

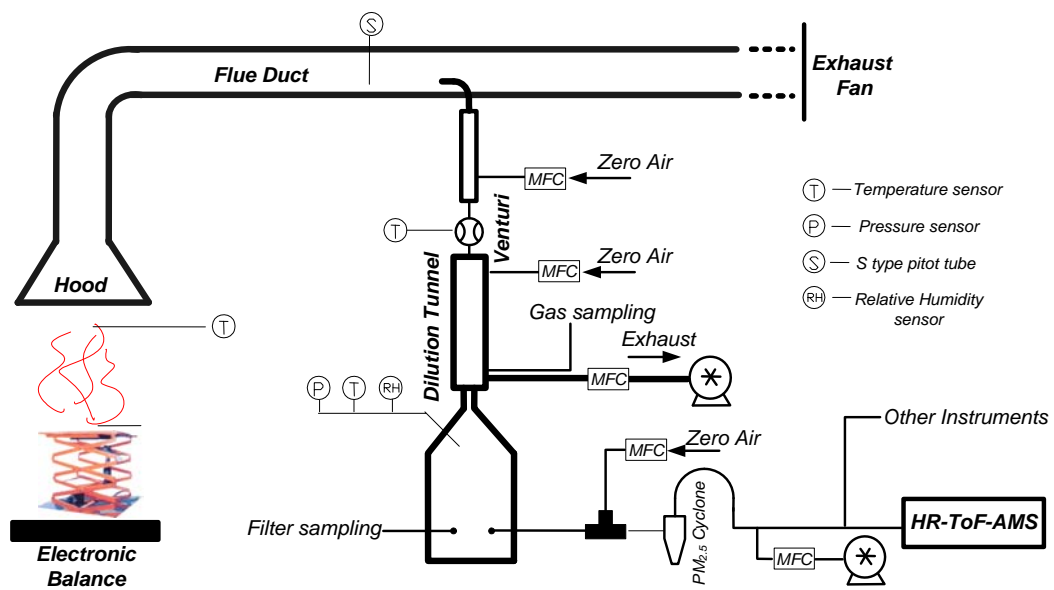
1 **Supplementary Information for He et al.**

2 Table S-1. Ingredients used to cook the four Chinese dishes.

Dish	Main ingredients	Proportioning	Spice	Temperature
Hand-Ripped Cabbage	cabbage	garlic, ginger, pepper, hot pepper	essence of chicken, salt, peanut oil, light soy source	180 °C
Scrambled Eggs with Tomatoes	egg, tomato	scallion, ginger	salt, peanut oil, sugar	160 °C
Kung Pao Chicken	chicken, carrot, peanut, cucumber	starch, pepper, scallion, ginger, hot pepper	essence of chicken, salt, peanut oil, light soy source	180 °C
Spareribs Braised in Brown Sauce	sparerib	scallion, ginger, garlic	salt, peanut oil, light soy source, sugar	160 °C

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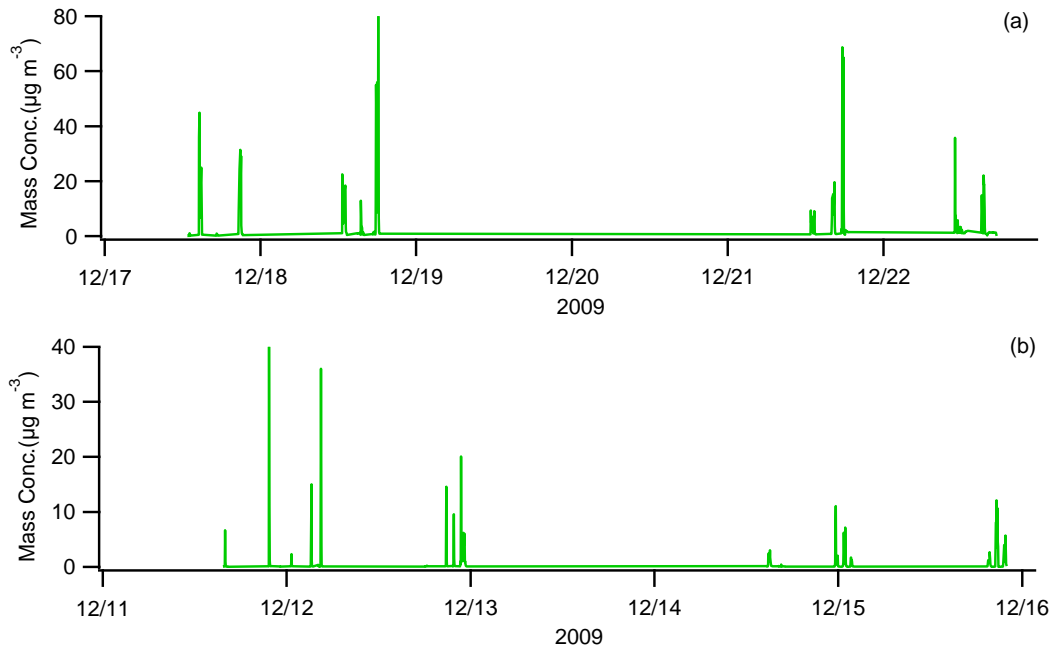


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Fig. S-1. Scheme of the combustion simulation and sampling system.

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9 Fig. S-2. Time trends of OA concentrations during (a) CC emission measurements
 10 and (b) BB emission measurements. The elevated concentrations correspond to the
 11 measurement periods.