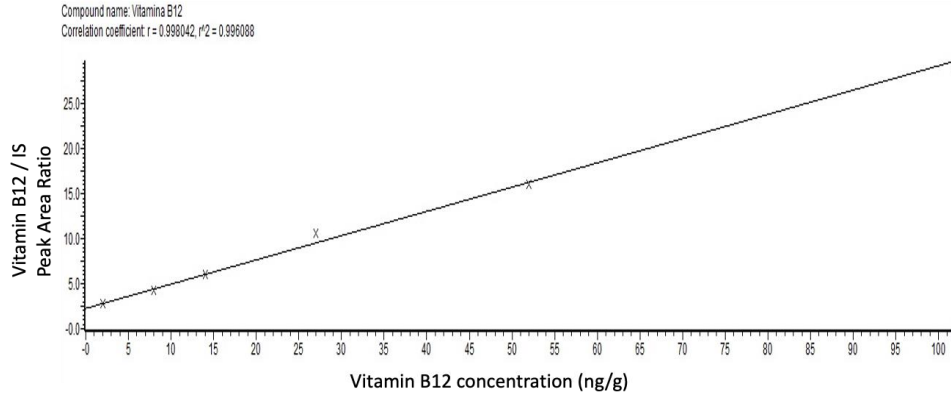


## Supplementary Materials



**Figure S1.** Matrix-matched calibration curve of Vitamin B12 in ripened cheese

**Table S1.** Concentration of vit. B12 measured in each ripened cheese sample

| Cheese samples |                           | Concentrations in analysis batches (ng/g) |      |      |
|----------------|---------------------------|---|------|------|
| Type           | Original name             | n.1                                       | n.2  | n.3  |
| Cow cheese     | Caciocavallo              | 6.5                                       | 5.4  | 5.7  |
|                | Provolone                 | 13.7                                      | 15.4 | 13.4 |
|                | Piave                     | 5.6                                       | 4.6  | 6.2  |
|                | Grana                     | 4.4                                       | 5.3  | 4.8  |
|                | Tête de moine             | 2.2                                       | <LOQ | 2.7  |
| Sheep cheese   | Pecorino sardo 1          | 17.9                                      | 21.1 | 24.0 |
|                | Pecorino sardo 2          | 20.1                                      | 28.6 | 18.8 |
|                | Pecorino toscano 1        | 40.0                                      | 40.6 | 36.1 |
|                | Pecorino toscano 2        | 37.6                                      | 30.0 | 25.6 |
| Goat cheese    | Caprino 1                 | <LOQ                                      | <LOQ | <LOQ |
|                | Caprino 2                 | <LOQ                                      | <LOQ | <LOQ |
|                | Caprino 3 (extra ripened) | 30.6                                      | 34.7 | 35.3 |