Title of the paper

Persistence, Toxicity, and Risk Assessment of Toxic Compounds in Food: Implications for Food Safety and Public Health

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Figures –

Supplementary Figure S1 - Schematic representation of various conventional methods used for the detection of food toxins.

Supplementary Figure S2 - Features of nano based sensors.

Supplementary Figure S3 - Classification of biosensor.

Supplementary Figure S4 - Workflow of AI models used for detecting food contaminants.

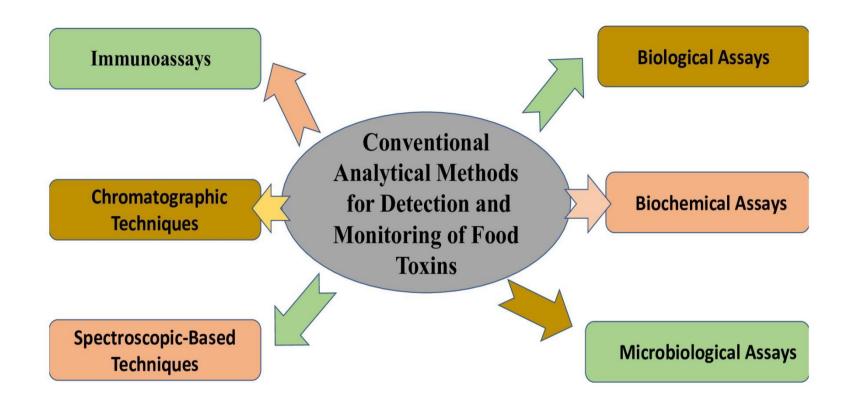


Figure S1

Features of Nanosensors High Sensitivity Cost-effective Minimal Sample Requirement Specificity Rapid Response Time Reusability or Disposable Options Portability Versatility

Figure S2

Biosensors

Bio receptors

- Antibody
- Aptamer
- Biomemetic
- Cell
- DNA
- Enzyme
- Nanoparticle
- Phage

Transducers

Electrochemical

- Amperometric
- Conductiometric
- Impedimetric
- Potentiometric
- voltammetric

optical

- Optical fiber
- RAMAN and Fourier transmission electron microscopy
- Surface Plasmon resonance
- Chromogenic
- luminogenic

Mass – based (Gravimetric)

- Magnetoelstic
- Piezoelectric
- Quartz crystal microbalance
- Surface acoustic wave

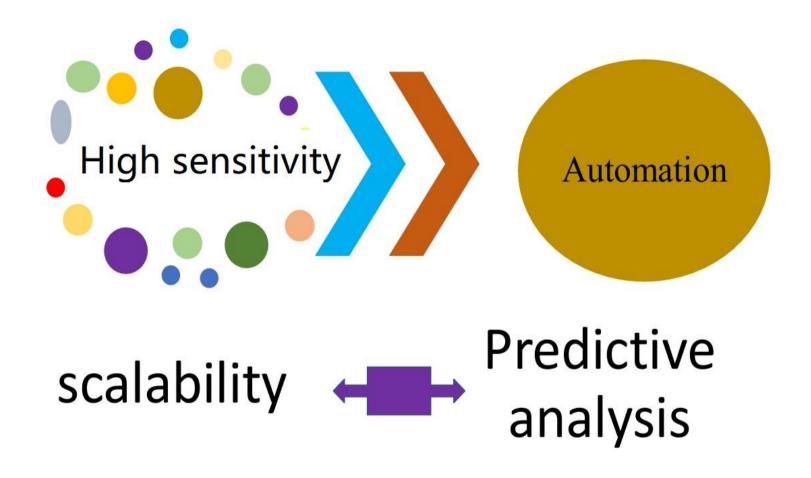


Figure S4