Supporting Information

Ultrasmall fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin

Shuang Cong,[a, b] Jingran Bi,[a, b] Xunyu Song,[a, b] Chenxu Yu,[a, c] Mingqian Tan[a, b,*]

[a] *School of Food Science and Technology, National Engineering Research Center of Seafood, Dalian Polytechnic University, Qinggongyuan1, Ganjingzi District, Dalian 116034, Liaoning, China*

[b] *Engineering Research Center of Seafood of Ministry of Education of China, Dalian 116034, Liaoning, China*

[c] *Department of Agricultural and Biosystems Engineering, Iowa State University, Ames, IA 50011, USA*

*Corresponding author (Tel & Fax: +86-411-86318657, E-mail: 2468750030@qq.com, ORCID: 0000000275350035)

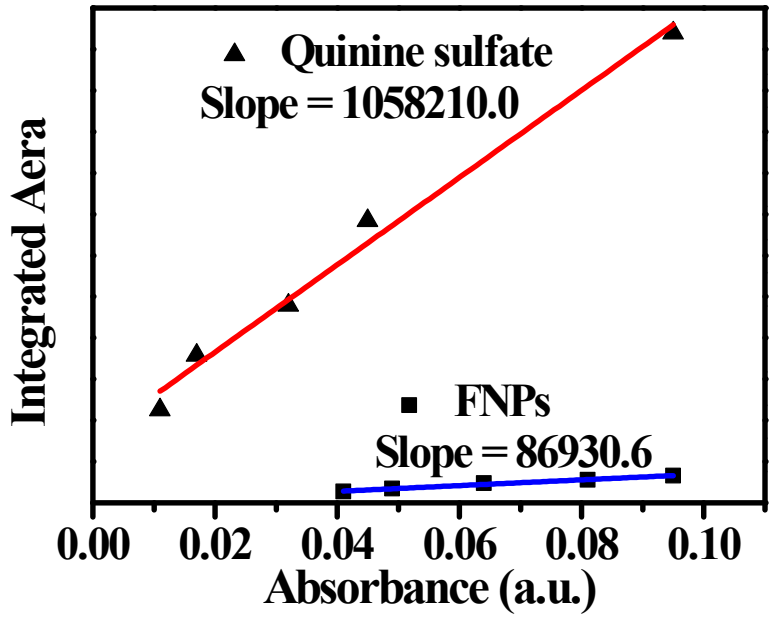

Fig. S1 Fluorescence quantum yield of FNPs from roast duck.

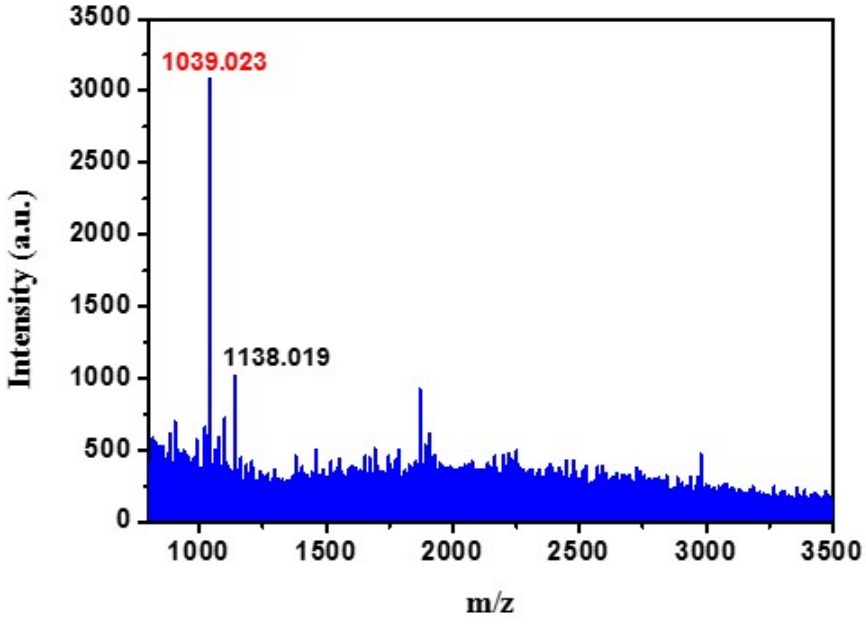

Fig. S2 MALDI-TOF-MS spectrum of FNPs from roast duck.

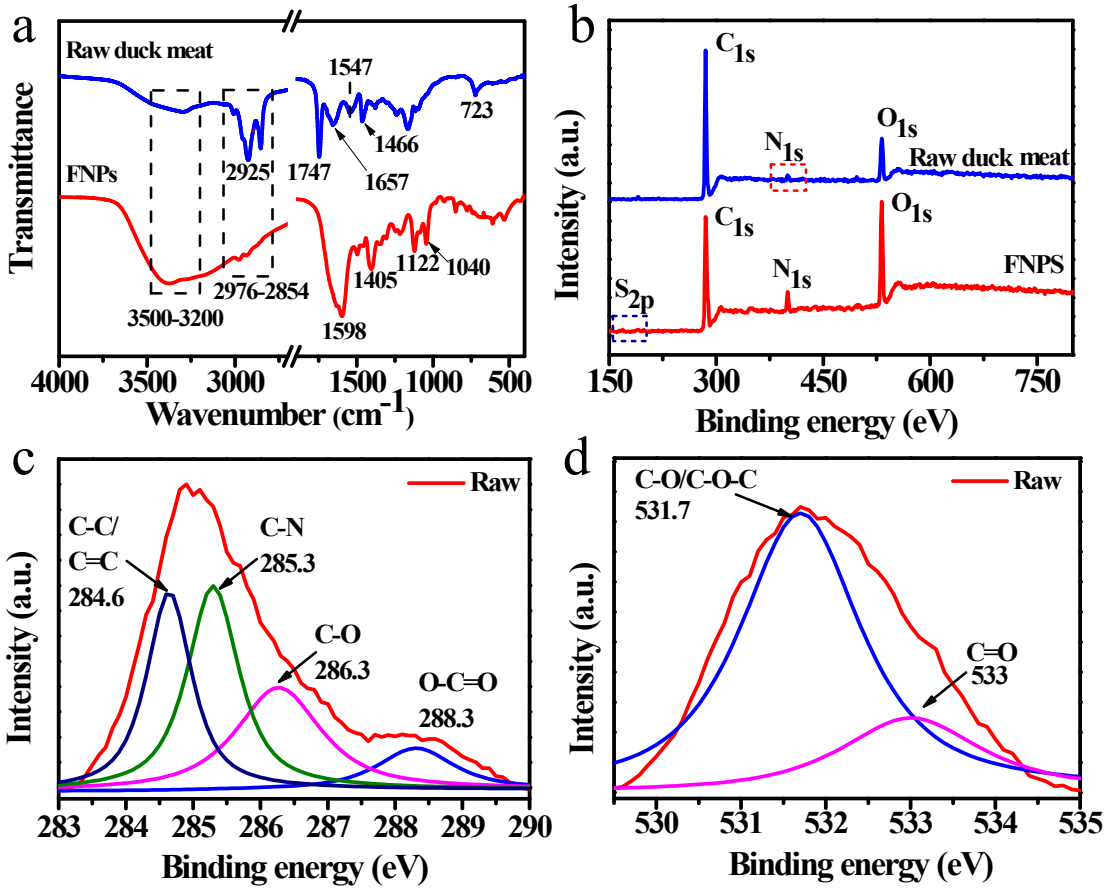

Fig. S3 (a) FT-IR and (b) XPS spectra of FNPs and raw duck meat without roasting.

(c) High resolution peaks of C_{1s} and (d) O_{1s} for FNPs.

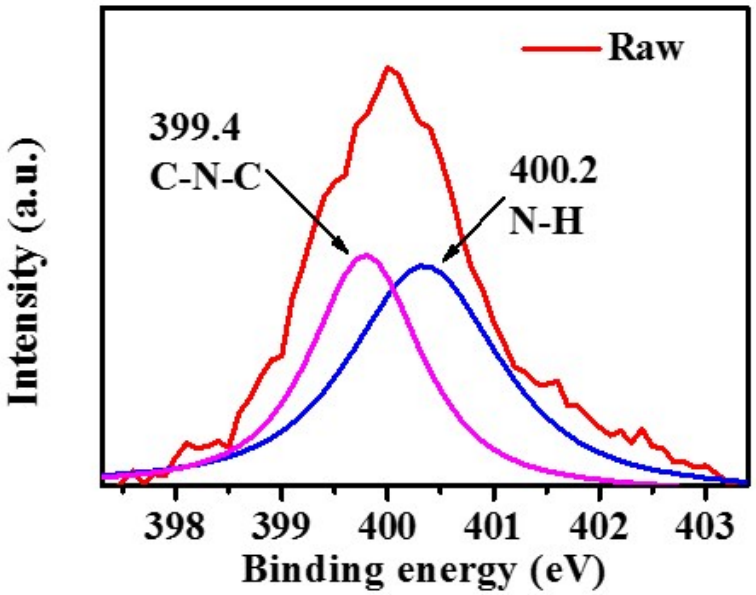

Fig. S4 High resolution spectra of N_{1s} peak for FNPs from roast duck.

Table S1 Element contents of raw duck meat and FNPs

Elements	Raw duck meat (%)	FNPs (%)
C	84.03	70.48
N	2.48	6.25
O	13.49	22.17
S	N.D.	1.11

N.D.: not detected.