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Supporting information

2 **Development and validation of a label-free colorimetric aptasensor based on HCR**
3 **and hemin/G-quadruplex DNAzyme for the determination of patulin in fruit and**
4 **fruit-based products from Xinjiang (China)**

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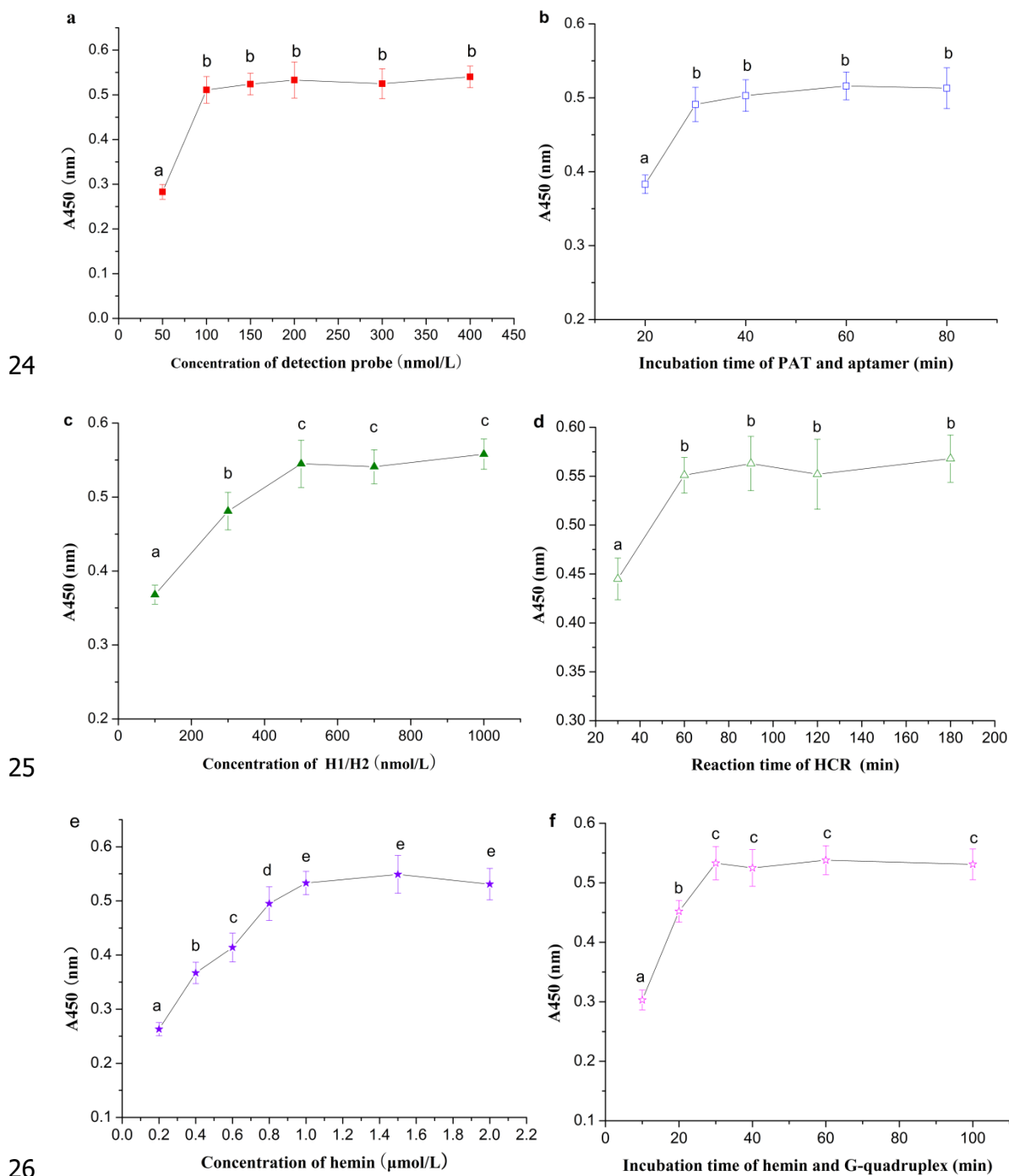
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19 Fig. S1 The effect of the concentration of detection probe (a), incubation time between
 20 PAT and aptamer (b), H1/H2 concentration (c), reaction time of HCR (d), hemin
 21 concentration (e), incubation time of hemin and G-quadruplex (f) on the performance of
 22 the aptasensor. Different letters indicate significant differences ($P < 0.05$), same letters
 23 indicate no significant differences ($P > 0.05$).



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