

Effect of industrial processing and storage procedures on oxysterols in milk and milk products

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Electronic Supplementary Information (ESI)

Table S1.

Qualifier and quantifier ions for the analytes and internal standards used in this study.

Oxysterol	M/z	Ion fragment	RT
d7-7 β OHC	463,00	M+ -90	13.25
7 β OHC	456,00	M+ -90	13.32
d7-7KC	479,00	M+ -90	16.42
7KC	472,00	M+ -90	16.51
d6-27OHC	562,00	M+ -90	17.45
27OHC	456,00	M+ -90	17.52

Figure S1.

A total Ion Count (TIC) typical chromatogram of a raw milk sample analyzed as described in the materials and methods. (1) d7-7 β OHC, (2) 7 β OHC, (3) d7-7KC, (4) 7KC, (5) d6-27OHC, (6) 27OHC.

