

Supporting material

Waste Point Identification of Frying Oil Based on Gas Chromatography–Ion Mobility Spectrometry (GC-IMS)

Lin Ye ^{1,2}, Lijun Song ³, Li Zhang ³ and Ruiguo Cui ^{3,*}

¹ College of Food Science and Engineering, Tarim University, Alar 843300, China; yelin1998@163.com

² Construction Corps Key Laboratory of Special Agricultural Products Further Processing in Southern Xinjiang, Alar 843300, China

³ School of Food Science and Technology, Hebei Normal University of Science & Technology, Qinhuangdao 066600, China; slj176@163.com (L.S.); cxbh1984@163.com (L.Z.)

* Correspondence: ruigc_hnust@163.com

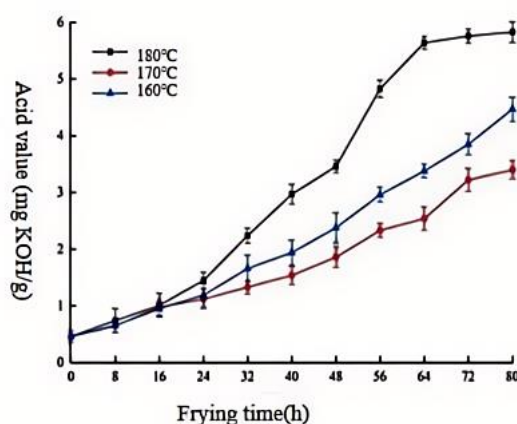


Figure S1. The acid value variation diagram of cottonseed oil during food frying at different temperatures.