**Supplementary Table 1.** List of internal standards used with their specifications

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | **Mass [m/z]** | **Formula [M]** | **Species** | **Polarity** | **N(CE)** | **Fragments** |
| Aflatoxin B1 | 313.07066 | C17H12O6 | + H | Positive | 50 | 285.07578270.05227 |
| Aflatoxin B2 | 315.08631 | C17H14O6 | + H | Positive | 40 | 287.0914259.76015 |
| Aflatoxin G1 | 329.06558 | C17H12O7 | + H | Positive | 50 | 243.06527283.06014 |
| Aflatoxin G2 | 331.08123 | C17H14O7 | + H | Positive | 50 | 313.07044285.0757 |
| Aflatoxin B1-13C17 | 330.12770 | [13]C17H12O6 | + H | Positive | 50 | 301.12866285.10166 |
| Aflatoxin B2-13C17 | 332.14335 | [13]C17H14O6 | + H | Positive | 50 | 303.14429273.10633 |
| Aflatoxin G1-13C17 | 346.12261 | [13]C17H12O7 | + H | Positive | 50 | 257.11147299.11293 |
| Aflatoxin G2-13C17 | 348.13826 | [13]C17H14O7 | + H | Positive | 50 | 330.12726301.12883 |
| Ochratoxin A | 404.08954 | C20H18CINO6 | + H | Positive | 30 | 257.02083239.01029 |
| Ochratoxin A-13C20 | 424.15664 | [13]C20H18ClNO6 | + H | Positive | 30 | 250.04697268.05869 |

**Supplementary Table 2.** Average Ochratoxin A content of table olive cultivars belonging to the four shipping groups (µg/kg), ± SD (standard deviation), n = 4 (Means followed by the same letter do not differ signif-icantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Cultivars** | **Mean** |
| Bella di Cerignola | 2.52±1.33b |
| Conservolea Nera | 1.94±0.61b |
| GR2177 | NaN |
| Hojiblanca Nera | 2.60±1.12b |
| Itrana Bianca | 2.89±0.41b |
| Nocellara Etnea | 3.47±1.64a |
| Nocellara del Belice | 2.12±0.72b |

**Supplementary Table 3.** Average Ochratoxin A content in processing methods of table olives belonging to the four ship-ping groups (µg/kg), ± SD (standard deviation), n = 4 (Means followed by the same letter do not differ significantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Methods** | **Mean** |
| Pitted | 2.10±0.58b |
| Castelvetrano  | 2.12±0.72b |
| Californiano I° drying  | 1.94±0.61b |
| Californiano pitted  | 3.10±1.31ab |
| Natural  | 3.30±1.42a |
| Sivigliano  | 2.52±1.33b |

**Supplementary Table 4.** Average Ochratoxin A content using the two kits (Veratox® and Agraquant®) on the four shipping groups (µg/kg), ± SD (standard deviation), n = 4 (Means followed by the same letter do not differ significantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Kit** | **Mean** |
| Veratox® | 2.32±0.81b |
| Agraquant® | 2.91±1.56a |

**Supplementary Table 5.** Average Aflatoxins content of table olive cultivars belonging to the four shipping groups (µg/kg), ± SD (standard deviation), *n* = 4 (Means followed by the same letter do not differ significantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Cultivars** | **Mean** |
| Bella di Cerignola | 3.01±0.95ab |
| Conservolea Nera | 3.09±0.29ab |
| GR2177 | NaN |
| Hojiblanca Nera | 3.61±0.54a |
| Itrana Bianca | 3.77±0.38a |
| Nocellara Etnea | 2.77±0.57b |
| Nocellara del Belice | 3.02±0.61ab |

**Supplementary Table 6.** Average Aflatoxins content in processing methods of table olives belonging to the four shipping groups (µg/kg), ± SD (standard deviation), n = 4 (Means followed by the same letter do not differ significantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Methods** | **Mean** |
| Pitted | NaN |
| Castelvetrano  | 3.02±0.61b |
| Californiano I° drying  | 3.09±0.29b |
| Californiano pitted  | 3.61±0.54a |
| Natural  | 2.99±0.68b |
| Sivigliano  | 3.01±0.95b |

**Supplementary Table 7.** Average Aflatoxins content using the two kits (Veratox® and Agraquant®) on the four shipping groups (µg/kg), ± SD (standard deviation), n = 4 (Means followed by the same letter do not differ significantly at p ≤ 0.05 according to Tukey’s test.).

|  |  |
| --- | --- |
| **Kit** | **Mean** |
| Veratox® | 3.20±1.42a |
| Agraquant® | 3.07±0.59a |

**Supplementary Figure 1.** Aflatoxins concentration in Bella di Cerignola cultivar for both years.



**Supplementary Figure 2.** Aflatoxins concentration in Nocellara del Belice cultivar for both years.



**Supplementary Figure 3.** Ochratoxin A concentration in Bella di Cerignola cultivar for both years.



**Supplementary Figure 4.** Ochratoxin A concentration in Nocellara del Belice cultivar for both years.

