

Supplementary Materials

Characterization and Determination of Nanoparticles in Commercial Processed Foods

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Table S1. Major components of NBWs, conventional SWs, TD-NP, and conventional BP products. ¹

NBWs		TD-NP products	
Sample	Major Components	Sample	Major Components
NBW-1	Water and hydrogen (hydrogen nanobubble)	NP-1	Red ginseng
NBW-2	Water and hydrogen (hydrogen nanobubble)	NP-2	Chaga mushroom
NBW-3	Water and hydrogen (hydrogen nanobubble)	NP-3	Soybean and granola
NBW-4	Water (oxygen nanobubble)	NP-4	Ginkgo biloba
NBW-5	Water and oxygen (oxygen nanobubble)	NP-5	Grape seed
NBW-6	Water and oxygen (oxygen nanobubble)	NP-6	Lactic acid bacteria
NBW-7	Water (ozone nanobubble)	NP-7	Oyster shell calcium
Conventional SWs		Conventional BP products	
Sample	Major components	Sample	Major components
SW-1	Water and carbon dioxide	BP-1	Red ginseng
SW-2	Water and carbon dioxide	BP-2	Chaga mushroom

¹ NBWs, nanobubble waters; SWs, sparkling waters; TD-NP, top-down approach produced nanoparticle; BP, bulk-sized particle.