

Supplementary Material

Animal Species Identification of Meat using MALDI-TOF Mass spectrometry

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Supplement 3

Identification of meat from different species after cooking or roasting. Three independent samples of each preparation were analysed by MALDI-TOF in triplicate. Only the highest scored value of each location/preparation is listed.

Species of meat sample	Food preparation	Sampling location	Score value first hit	Score value second hit	Result: meat identified as
pig	raw	surface	2.31	2.31	<i>Sus scrofa</i>
	cooking	inside	2.08	1.83	<i>Sus scrofa</i>
		surface	2.14	1.83	<i>Sus scrofa</i>
	roasting	inside	2.18	2.04	<i>Sus scrofa</i>
		surface	0	0	not identified
cattle	raw	surface	2.09	2.08	<i>Bos taurus</i>
	cooking	inside	2.29	1.94	<i>Bos taurus</i>
		surface	2.30	1.84	<i>Bos taurus</i>
	roasting	inside	2.20	2.02	<i>Bos taurus</i>
		surface	2.18	2.09	<i>Bos taurus</i>
chicken	raw	surface	2.15	1.93	<i>Gallus (G.) gallus</i>
	cooking	inside	2.06	1.95	<i>G. gallus</i>
		surface	2.11	2.01	<i>G. gallus</i>
	roasting	inside	2.06	1.98	<i>G. gallus</i>
		surface	0	0	not identified
turkey	raw	surface	2.37	2.00	<i>Meleagris (M.) gallopavo</i>
	cooking	inside	2.18	2.08	<i>M. gallopavo</i>
		surface	2.09	1.77	<i>M. gallopavo</i>
	roasting	inside	2.06	1.65	<i>M. gallopavo</i>
		surface	2.01	1.53	<i>M. gallopavo</i>