SUPPORTING INFORMATION

Quick and sensitive enantioselective determination of permethrin in fruits and vegetables by combining supramolecular solvents and chiral liquid chromatography-tandem mass spectrometry

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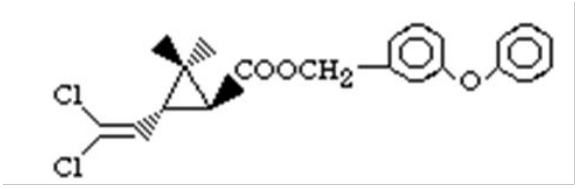
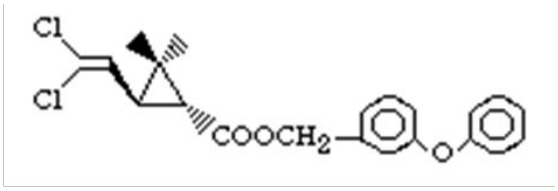
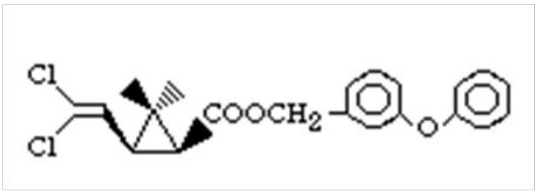
Figure S-1. Stereochemical structures of the enantiomers of trans- and cis-permethrin. Bold wedges and wedges of parallel lines correspond to methyl groups above and below the drawing plane, respectively.



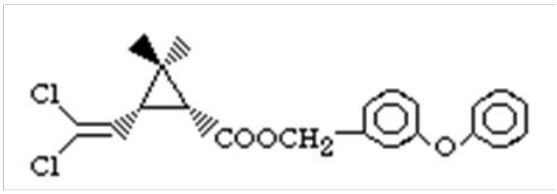
(1S)-trans-permethrin



(1R)-trans-permethrin



(1S)-cis-permethrin



(1R)-cis-permethrin

Figure S-2. LC-CDS chromatograms obtained from standard solutions containing 200 mg L^{-1} of racemic (A) trans- and (B) cis-permethrin.

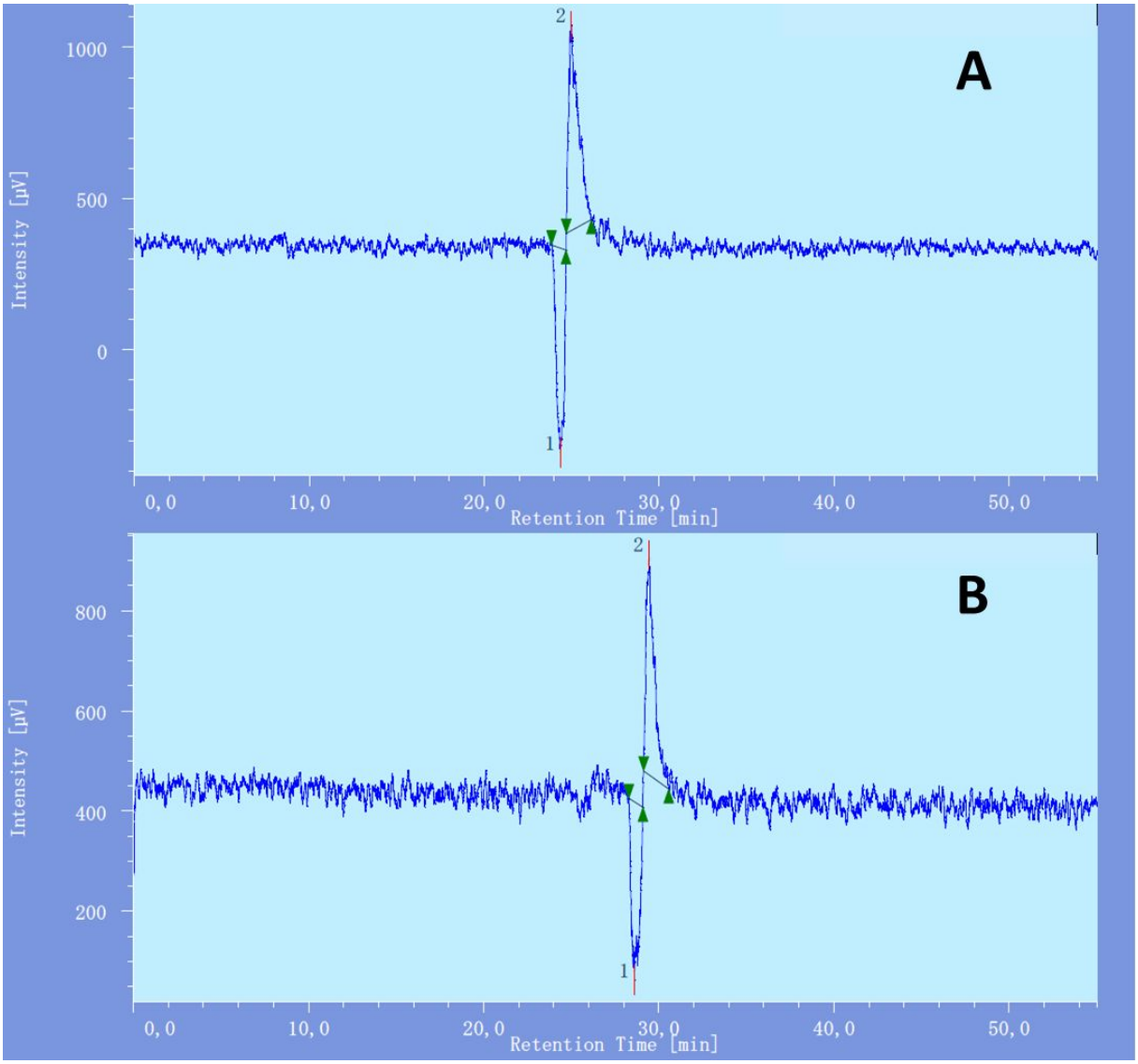


Figure S-3. LC-MS/MS selected ion chromatograms obtained from (A) a blank-calibration standard (methanol) and (B) 1 g of blank-green pepper sample.

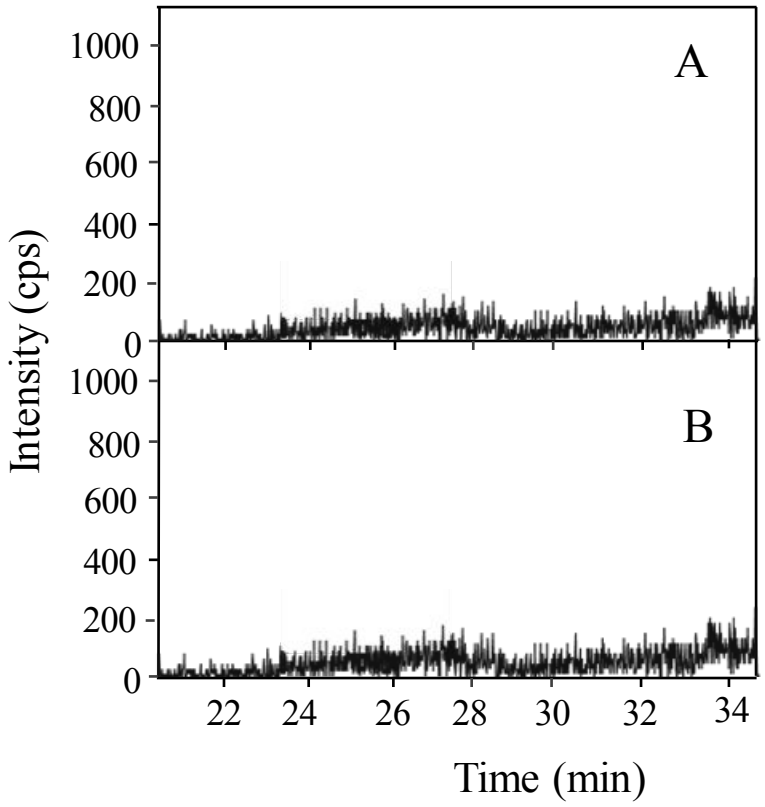


Table S-1

Protein, fat and carbohydrate composition of the vegetables and fruits tested

Food (100 g)	Protein (g)	Fat (g)	Carbohydrate (g)
Vegetables			
Green pepper	0.9	0.2	4.6
Tomato	0.9	0.2	3.9
Green bean	1.8	0.2	7.0
Cabbage	1.3	0.1	5.8
Fruits			
Apple	0.3	0.2	14.0
Orange	0.9	0.2	13.0
Melon	0.5	0.1	9.1

Data from [a]2020 NutritionValue.org. https://www.nutritionvalue.org. Accessed 8 April 2020