








A	B	C	D	E	F	G
Positive Control	Negative Control	Extraction from aubergines + SDS 0.025%	Extraction from aubergines + SsoPox 2 µg	Extraction from aubergines + SDS 0.025% + SsoPox 1 µg	Extraction from aubergines + SDS 0.025% + SsoPox 2 µg	Extraction from aubergines + SDS 0.025% + SsoPox 2 µg + EST2 1 µg
						
100 ± 5 %	0 %	18.0 ± 2.2%	11.5 ± 0.4 %	17 ± 0.1 %	16 ± 2 %	28.6 ± 2.5 %

Figure S1. Tests on aubergines. The densitometric analysis of nitrocellulose sheet obtained from aubergines of unknown origin was made by using the GelQuantNET program (<http://biochemlabsolutions.com/GelQuantNET.html>). The purple color is the residual activity of EST2 enzyme. Results are the mean of three different experiments.



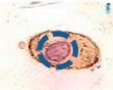
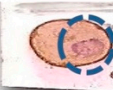




	A	B	C	D
	Positive Control	Negative Control	Extraction after decontamination	Extraction after decontamination + EST2 1µg
Apples				
Aubergines				

Figure S2. Tests of decontamination on apples and aubergines. Fruits and vegetables were washed in tap water containing 0.025% SDS and SsoPox 1 mg/L for 60 min. The densitometric analysis of nitrocellulose sheet obtained from apples and aubergines was made by using the GelQuantNET program (<http://biochemlabsolutions.com/GelQuantNET.html>). The purple color is the residual activity of EST2 enzyme. Results are the mean of three different experiments.