

Supplementary Materials

New Insight on Phenolic Composition and Evaluation of the Vitamin C and Nutritional Value of Smoothies Sold on the Spanish Market

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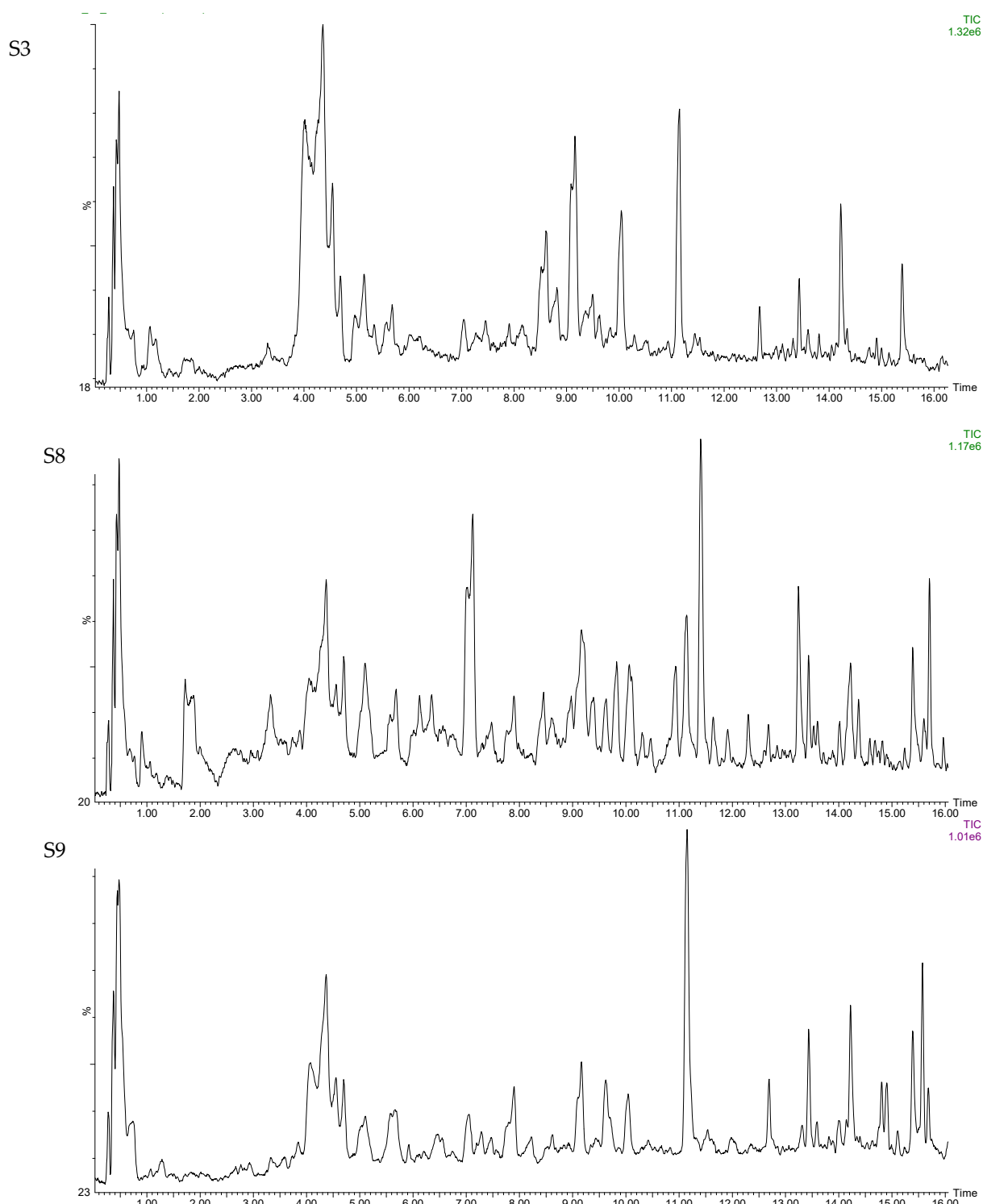


Figure S1. Total ion chromatogram of analysed smoothies S3, S8, S9, S14, S15 and S18 by HPLC-ESI-MS-TOF.

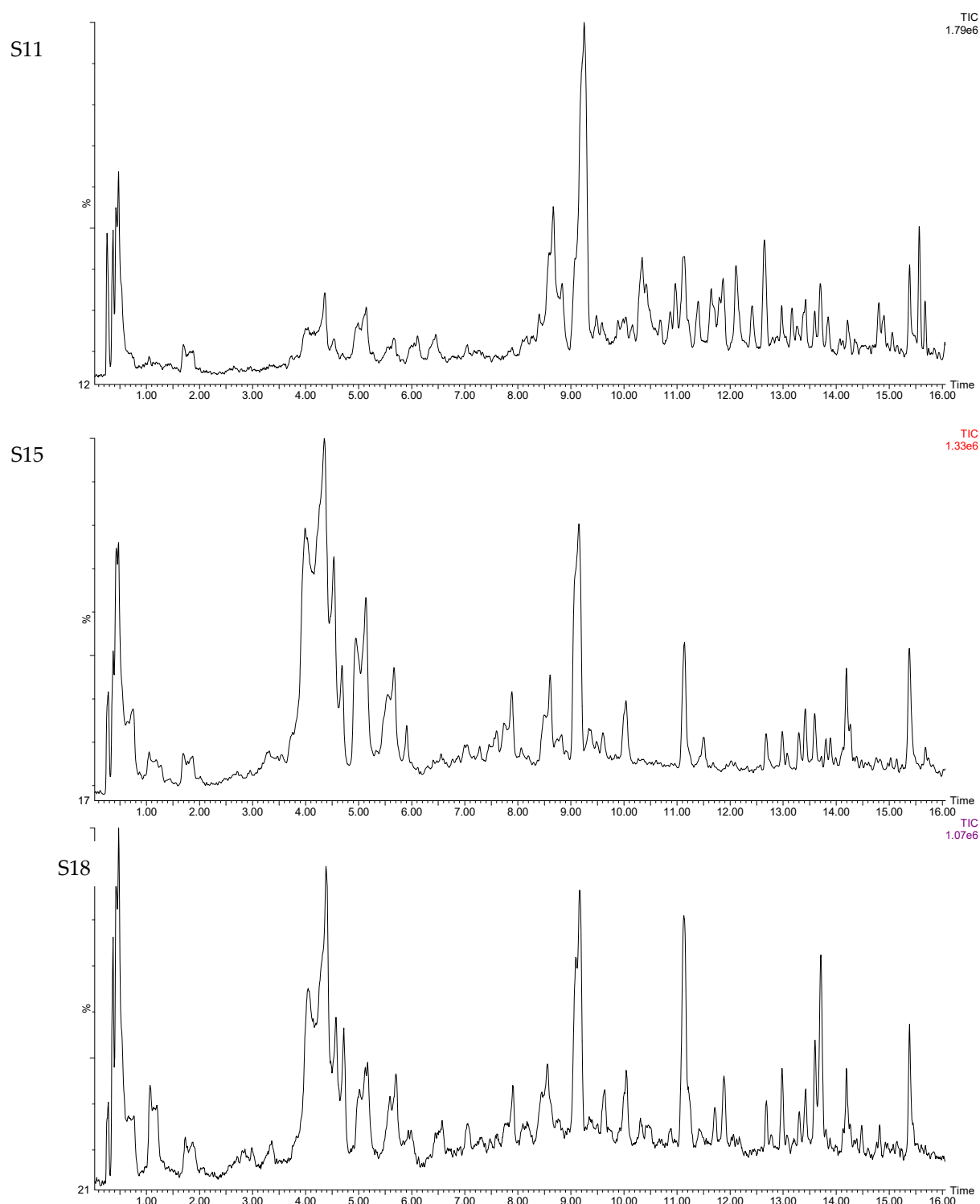


Figure S1. (continuation). Total ion chromatogram of analysed smoothies S3, S8, S9, S14, S15 and S18 by HPLC-ESI-MS-TOF.

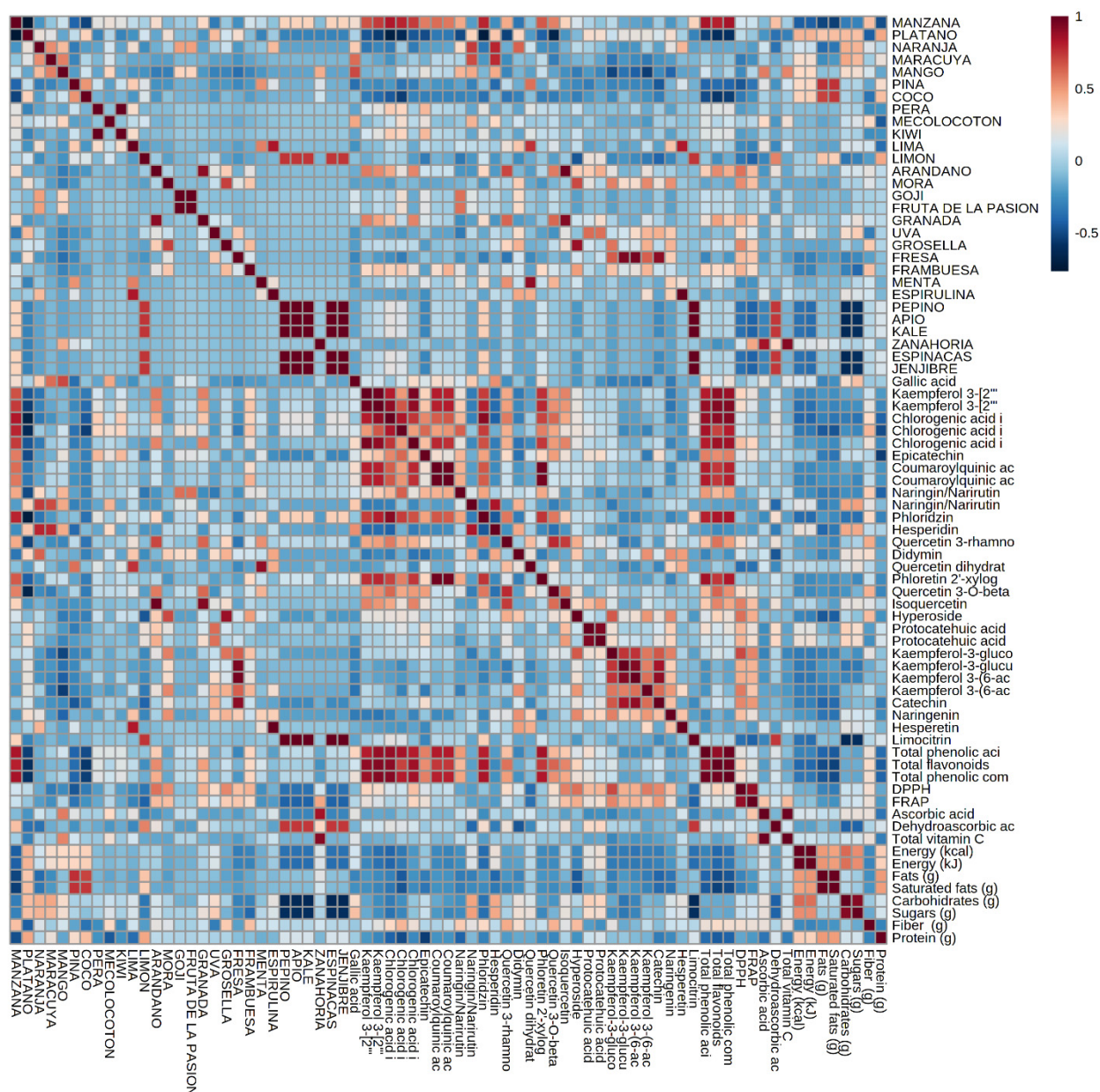


Figure S2. Pearson's correlation heatmap between smoothie's ingredients, nutritional features, and antioxidant and phenol content.

Table S1. Standard analytes used for elaborating the calibration curves with the equations, R^2 , LOD, and LOQ of each compound.

Standard	LOD ($\mu\text{g/mL}$)	LOQ ($\mu\text{g/mL}$)	Calibration Curve ($\mu\text{g/mL}$)	R^2
Vanillic acid	7.57	25.25	$y = 276.25x + 233.48$	0.9874
Chlorogenic acid	3.84	12.79	$y = 545.24x + 371.66$	0.9984
Ferulic acid	6.69	22.29	$y = 312.87x + 9852.2$	0.9843
Quercetin	6.58	21.95	$y = 317.77x + 5082.8$	0.9982
Catechin	4.09	13.62	$y = 512.18x - 2064.9$	0.9959
Rutin	3.27	10.90	$y = 639.83x - 685.16$	0.9944
Phloretin	2.94	9.79	$y = 712.07x + 970.95$	0.9857
Phloridzin	6.79	22.65	$y = 307.97x + 1009.8$	0.9809