

Supplementary Materials

Article

Harvest Age Effect on Phytochemical Content of White and Black Glutinous Rice Cultivars

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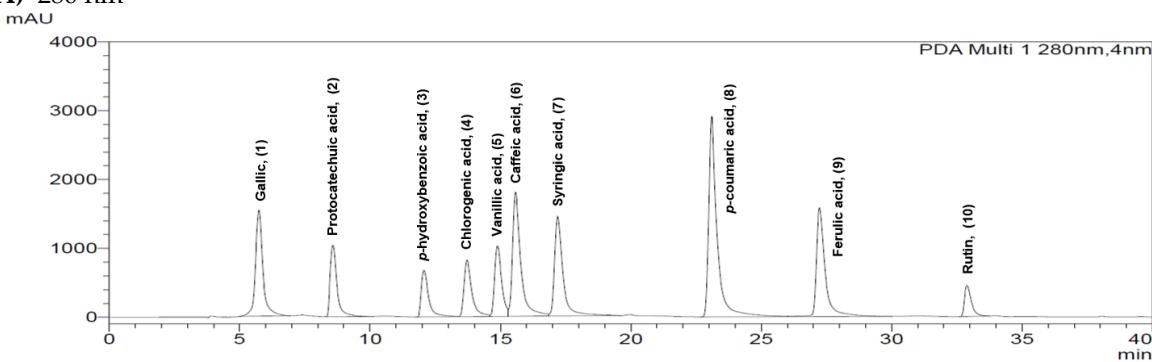
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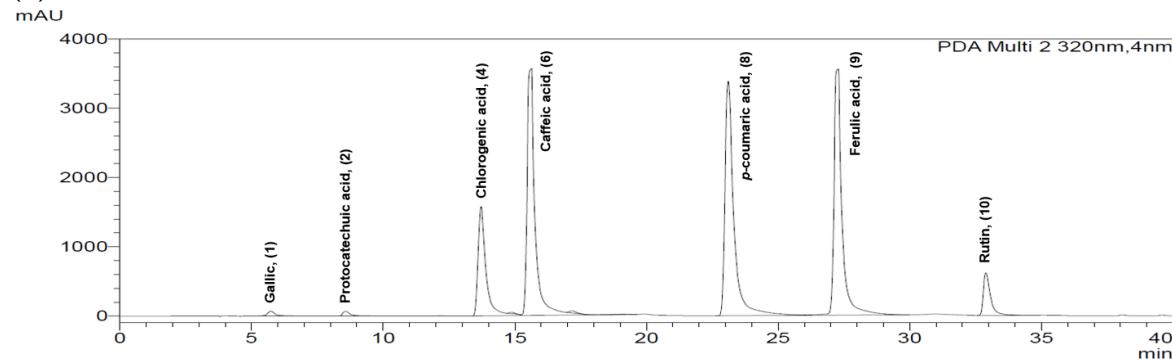
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Supplementary Material, Figure S1

(A) 280 nm



(B) 320 nm



(C) 370 nm

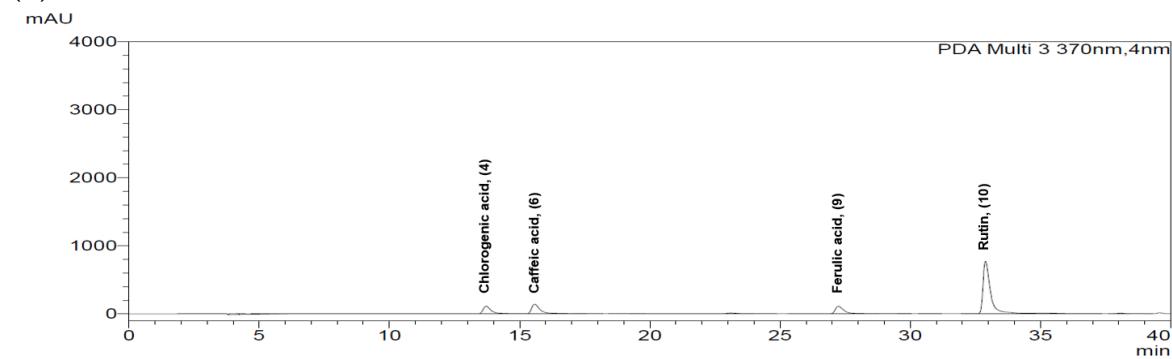


Figure S1. HPLC chromatograms of the mixture of 10 standard phenolics and flavonoids at 500 µg/ml in methanol detected at 280, 320 and 370 nm. Peaks for phenolics are (i) hydroxybenzoic acids (viz., gallic acid (1), protocatechuic acid (2), *p*-hydroxybenzoic acid (3), vanillic acid (5), syringic acid (7); and, (ii) hydroxycinnamic acids (viz., chlorogenic acid (4), caffeic acid (6), *p*-coumaric acid (8), and ferulic acid (9). The flavonoid peak is rutin (10).

Supplementary Material, Table S1

Table S1 Summary of R² obtained from the linear regression analysis among the phytochemical content and between the phytochemical content and harvest age of the RD6 and BGR cultivars.

		BGR			
		TPC	TCC	TAC	TFC
		0.185	0.745	0.774	0.626
RD6	TPC	0.855	0.011	0.012	0.044
	TCC	0.540	0.268	1.000	0.962
	TAC	0.112	0.214	0.002	0.948
		0.780	0.931	0.100	0.183

The lower left values represent the correlation coefficient of the RD6 cultivar, while the upper right values represent those of the BGR cultivar.

Supplementary Material, Table S2**Table S2** Summary of the correlation coefficient (r) of phytochemical content and harvest age of each cultivar.

		BGR			
		TPC	TCC	TAC	TFC
RD6	TPC	-0.396 (<i>p</i> =0.292)	0.863* (<i>p</i> =0.003)	-0.880* (<i>p</i> =0.001)	0.791* (<i>p</i> =0.002)
	TCC	-0.944* (<i>p</i> <0.001)	1.000	0.107 (<i>p</i> =0.7884)	-0.111 (<i>p</i> =0.760)
	TAC	-0.735* (<i>p</i> =0.024)	0.518 (<i>p</i> =0.154)	1.000	-1.000* (<i>p</i> <0.001)
	TFC	0.335 (<i>p</i> =0.314)	-0.463 (<i>p</i> =0.152)	0.045 (<i>p</i> =0.908)	1.000 (<i>p</i> <0.001)
		-0.883* (<i>p</i> <0.001)	0.965* (<i>p</i> <0.001)	0.316 (<i>p</i> =0.408)	-0.428 (<i>p</i> =0.189)
					1.000

The lower left values represent the correlation coefficient of the RD6 cultivar, while the upper right values represent those of the BGR cultivar. TPC = Total phenolic content, TCC = Total chlorophyll content, Total anthocyanin content, TFC = Total flavonoid content, (*r*) near to +1 or -1 indicates a strong relationship and near to 0 indicates a weak or no relationship. *Correlation is significant at *p* < 0.05.