

Release kinetics studies of early-stage volatile secondary oxidation products of rapeseed oil emitted during the deep-frying process

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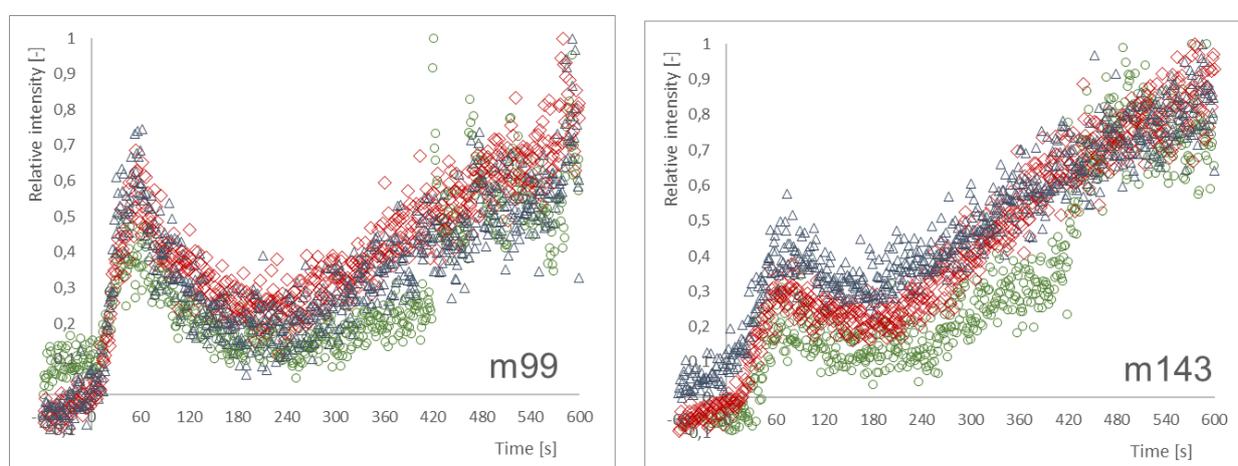


Figure S1. Graphical representation of three consecutive repetition emission profiles of m99 and m143 ion generated during potato cube deep-frying in rapeseed oil heated to 180°C; start of frying at time 0 seconds.