

1 **Durakli Velioglu *et al***

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3 **Rapid discrimination between buffalo and cow milk and detection of adulteration of buffalo milk with cow milk using**
4 **synchronous fluorescence spectroscopy in combination with multivariate methods**

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7 **Supplementary File**
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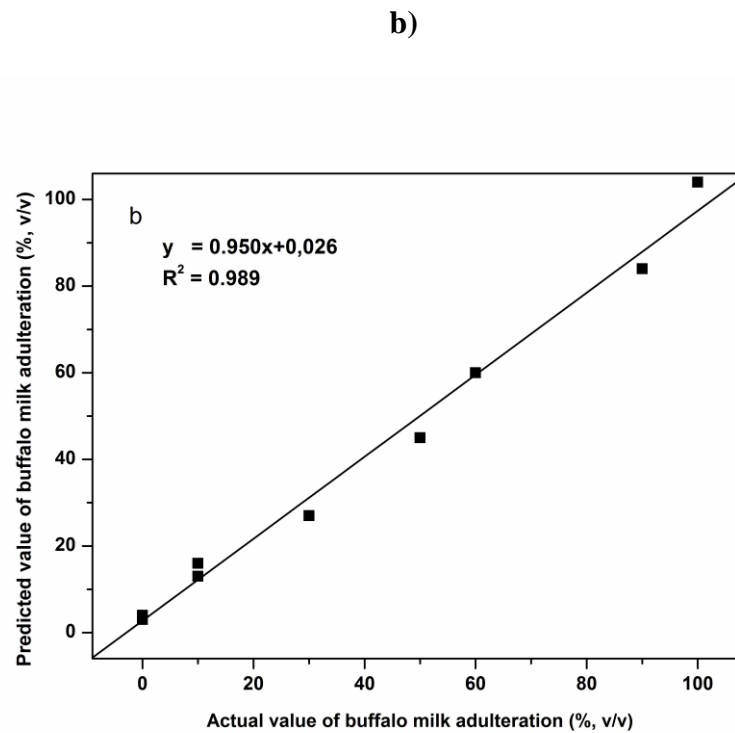
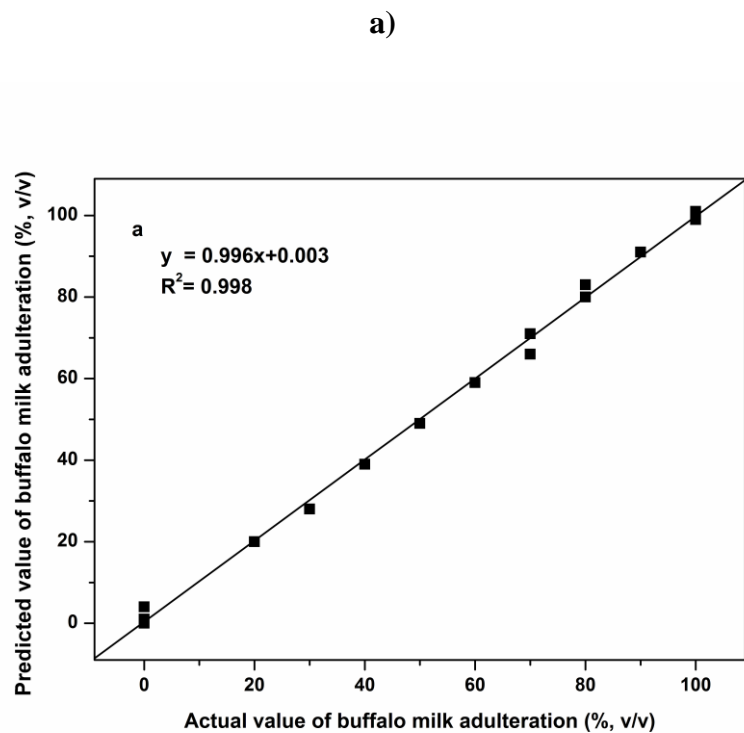
15 **Table S1. Results of the chemical analyses of milk samples**

17 Sample	18 Protein content (g/100g)	19 Fat content (g/100g)	20 Solids non-fat (g/100g)	21 pH
22 Cow milk (n=10)	23 3.11±0.10**	24 3.29±0.09**	25 8.14±0.21**	26 5.81±0.05
27 Buffalo milk (n=10)	28 4.21±0.09**	6.95±0.19**	9.55±0.11**	5.80±0.07

All determinations were carried out in duplicate and mean values ± standard error (SE) were reported

** The values within the same column differ significantly ($P<0.01$)

29 **Figure S1:** Correlation between actual and predicted values for determining the level of buffalo milk adulteration using PLS regression (a)
30 calibration and (b) validation data sets
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