# Fluorescence biosensor for *Salmonella typhimurium* detection in food based on nano-self-assembly of alendronic acid modified upconversion and gold nanoparticles

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Table 1S The comparison with other methods for selectivity of

Salmonella typhimurium

| Methods | Salmonella typhimurium(target) | Other food-borne pathogens (non tagert) | Times (non tagert/target) | Reference |
|---|---|---|---|---|
| Fluorescence probe | $10^3$ CFU/mL | $10^3$ CFU/mL | 1 | [1] |
| Impedimetric immunosensor | $10^4$ CFU/mL | $10^5$ CFU/mL | 10 | [2] |
| ELISA | $10^6$ CFU/mL | $10^6$ CFU/mL | 1 | [3] |
| Our method | $10^4$ CFU/mL | $10^6$ CFU/mL | 100 | |

## References

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