

**-Supplementary information-**

**Characterization of Particulate Matter in Multizonal Residential  
Apartment: Transport, Exposure, and Mitigation**

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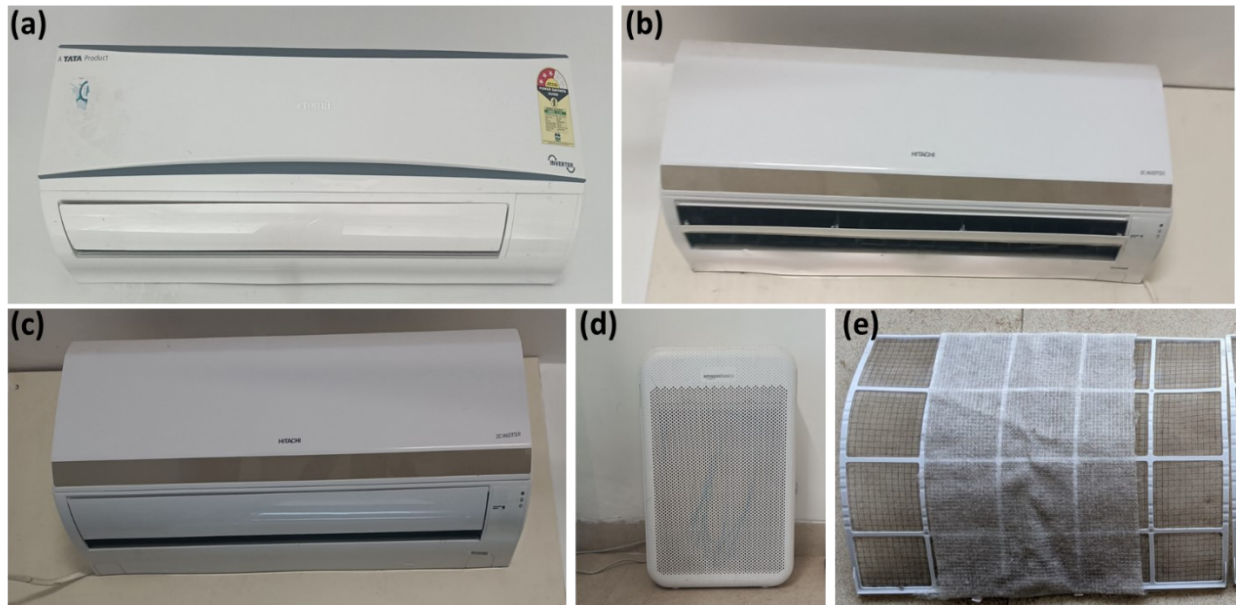
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**Section S1.** Description of instruments, types of food cooked, and sensor location inside the apartment



**Figure S1:** Pictures of ACs (air conditioners) installed in (a) living room, (b) BR 1, (c) BR 2, and other tested mitigation measures used during the experimental campaign, (d) PAC (portable air cleaner), and (e) filter sheets



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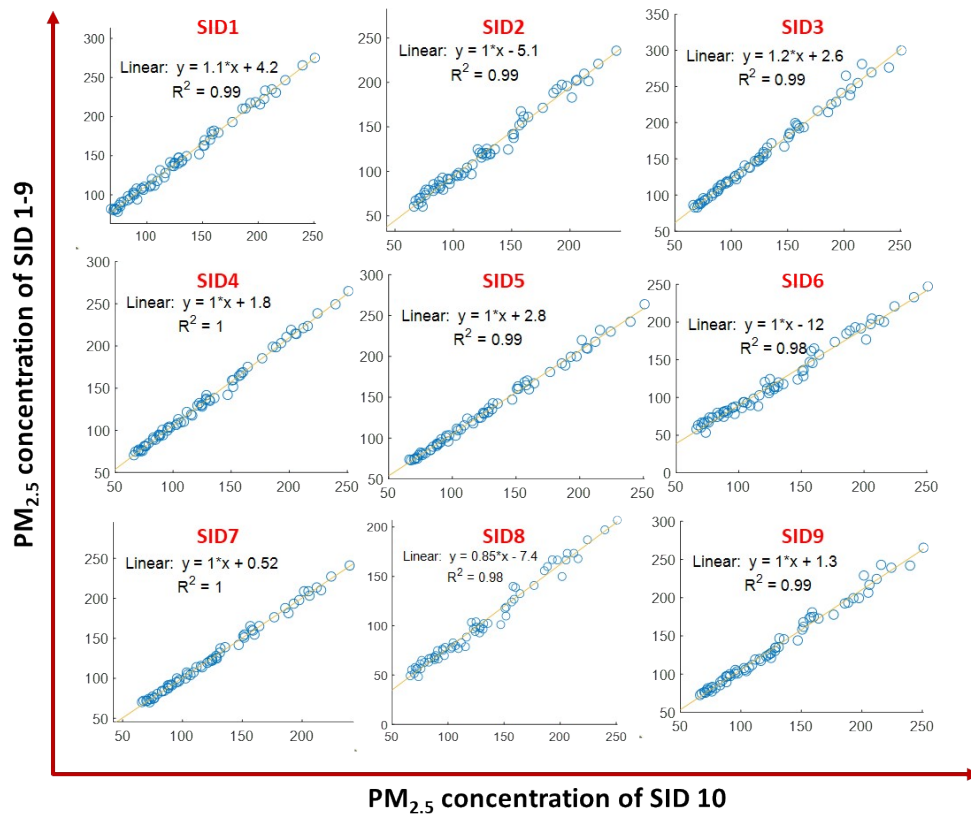
**Table S1:** Different types of food cooked during the experimental campaign and their preparation methodology

<b>Food</b>	<b>Cooking Methodology</b>
Vegetable stir-fry	Stir-fried in oil
Utappam (pancakes with vegetables)	Shallow frying
Chickpea curry	Stir fry followed by boiling.
Idli (steamed rice cake)	Steaming
Scrambled eggs and chapati	Stir-fry and baking on stove-top iron pan
Scrambled cheese	Stir-fried in oil
Beans + shallow fry cheese	Shallow fried in stove-top pan
Paratha (Shallow-fried flatbread)	Shallow fried flatbread on stove-top iron pan
Bhature (Deep fried flatbread)	Deep fried flatbread in wok
Chips	Deep frying in oil
Roasting peanuts	Roasting on stove-top pan
Tempered vegetables	Oil tempering followed by slow cooking

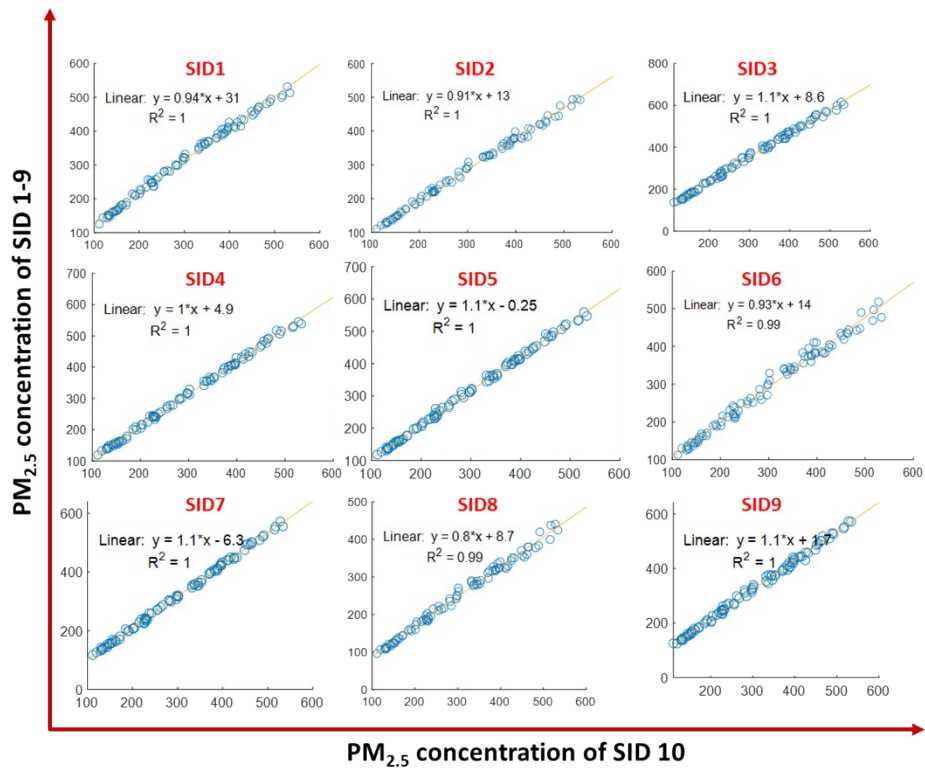
**Table S2:** Sensor ID and location of the sensors inside the residential apartment

<b>Specifics</b>	<b>Location</b>	<b>Sensor ID (SID)</b>
Kitchen 1	Kitchen platform	SID9
Kitchen 2	Refrigerator top	SID4
LR 1	Dining Table	SID2
LR 2	TV Stand	SID10
LR 3	Near sofa	SID1
BR 1	Master Bedroom	SID8
BR 2	Guest Bedroom	SID6
SR	Study room	SID5
Balcony 1	Small balcony	SID3
Balcony 2	Large balcony	SID7

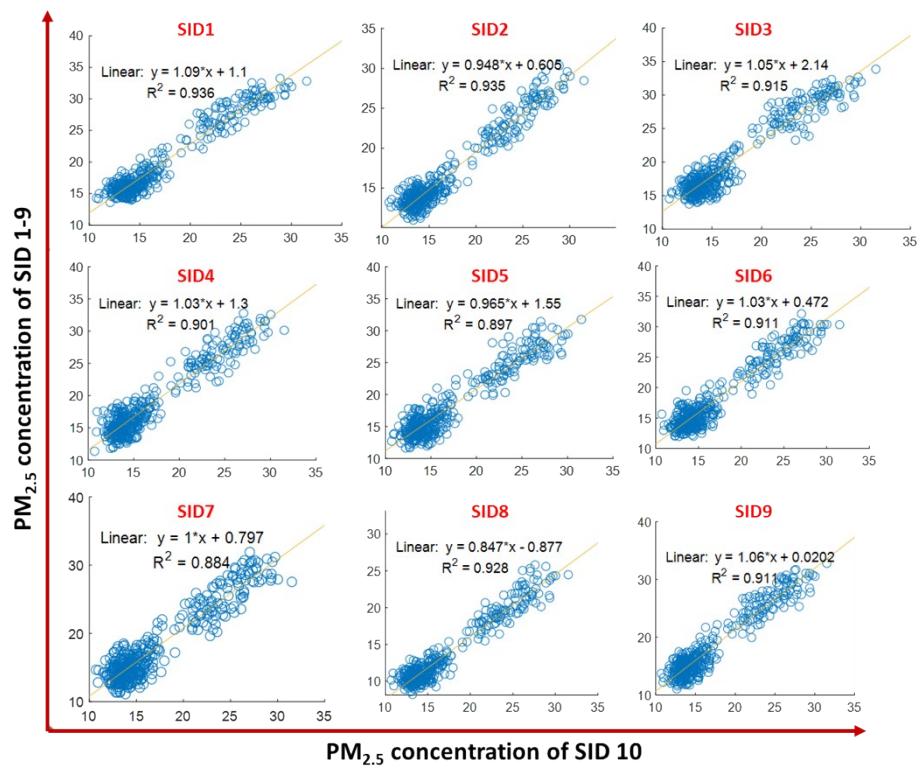
## Section S2. Collocation and calibration of the low-cost air quality monitors (LC-AQMs)



**Figure S3:** Calibration factor obtained for the nine units of LCAQMs (SID1-SID9) against the 10<sup>th</sup> unit (SID10) used as reference sensor from collocation experiments using incense as PM source



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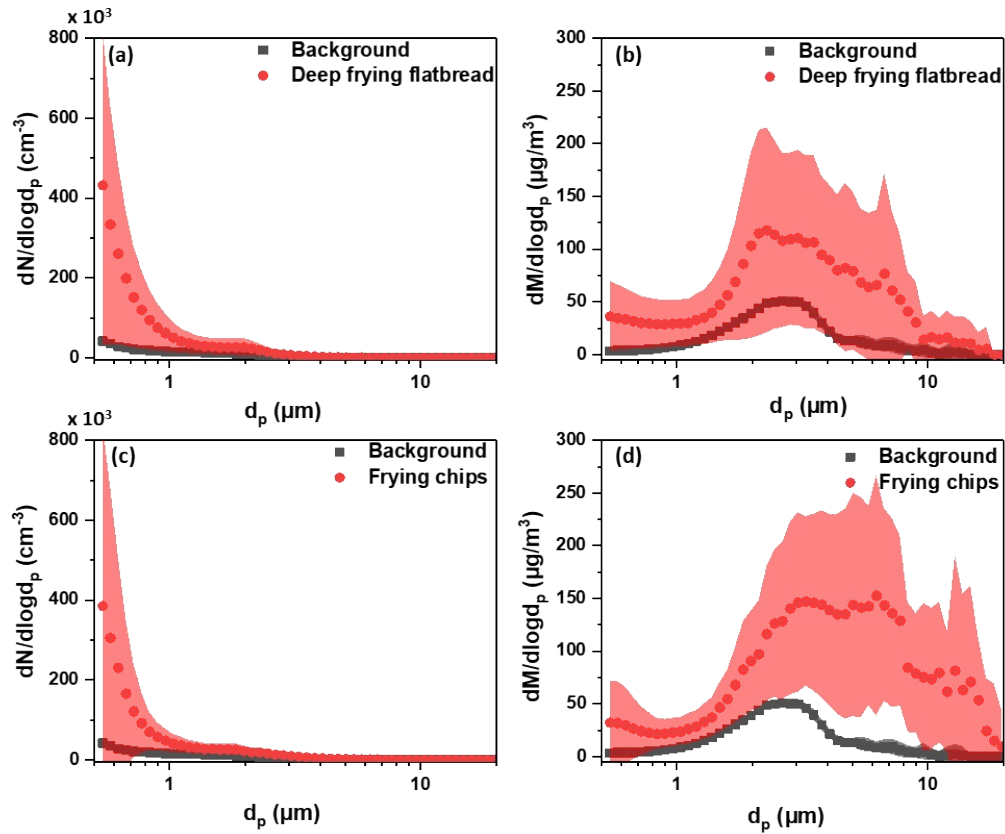
### Section S3. Results and Discussion

**Table S3:** Size-resolved average PM concentrations ( $\mu\text{g}/\text{m}^3$ ) for different types of food cooked during the study period

Food	DustTrak 8533					PMS5003 based LC-AQM		
	PM <sub>1</sub>	PM <sub>2.5</sub>	PM <sub>4</sub>	PM <sub>10</sub>	PM <sub>tot</sub>	PM <sub>1</sub>	PM <sub>2.5</sub>	PM <sub>10</sub>
Vegetable stir-fry	758.4	806.6	838.3	912.4	977.0	106.2	214.2	289.1
Utappam (pancakes with vegetables)	93.8	96.3	99.2	110.0	126.4	41.04	62.2	71.8
Chickpea curry	162.1	168.0	174.7	196.9	222.6	48.21	75.1	86.3
Idli (steamed rice cake)	181.1	188.5	196.3	219.6	241.2	53.7	88.6	105.7
Scrambled eggs and chapati	158.3	164.0	170.4	191.2	208.7	48.9	76.17	89.8
Scrambled cheese	210.9	216.8	222.3	240.3	260.2	59.1	97.0	113.5
Beans + shallow fry cheese	113.9	116.9	119.7	129.1	141.6	35.8	54.5	64.0
Paratha (Shallow-fried flatbread)	263.4	271.4	275.8	282.6	294.8	161.1	322.3	393.2
Bhature (Deep fried flatbread)	1028.2	1033.9	1038.0	1045.8	1059.8	162.0	307.8	327.9
Chips	435.2	442.4	450.5	482.3	520.6	84.3	149.8	165.3
Roasting peanuts	89.4	91.1	93.4	105.0	125.7	32.0	45.8	49.4
Tempered vegetables	371.8	410.2	446.5	559.4	698.0	50.5	99.7	147.5

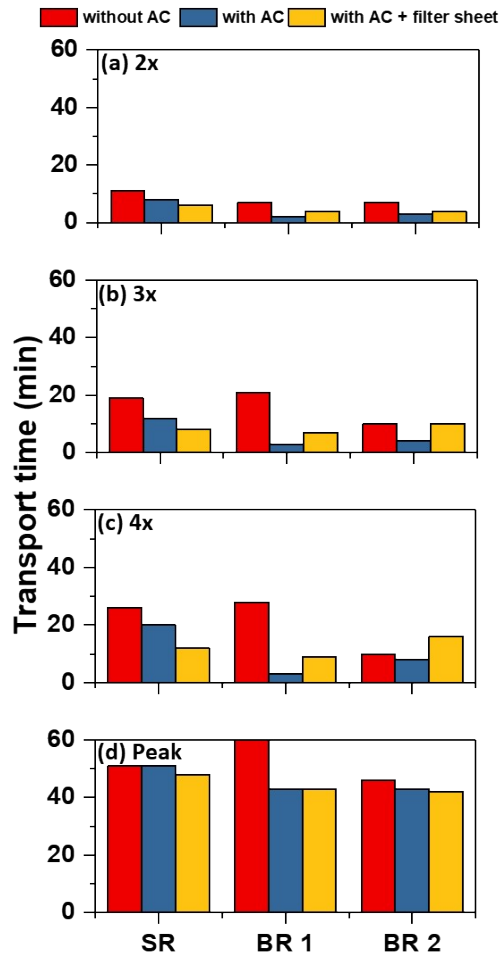
Fig. S6 shows the particle number size distribution (PNSD) and particle mass size distribution (PMSD) for two cooked meals ranked top among the foods with the highest average PM concentrations per Table S3. Fig. S6a and S6c show the elevated concentrations of sub-micron particles in the obtained PNSD relative to the background. Figs. S6b and S6d represent corresponding mass distribution plots that show dominance in sub-micron and super-micron regions attributed to cooking-generated aerosols.



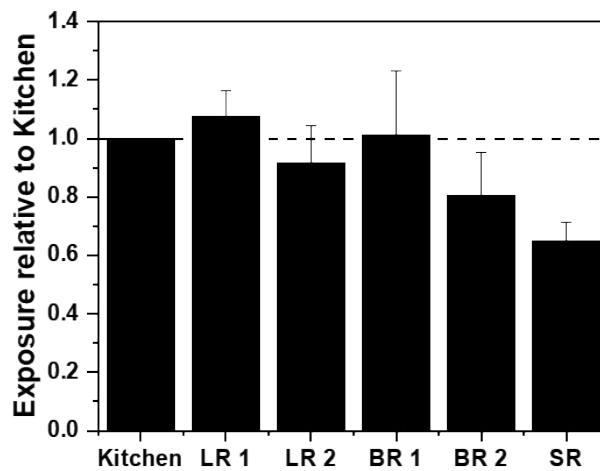


**Figure S6:** The left panel shows the particle number size distribution (PNSD), and the right panel shows the particle mass size distribution (PMSD) corresponding to (a, b) deep frying flatbread, and (c, d) frying chips

Fig. S7 shows the time it took to reach 2x, 3x, 4x, and peak relative to the background concentrations in three different apartment zones when the incense sticks were lit in the worship place instead of the kitchen. During AC operation, pollutants took less time to reach other sections of the house (BR 1, BR 2, and SR) than the ‘w/o AC’ case when compared across all the metrics (2x, 3x, 4x, and peak).

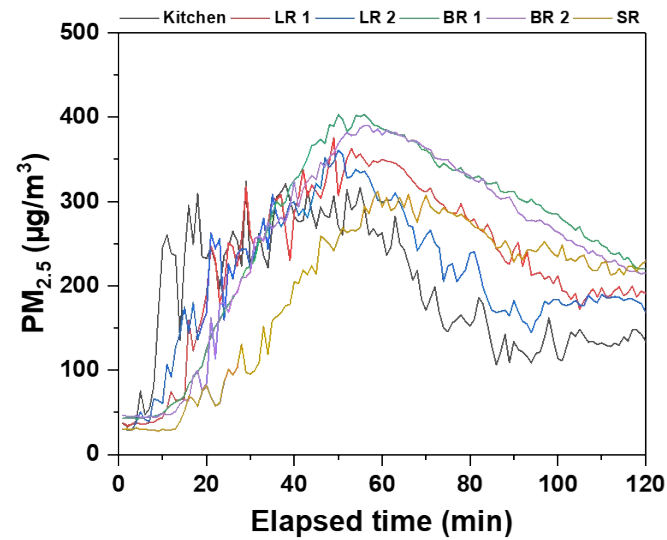


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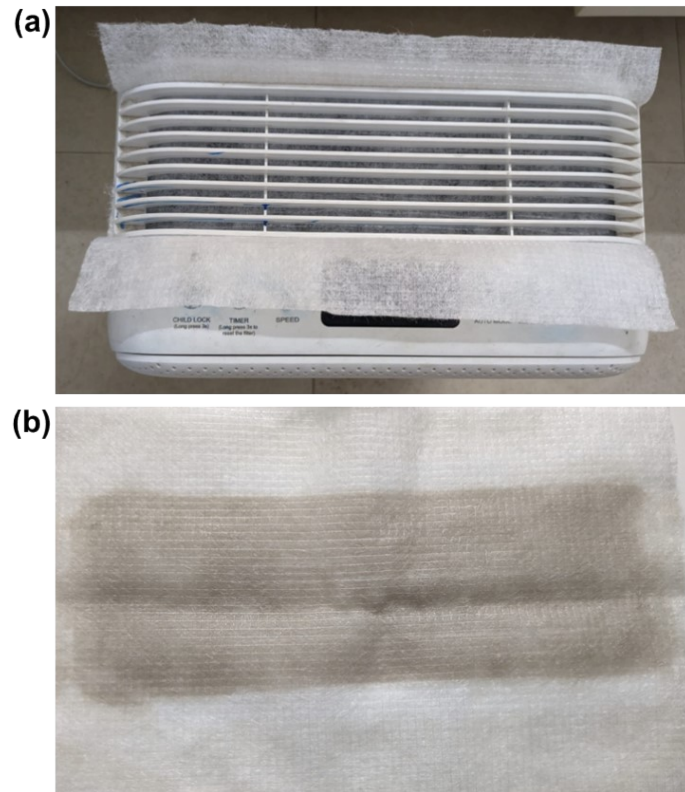
The average 60 min exposure estimated relative to the kitchen was highest in LR 1 ( $1.08 \pm 0.09$ ), followed by BR 1 ( $1.01 \pm 0.22$ ), LR 2 ( $0.92 \pm 0.13$ ), BR 2 ( $0.81 \pm 0.15$ ), and SR ( $0.65 \pm 0.07$ ).



**Figure S9:**  $PM_{2.5}$  concentration evolution over 120 minutes in all the zones of the apartment when no PAC was used



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