

Supplementary Materials

Continuous Gradient Temperature Raman Spectroscopy of Fish Oils Provides Detailed Vibrational Analysis and Rapid, Nondestructive Graphical Product Authentication

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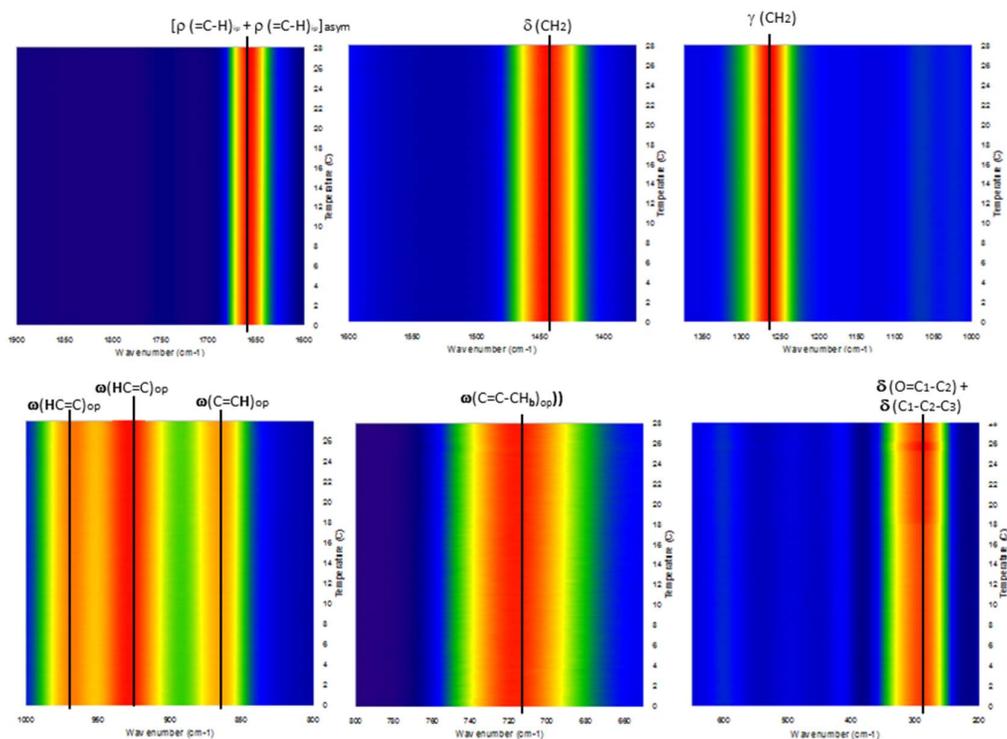


Figure S1. Pollack Oil 0 to 28 °C

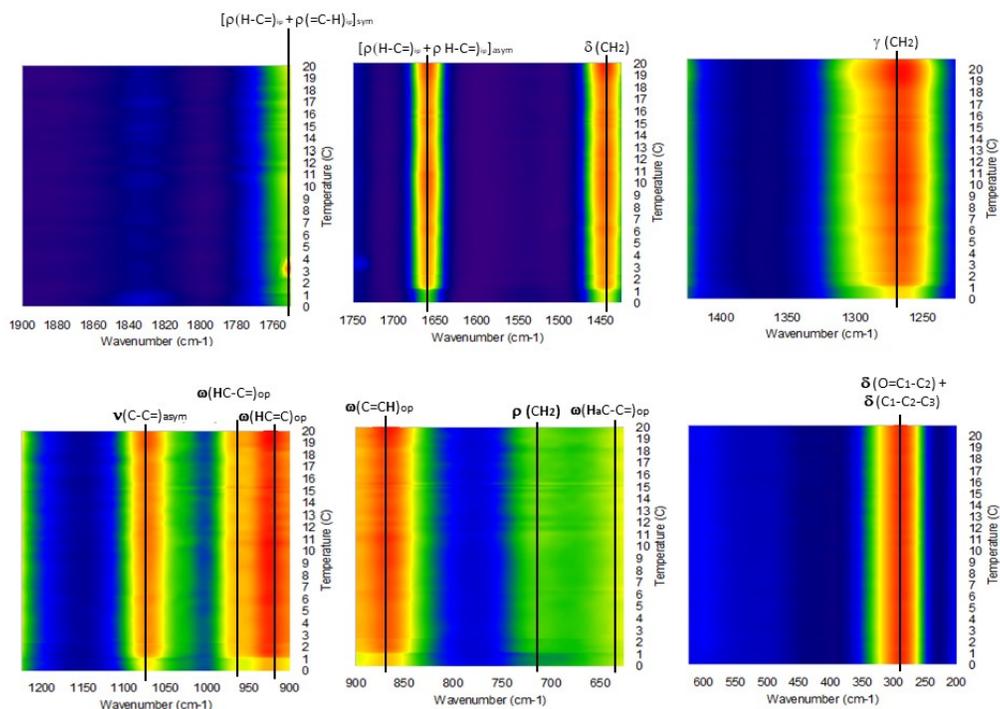


Figure S2. Omega 3 Pet 0 to 20 °C.

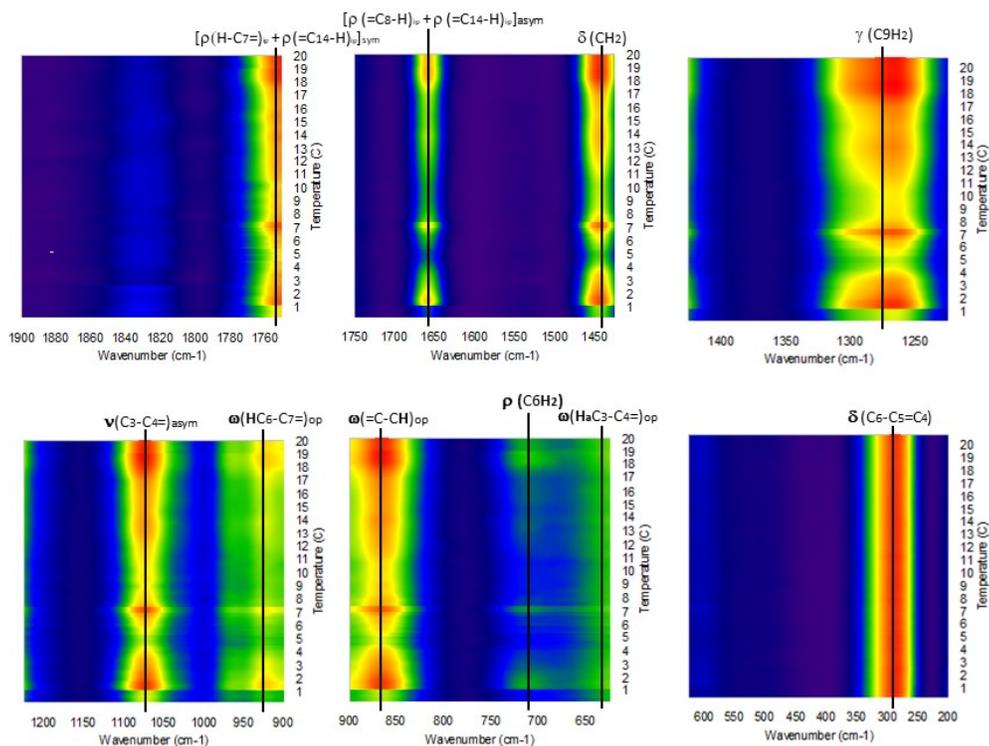


Figure S3. Cod Liver Oil 0 to 20 °C.

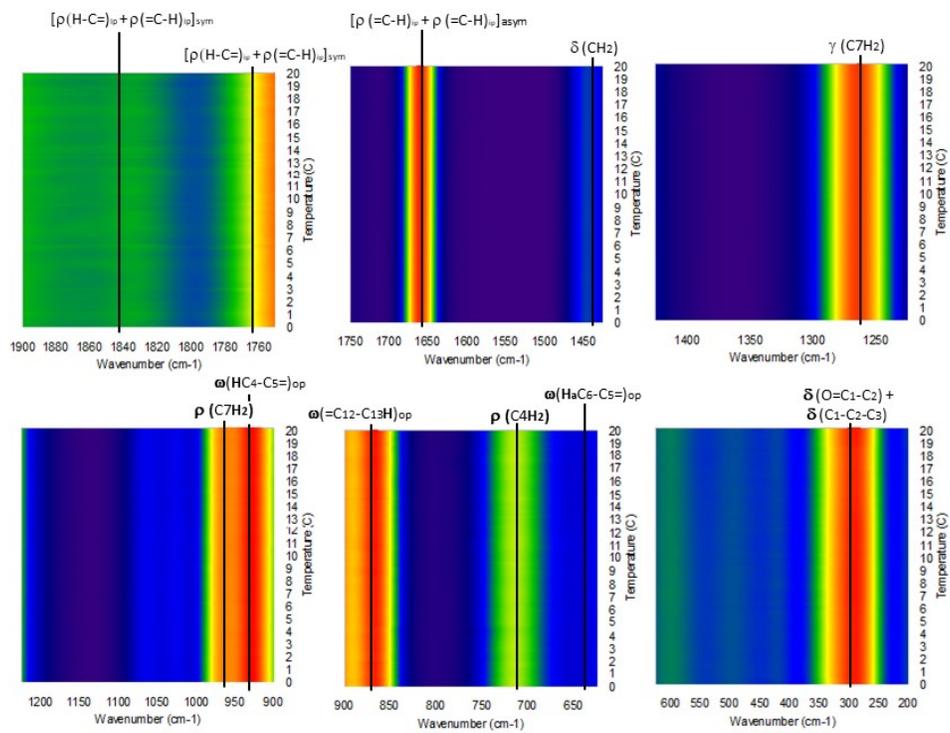


Figure S4. Carlson Fish Oil 0 to 20 °C.