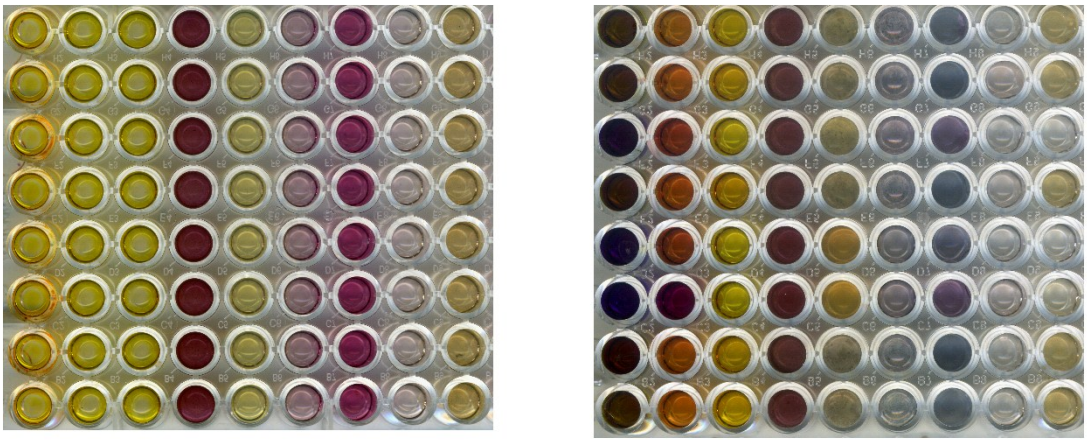

Fig.S2 HD image of array in before and final reaction

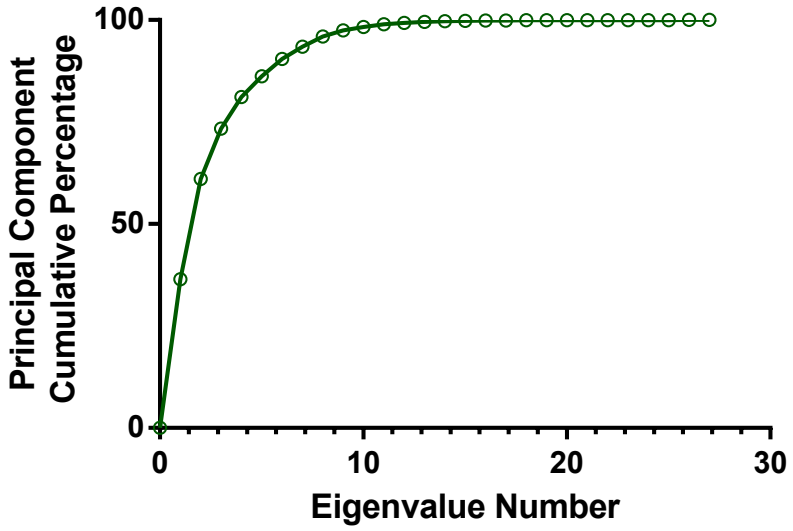

Fig.S3 Principal components of the averaged responses

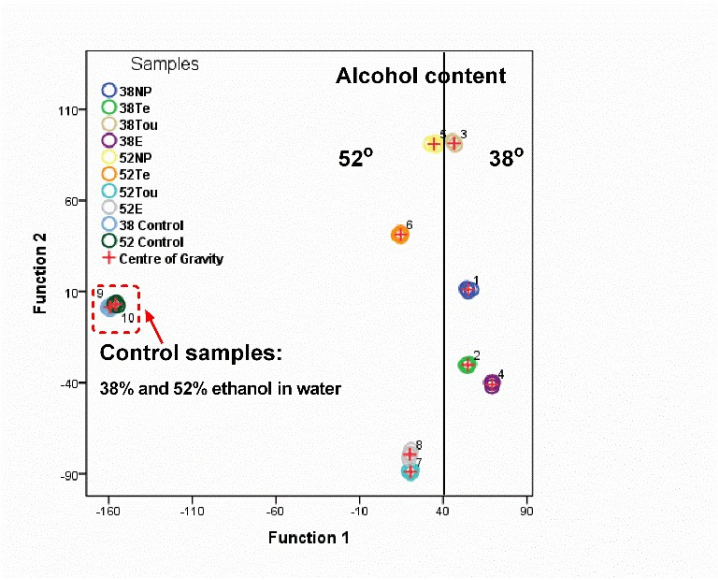

Fig.S4 Control experiment of 38% and 52% alcohol in water

Table.S1

Table S1 Classification results[a,c] for discrimination of the Chinese Base Liquors from Luzhou Laojiao. [a,c]

			Predicted group membership								
		Samples	1.00	2.00	3.00	4.00	5.00	6.00	7.00	8.00	Total
Original	Count	1.00	5	0	0	0	0	0	0	0	5
		2.00	0	5	0	0	0	0	0	0	5
		3.00	0	0	5	0	0	0	0	0	5
		4.00	0	0	0	5	0	0	0	0	5
		5.00	0	0	0	0	5	0	0	0	5
		6.00	0	0	0	0	0	5	0	0	5
		7.00	0	0	0	0	0	0	5	0	5
		8.00	0	0	0	0	0	0	0	5	5
	%	1.00	100.0	.0	.0	.0	.0	.0	.0	.0	100.0
		2.00	.0	100.0	.0	.0	.0	.0	.0	.0	100.0
		3.00	.0	.0	100.0	.0	.0	.0	.0	.0	100.0
		4.00	.0	.0	.0	100.0	.0	.0	.0	.0	100.0
		5.00	.0	.0	.0	.0	100.0	.0	.0	.0	100.0
		6.00	.0	.0	.0	.0	.0	100.0	.0	.0	100.0
		7.00	.0	.0	.0	.0	.0	.0	100.0	.0	100.0
		8.00	.0	.0	.0	.0	.0	.0	.0	100.0	100.0
Cross-validated[b]	Count	1.00	5	0	0	0	0	0	0	0	5
		2.00	0	5	0	0	0	0	0	0	5
		3.00	0	0	5	0	0	0	0	0	5

		4.00	0	0	0	5	0	0	0	0	5
		5.00	0	0	0	0	5	0	0	0	5
		6.00	0	0	0	0	0	5	0	0	5
		7.00	0	0	0	0	0	0	5	0	5
		8.00	0	0	0	0	0	0	0	5	5
	%	1.00	100.0	.0	.0	.0	.0	.0	.0	.0	100.0
		2.00	.0	100.0	.0	.0	.0	.0	.0	.0	100.0
		3.00	.0	.0	100.0	.0	.0	.0	.0	.0	100.0
		4.00	.0	.0	.0	100.0	.0	.0	.0	.0	100.0
		5.00	.0	.0	.0	.0	100.0	.0	.0	.0	100.0
		6.00	.0	.0	.0	.0	.0	100.0	.0	.0	100.0
		7.00	.0	.0	.0	.0	.0	.0	100.0	.0	100.0
		8.00	.0	.0	.0	.0	.0	.0	.0	100.0	100.0

[a]100% of original grouped cases correctly classified.

[b]Cross validation is done only for those cases in the analysis. In cross validation, each case is classified by the functions derived from all cases other than that case.

[c]100% of cross-validated grouped cases correctly classified.