

Analysis of lipophilic antioxidants in the leaves of *Kaempferia parviflora* Wall. Ex Baker using LC-MRM-MS and GC-FID/MS

Table S1. Optimized values of declustering potential (DP), entrance potential (EP), collision energy (CE), cell exit potential (CXP) and retention time (Rt) of qualifier (Ql) and quantifier (Qt) transition used for the liquid chromatography (LC)-multiple reaction monitoring (MRM)-mass spectrometry (MS) quantification of major lipophilic metabolites from the *Kaempferia parviflora* (black ginger) (KP-BG) leaves.

| Analyte | Q1 Mass | Q3 Mass | RT (Min) | DP (V) | EP (V) | CE (eV) | Transition |
|--------------------------------------|---------|---------|----------|--------|--------|---------|------------|
| Violaxanthin (1) | 601.7 | 221.5 | 12.83 | 70 | 10 | 40 | Qt |
| Violaxanthin (2) | 601.6 | 165.4 | 12.83 | 70 | 10 | 50 | Ql |
| Neoxanthin (1) | 601.4 | 167.3 | 13.78 | 50 | 10 | 30 | Qt |
| Neoxanthin (2) | 601.7 | 167.3 | 13.78 | 50 | 10 | 30 | Ql |
| Lutein (1) | 551.6 | 119.2 | 18.18 | 70 | 10 | 50 | Qt |
| Lutein (2) | 551.6 | 133.2 | 18.18 | 70 | 10 | 50 | Ql |
| α -Carotene (1) | 537.6 | 123.0 | 28.31 | 50 | 10 | 40 | Qt |
| α -Carotene (2) | 537.6 | 95.1 | 28.31 | 50 | 10 | 40 | Ql |
| β -Carotene (1) | 537.5 | 137.5 | 30.07 | 50 | 10 | 40 | Qt |
| β -Carotene (2) | 537.5 | 177.5 | 30.07 | 50 | 10 | 40 | Ql |
| Phylloquinone (1) | 451.3 | 187.1 | 16.85 | 50 | 10 | 30 | Qt |
| Phylloquinone (2) | 451.0 | 197.0 | 16.85 | 50 | 10 | 30 | Ql |
| γ -Tocopherol | 416.6 | 151.2 | 12.73 | 65 | 10 | 50 | Qt/Ql |
| β -Tocopherol | 416.6 | 151.2 | 13.31 | 65 | 10 | 50 | Qt/Ql |
| α -Tocopherol (1) | 430.5 | 165.3 | 14.42 | 65 | 10 | 40 | Qt |
| α -Tocopherol (2) | 430.6 | 205.3 | 14.42 | 65 | 10 | 40 | Ql |
| 24 α -ethyl cholesterol (1) | 397.6 | 147.2 | 20.19 | 60 | 10 | 40 | Qt |
| 24 α -ethyl cholesterol (2) | 397.5 | 159.2 | 20.19 | 60 | 10 | 40 | Ql |
| 24 α -ethyl cholesterol (3) | 397.6 | 161.4 | 20.19 | 60 | 10 | 40 | Ql |
| 24 α -methyl cholesterol (1) | 383.6 | 161.4 | 20.39 | 70 | 10 | 40 | Ql |
| 24 α -methyl cholesterol (2) | 383.6 | 147.3 | 20.39 | 70 | 10 | 40 | Qt |
| 24 α -methyl cholesterol (3) | 383.6 | 135.3 | 20.39 | 70 | 10 | 40 | Ql |
| trans- β -apo-8'-carotenal (1) | 417.6 | 209.5 | 21.54 | 50 | 10 | 40 | Qt |
| trans- β -apo-8'-carotenal (2) | 417.6 | 145.9 | 21.56 | 50 | 10 | 40 | Ql |
| trans- β -apo-8'-carotenal (3) | 417.6 | 119.4 | 21.55 | 50 | 10 | 40 | Ql |

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|---|-------|-------|-------|----|----|----|----|
| 5- α -Cholestan-3- β -ol (1) | 371.7 | 109.3 | 22.09 | 70 | 10 | 40 | Qt |
| 5- α -Cholestan-3- β -ol (2) | 371.7 | 135.3 | 22.08 | 70 | 10 | 40 | QI |
| 5- α -Cholestan-3- β -ol (3) | 371.7 | 149.4 | 22.08 | 70 | 10 | 40 | QI |