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Supplementary Information

Analysis of Benzo[a]pyrene in Vegetable Oils Using Molecularly Imprinted Solid Phase Extraction (MISPE) Coupled with Enzyme-Linked Immunosorbent Assay (ELISA)

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Figure S1. Infrared spectra of sample (olive oil, diluted 1:1 with *n*-hexane) and respective washing fractions for estimation of fatty acid concentrations. Solvents used for washing are *n*-hexane, isopropanol, ethyl acetate and acetonitrile. For ethyl acetate, washing efficiency was estimated by alkyl bands (2750–3000 cm^{-1}, see Figure S2), for all other solvents the C–O peak at about 1750 cm^{-1} was used.

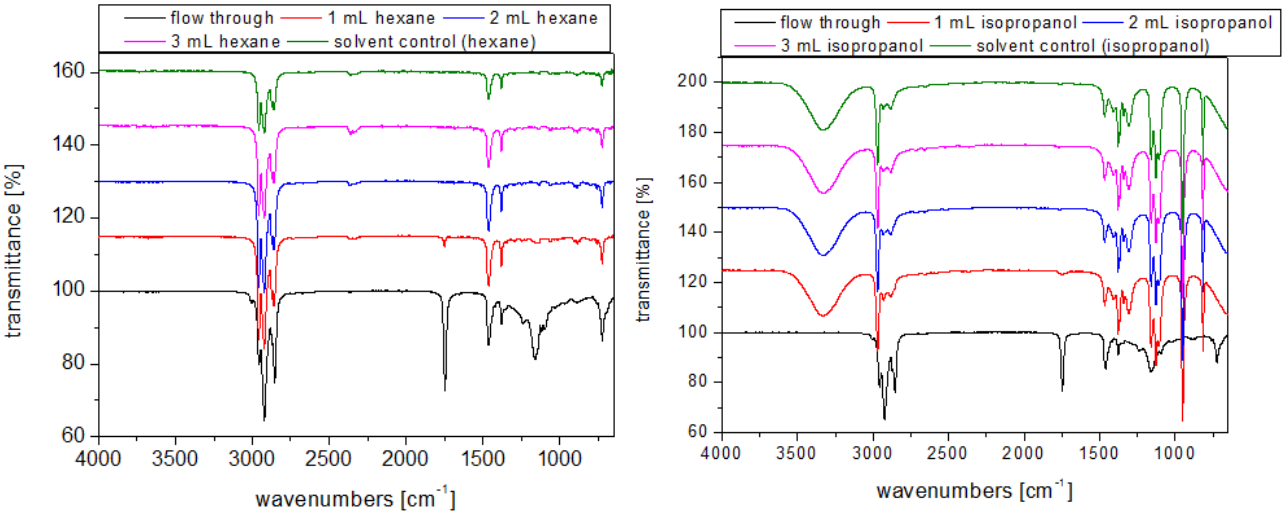

Figure S1. *Cont.*

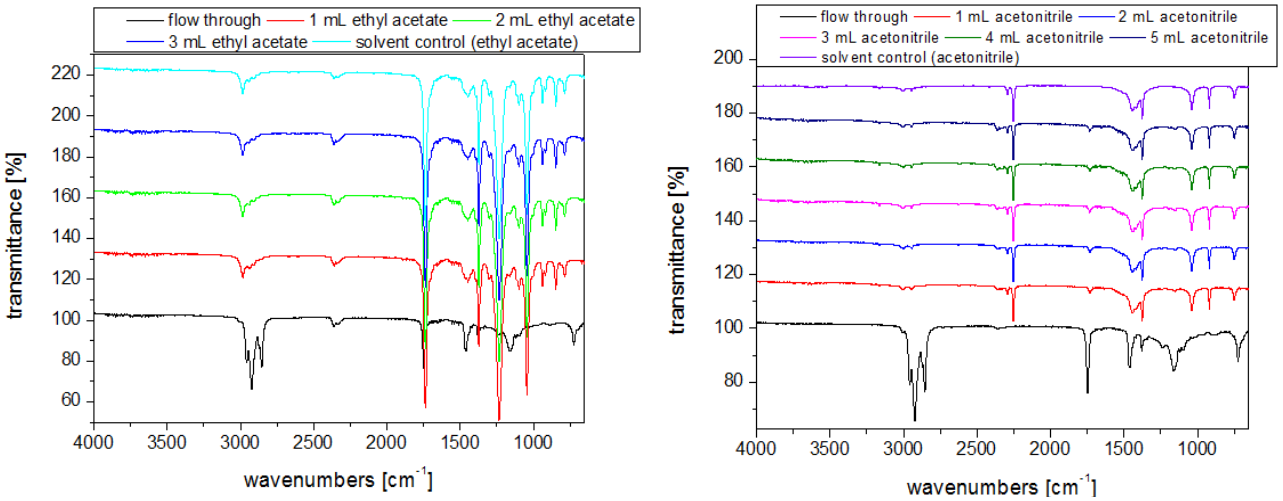

Figure S2. Infrared spectra of sample (olive oil, diluted 1:1 with *n*-hexane) and washing fractions for ethyl acetate enlarged for alkyl vibrations.

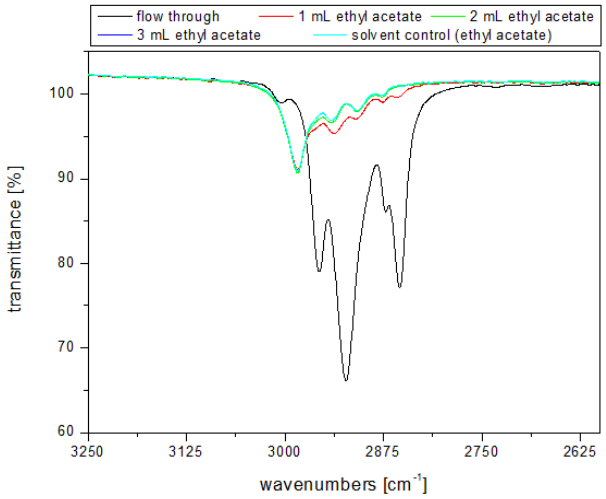

Figure S3. UV/V is spectra of sample (olive oil, diluted 1:1 with *n*-hexane) and washing fractions for estimation of pigment content (400–500 nm and 600–700 nm). Solvents were the same as above.

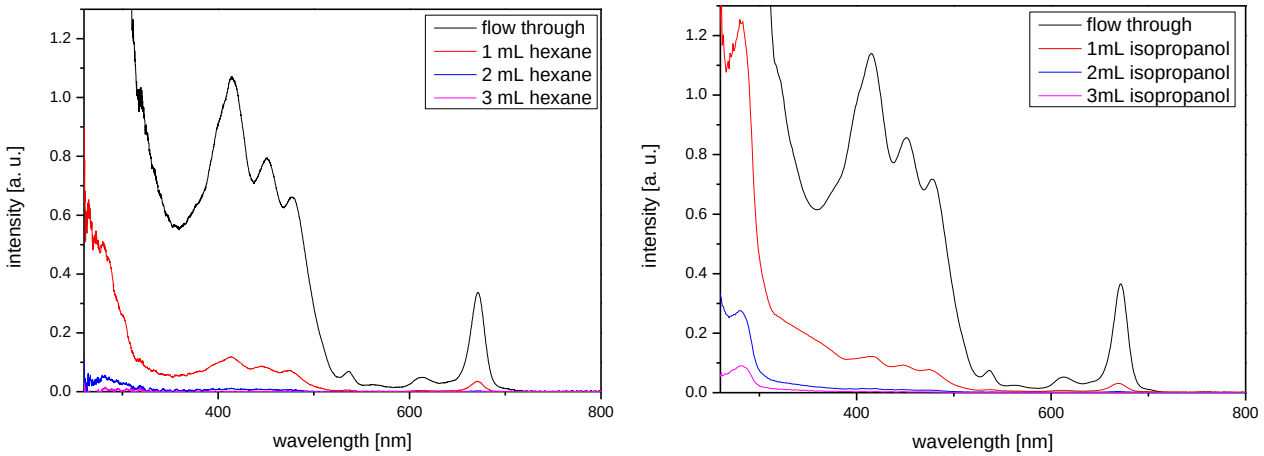

Figure S3. *Cont.*