

## SUPPLEMENTARY MATERIAL

### Dietary exposure assessment to nickel through the consumption of poultry, beef, and pork meat for different age groups in the Italian population

Alessio Manfredi,<sup>1</sup> Maria Olga Varrà,<sup>2</sup> Emanuela Zanardi,<sup>2</sup> Maria Vitellino,<sup>3</sup> Mariantonietta Peloso,<sup>3</sup> Patrizio Lorusso,<sup>1</sup> Sergio Ghidini,<sup>4</sup> Elisabetta Bonerba,<sup>1</sup> Damiano Accurso<sup>3</sup>

<sup>1</sup>Department of Veterinary Medicine, University of Bari Aldo Moro, Valenzano;; <sup>2</sup>Department of Food and Drug, University of Parma; <sup>3</sup>Food Chemical Department, Istituto Zooprofilattico Sperimentale della Lombardia e dell'Emilia-Romagna "B. Ubertini", Bologna;; <sup>4</sup>Department of Veterinary Medicine and Animal Sciences, University of Milan, Lodi, Italy

**Correspondence:** Alessio Manfredi, Department of Veterinary Medicine, University of Bari Aldo Moro, 70010 Valenzano, Italy.

E-mail: [alessio.manfredi@uniba.it](mailto:alessio.manfredi@uniba.it).

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#### Supplementary Table 1. Inductively coupled plasma mass spectrometry optimization parameters.

Parameter	Optimization
RF power, W	1550
RF matching V	1.7
Argon carrier gas flow, L/min	1.0
Plasma gas flow, L/min	15
He, mL/min	5.0
Sample flow, mL/min	1.0
Sampling cone	Ni
Skimmer cone	Ni
Nebulizer type	Micromist
Spray chamber	Double pass Quartz
Torch	Quartz 2.5 mm