## Supplementary Information for He et al.

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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Main ingredients</th>
<th>Proportioning</th>
<th>Spice</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand-Ripped Cabbage</td>
<td>cabbage</td>
<td>garlic, ginger, pepper, hot pepper</td>
<td>essence of chicken, salt, peanut oil, light soy source</td>
<td>180 °C</td>
</tr>
<tr>
<td>Scrambled Eggs with Tomatoes</td>
<td>egg, tomato</td>
<td>scallion, ginger</td>
<td>salt, peanut oil, sugar</td>
<td>160 °C</td>
</tr>
<tr>
<td>Kung Pao Chicken</td>
<td>chicken, carrot, peanut, cucumber</td>
<td>starch, pepper, scallion, ginger, hot pepper</td>
<td>essence of chicken, salt, peanut oil, light soy source</td>
<td>180 °C</td>
</tr>
<tr>
<td>Spareribs Braised in Brown Sauce</td>
<td>sparerib</td>
<td>scallion, ginger, garlic</td>
<td>salt, peanut oil, light soy source, sugar</td>
<td>160 °C</td>
</tr>
</tbody>
</table>
Fig. S-1. Scheme of the combustion simulation and sampling system.
Fig. S-2. Time trends of OA concentrations during (a) CC emission measurements and (b) BB emission measurements. The elevated concentrations correspond to the measurement periods.