Supplementary Material

A Highly Sensitive Caffeic Acid Fluorescent Probe for Detecting Laccase in Grape Juice and Mushrooms

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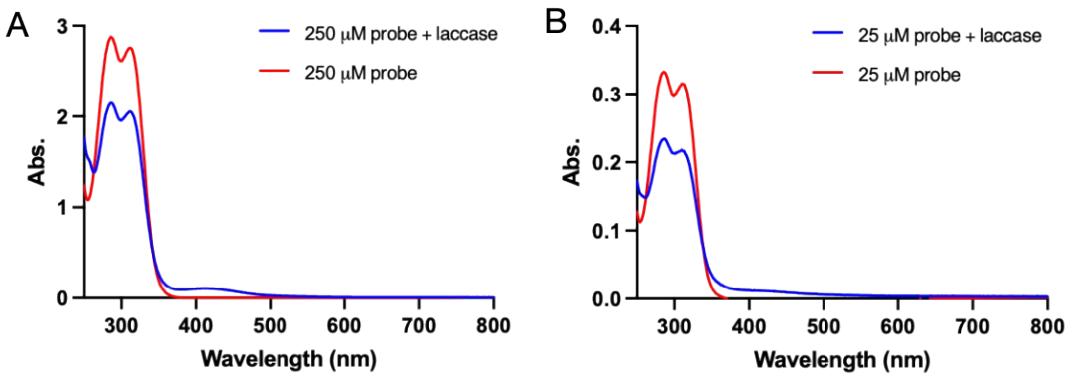

Fig. S1 Full absorption spectra of 250 μM **EC** (A) and 25 μM **EC** (B) with or without laccase (2.5 μg/mL or 0.25 μg/mL) in 20 mM phosphate buffer (pH 7.4) at 25 °C.

Ref.	$\lambda_{ex/em}$ (nm)	Linearity	pH	Detection limit	Application
(1[1]	530/583	5.62 - 702 U/L	5.5	1.76 U/L	Soil Samples
(2)[2]	330/458	0 - 100 μg/mL	6.0	0.47 μg/mL	Conformational Flexibility of Laccase
(3)[3]	650/680	10 - 32 μg/mL	3.0	9 U/L	Mushroom Extracts
(4)[4]	330/466	0 - 400 U/L	6.0	2.0 U/L	Human Serum Samples
(5)[5]	530 (absorbance)	100–10000 U/L	6.0	---	---
EC	**395/470**	**0-5 μg/mL**	**7.4**	**0.24 μg/mL**	**Grape Juice and Mushrooms**

Table S1. Comparison of **EC** with other reported laccase sensors.

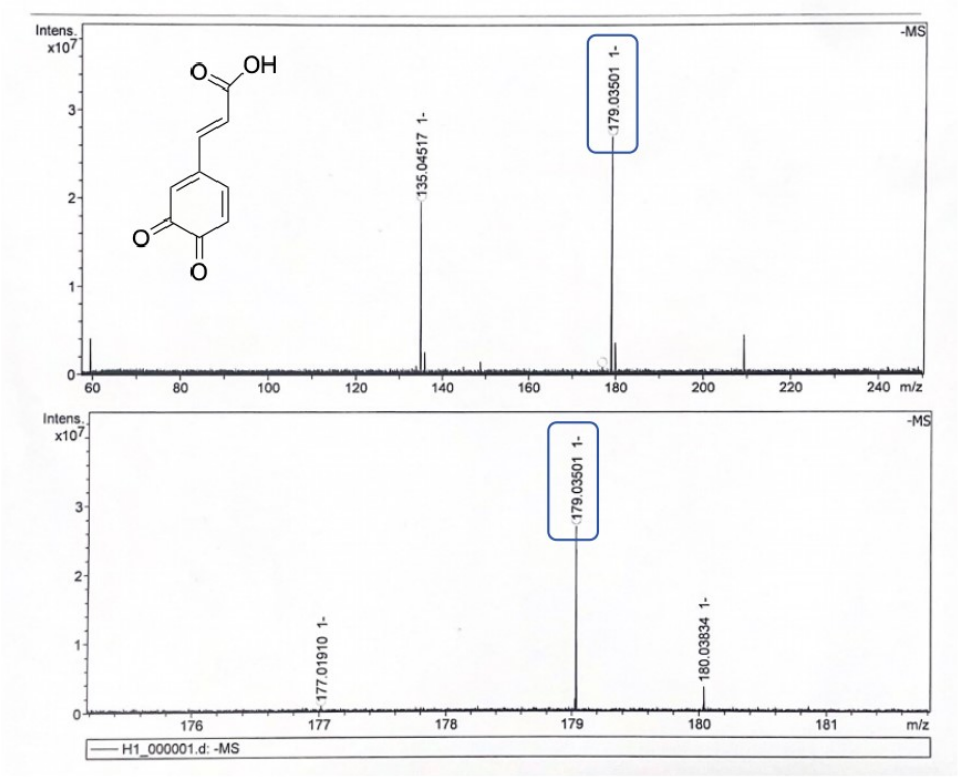

Fig. S2 HR-MS data of the product of the reaction between **EC** and laccase. HR-ESI-MS: m/z calcd. ($C_9H_6O_4$, $[M]^+$), 179.0300; found, 179.0350.

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