

Effects of Green Tea Marinade in the Bioaccessibility of Tonalide and Benzophenone 3 in Cooked European Seabass

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Table S1- % Protein bioaccessibility in the sample analysed.

Samples	% Protein bioaccessibility
Roasted European seabass	91.1
Frying European seabass	98.3
Roasted European seabass previous marinade with green tea	90.3
Frying European seabass previous marinade with green tea	96.2

Table S2 - Sunflower vegetable oil composition (label information).

Fatty acids g/100 g	Saturated	10
	Monounsaturated	28
	Polyunsaturated	53
Tocopherols mg/100g		60

Table S3 - Catechin in green tea marinade (Henning et al., 2003).

Tea Catechin	mg/100 mL
Gallic acid	1.3 ± 0.61
Caffeine	29.0 ± 2.4 6
(-)-Epigallocatechin -EGC	80.2 ± 6.2
Catechin	4.9 ± 1.7
Epicatechin	16.3 ± 1.7
(-)-Epigallocatechin gallate- EGCG	83.3 ± 14.9
Gallocatechin gallate- GCG	3.3 ± 0.9
Epicatechin gallate- ECG	10.5 ± 3.2
Total catechins	201.4 ± 27.2

Henning, S., Fajardo-Lira, C., Lee, H., Youssefian, A., Go, V., & Heber, D. (2003). Catechin Content of 18 Teas and a Green Tea Extract Supplement Correlates with the Antioxidant Capacity. *Nutrition and Cancer*, 45(2), 226-235. doi: 10.1207/s15327914nc4502_13.

Table S4 - Linearity range (coefficient of determination, recoveries (%), intraday and interday precision (%RSD), limits of detection (LOD) and quantification (LOQ) of the analytical method applied to determine tonalide (ATHN) and benzophenone 3 (BP3) in cooked and bioaccessibility fraction of European seabass burgers.

Contaminant	Cooked European seabass					
	Linearity range ng/g (r)	Spiked level (ng/g)	Recovery (%) (Inter- day. %RSD)	Intra- day (%RSD)	LOD	LOQ
					(ng/g)	(ng/g)
AHTN	25-500 (0.9997)	25	78 (8)	10	0.6	2.5
		100	71 (6)	6		
		250	84 (7)	6		
BP3	150-5000 (0.9925)	150	77 (6)	8	6	20
		500	79 (8)	9		
		1000	81 (6)	8		
Contaminant	Bioaccessibility fraction					
	Linearity range ng/g (r)	Spiked level (ng/g)	Recovery (%) (Inter- day. %RSD)	Intra- day (%RSD)	LOD	LOQ
					(ng/g)	(ng/g)
AHTN	12.5-300 (0.9989)	15	87(15)	12	0.75	1.5
		50	71 (10)	5		
		100	80 (9)	6		
BP3	12.5-300 (0.9973)	15	78 (12)	11	2	5
		50	89 (13)	7		
		100	83 (11)	9		