

Supplementary Information

Determination of Total Mercury in Spanish Samples of Baby Food, Fast Food, and Daily Meal

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Table S1. Operating conditions employed for direct mercury determination (DMA-80) in menu samples

Parameter	Setting
Sample weight / mg	50-150
Drying temperature / time	200 °C for 10 s
Ashing temperature / time	850 °C for 180 s
Gold trap temperature / time	850 °C for 12 s
Measurement time / s	30
Oxygen flow rate / mL min ⁻¹	200

DMA-80: Direct Mercury Analyzer (Milestone).

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