Supporting Information

Influence of Processing on the Content of Toxic Carboxyatractyloside and Atractyloside and the Microbiological Status of Xanthium sibiricum Fruits (Cang’erzi)

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Fig. 1S Full a MS, b MS², c MS³, and d UV spectra of CATR in the negative ESI mode.

Fig. 2S Full a MS, b MS², and c UV spectra of ATR in the negative ESI mode.
**Fig. 3S** Influence of using a drying oven and different temperatures on the content of CATR and ATR; error bars: standard deviation; N = 4.

**Fig. 4S** Influence of different roasting methods on the content of CATR and ATR; BS = baking sheet in the oven; CP = Chinese pharmacopoeia; error bars: standard deviation; N = 2.
**Fig. 5S** Investigation of trade samples and import samples on their content of CATR and ATR (Table 4); error bars: standard deviation; N = 2.

**Fig. 6S** Thin-layer chromatogram of Fructus Xanthii samples with a a high content of CATR (a) and b a high content of ATR.