Supporting information

Colorimetric Sensor Array for Rapid Discrimination of Edible Oil Species Based on Halogen Ion Exchange Reaction between CsPbBr$_3$ and Iodide

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Figure S1 Elemental mapping images of (a) CsPbBr$_3$ NCs, products that underwent anion exchange with (b) ODAI, and (c) ZnI, respectively.

Figure S2. Canonical score plots for colorimetric response patterns obtained with the sensor array against 3.33% edible oils.
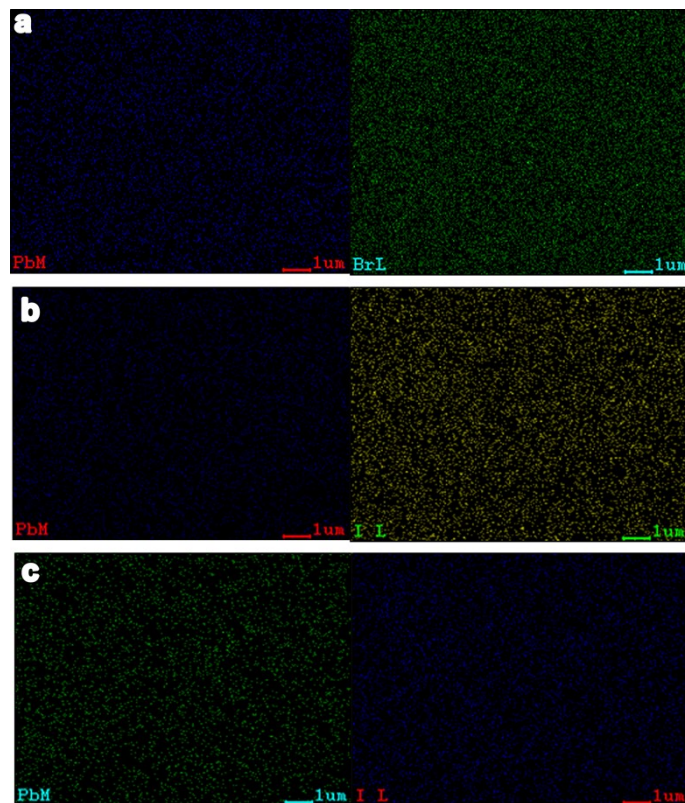
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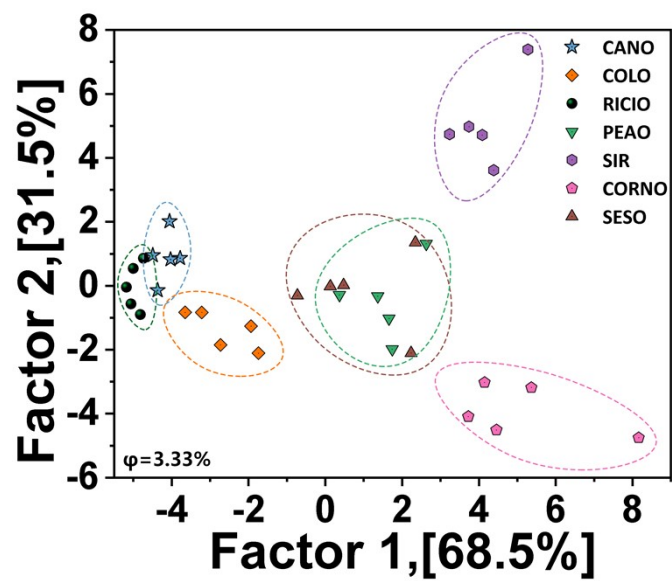
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Table S1 Peroxide number of edible oils.

Edible oils	Peroxide number (g/100g)
CANO	0.1158
COLO	0.1204
RICIO	0.0479
PEAO	0.1042
SIR	0.1136
CORNO	0.1005
SESO	0.0252