

Supporting Information

Article

Phytochemical Characterization of Five Edible Purple-Reddish Vegetables: Anthocyanins, Flavonoids, and Phenolic Acid Derivatives

Alexandra D. Frond ^{1,†}, Cristian I. Iuhas ^{2,†}, Ioana Stirbu ¹, Loredana Leopold ¹, Sonia Socaci ¹, Stănilă Andreea ¹, Huseyin Ayvaz ³, Socaciu Andreea ², Socaciu Mihai ², Socaciu Carmen ¹ and Zorița Diaconeasa ^{1,*}

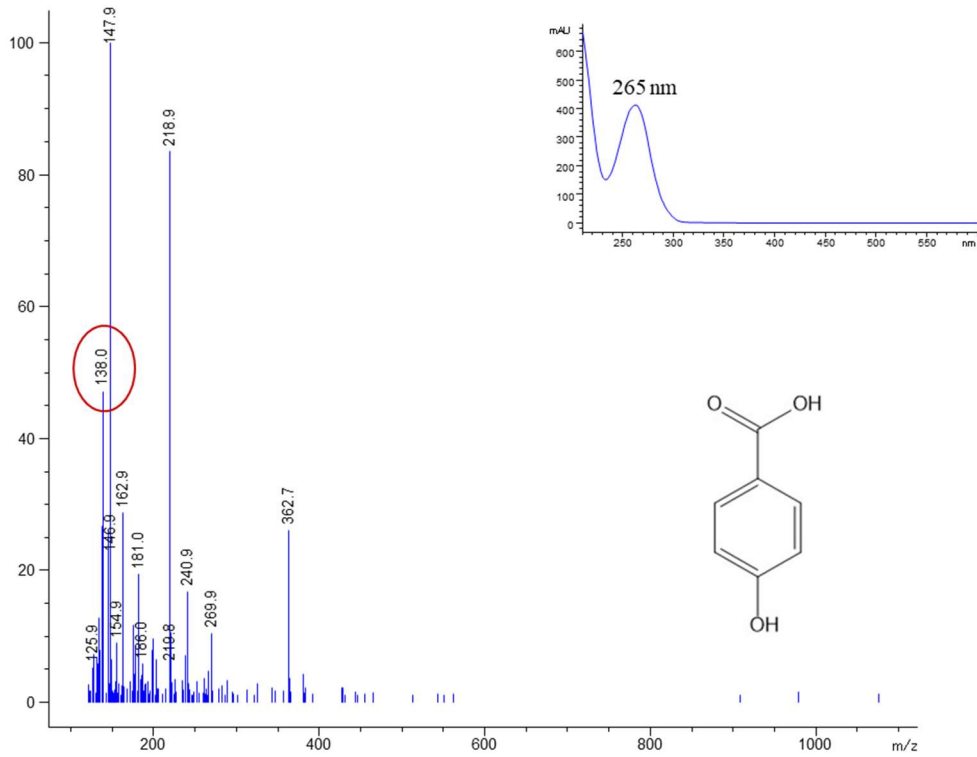
¹ Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, 3-5 Calea Manastur, Cluj-Napoca 400372, Romania, frondalexandradenisa@gmail.com (A.D.F.); ioanaalexandrastirbu@gmail.com (I.S.); loredana.leopold@usamvcluj.ro (L.L.); sonia.socaci@usamvcluj.ro (S.S.); andreea.stanila@usamvcluj.ro (S.A.); carmen.socaciu@usamvcluj.ro (S.C.)

² Faculty of Medicine, Iuliu Hatieganu University of Medicine and Pharmacy, Cluj-Napoca 400372, Romania, iuhascristianoan@yahoo.co.uk (C.I.I.); medisyn@yahoo.com (S.A.), socacium@yahoo.com (S.M.)

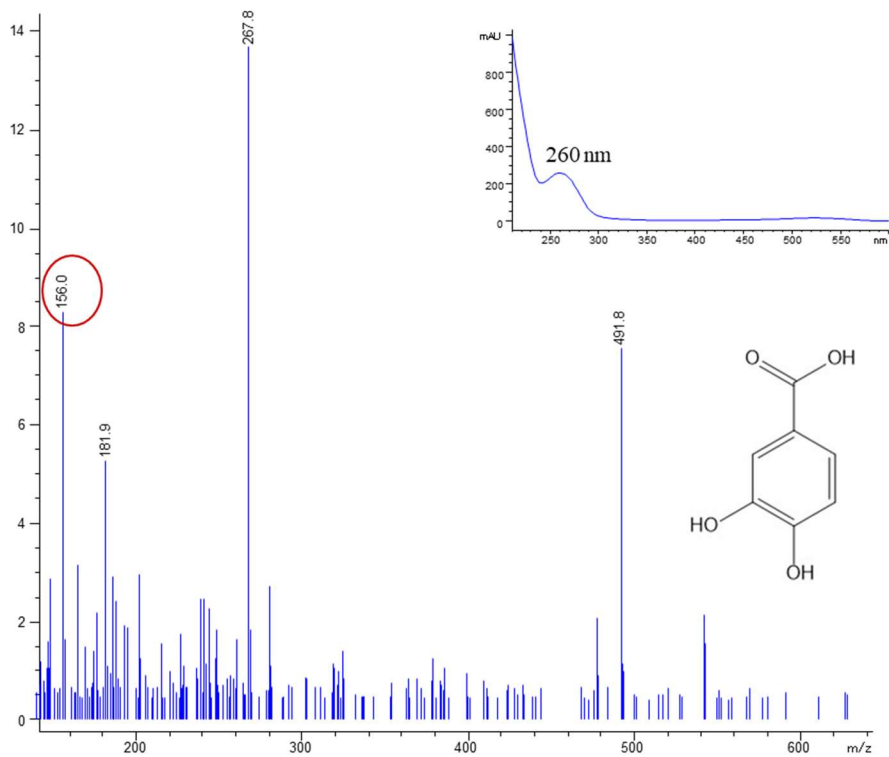
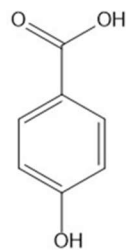
³ Faculty of Engineering, Canakkale Onsekiz Mart University, Canakkale 17020, Turkey, huseyinayvaz@comu.edu.tr

* Correspondence: zorita.sconta@usamvcluj.ro; Tel.: +40-751-033-871

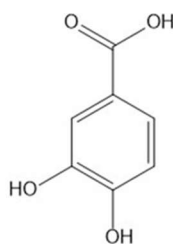
† These authors contributed equally to this work.

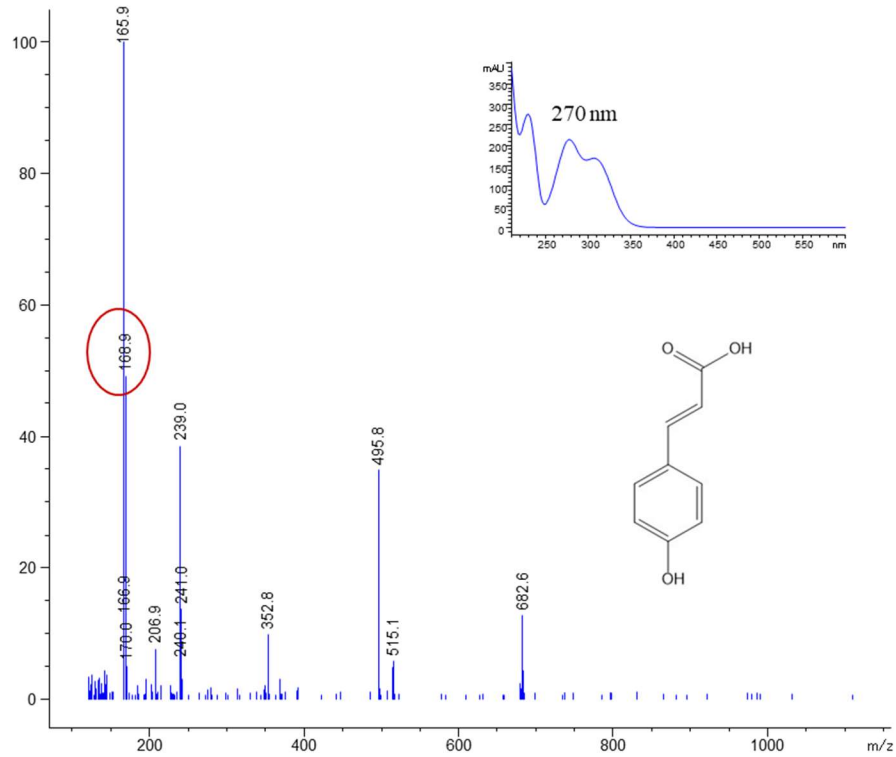


(a) peak 1
Hydroxybenzoic acid

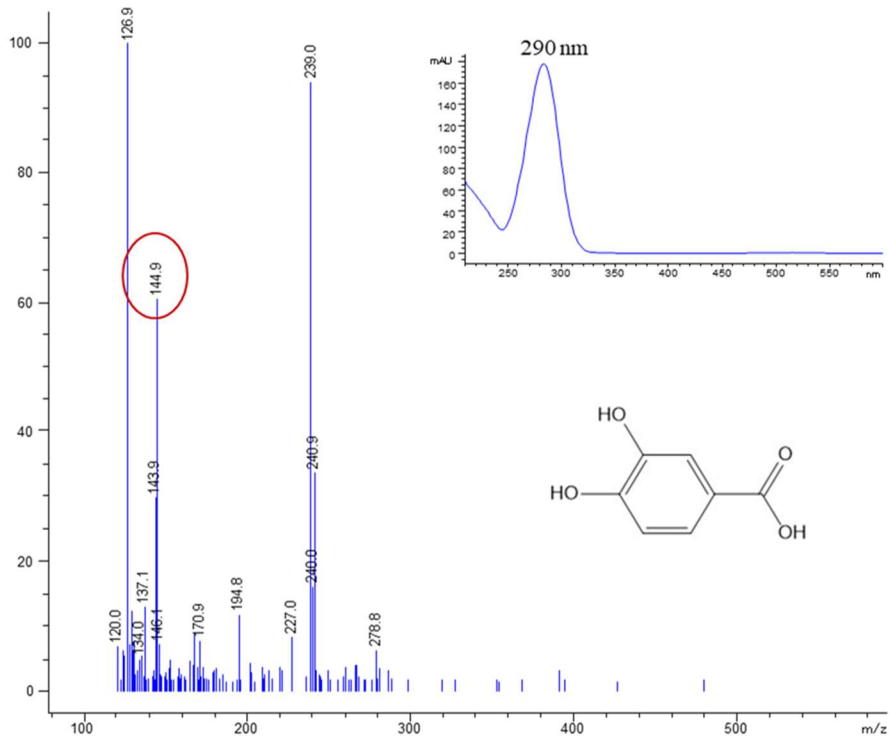


(b) peak 2
Dihydroxybenzoic acid

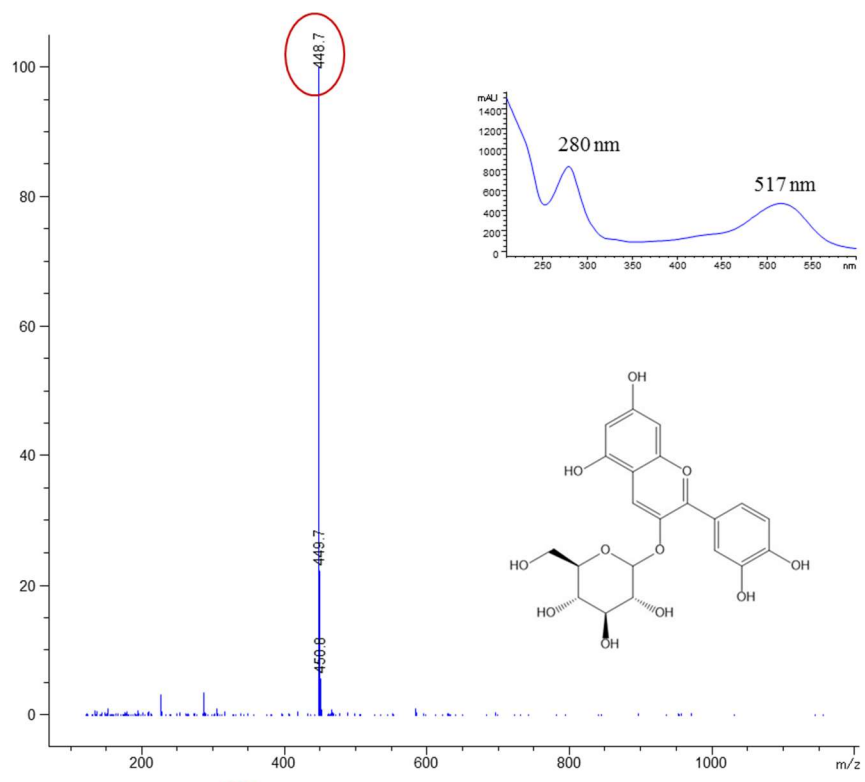




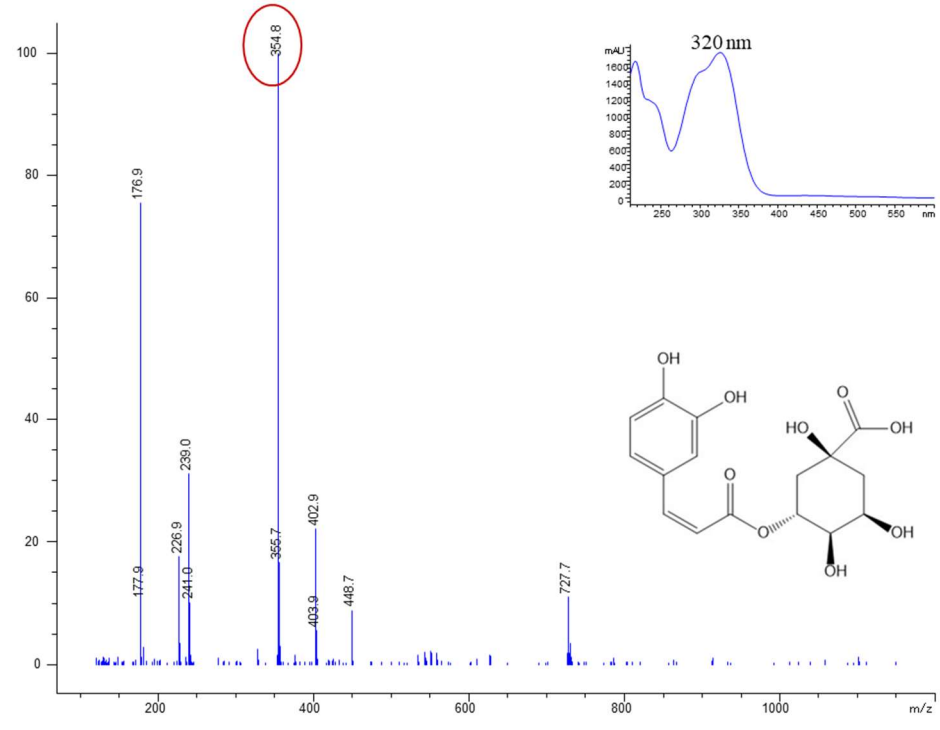
(c) peak 3
Dihydroxy p-coumaric acid



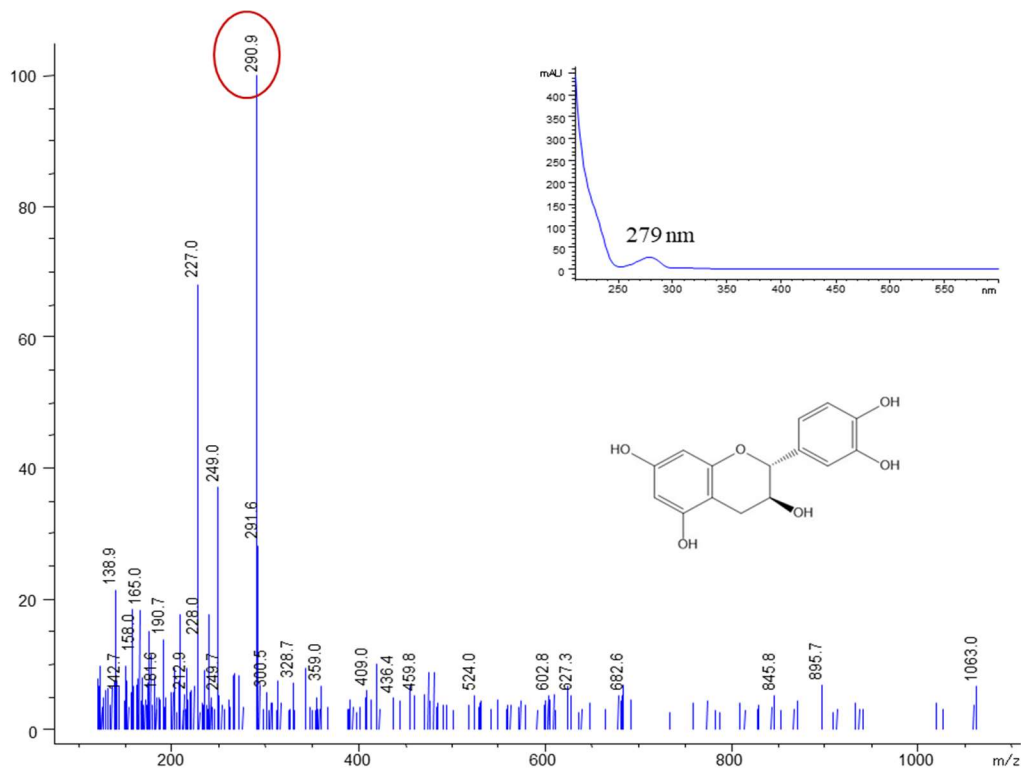
(d) peak 4
Protocatechuic acid



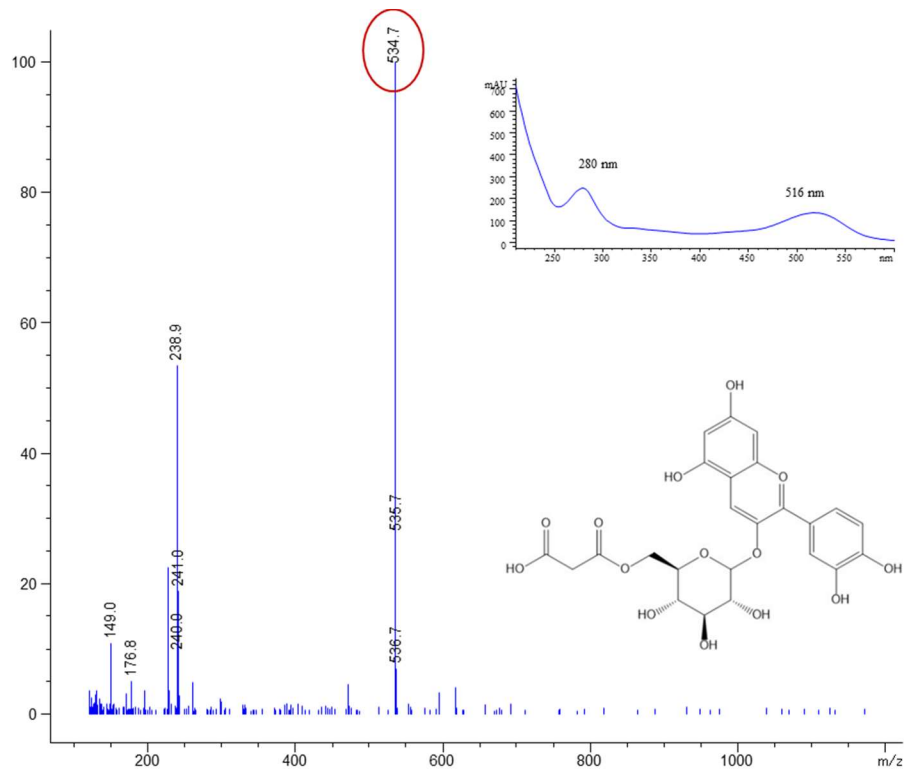
(e) peak 5
Cyanidin-3-O-glucoside



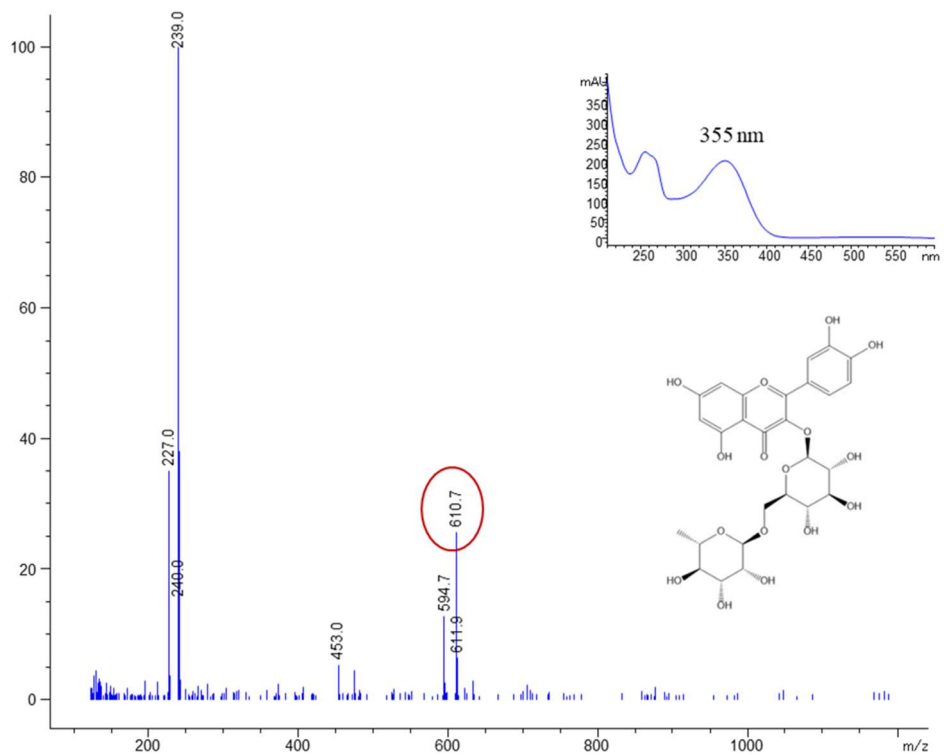
(f) peak 6
Chlorogenic acid



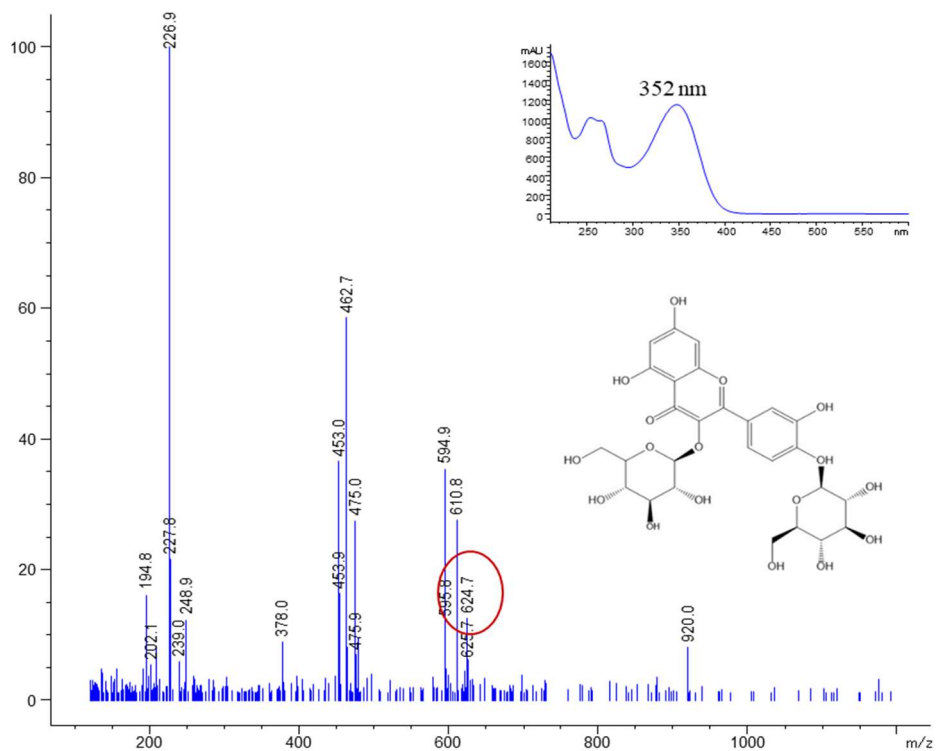
(g) peak 7
Catechin



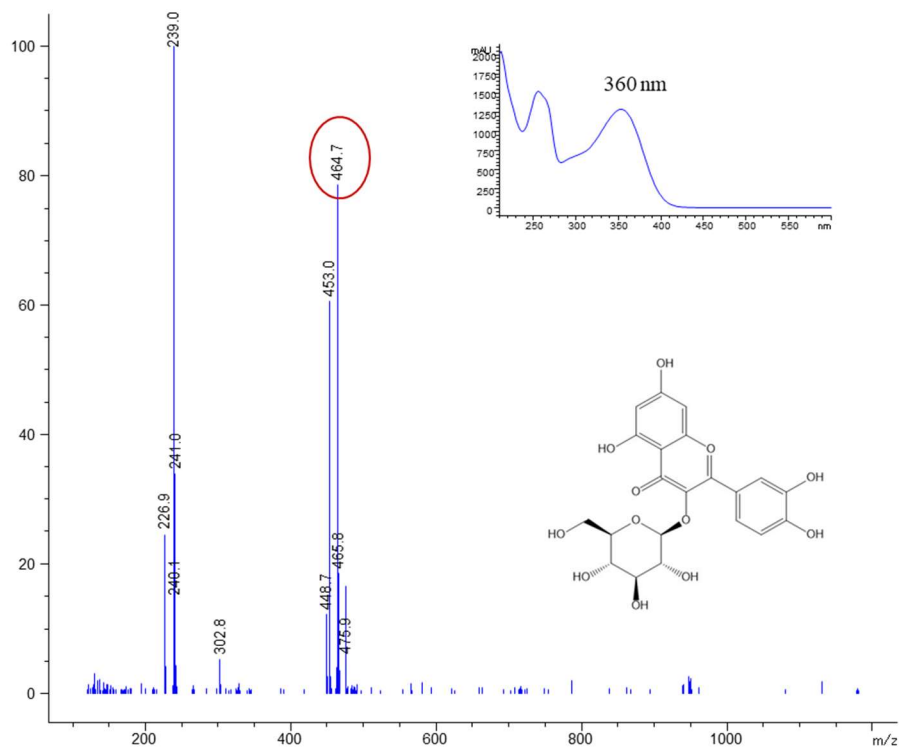
(h) peak 8
Cyanidin-3-O-(6''-
malonyl-glucoside)



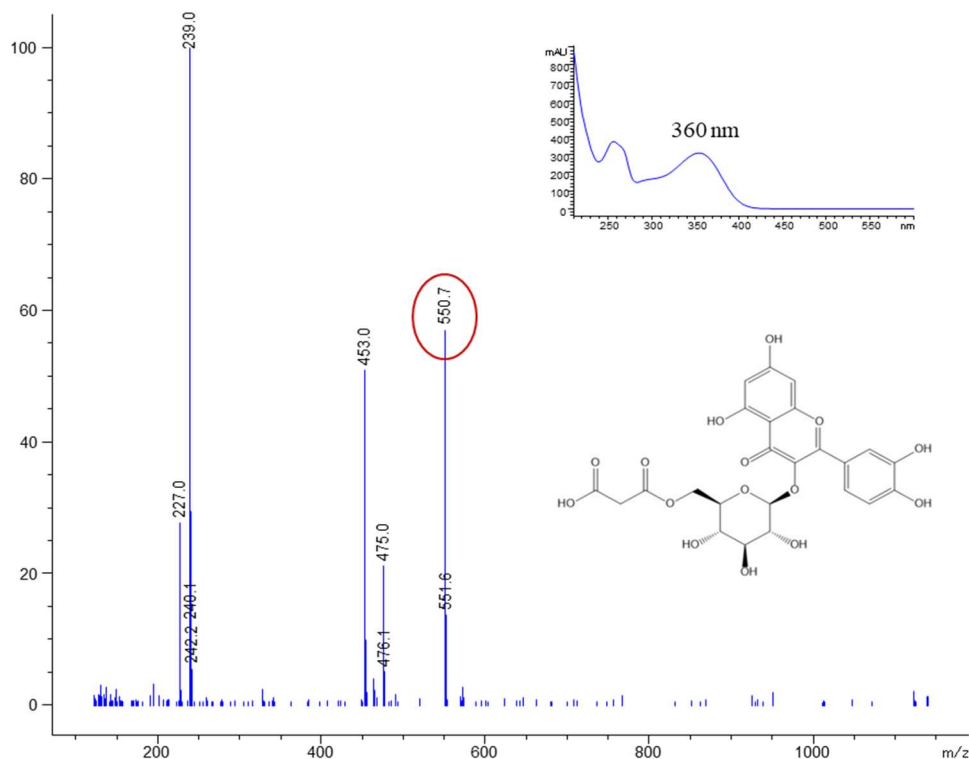
(i) peak 9
Quercetin-3-O-rutinoside (Rutin)



(j) peak 10
Quercetin-3,4-O-diglucoside

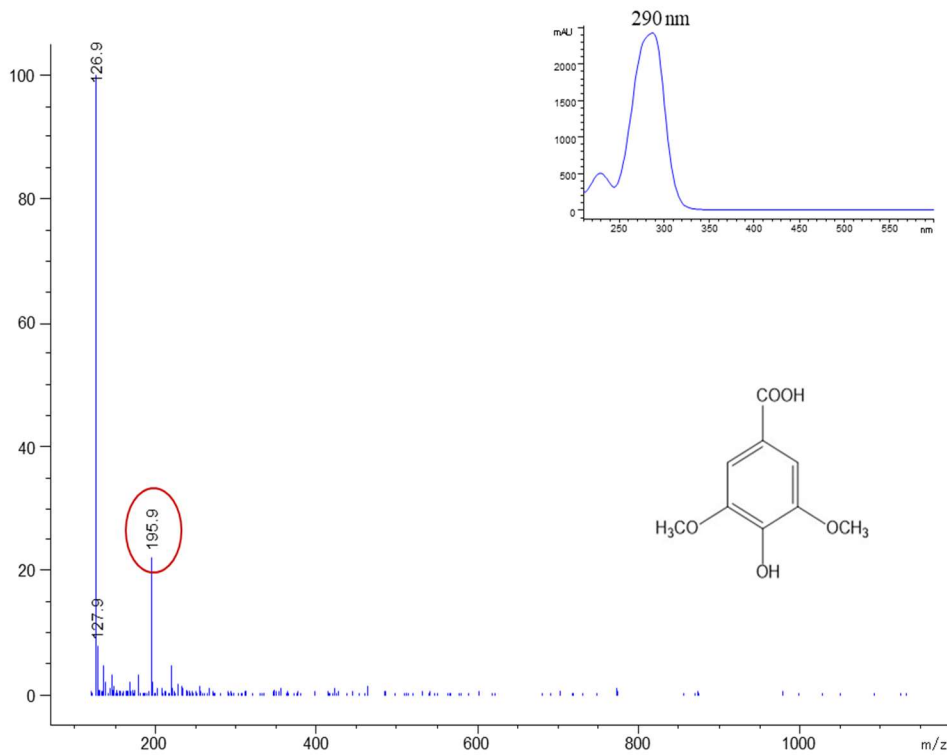


(k) peak 11
Quercetin-3-O-
glucoside

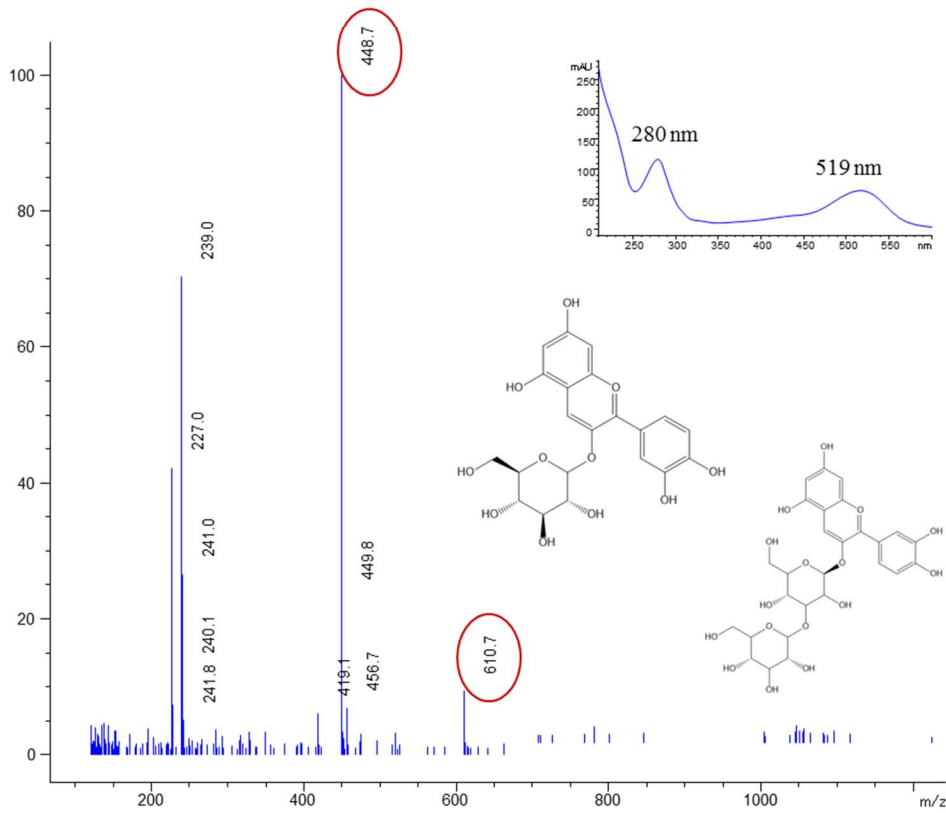
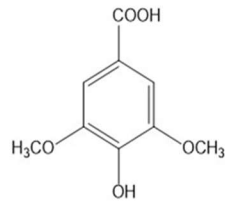


(l) peak 12
Quercetin-3-O-(6''-
malonyl-glucoside)

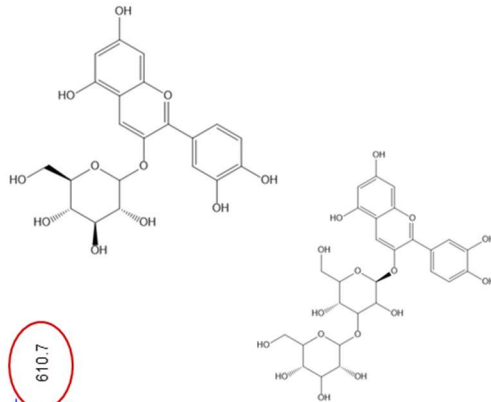
Figure 1. LC-MS; UV/vis scanning spectra; chemical structures of red chicory: (a) peak 1, (b) peak 2, (c) peak 3, (d) peak 4, (e) peak 5, (f) peak 6, (g) peak 7, (h) peak 8, (i) peak 9, (j) peak 10, (k) peak 11, (l) peak 12.

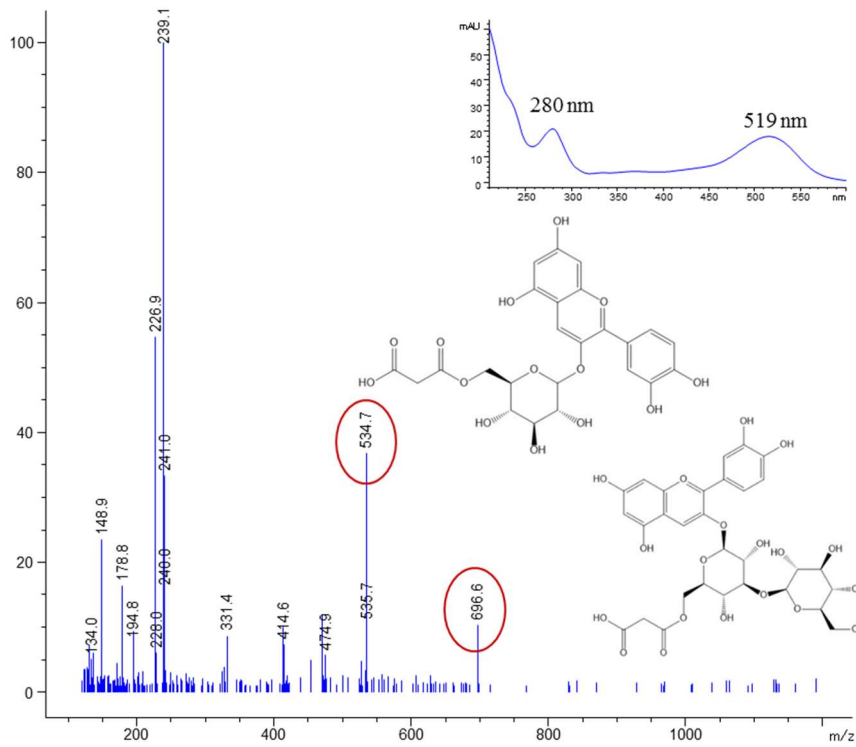


(a) peak 1
Syringic acid

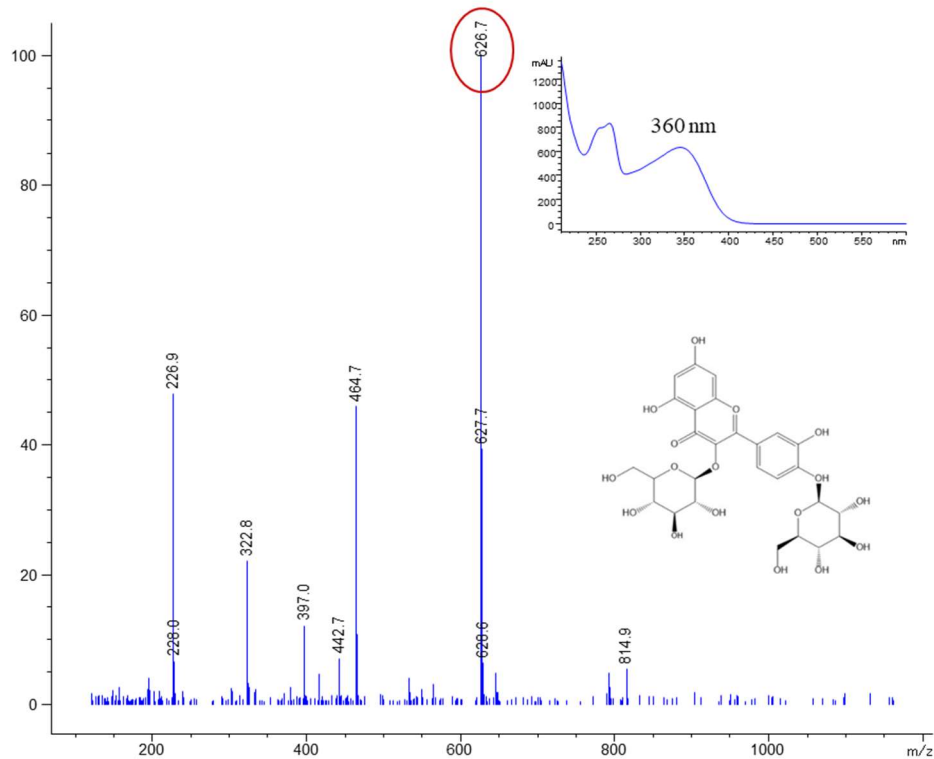


(b) peak 2
Cyanidin-3-O-glucoside +
Cyanidin-3-O-laminaribioside

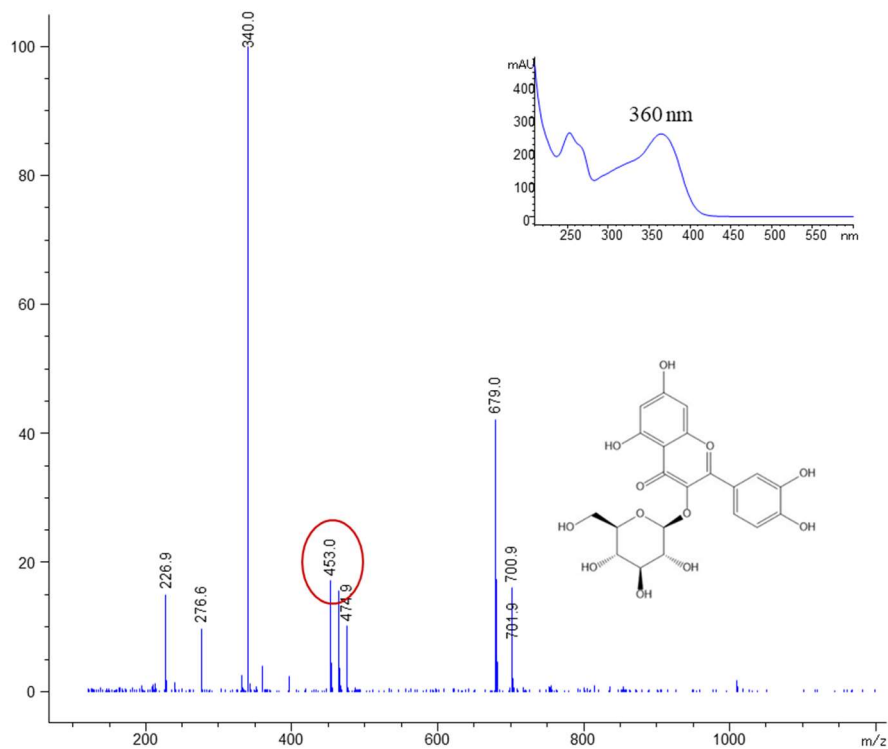




(c) peak 3
 Cyanidin-3-(6''-malonyl-glucoside) +
 Cyanidin-3-(6''-malonyl-laminaribioside)

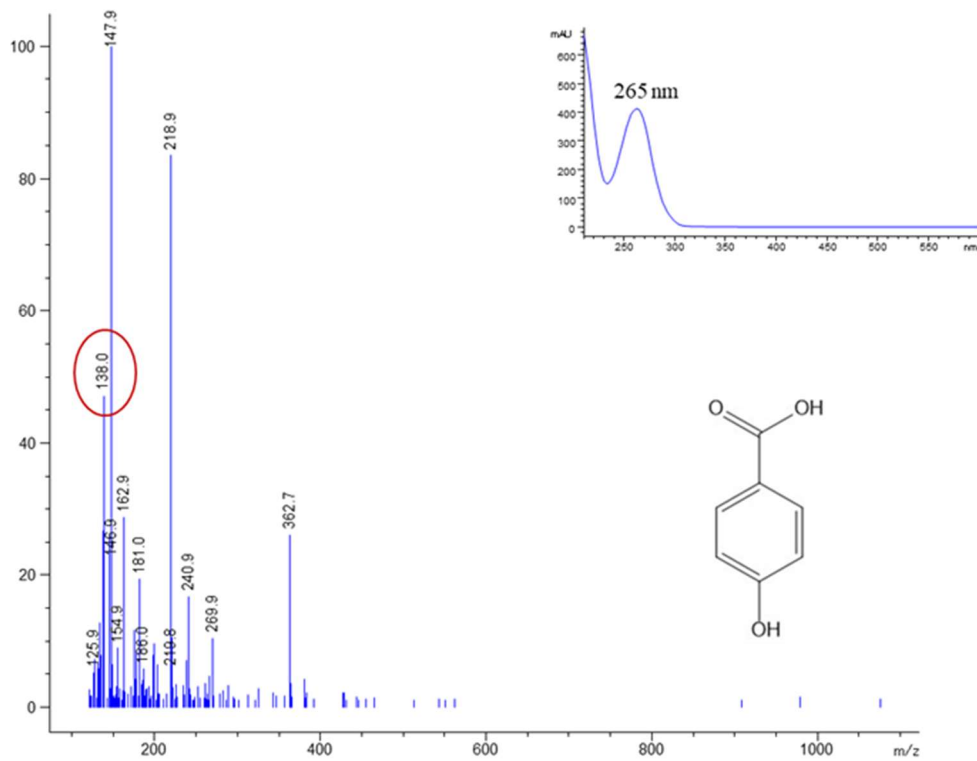


(d) peak 4
 Quercetin-3,4-O-diglucoside

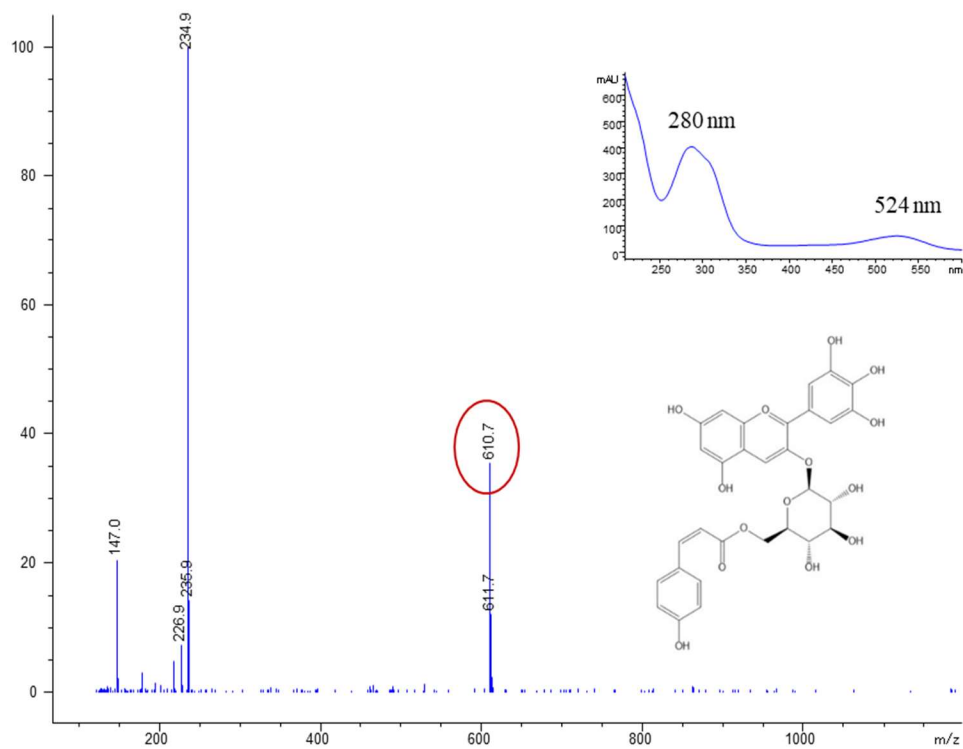


(e) peak 5
Quercetin-3-O-
glucoside

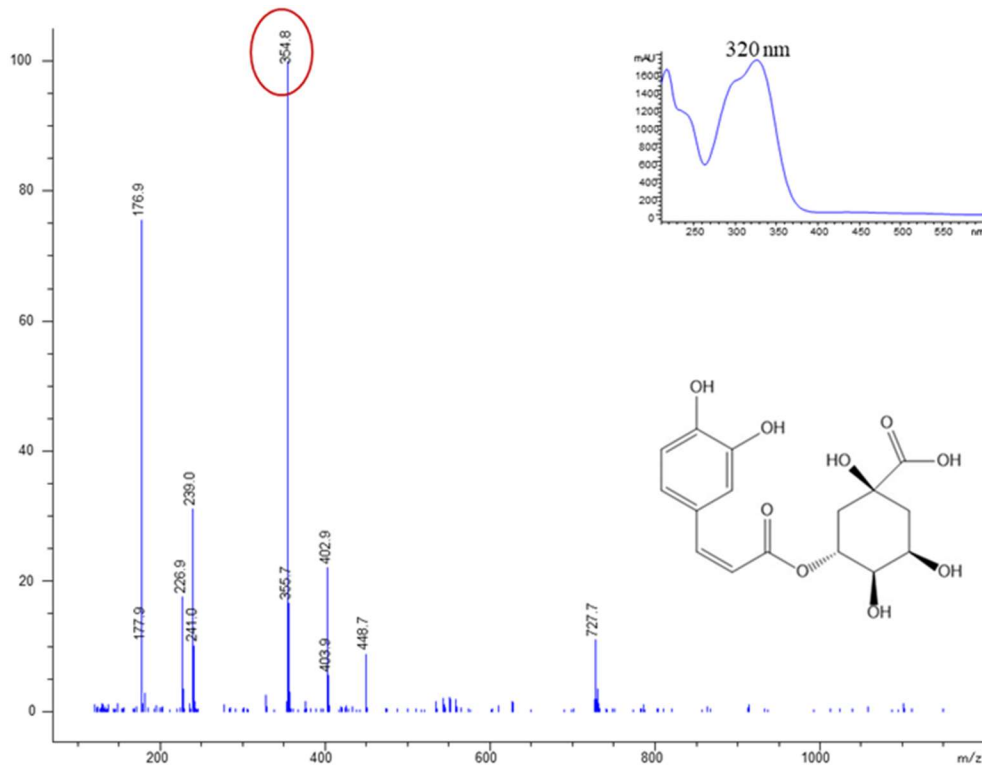
Figure 2. LC-MS; UV/VIS scanning spectra; chemical structures of red onion: (a) peak 1, (b) peak 2, (c) peak 3 (d) peak 4, (e) peak 5



(a) peak 1
Hydroxybenzoic acid

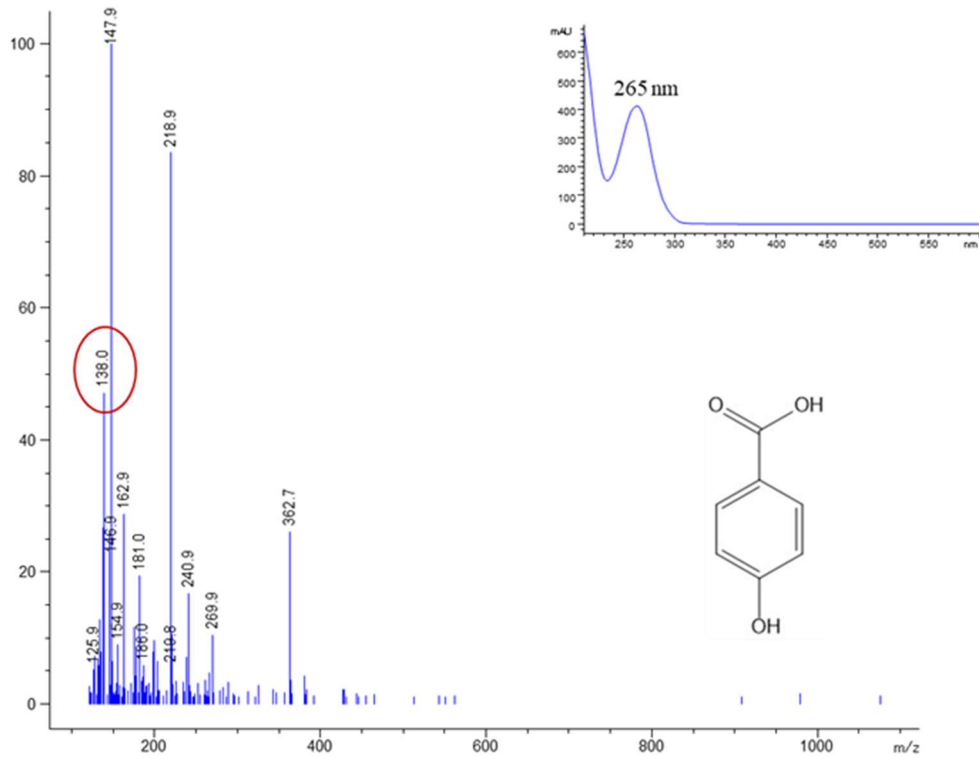


(b) peak 2
Delphinidin-3-O-
rutinoside)

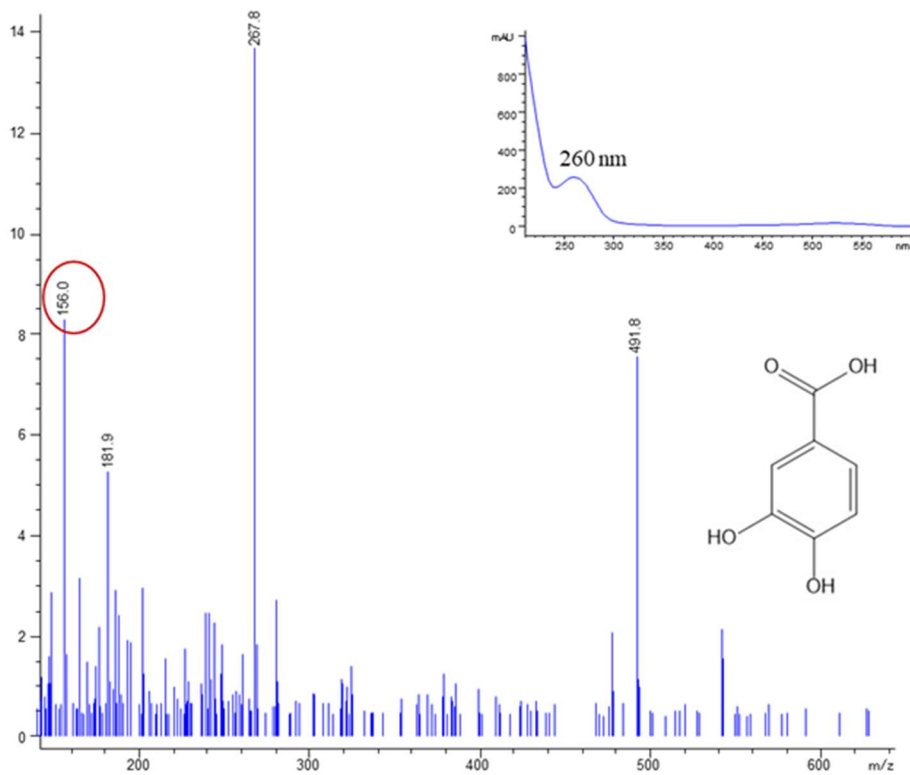


(c) peak 3
5-Caffeoylquinic acid
(Chlorogenic acid)

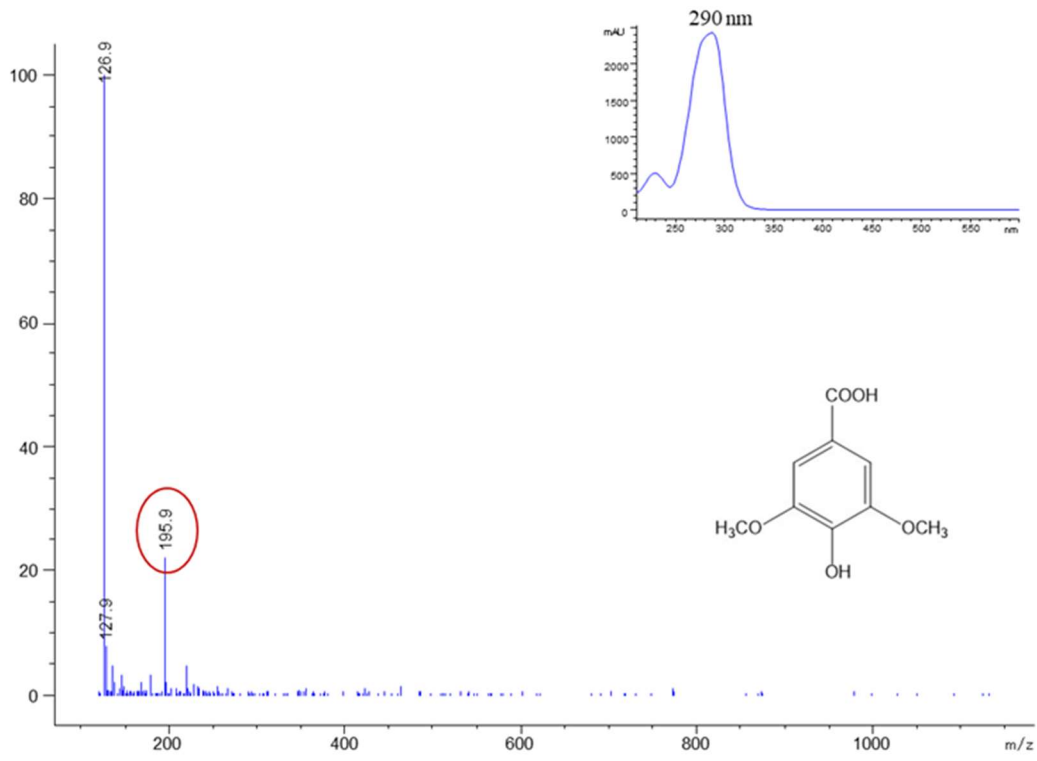
Figure 3. LC-MS; UV/vis scanning spectra; chemical structures of eggplant: (a) peak 1, (b) peak 2, (c) peak 3.



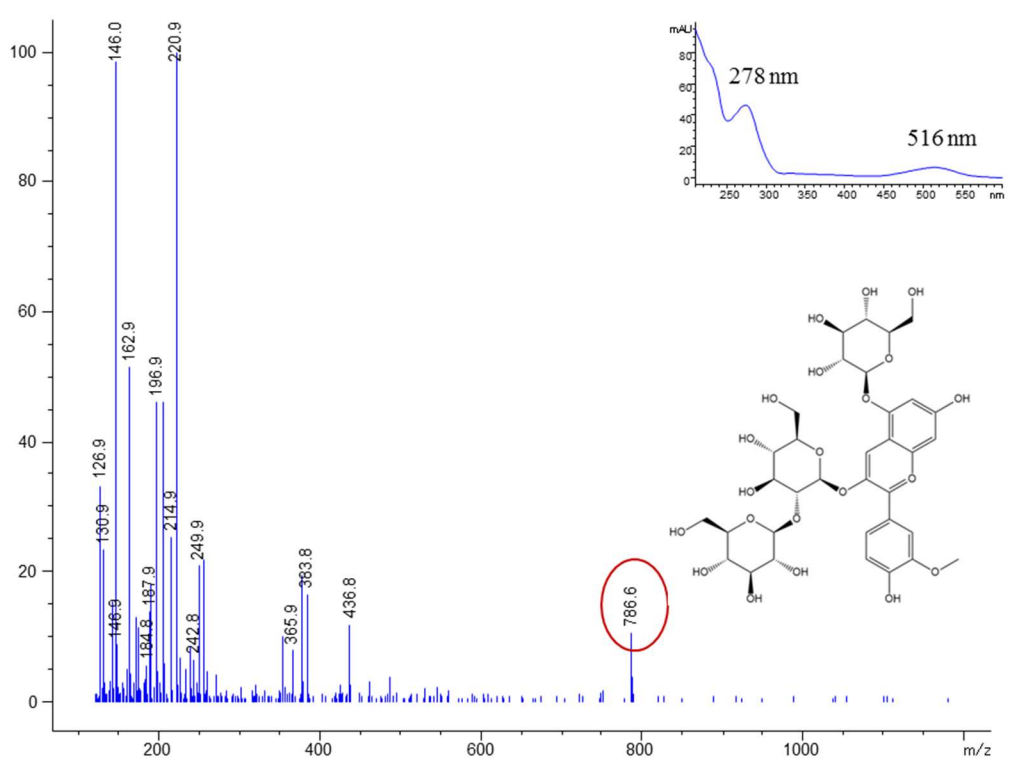
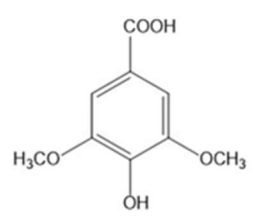
(a) peak 1
Hydroxybenzoic acid



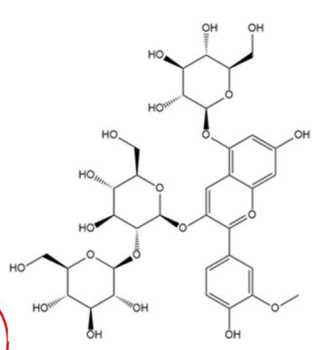
(b) peak 2
Dihydroxybenzoic acid

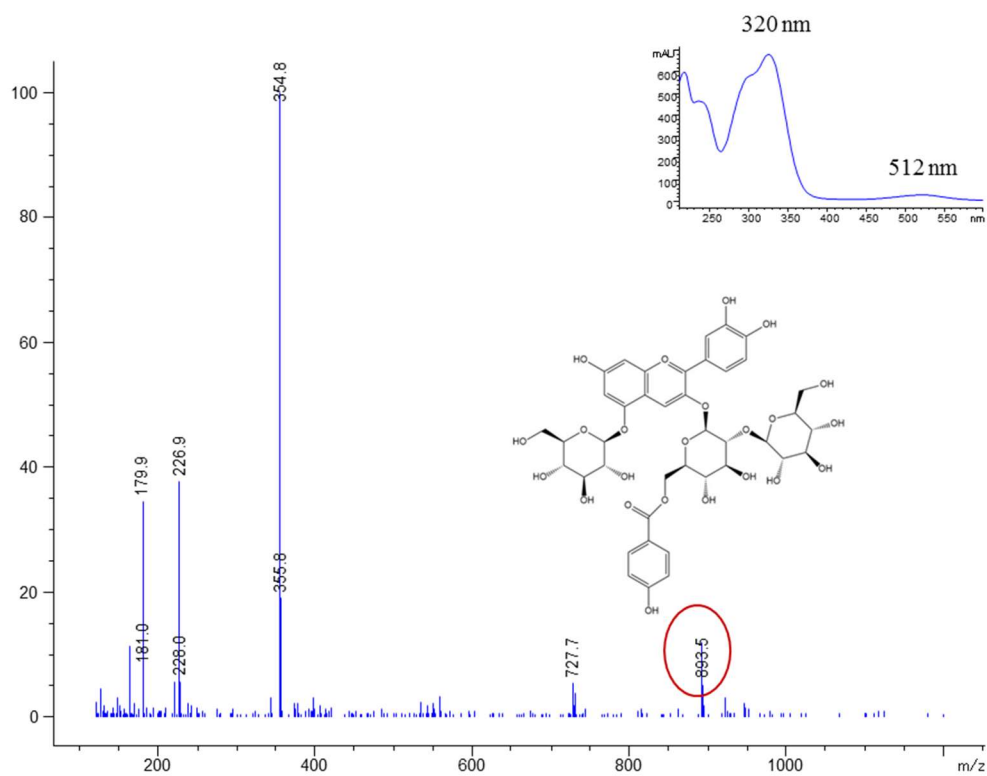


(c) peak 3
Syringic acid

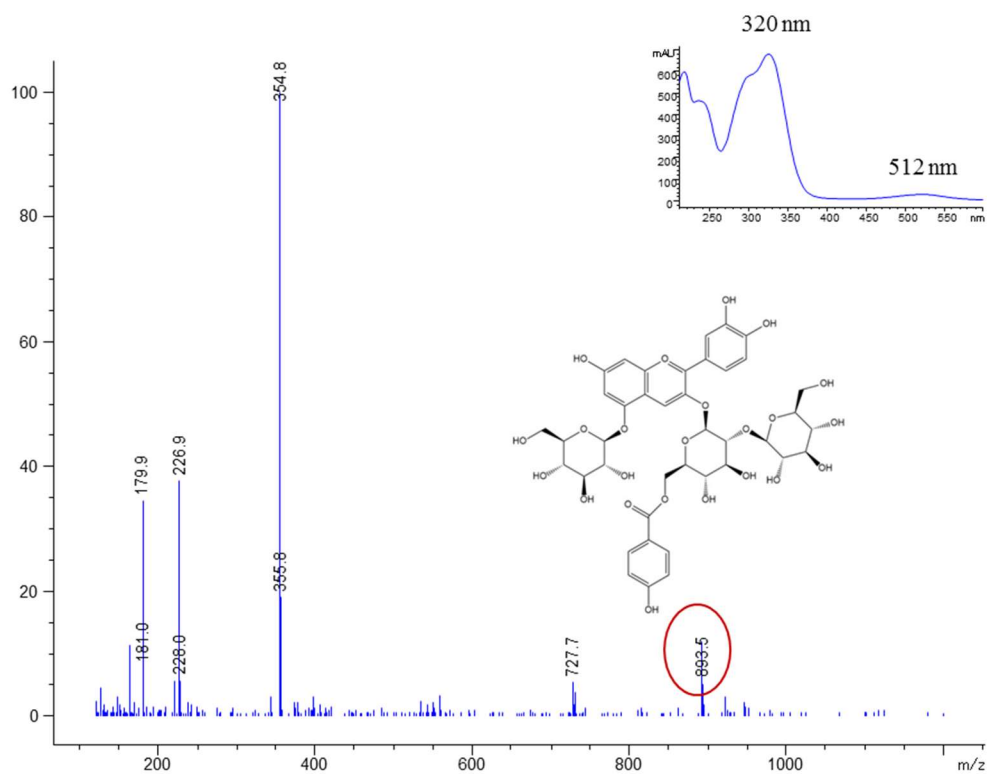


(d) peak 4
Peonidin-3-O-sophoroside-5-O-glucoside

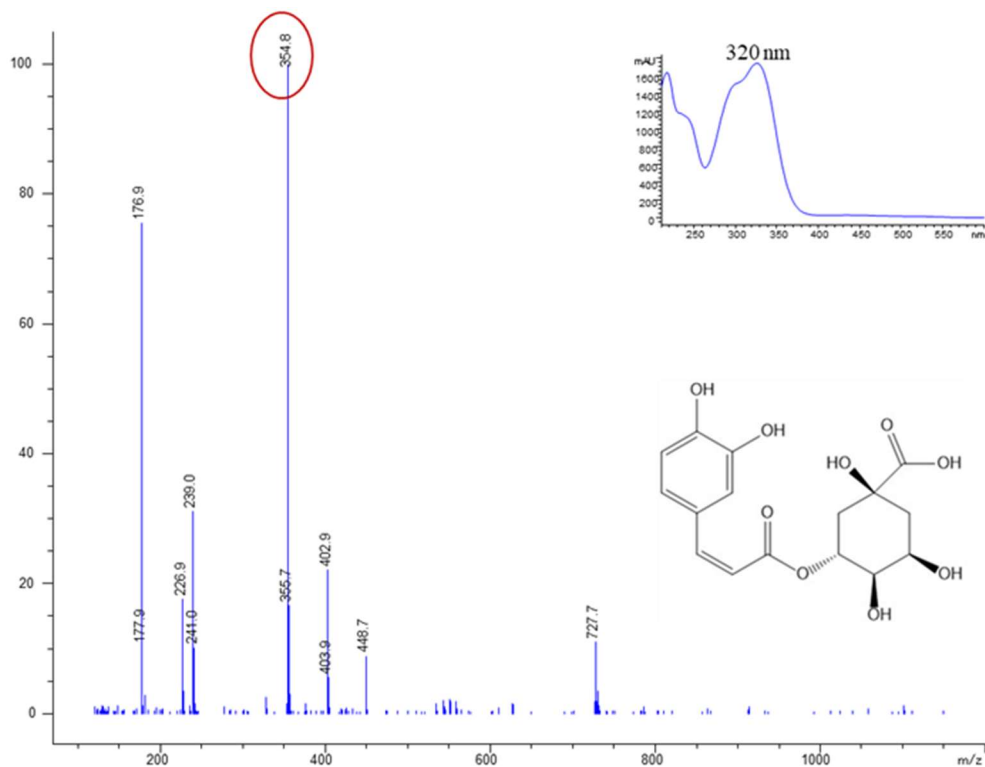




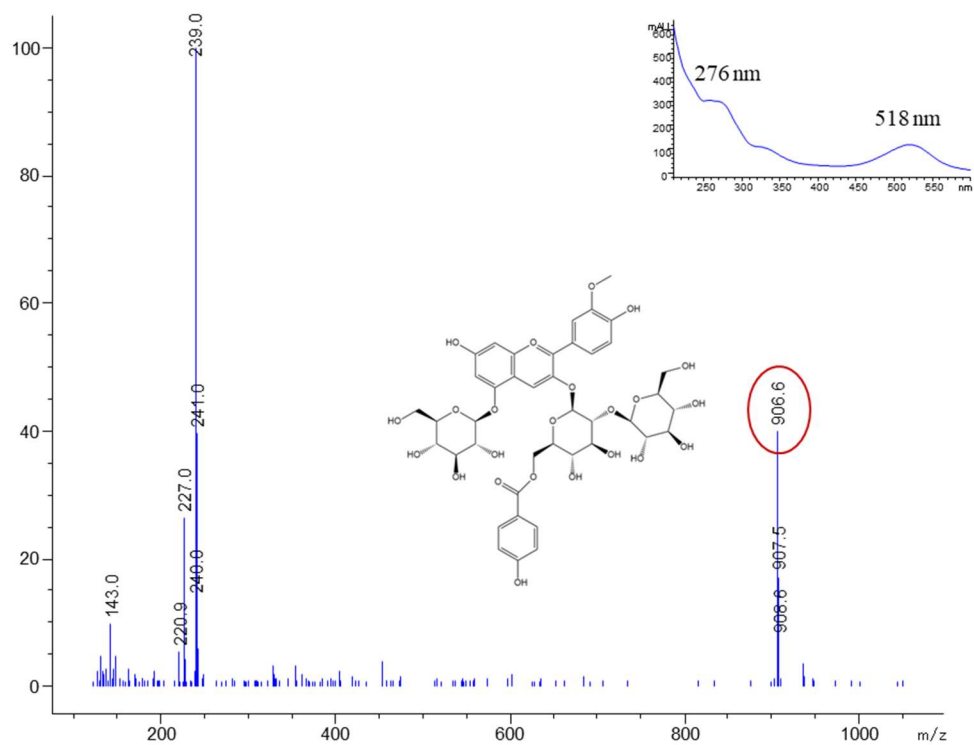
(e) peak 5
Peonidin-3-O-glucoside



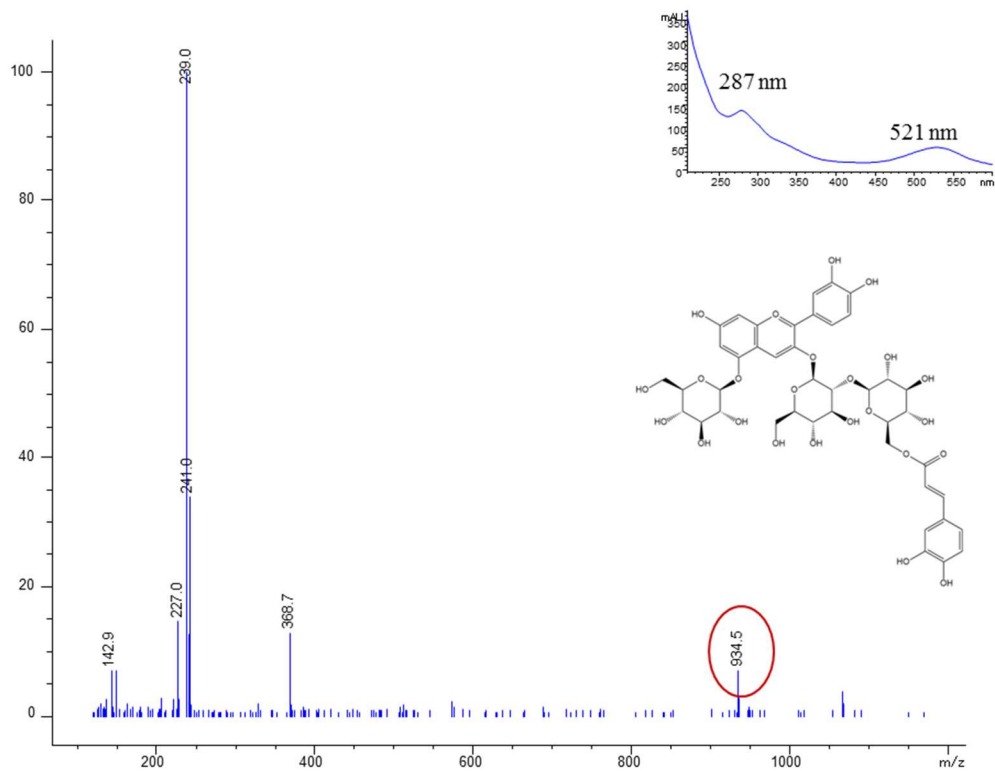
(f) peak 6
Cyanidin-3-p-hydroxybenzoyl
sophoroside-5-glucoside



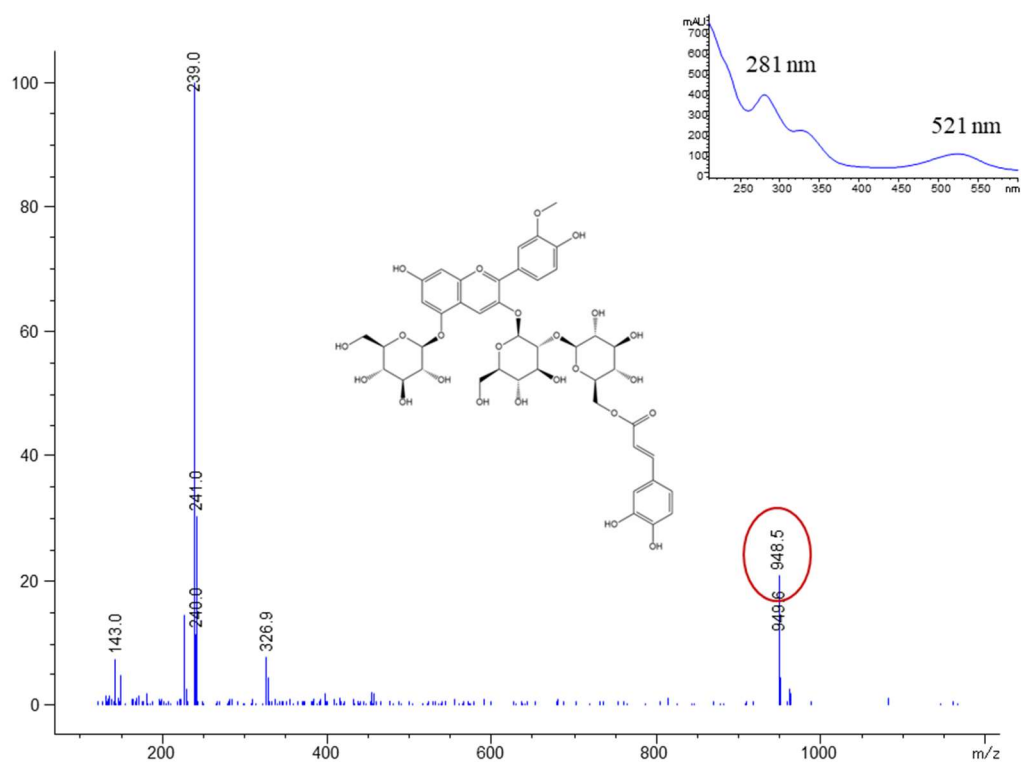
(g) peak 7
Chlorogenic acid



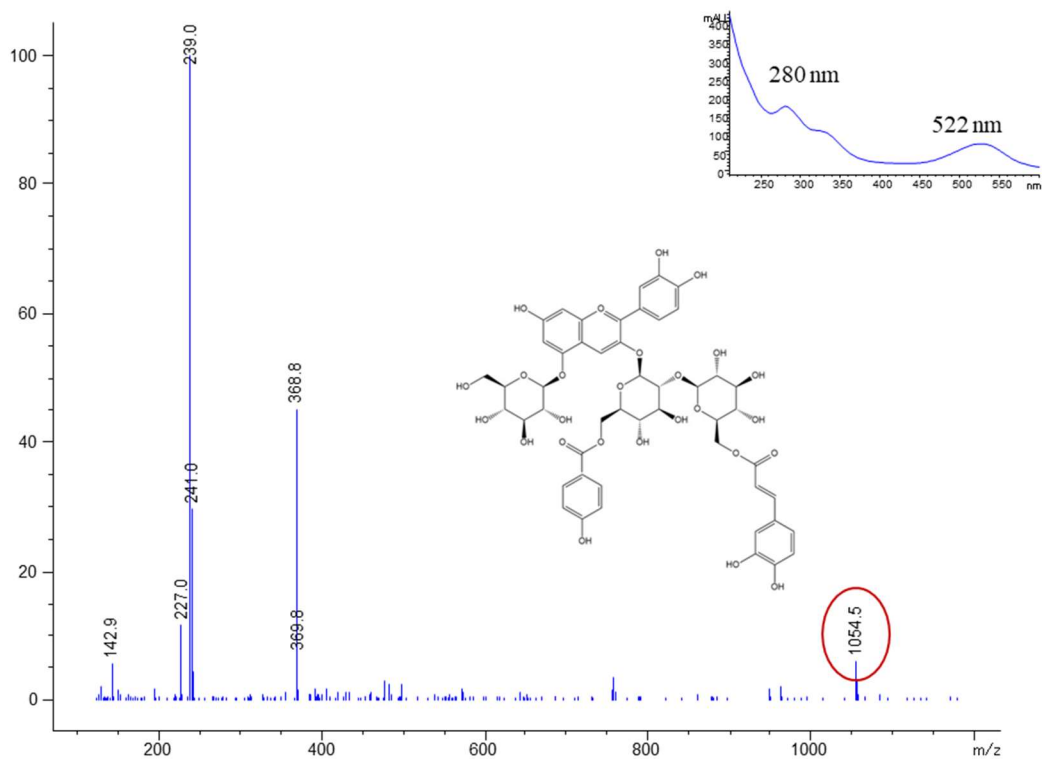
(h) peak 8
Peonidin-3-p-
hydroxybenzoyl
sophoroside-5-
glucoside



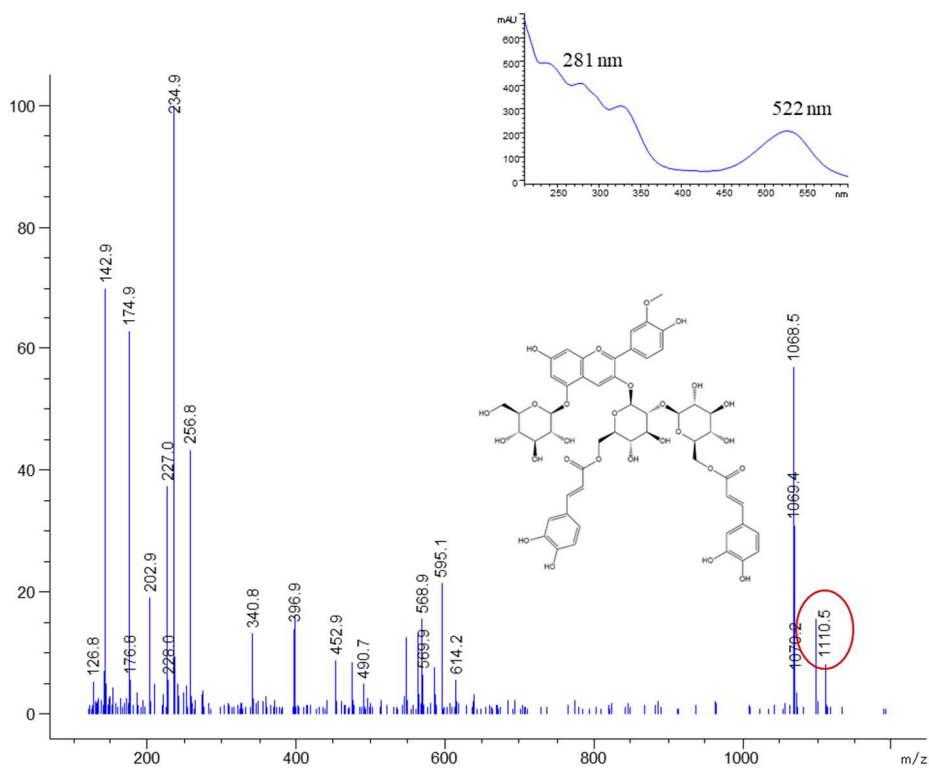
(i) peak 9
Cyanidin-3-
caffeoylsophoros
ide-5-glucoside



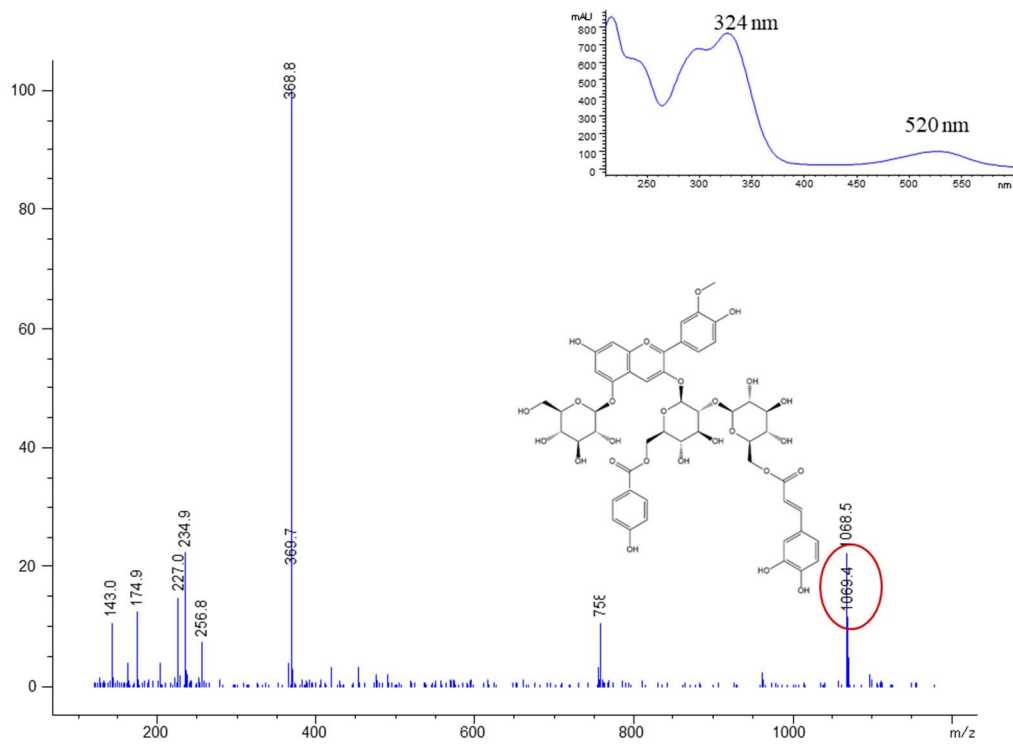
(j) peak 10
Peonidin-3-
caffeoylsophoros
ide-5-glucoside



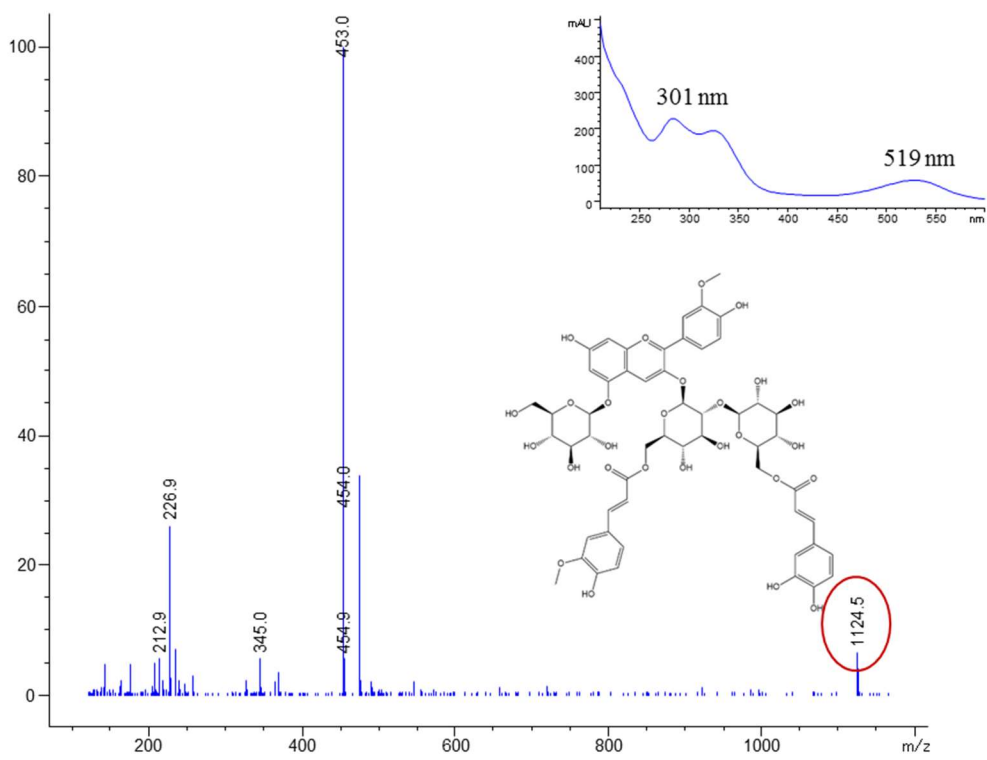
(k) peak 11
Cyanidin-3-
caffeoyl-p-
hydroxybenzoyl
sophoroside-5-
glucoside



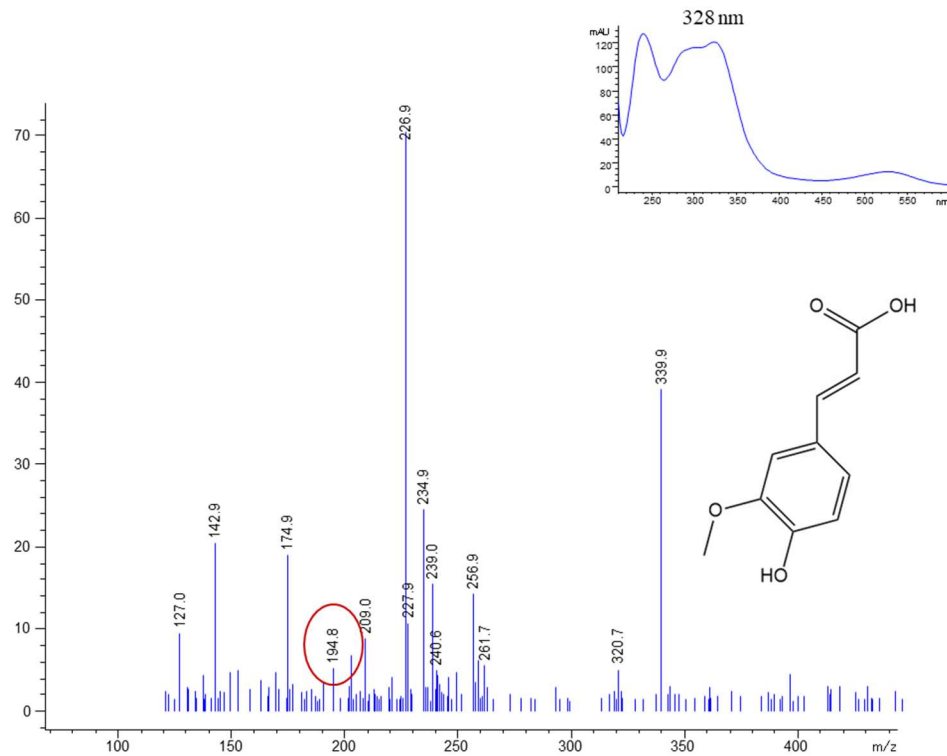
(l) peak 12
Peonidin-3-
dicaffeoylsophor
oside-5-
glucoside



(m) peak 12
 Peonidin-3-
 caffeoyl-p-
 hydroxybenzoyl
 sophoroside-5-
 glucoside

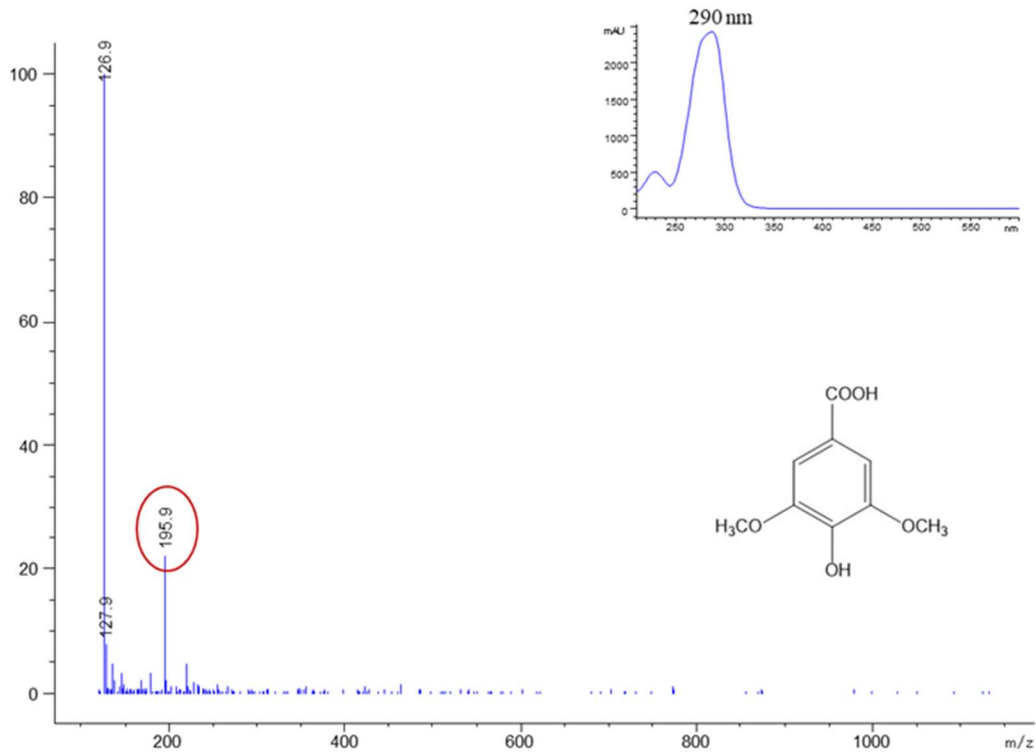


(n) peak 13
 Peonidin-3-
 caffeoyl-
 feruloylsophoros
 ide-5-glucoside

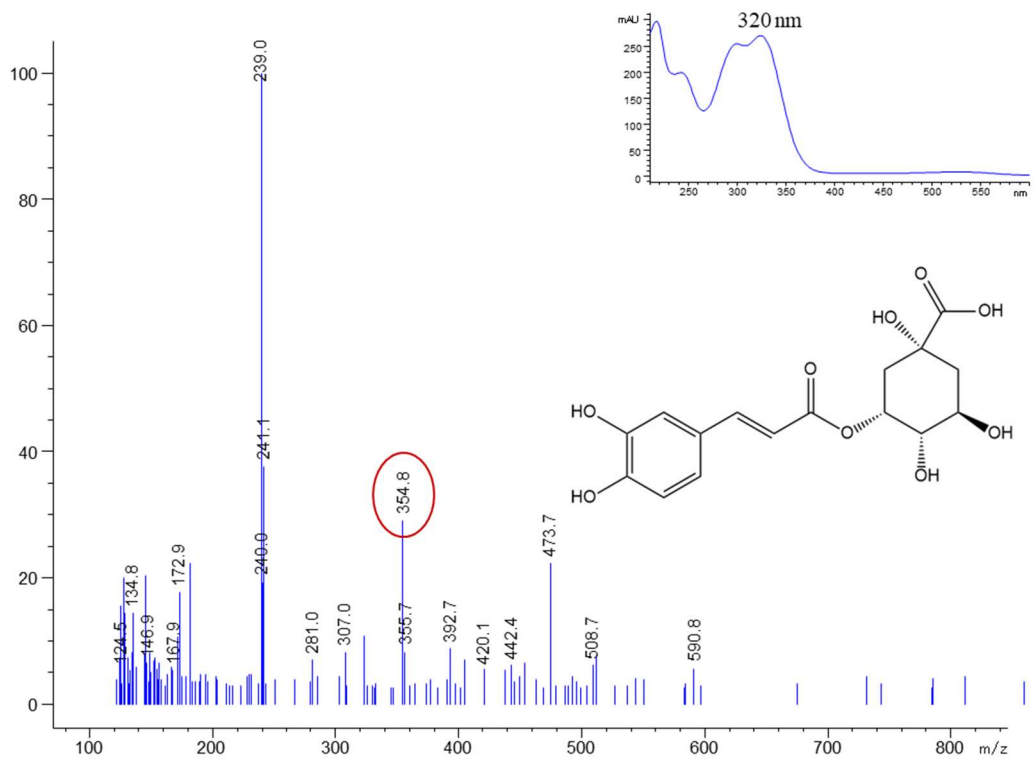


(o) peak 14
Ferulic acid

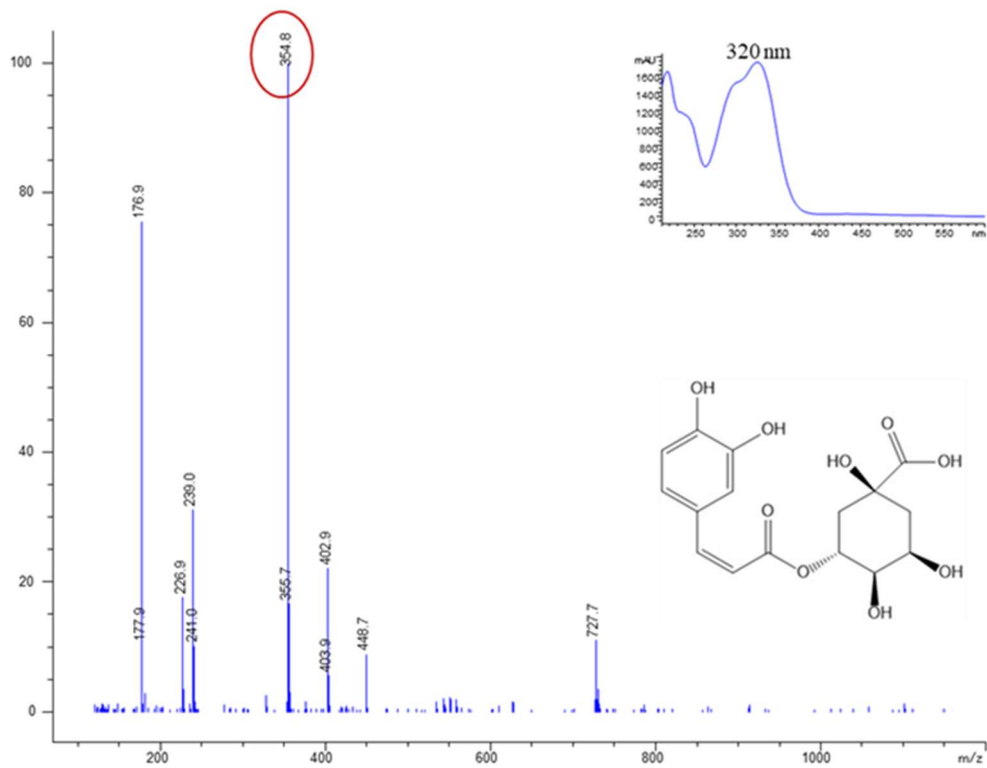
Figure 4. LC-MS; UV/vis scanning spectra; chemical structures of purple sweet potato: (a) peak 1, (b) peak 2, (c) peak 3, (d) peak 4, (e) peak 5, (f) peak 6, (g) peak 7, (h) peak 8, (i) peak 9, (j) peak 10, (k) peak 11, (l) peak 12, (m) peak 12, (n) peak 13, (o) peak 14.



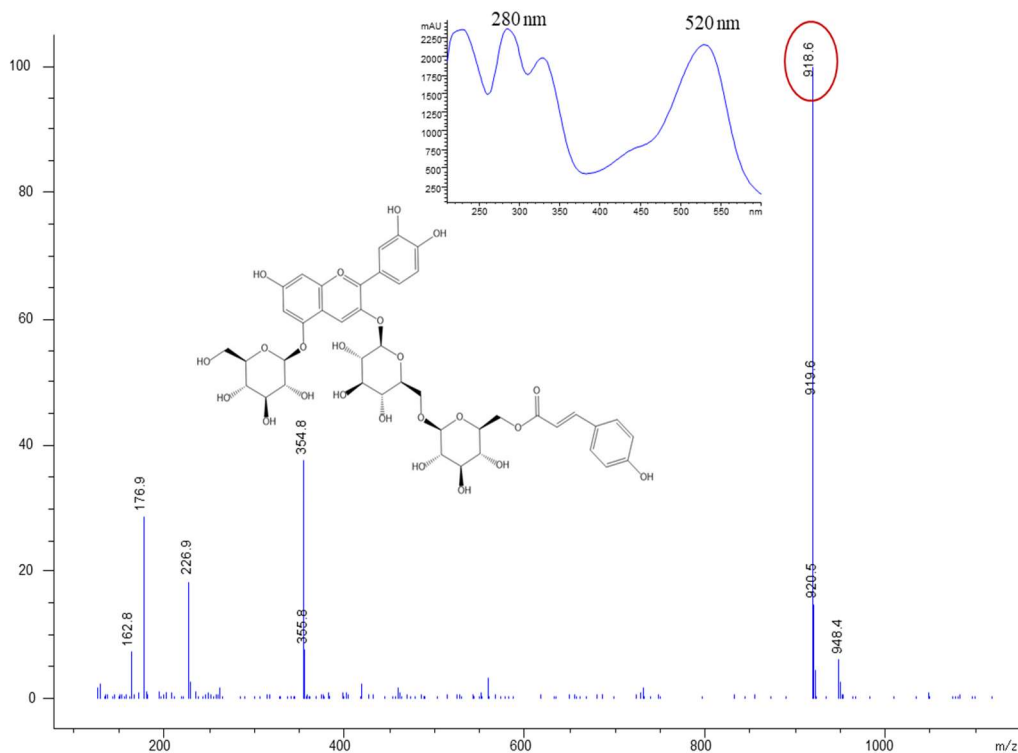
(a) peak 1
Syringic acid



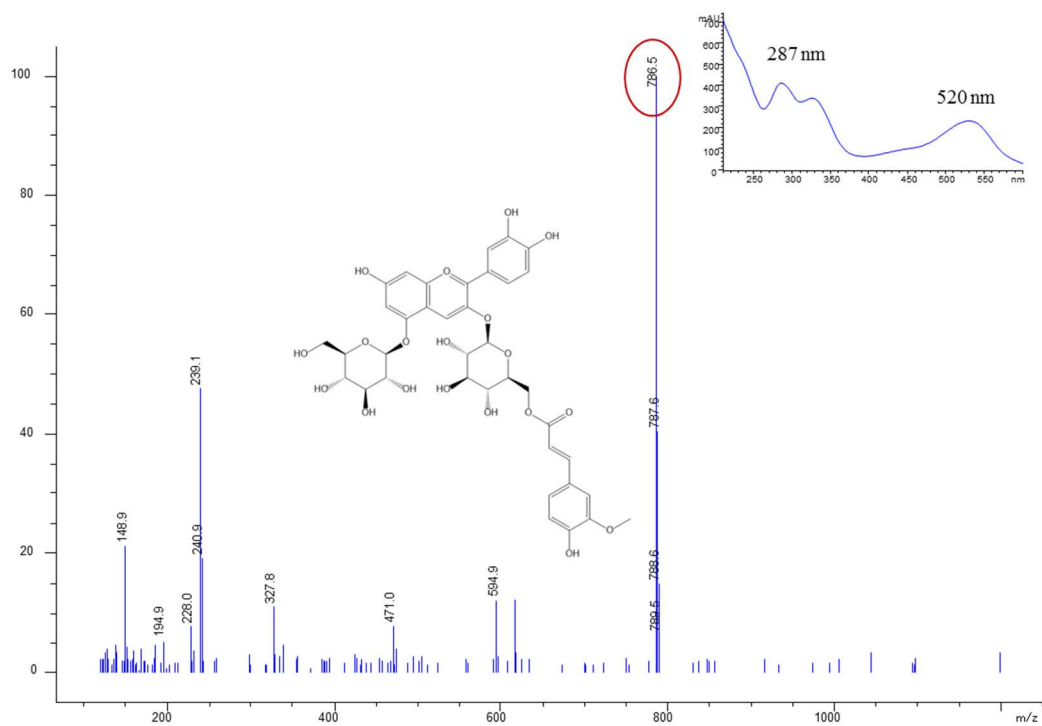
(b) peak 2
3-Caffeoylquinic
acid
(Neochlorogenic
acid)



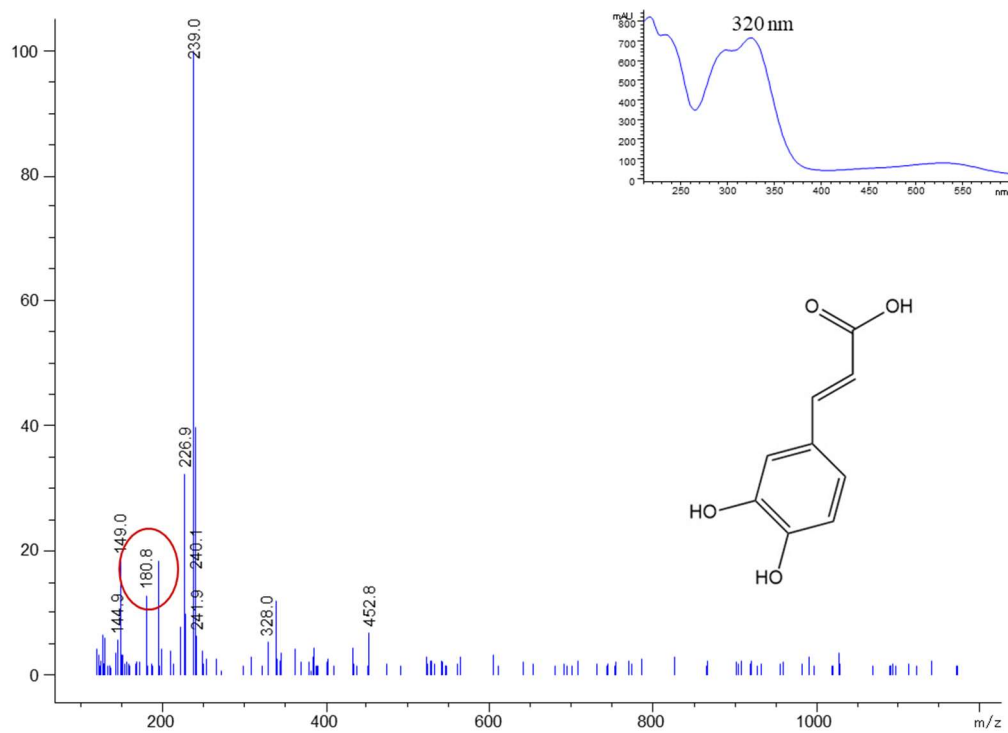
(c) peak 3
5-Caffeoylquinic
acid (Chlorogenic
acid)



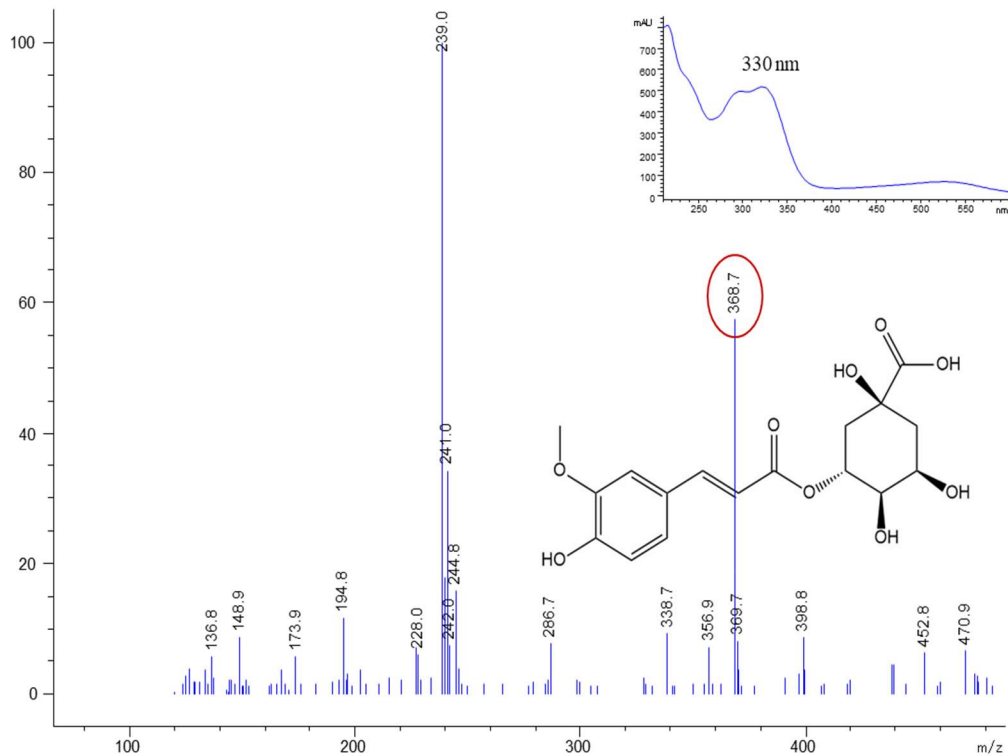
(d) peak 3
Cyanidin-3-(p-
coumaroyl)-
diglucoside-5-
glucoside



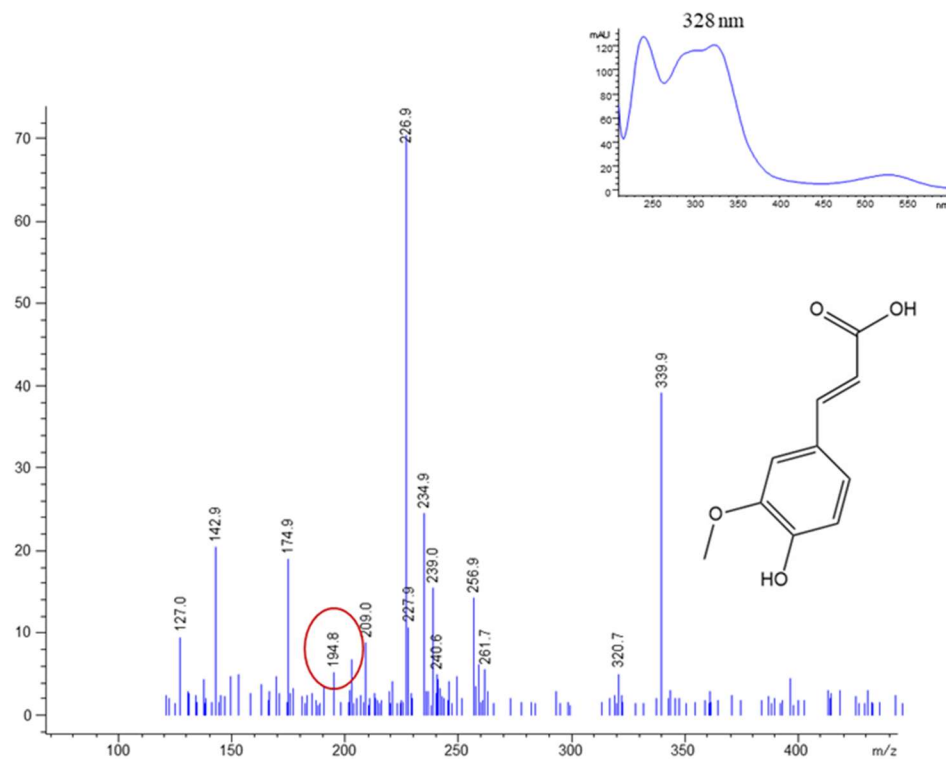
(e) peak 4
Cyanidin-3-
(feruloyl)-glucoside-
5-glucoside



(f) peak 5
Caffeic acid



(g) peak 6
Feruloylquinic acid



(h) peak 7
Ferulic acid

Figure 5. LC-MS; UV/VIS scanning spectra; chemical structures of black carrot: (a) peak 1, (b) peak 2, (c) peak 3, (d) peak 4, (e) peak 5, (f) peak 6, (g) peak 7, (h) peak 8.