

Supporting material

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

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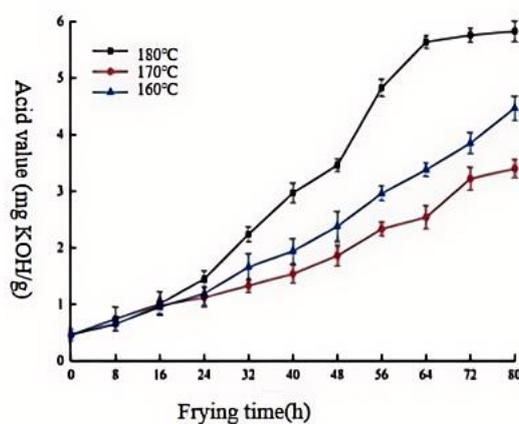


Figure S1. The acid value variation diagram of cottonseed oil during food frying at different temperatures.