Supporting Information

Immunochromatographic Strip Sensor for Sildenafil and Its Analogues

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Captions:

Fig. S1 Synthesis of Sild-hapten.

Fig. S2 The characterization of Sild-hapten by 1H NMR spectrometry.

Fig. S3 The ultraviolet spectroscopy of antigens: (a) confirmation of immunogen (Sild-

hapten-KLH); (b) (c) confirmation of coating antigens (Sild-hapten-BSA and Sild-

hapten-OVA).

Table S1. The cross-reactivity of mAb against Sild.

Table S2. The comparison between antibody in this work and other works.

Table S3. Recovery analysis of Sild in functional food samples with ICA (n=5).



Fig. S1 Synthesis of Sild-hapten.



Fig. S2 The characterization of Sild-hapten by ¹H NMR spectrometry.





Sild-hapten-OVA).

Name	Chemical structure	IC ₅₀ (ng/ mL)	CR (%)
Sild		0.53	100
Hydroxyhomo sildenafil		0.64	82.81
Vardenafil	N O HN N O O O O O O O O O O O O O O O O O O	0.87	60.92
Acetildenafil		1.05	50.48
Tadalafil		>10	5<

Table S1. The cross-reactivity of mAb against Sild.

NO.	Hapten	IC ₅₀ (ng/mL)	LOD (ng/mL)	Ref.
1	HO N O N N N N N N N N N N N N N N N N N	0.53	0.08	This work
2	N O N N N N N N N N N N N N N N N N N N	6	0.6	Wang ¹
3	R N N	19.3	-	Xiao ²

Table S2. The comparison between antibody in this work and other works.

Spiked	Quantitative d	Qualitativa		
level	Detection level (ug/kg) Moon +SD	\mathbf{P}_{aaa}	CV	
(µg/kg)	Detection level ($\mu g/kg$) Mean $\pm SD$	Recovery fale (%)	(%)	detection
0	^a ND	^b NC	NC	
3	3.05±0.03	101.74±0.98	0.96	±±±±±
9	10.13±0.71	112.59±7.87	6.99	±±±±±
27	ND	NC	NC	+++++

Table S3. Recovery analysis of Sild in functional food samples with ICA (n=5).

^a ND, not detectable. ^b NC, not calculated. ^c -, negative: the concentration of Sild was below $0.5\mu g/kg$; \pm , weakly positive: the concentration of Sild was in the range of 0.5- $20 \mu g/kg$; +, positive: the concentration of Sild exceed $20\mu g/kg$.

References

- 1. Y. Song, Y. Y. Wang, Y. Zhang and S. Wang, *Food and Agricultural Immunology*, 2012, **23**, 338-351.
- 2. J. Guo, W. Liu, X. Lan, H. Chen and Z. Xiao, *Food additives & contaminants*. *Part A, Chemistry, analysis, control, exposure & risk assessment,* 2016, **33**, 1095-1104.