Durakli Velioglu *et al*

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

Supplementary File

Table S1. Results of the chemical analyses of milk samples

Sample	Protein content (g/100g)	Fat content (g/100g)	Solids non-fat (g/100g)	pH
Cow milk (n=10)	3.11±0.10**	3.29±0.09**	8.14±0.21**	5.81±0.05
Buffalo milk (n=10)	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)

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

a) **b)**