

# Supplementary material

**Silage Fermentation: A Potential Biological Approach for the Long-term Preservation and Recycling of Polyphenols and Terpenes in Globe Artichoke (*Cynara scolymus* L.) By-products**

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**Table SM 1:** The limit of detection ( LOD) and limit of quantification ( LOQ) and linear equation of polyphenols

Standard	Standard curve	R <sup>2</sup>	Linear range ( $\mu\text{g/L}$ )	LOD ( $\mu\text{g/L}$ )	LOQ ( $\mu\text{g/L}$ )
Salicylic acid	y=293.255x-287.844	0.9994	10-500	1.68	5.60
Caffeic acid	y=52.8777x+2122.5	0.9997	58.5-11700	4.26	14.21
Vanillic acid	y=2.81622x-29.6034	0.9997	50-1000	14.01	46.70
Ferulic acid	y=10.5697x-86.114	0.9993	20-1000	5.65	18.83
Luteolin	y=3.18188x+1874.48	0.9993	500-10000	10.22	34.07
Chlorogenic acid	y=20.4979x+732.94	0.9999	200-10000	12.94	43.13
Syringic acid	y=4.74307x-37.5689	0.9993	21.6-2160	6.09	20.30
Cynarin	y=8.50171x+42.9748	0.9997	20-10000	6.40	21.34
Gallic acid	y=13.865x-197.859	0.9991	50-5000	14.41	48.03
Apigenin	y=0.048618x-0.904486	0.9997	500-10000	2.92	9.74
Protocatechuic acid	y=68.4094x-338.16	0.9993	50-2500	4.12	13.73
p-Coumaric acid	y=93.4543x-63.5635	0.9992	50-2500	3.72	12.40
Phlorizin	y=26.1328x-586.255	0.9995	50-2500	2.96	9.87
p-Hydroxybenzoic acid	y=95.7398x-179.144	0.9998	20-1000	3.71	12.38
(-)-Epicatechin gallate	y=8.08908x+0.641407	0.9998	20-500	4.96	16.54

**Table SM 2 :** Characteristic ions of polyphenols

Compounds	[M - H] <sup>-</sup> m/z	HPLC-ESI(-)-MS <sup>2</sup> expt m/z (% base peak)	Reference
1-O-caffeoylelquinic acid	353	MS <sup>2</sup> [353]: 191 (100), 197 (5)	
4-O-caffeoylelquinic acid	353	MS2 [353]: 173 (100), 179 (53), 191 (16), 135 (12)	[1]
Apigenin 7-O-glucuronide	445	MS2 [445]: 269 (100), 175 (20)	

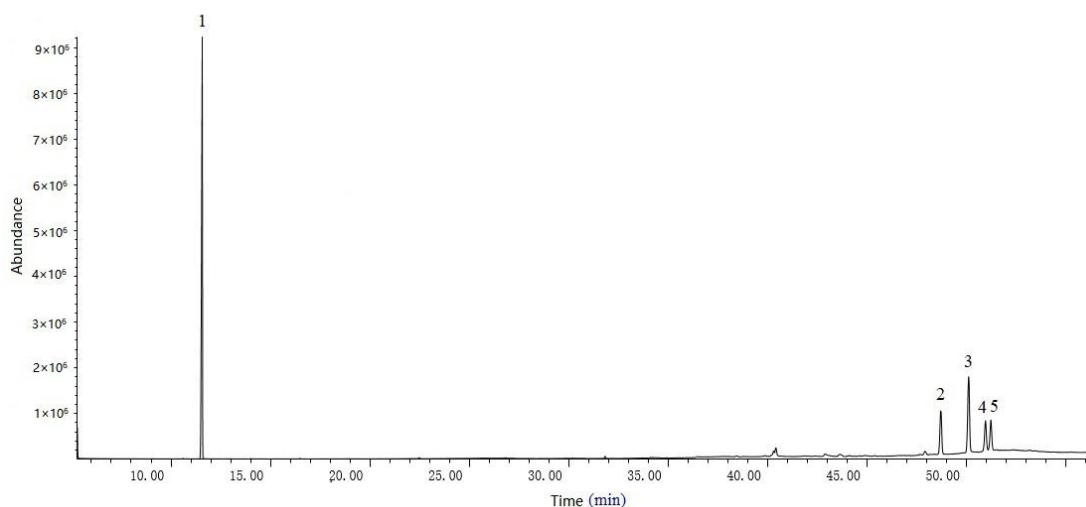
**Table SM 3:** Electron Impact Mass Spectra (EI-MS) of the sesquiterpene lactones and the pentacyclic triterpenes identified in the form of TMS derivatives

Compounds	Fragment ions of EI-MS (70 eV), m/z	Reference
$\gamma$ -Taraxasterol-TMS derivative	498[M] <sup>+</sup> (6), 483(2), 408(12), 218(10), 203(16), 189(100), 175(19)	[2]
Taraxasterol-TMS derivative	498[M] <sup>+</sup> (8), 483(3), 408(8), 218(9), 203(21), 189(100), 175(21)	

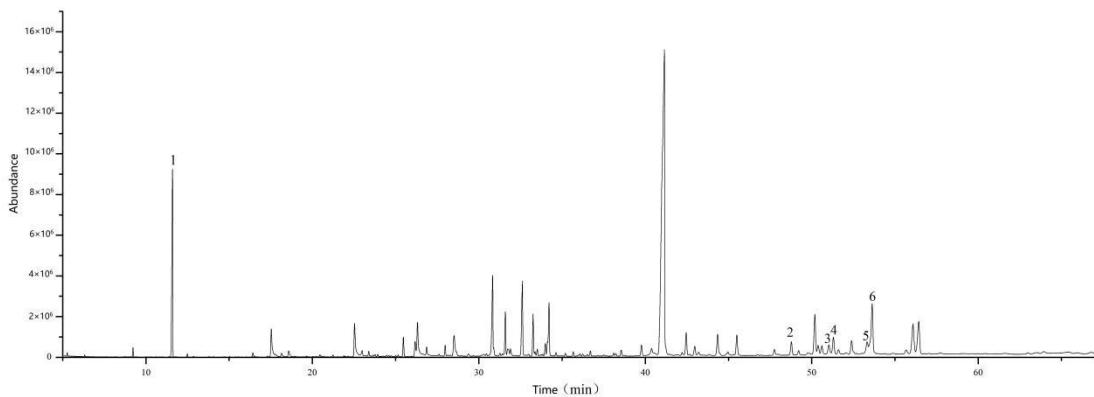
**Table SM 4:** Identification of terpenoids in the fat soluble extract of artichoke

RT /min	Compound	RI	RI <sub>ref</sub>	Qualitative methods
<b>Pentacyclic triterpenes</b>				
51.024	$\alpha$ -Amyrin	3385.0	3379.3	A/B
51.293	Lupeol	3396.1	3390.8	A/B
53.325	$\gamma$ -Taraxasterol	3480.5	-	C [2,3]
53.623	Taraxasterol	3493.2	-	C [2,3]
<b>Sterols</b>				
48.775	Stigmasterol	3290.3	3285.6	A/B
50.188	$\beta$ -Sitosterol	3349.1	3344	A/B

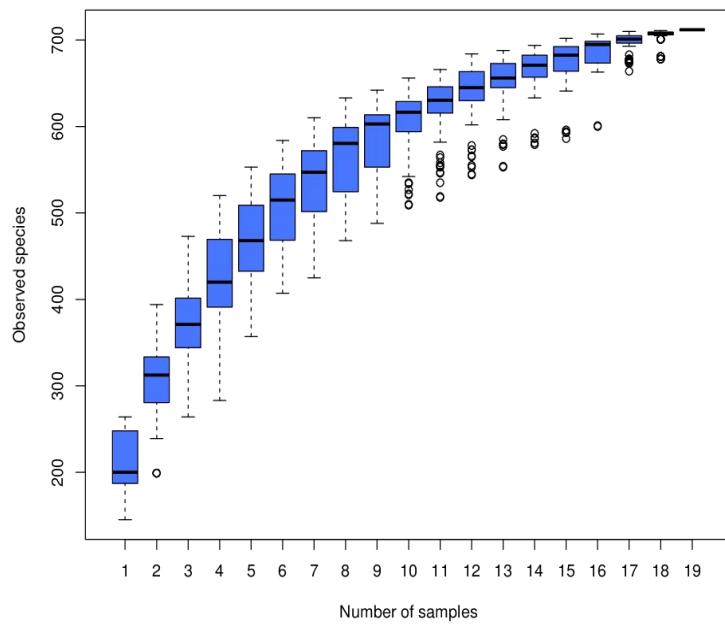
RT: retention time; RI: retention index; RI<sub>ref</sub>: retention index in reference; A: Qualitative by National Institute of Standard and Technology (NIST) mass spectral library; B:Qualitative by standard sample; C: Qualitative analysis by mass spectrometry information in reference.



**Fig SM 1.** Total ion efflux of terpene standards. 1. N-hexadecane; 2. Stigmasterol; 3. $\beta$ - sitosterol; 4. $\alpha$ -Amyrin; 5. Lupeol.



**Fig SM 2.** Total ion outflow of terpenoids from artichoke by-product. 1. N-hexadecane; 2. Stigmasterol; 3. $\beta$ -sitosterol; 3. $\alpha$ -Amyrin; 4. Lupeol; 5. $\gamma$ -Taraxasterol; 6. Taraxasterol



**Fig SM 3.** Species accumulation boxplot.

## References:

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