

# **Carbonized loofah sponge-based solid-phase extraction of benzo[a]pyrene from fish followed by liquid chromatography-ultraviolet detection**

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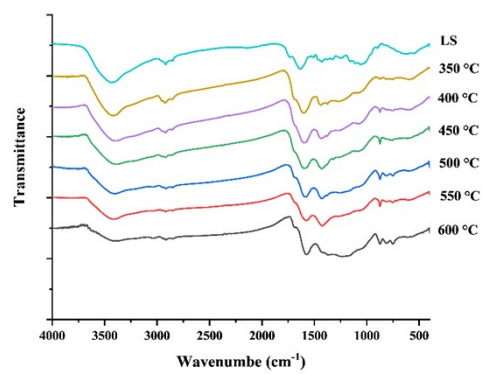
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**Fig. S1** FTIR of LC and CLS at different carbonization temperatures (350°C, 400°C, 450°C, 500°C, 550°C and 600°C).

**Table S1** XPS and EDS of LS and CLS at different carbonization temperatures

		LS	350°C	400°C	450°C	500°C	550°C	600°C
<b>XPS</b>	<b>O/C Wt</b>	0.80	0.25	0.23	0.22	0.19	0.16	0.15
	<b>(O+N)/C Wt</b>	0.84	0.27	0.25	0.23	0.21	0.18	0.17
<b>EDS</b>	<b>O/C Wt</b>	0.80	0.27	0.21	0.20	0.17	0.13	0.10
	<b>(O+N)/C Wt</b>	0.82	0.31	0.26	0.23	0.20	0.17	0.14

**Table S2** Specific surface area of LC and CLS at different carbonization temperatures

	LS	350°C	400°C	450°C	500°C	550°C	600°C
<b>Specific Surface Area(m<sup>2</sup>/g)</b>	0.24	2.97	5.82	7.81	8.52	9.72	11.21

**Table S3** Optimization of USE extraction times

<b>Times</b>	<b>1</b>	<b>2</b>	<b>3</b>
<b>Recoveries (%)</b>	108.6	109.1	105.3
<b>RSDs (%)</b>	1.4	0.7	1.1

**Table S4** Recoveries and RSD under ten times of SPE cartridge reuse

<b>Times</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>RSD (%)</b>
<b>Recoveries (%)</b>	89.9	90.6	89.2	91.2	91.9	89.6	91.1	88.4	90.5	91.6	1.2

**Table S5** BaP content in fish skin, muscle, and skin-muscle mixture of cleaned crucian carp

	<b>Skin</b>	<b>Muscle</b>	<b>Mixture</b>
<b>Bap (ng/g)</b>	109.8	28.2	36.6
<b>RSDs% (n=3)</b>	0.8	3.4	2.6