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Supplementary Materials

The fabrication of a novel polyacrylonitrile/reduced graphene oxide-amino-halloysite/bimetallic metal–organic framework electrospun nanofiber adsorbent for the ultrasonic-assisted thin-film microextraction of fatty acid methyl esters in dairy products with gas chromatography-flame ionization detection

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Figurs of contents in Supporting Information:

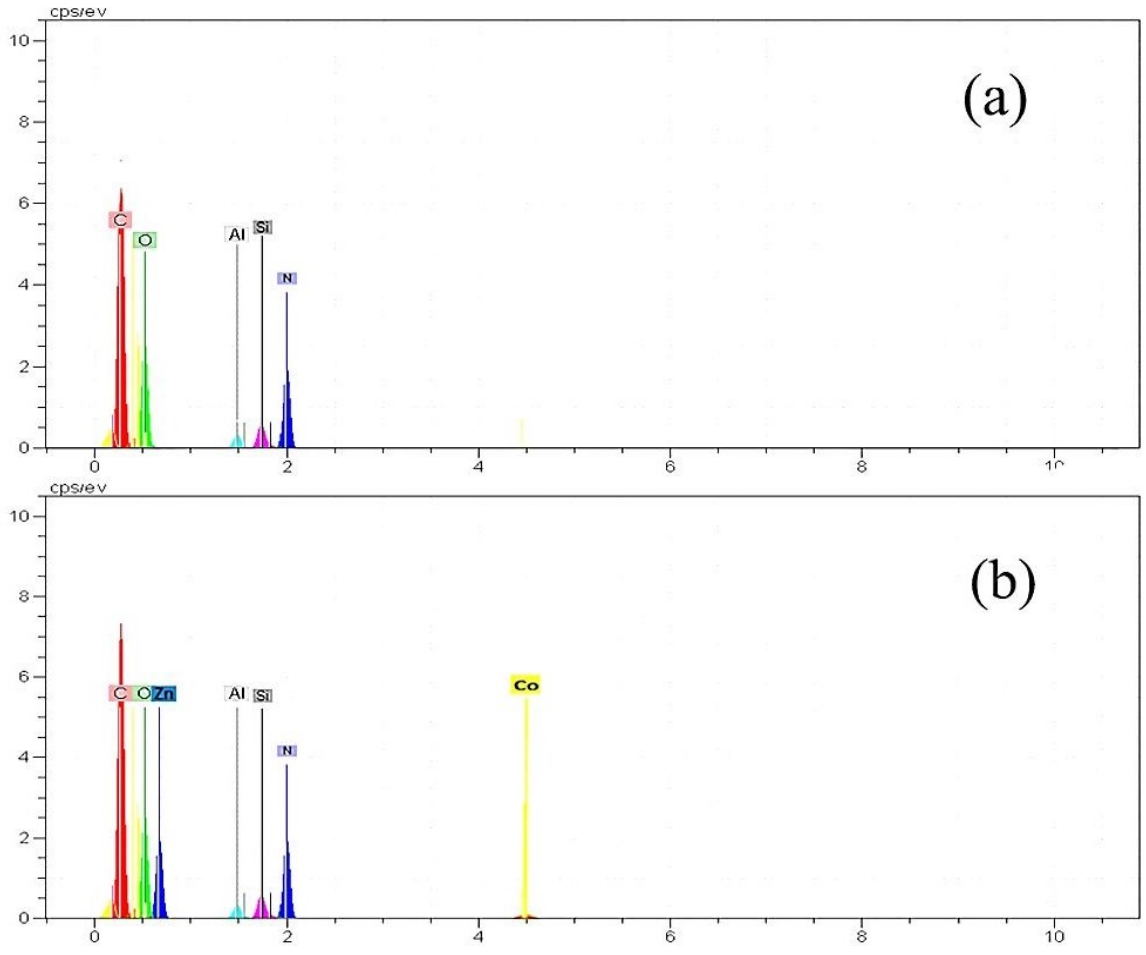

Fig. 1S EDS spectera of (a), HNT (b) rGO-amino-HNT/ ($Co_{0.5}$ $Zn_{0.5}$ $(MeIm)_2$) nanocomposite

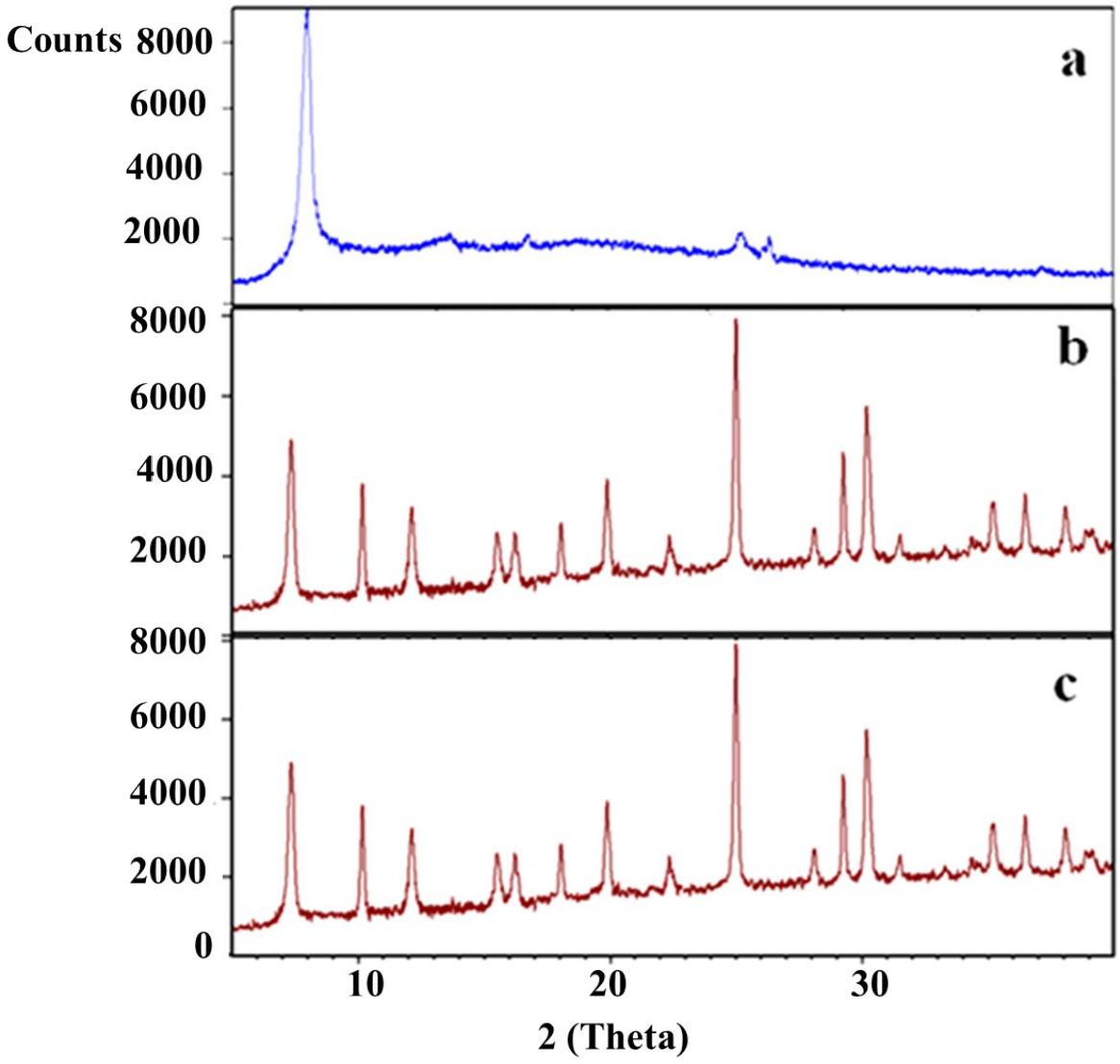

Fig .2S X-ray diffraction patterns of (a) reduced graphene oxide (b) bimetallic ZIFs ($Co_xZn_{1-x}(MeIm)_2$) metal-organic framework (c) rGO-amino-HNT/ ($Co_{0.5}$ $Zn_{0.5}$ $(MeIm)_2$) nanocomposite

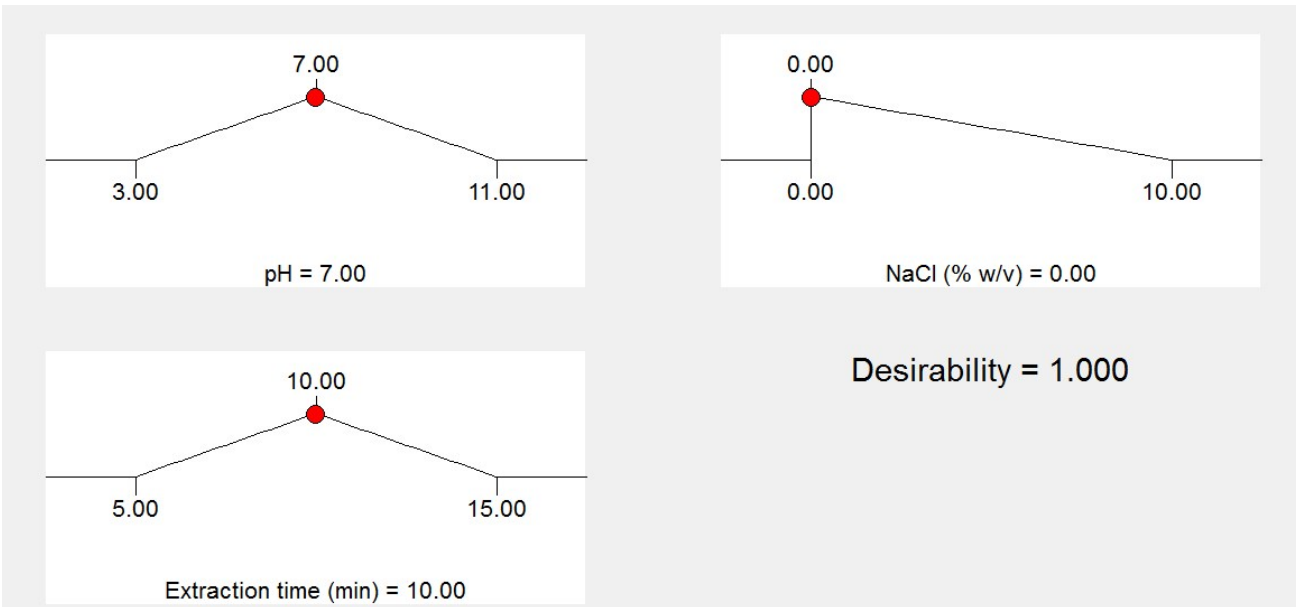

Fig. 3S Desirability ramp for the numerical optimization of three goals, namely the pH, NaCl (%w/v) and Extraction time (min)

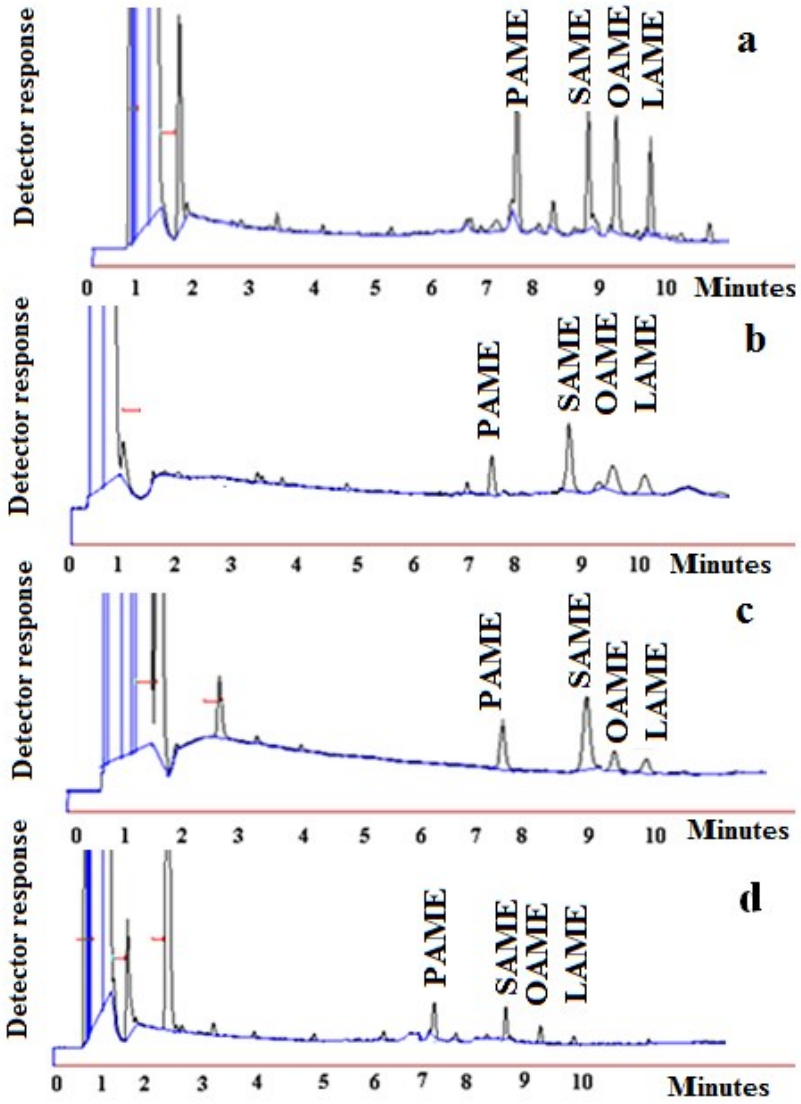

Fig. 4S Chromatograms of (a) standard solution of fatty acids methyl esters in n-hexane and unspiked: (b) milk, (c) yogurt and (d) yogurt soda.

Table S1 The amount of detected of FAME in dairy products using the proposed TFME-GC-FID method

	Concentration (mg kg^{-1})			
Sample	**PAME**	**SAME**	**OAME**	**LAME**
Milk	47.35	55.76	28.48	**19.52**
Yogurt	42.62	51.48	18.36	**9.56**
Cheese	38.63	43.58	16.85	**11.85**
Yogurt soda	17.59	22.61	8.47	**7.75**
Butter	63.58	68.43	25.85	**22.57**