

1 **Supporting Information**

2 **Graphene oxide-mediated fluorescence turn-ON GO-FAM-FRET aptasensor**  
3 **for detection of sterigmatocystin**

4 Pravin Savata Gade,<sup>a,b</sup> Rutuja Murlidhar Sonkar<sup>a,b</sup> and Praveena Bhatt\*<sup>a,b</sup>

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8 **Table S1: Primers and oligos used in the present study**

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Name	Sequence	
Forward primer	CTCGTCTCGTTCTCTCAGTC	1
Reverse Primer	TCCTCCTTCTTCTTCGTGTC	

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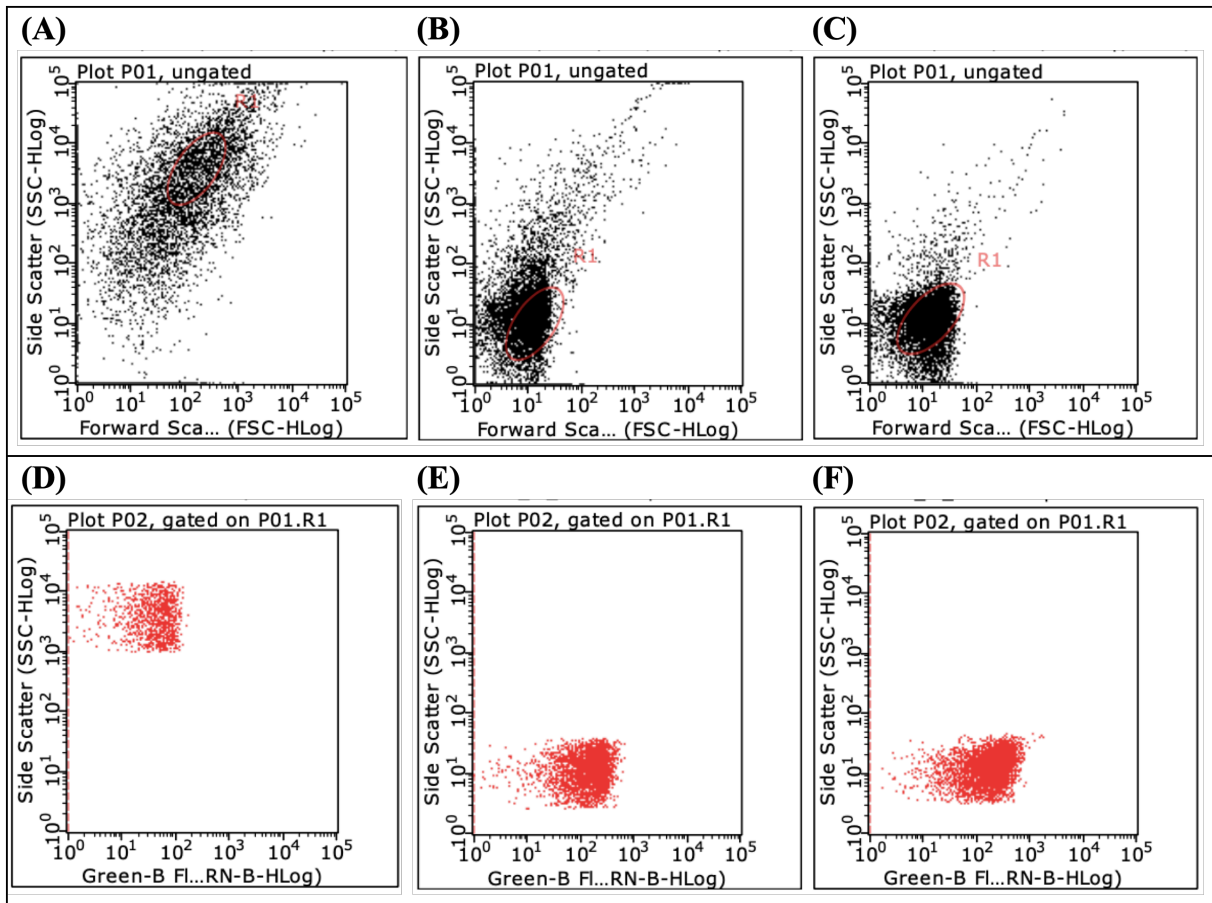
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1 **Flow cytometry analysis:**



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3 **Figure S1: Flow cytometry binding analysis of the FAM labelled aptamer and STC.** Forward and side  
4 scattering of the STC (A), MSA-C6 (B) and complex (C). The fluorescence in the green region vs side  
5 scattering of STC (D), MSA-C6 (E) and complex (F).

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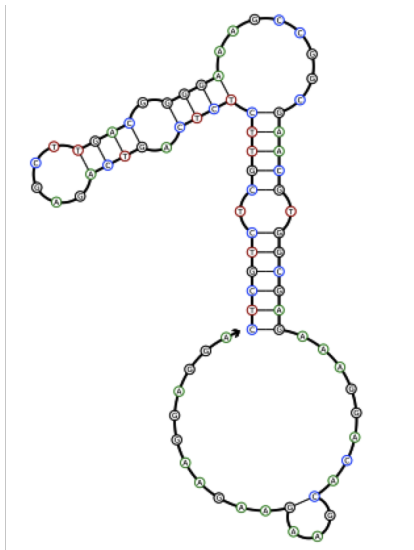
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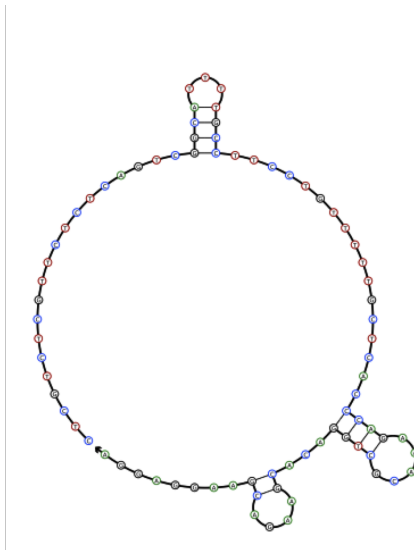
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1 **Secondary structure prediction:**



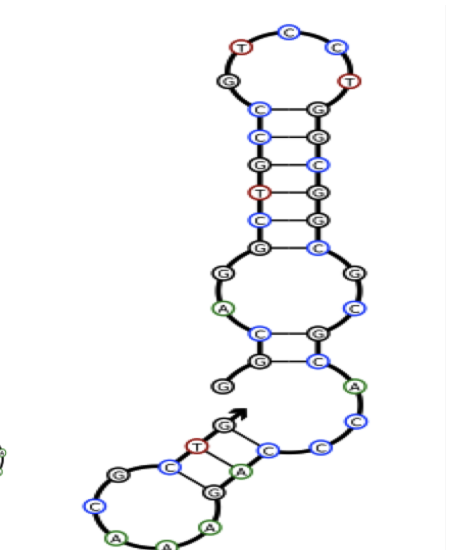
$\Delta G$  -11.8

(a)



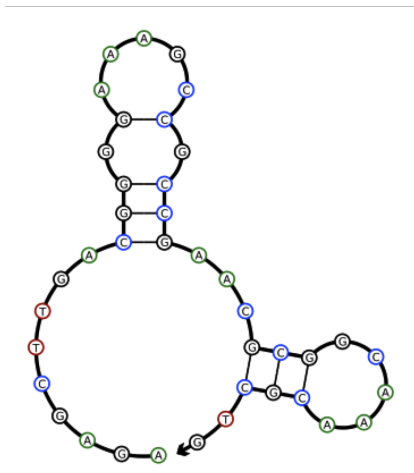
$\Delta G$  -7.9

(b)



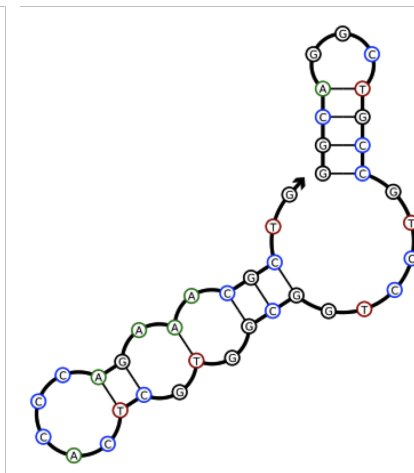
$\Delta G$  -7,68

(c)



$\Delta G$  -7.48

(d)



$\Delta G$  -5.55

(e)

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3 **Figure S2: Secondary structure prediction.** Five sequences were obtained after cloning and  
4 sequencing, Homology was performed and secondary structure was predicted using the UNAFold  
5 server.

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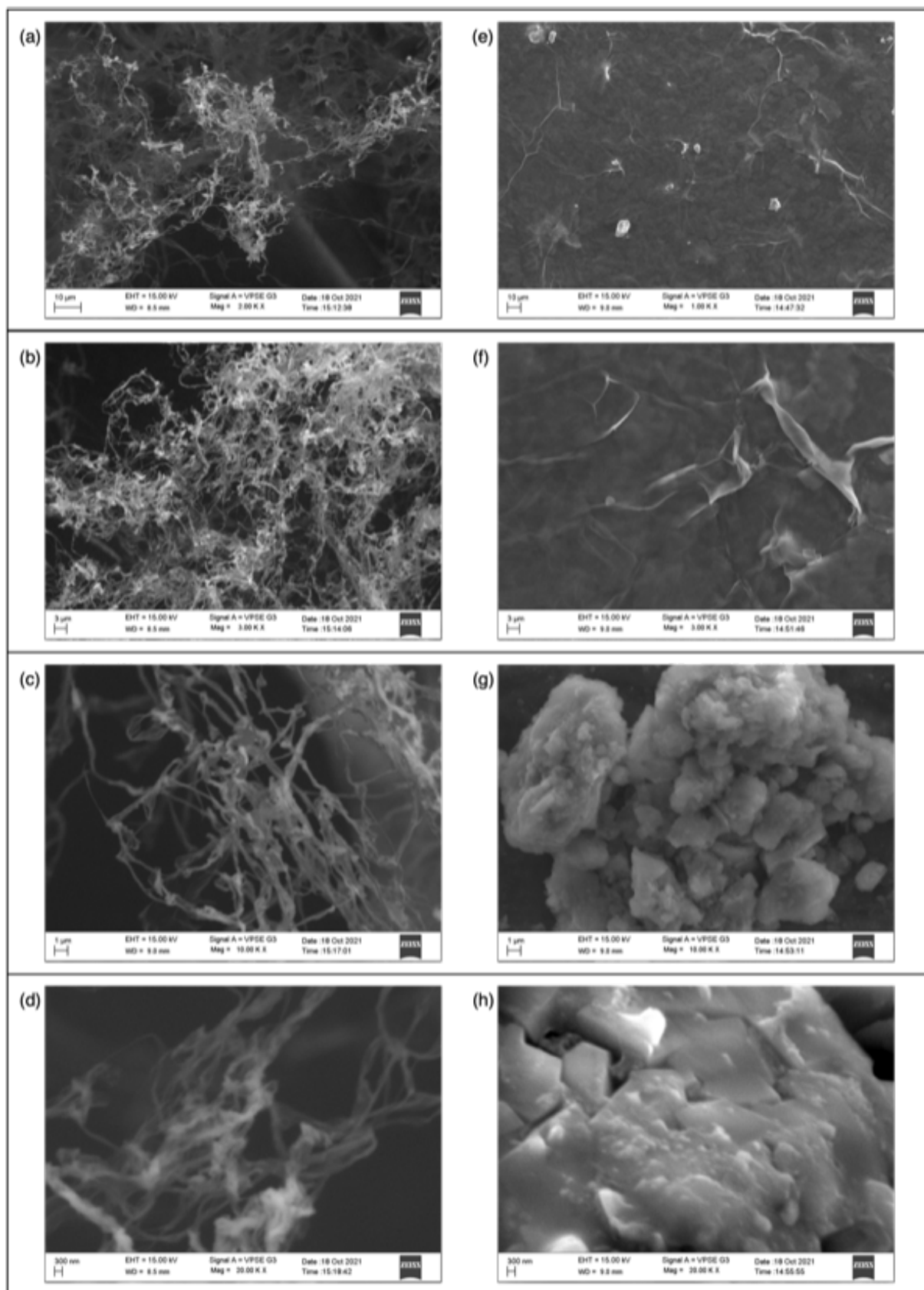
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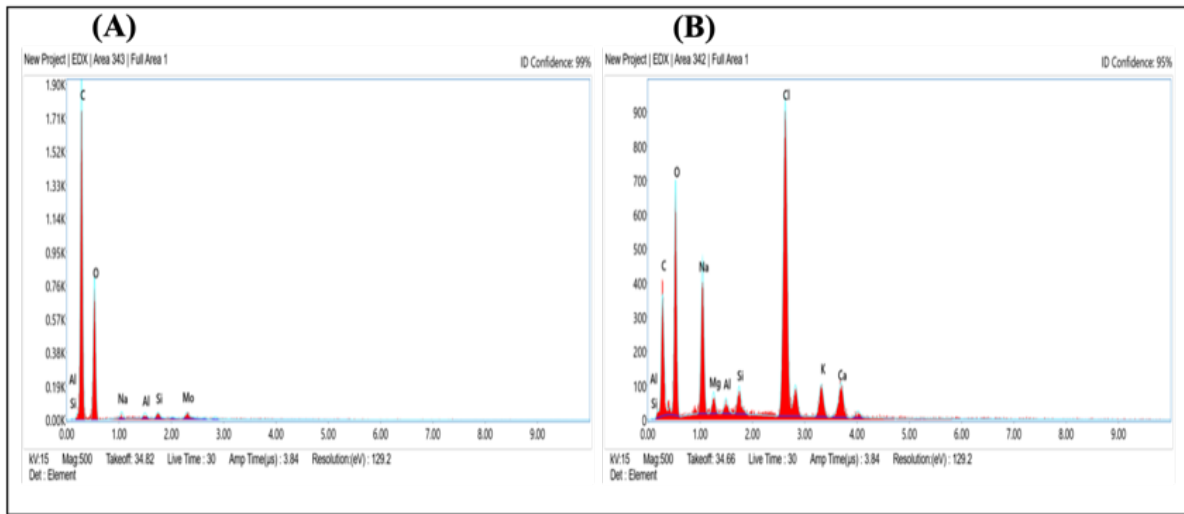
1 **Table S2:** Comparison of different sensors developed for Sterigmatocystin.

Sr No	Analytical technique	LOD	Source	References
1	Liquid chromatography (UPLC) coupled with triple quadrupole tandem mass spectrometry (MS/MS).	0.10 µg/kg	Roasted coffee beans & black pepper	<sup>2</sup>
2	LC-MS/MS method using an immunoaffinity column	0.02 µg/kg	wheat flour, Job's tears products, rice etc	<sup>3</sup>
3	Competitive enzyme-linked immuno- sorbent assay (ELISA)	3 µg/kg	Wheat, rice & maize	<sup>4</sup>
4	Gas chromatography-mass spectrometry	2.4 µg/kg	Wheat, maize & rice	<sup>5</sup>
5	HPLC-UV	0.26 µg/L	Beer	<sup>6</sup>
6	Fluorescence sensor based on carbon dots-embedded molecularly imprinted polymer	0.019 mg/L	Millet, Rice and Maize	<sup>7</sup>
7	Fluorescence sensor based on Molecularly Imprinted Fluorescent Polymers	0.013 mg/L	Rice, Maize and Soybeans	<sup>8</sup>
8	GO-FAM-FRET fluorescence turn-ON aptasensor	23.56 ng/mL	Chilli & Pepper	Present study

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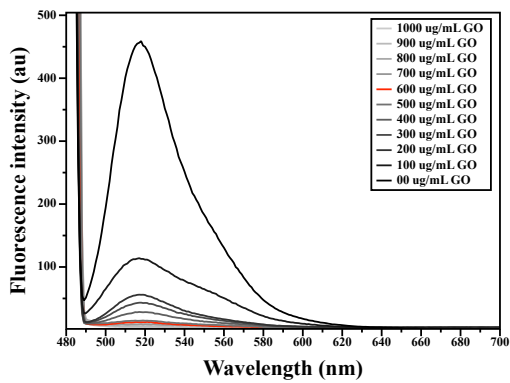
1 **Figure S3: Characterisation of GO and GO coated surface by SEM. (a-d)** SEM images of GO at different  
2 resolutions and **(e-h)** SEM images of GO coated surface at a different resolution.



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4 **Figure S4: Characterisation of GO and GO-coated surface by EDAX. (A)** EDAX analysis of GO and **(B)**  
5 EDAX analysis of GO-coated surface.

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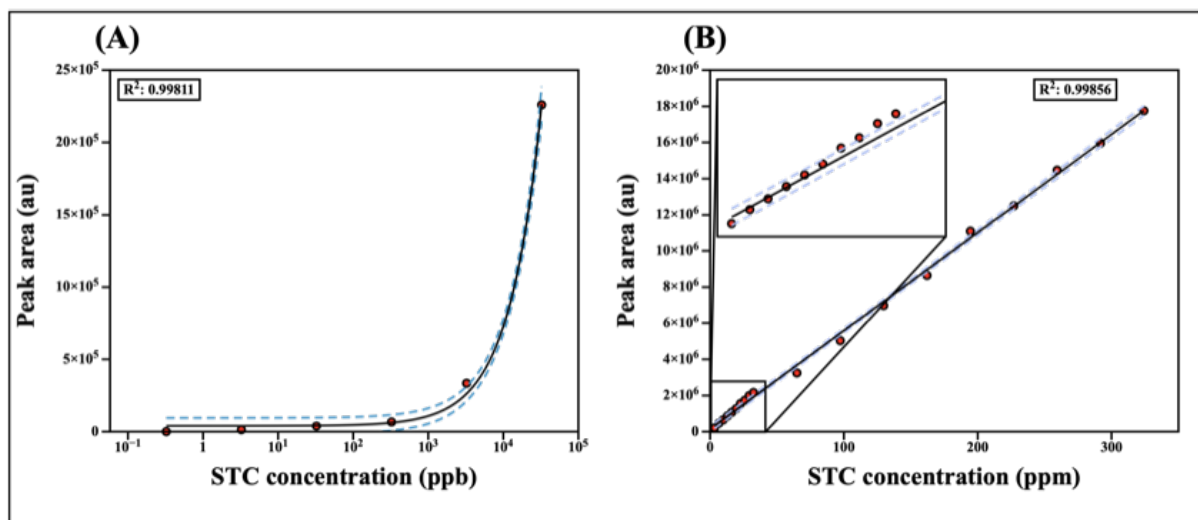
8 **GO coating concentration optimization for F-MSA-C6**



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10 **Figure S5: The GO concentration optimization to coat the PP surface to efficiently adsorb F-MSA-C6.**

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1 **Assay Validation and cross-validation:**



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3 **Figure S6: Assay validation and cross-validation. (a and b)** calibration curve of STC HPLC analysis (n=2).

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6 **Table S3:** Precision studies in simulated contaminated samples using developed GO-FAM-FRET  
7 aptasensor.

STC concentration (ppb)	Intraday			Interday			
	Mean *	SD	CV (%)	Mean *	SD	CV (%)	
Pepper	32.42	34.1	1.41	1.99	32.6	1.78	3.15
	324.3	323	2.83	7.98	329	4.51	20.3
Chili	32.42	34.3	1.36	1.84	35.4	2.01	4.03
	324.3	329	2.06	4.23	333	2.08	9.49

8 \* Mean of three replicates

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1 **References**

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