

Supplementary

Assessment of the Antioxidant Capacity of Commercial Coffee Using Conventional Optical and Chromatographic Methods and an Innovative Electrochemical DNA-Based Biosensor

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Table 1S. Total antioxidant capacity of commercial coffee samples measured by a DNA-based biosensor and optical methods.

Sample	DNA-based biosensor			Optical methods		
	OH [•] mg GAE/L	H ₂ O ₂ mg GAE/L	TPC mg GAE/L	TFC mg ECE/L	FRAP mg AAE/L	DPPH mg TE/L
1	448.4 ± 12.1 ^{a,b,c}	227.9 ± 0.6 ^a	5611 ± 203 ^{a,b,c}	2566 ± 167 ^{a,b,c}	4468 ± 132 ^{a,b}	24154 ± 4719 ^{a,b}
2	939.4 ± 220.5 ^{b,d}	1562 ± 34 ^b	7343 ± 194 ^b	3280 ± 259 ^{b,d}	5062 ± 19 ^a	25811 ± 948 ^{a,b}
3	1771 ± 135 ^e	1824 ± 126 ^b	4612 ± 146 ^a	1940 ± 143 ^a	3493 ± 14 ^c	16990 ± 643 ^a
4	523.2 ± 52.2 ^{a,b,c}	1060 ± 58 ^c	6288 ± 760 ^{a,b,c}	3162 ± 211 ^{b,c,d}	4702 ± 68 ^a	29540 ± 4029 ^b
5	303.3 ± 75.3 ^{a,c}	1021 ± 65 ^{c,d}	5966 ± 133 ^{a,b,c}	3588 ± 76 ^d	4933 ± 56 ^a	21308 ± 5036 ^{a,b}
6	1275 ± 269 ^{d,e}	1709 ± 99 ^b	4670 ± 76 ^a	2300 ± 7 ^{a,c}	3683 ± 55 ^{b,c}	19964 ± 1843 ^{a,b}
7	155.9 ± 12.8 ^a	193.4 ± 10.8 ^a	5447 ± 98 ^{a,c}	2743 ± 114 ^{a,b,c,d}	4279 ± 85 ^{a,b,c}	22047 ± 473 ^{a,b}
8	454.5 ± 27.9 ^{a,b,c}	1187 ± 88 ^c	5787 ± 272 ^{a,b,c}	3304 ± 63 ^{b,d}	5161 ± 1 ^a	21942 ± 955 ^{a,b}
9	559.5 ± 38.6 ^{a,b,c}	2422 ± 20 ^e	11807 ± 995 ^d	3504 ± 670 ^d	9942 ± 548 ^d	15725 ± 969 ^a
10	425.3 ± 13.4 ^{a,c}	2297 ± 54 ^e	6449 ± 225 ^{b,c}	2909 ± 116 ^{b,c,d}	6248 ± 187 ^e	19837 ± 3343 ^{a,b}
11	322.2 ± 76.5 ^{a,c}	335.0 ± 71.4 ^a	10149 ± 719 ^{d,e}	3091 ± 123 ^{b,c,d}	8163 ± 293 ^f	24921 ± 2594 ^{a,b}
12	688.1 ± 200.5 ^{b,c}	699.4 ± 187.0 ^d	9296 ± 187 ^e	2894 ± 40 ^{b,c,d}	13805 ± 504 ^g	16954 ± 24 ^a

Table 2S. Phenolic compounds identified and quantified in coffee and coffee substitutes available in the Portuguese market; results, in mg/L of coffee, are expressed as mean \pm standard deviation of three replicates.

Phenolic compound	Retention time / min	Coffee 1	Coffee 2	Coffee 3	Coffee 4	Coffee 5	Coffee 6	Coffee 7	Coffee 8	Coffee 9	Coffee 10	Coffee 11	Coffee 12
Gallic acid	5.618	20.4 \pm 1.0b	360 \pm 18a	42.5 \pm 2.1b,f	236 \pm 12d	61.1 \pm 3.1e,f,g	98.2 \pm 4.9c	71.2 \pm 3.6e,g	79.1 \pm 4.0ce	51.8 \pm 2.6f,g	67.8 \pm 3.4ef,g	102 \pm 5c	405 \pm 20h
Protocatechuic acid	9.935	179 \pm 9b	360 \pm 18a	528 \pm 26d	466 \pm 23c,d	651 \pm 33f	695 \pm 35f	347 \pm 17a,e	416 \pm 21c	285 \pm 14e	332 \pm 17a,e	460 \pm 23c	300 \pm 15a,e
Neochlorogenic acid	10.219	209 \pm 10b	474 \pm 24a	406 \pm 20c	396 \pm 20c	514 \pm 26a	618 \pm 31e	340 \pm 17c,d,f	458 \pm 23a,c	299 \pm 15d	332 \pm 17d,f	487 \pm 24a	385 \pm 19c,f
(+)-Catechin	14.143	19.9 \pm 1.0b	107 \pm 5a	45.5 \pm 2.3b,f	38.5 \pm 1.9b	67.4 \pm 3.4f,h	300 \pm 15c	235 \pm 12d,g	214 \pm 11d	161 \pm 8e	248 \pm 12g	302 \pm 15c	76.8 \pm 3.8h
Caftaric acid	15.436	ND	ND	ND	ND	ND	ND	11.1 \pm 0.6b	ND	ND	11.7 \pm 0.6b	14.0 \pm 0.7a	ND
Caffeine	16.154	46.3 \pm 2.3b	726 \pm 36a,e	643 \pm 32a,d	607 \pm 30d	842 \pm 42c	907 \pm 45c	692 \pm 35a,d	822 \pm 41c,e	637 \pm 32a,d	254 \pm 13f	838 \pm 42c	453 \pm 23g
Chlorogenic acid	17.869	71.6 \pm 3.6b	469 \pm 23a	769 \pm 38d	741 \pm 37d	1003 \pm 50g	1168 \pm 58f	566 \pm 28a	835 \pm 42c,d	319 \pm 16e	20.4 \pm 1.0b	885 \pm 44c	52.3 \pm 2.6b
4-O-caffeylquinic acid	19.897	15.7 \pm 0.8a,g	40.9 \pm 2.0a	346 \pm 17b	387 \pm 19c	66.2 \pm 3.3d	485 \pm 24e	336 \pm 17c,e	541 \pm 27e	329 \pm 16b,f	363 \pm 18g	497 \pm 25c,e	451 \pm 23f
Vanillic acid	20.748	80.9 \pm 4.0a	524 \pm 26b	30.0 \pm 1.5c	1.52 \pm 0.08d	1.91 \pm 0.10c	2.47 \pm 0.12c	18.7 \pm 0.9c	337 \pm 17d	215 \pm 11e	251 \pm 13f	31.2 \pm 1.6c	241 \pm 12e,f
Caffeic acid	21.224	11.4 \pm 0.6b	41.3 \pm 2.1a	50.7 \pm 2.5e	98.0 \pm 4.9d	47.9 \pm 2.4e	61.0 \pm 3.1f	47.9 \pm 2.4c	90.2 \pm 4.5c	49.0 \pm 2.5d	61.0 \pm 3.1d	72.4 \pm 3.6g	9.84 \pm 0.49g
Syringic acid	22.283	<LOD	<LOQ	10.7 \pm 0.5b	<LOQ	ND	1.04 \pm 0.05d	5.25 \pm 0.26c	11.3 \pm 0.6a,b	5.37 \pm 0.27c	16.6 \pm 0.8e	11.9 \pm 0.6a	10.4 \pm 0.5b
(-)-Epicatechin	23.294	<LOD	<LOQ	113 \pm 6d	5.33 \pm 0.27b	13.2 \pm 0.7c	14.7 \pm 0.7c	15.8 \pm 0.8c	103 \pm 5a	14.9 \pm 0.7c	112 \pm 6d	101 \pm 5a	35.4 \pm 1.8e
p-Coumaric acid	33.758	<LOQ	7.02 \pm 0.35a	ND	ND	ND	ND	6.67 \pm 0.33a	ND	6.53 \pm 0.33a	<LOQ	ND	
trans-Ferulic acid	37.289	0.55 \pm 0.03b	4.09 \pm 0.20a	14.7 \pm 0.7e	1.90 \pm 0.09c,d	2.22 \pm 0.14c,f	11.0 \pm 0.6g	3.04 \pm 0.15f	4.07 \pm 0.20a	1.43 \pm 0.07b,d	10.7 \pm 0.5g	2.71 \pm 0.14c,f	3.86 \pm 0.19a
Sinapic acid	37.662	19.7 \pm 1.0b	68.0 \pm 3.4a	46.2 \pm 2.3c,d	46.7 \pm 2.3c,d	28.4 \pm 1.4e	41.3 \pm 2.1c	25.4 \pm 1.4b,e	49.7 \pm 2.5d	25.3 \pm 1.3b	29.1 \pm 1.5e	43.1 \pm 2.2c	8.28 \pm 0.41f
trans-polydatin	39.182	1.59 \pm 0.08b	11.2 \pm 0.6a	24.6 \pm 1.2d	13.4 \pm 0.7a	13.0 \pm 0.6a	40.4 \pm 2.0e	11.8 \pm 0.6a	18.3 \pm 0.9c	12.4 \pm 0.6a	26.8 \pm 1.3d	18.1 \pm 0.9c	7.28 \pm 0.36f
3,5-di-caffeylquinic acid	50.127	<LOD	45.8 \pm 2.3a	ND	39.3 \pm 2.0b	ND	ND	99.6 \pm 5.0c	17.9 \pm 0.9d	33.9 \pm 1.7b	38.7 \pm 1.9b	ND	
Quercetin-3-O-galactoside	52.177	8.11 \pm 0.41b	27.6 \pm 1.4a	38.4 \pm 1.9f	23.5 \pm 1.2d	3.68 \pm 0.18c	33.4 \pm 1.7g	4.88 \pm 0.24c,e	7.14 \pm 0.36b,e	6.58 \pm 0.33b,e	19.9 \pm 1.0h	5.17 \pm 0.26c,e	4.85 \pm 0.24c,e

Quercetin-3-O-glucopyranoside	52.735	<LOD	14.3±0.7 a	8.61±0.4 3e	13.0±0.6c	ND	6.65±0.3 3f	1.83±0.09 b	4.57±0.23 d	2.04±0.10 b	ND	2.09±0.10 b	ND
Rutin	53.284	0.71±0.04b, e	<LOD	1.21±0.0 6d	1.17±0.06 d	0.59±0.03a	1.80±0.0 9g	0.99±0.05 f	1.21±0.06 d	0.80±0.04 e	1.23±0.06 d	1.46±0.07 c	0.56±0.03 a
Phloridzin	54.355	2.48±0.12a	ND	11.3±0.6 e	4.40±0.22 c	1.44±0.07d	9.14±0.4 6f	1.53±0.08 d	ND	0.94±0.05 d	8.57±0.43 f	3.27±0.16 b	1.60±0.08 d
Ellagic acid	55.284	<LOQ	39.8±2.0 a	21.3±1.1 c	20.9±1.0c	ND	23.8±1.2 d	ND	11.6±0.6b	ND	ND	13.0±0.65 b	ND
3,4-di-O-caffeylquinic acid	56.781	33.5±1.7b	65.3±3.3 a	47.3±2.4 c,f	32.3±1.6b	12.6±0.6e	58.4±2.9 a,g	12.1±0.6e	106±5d	16.2±0.8e	16.4±0.8e	52.4±2.62 c,g	42.3±2.1f
Cinnamic acid	58.47	4.10±0.21b	25.5±1.3 a	19.8±1.0 c	20.4±1.0c	1.46±0.07e	9.89±0.4 9f	0.66±0.03 e	3.57±0.18 b,d	1.66±0.08 e	2.31±0.12 d,e	<LOQ	4.60±0.23 b
Kaempferol-3-O-glucoside	59.466	2.73±0.14b	15.8±0.8 a	13.7±0.7 c	<LOD	ND	4.67±0.2 3d	ND	ND	ND	8.64±0.43 e	<LOD	ND
Kaempferol-3-O-rutinoside	60.277	<LOD	9.72±0.4 9a	9.20±0.4 6a	<LOQ	ND	5.71±0.2 9c	ND	ND	ND	7.47±0.37 d	1.40±0.07 b	ND
Isorhamnetin-3-O-rutinoside	61.568	4.75±0.24b	3.10±0.1 6a,c	3.28±0.1 6c	2.84±0.14 a	ND	2.86±0.1 4a	ND	ND	ND	ND	ND	ND
Σ Phenolic compounds	733	3440	3244	3196	3332	4600	2478	4219	2450	2241	3983	2494	

LOD, limit of detection. LOQ: limit of quantification; ND, not detected. Within line different letters indicate significant differences ($p < 0.05$) between samples.