

Table S1. TPC, flavonoids and anthocyanins content and antioxidant activity determined by ABTS and DPPH methods after 5, 10 and 15 minutes of brewing.

Type of tea	Brewing time	Tea steeping min.	TPC	Anthocyanin	Flavonoid	ABTS	DPPH
			mg/ml	mg/ml	ug quercetin/mL	ug Trolox/ml	ug Trolox/ml
Green tea	75	5	0,188	0,11	5,30	2,46	26,11
Green tea	75	10	0,322	0,00	4,71	2,50	26,78
Green tea	75	15	0,367	0,00	2,21	2,37	28,23
Green tea bags	100	5	0,555	0,08	8,51	2,30	23,41
Green tea bags	100	10	0,851	0,42	11,05	2,69	25,48
Green tea bags	100	15	1,352	0,50	14,03	2,81	29,04
White tea bags	100	5	0,403	0,19	10,06	2,48	26,92
White tea bags	100	10	0,537	0,28	8,07	2,44	22,33
White tea bags	100	15	0,797	0,31	14,36	2,53	22,72
Black tea bags	100	5	0,994	1,00	28,18	2,81	25,60
Black tea bags	100	10	0,528	0,81	18,78	2,48	24,29
Black tea bags	100	15	0,851	1,22	33,92	2,81	27,81
Red tea bags	95	5	0,600	1,09	21,44	2,31	23,88
Red tea bags	95	10	0,448	1,40	14,59	2,55	23,81
Red tea bags	95	15	0,493	1,57	21,88	2,48	21,52
Red tea	95	5	0,116	0,08	5,01	2,42	27,64
Red tea	95	10	0,215	0,13	11,27	2,41	28,74
Red tea	95	15	0,224	0,25	8,51	2,35	23,79
Yerba mate	70	5	0,027	1,06	22,87	2,43	24,07
Yerba mate	70	10	0,331	1,09	13,15	2,41	23,24
Yerba mate	70	15	0,645	1,22	23,87	2,38	23,83
Raspberry tea bags	70	5	0,305	4,63	11,05	2,22	22,96
Raspberry tea bags	70	10	0,394	5,65	10,28	2,29	24,85
Raspberry tea bags	70	15	0,537	5,73	121,44	2,37	23,24
Clitoria tea	100	5	1,021	0,10	50,09	2,99	30,51
Clitoria tea	100	10	1,003	0,19	161,10	3,04	31,08
Clitoria tea	100	15	1,030	0,17	123,09	3,04	30,86
Lychee plum white tea	85	5	1,191	0,08	4,86	2,81	30,72
Lychee plum white tea	85	10	1,352	0,08	92,38	2,57	30,26
Lychee plum white tea	85	15	1,782	0,08	51,27	3,01	30,33
Hibiscus flower tea	100	5	1,075	0,08	87,85	2,59	32,22
Hibiscus flower tea	100	10	1,129	0,06	22,54	2,85	31,16
Hibiscus flower tea	100	15	1,129	0,03	24,56	2,91	31,37