Supplementary Material

Table S1. The influence of the extraction conditions on the antioxidants assays (TAC, TPC and TFC) for each fruit extract (pitanga, tangerine, tomato, uva-da-serra and lemon). Data results were normalized by Log_{10} application.

Antioxidant Assay	Extraction Solvent	Pitanga	Tangerine	Tomato	Uva-da-Serra	Lemon
DPPH	ACN:MeOH	2.1	0.51	0.78	1.2	0.85
	ACN:EtAc	0.29	0.35	0.19	0.81	0.90
	MeOH:FA 0.1	2.3	1.1	0.82	1.3	1.2
	MeOH	0.17	0.50	0.37	0.75	0.88
	ACN	2.2	0.96	0.82	1.32	1.0
	EtAc	0.13	0.72	0.40	0.79	0.96
	FA 0.1%	2.0	1.1	0.69	1.59	1.0
TPC	ACN:MeOH	5.5	5.2	4.6	5.4	5.2
	ACN:EtAc	4.5	4.7	4.5	4.7	4.7
	MeOH:FA 0.1	5.7	5.4	4.7	5.6	5.5
	MeOH	4.4	4.9	4.44	4.9	4.7
	ACN	5.6	5.3	4.7	5.7	5.5
	EtAc	4.5	4.6	4.6	4.7	4.7
	FA 0.1%	5.7	5.1	4.9	5.5	5.8
TFC	ACN:MeOH	4.7	3.8	3.3	5.1	4.3
	ACN:EtAc	3.9	4.0	4.2	5.0	4.1
	MeOH:FA 0.1	5.0	4.4	4.1	5.3	4.7
	MeOH	2.9	3.5	2.8	4.6	3.8
	ACN	5.0	4.9	4.8	5.4	4.9

	EtAc	5.5	4.5	4.3	5.1	5.0
	FA 0.1%	5.4	5.8	6.0	5.8	5.5
ABTS	ACN:MeOH	4.3	3.9	3.1	4.3	3.9
	ACN:EtAc	-	-	-	-	-
	MeOH:FA 0.1	4.3	4.2	3.7	4.3	4.3
	MeOH	-	-	-	-	-
	ACN	4.3	3.9	2.9	4.3	4.2
	EtAc	-	-	-	-	-
	FA 0.1%	4.2	3.8	-	-	-

Solvent extraction conditions: methanol - MeOH, acetonitrile – ACN, ethyl acetate - EtAc, formic acid 0.1 % - FA, ACN:MeOH (4:1, v/v), ACN:EtAc (1:1, v/v) and MeOH:FA (19:1, v/v).

Table S2. Literature survey of Total phenolic content (TPC), total flavonoid content (TFC), total antioxidant capacity (DPPH and ABTS assays) and inhibition of selected enzymes (α-amylase, α- and β-glucosidase, and angiotensin-converting enzyme (ACE), reported for pitanga, tangerine, lemon, tomato and uva-da-serra extracts.

Extracts conditions	**TPC**	**TFC**	**DPPH**	**ABTS**	**α-amylase[1]**	**α-glucosidase[1]**	**β-glucosidase[1]**	**ACE[1]**	**Ref**
Pitanga									
Seeds / pulp	32373 / 15707 mg GAE / 100 g DW	6112 / 5912 mg QE / 100 g DW	17845 / 11883 mM TE / 100 g DW	89907 / 56066 mM TE / 100 g DW	56 / 37	103 / 60	62 / 59	95	This work
oils from leaves			15350 - 40030 mg TE / 100 g						1
supercritical extract of seeds	0.003-7.3 mg GAE / 100 g		(IC_{50}) - 460.1 - 5024.6 mg / 100 g	532-3337 μM TE / 100 g					2
pressurized fluid extraction of seeds (dried-12.7% H_2O)	420-1680 mg GAE / 100 g DW								3
pulp homogenized in ethanolic solution	663.8 mg CAE / 100 g		IC_{50} - 15.45 μg / mL			IC_{50} - Acarbose 413.6 μg / mL, extract 0.26 μL / mL			4
	517-908 mg CAE / 100 g FW		IC_{50} – 212 - 317 μg / mL			IC_{50} - Acarbose 413.6 μg / mL, extract 66-212 μg / mL			5
	226.88 mg CAE / 100 mL		85.9 % DPPH inhibition			74.2			6
juice	36.7 mg GAE / 100 mL					69.47 % inhibition with 5 mg / mL			7

pulp homogenized in methanolic solution	4253 mg CAE / 100 g		20668 mM TE / 100 g		IC_{50} - 5.7 mg / mL reaction solution	IC_{50} - 1.15 mg / mL reaction solution			8
leaves	19306 mg GAE / 100 g	2864 mg GAE / 100 g							9
Tangerine									
Peel / juice[2]	18692 / 216[2] mg GAE / 100 g DW	2559 / 202[2] mg QE / 100 g DW	4408 / 457[2] mM TE / 100 g DW	37126 / 1905[2] mM TE / 100 g DW	54 / 56	31 / 25	56 / 60	96	This work
oil								59.2	10
oil			750-2000 mg TE / 100 mL	1550-3000 mg TE / 100 mL					11
juices			24-68 % DPPH inhibition						12
juices	92 mg GAE / 100 mL	11 mg GAE / 100 mL	64.53 % DPPH inhibition	0.98 % ABTS inhibition		IC_{50} - 12 mg / mL			13
freeze dried			2.50 mM TE / 100g DW	6.47 mM TE / 100 g DW					14
Lemon									
Peel / juice[2]	17067 / 175[2] mg GAE / 100 g DW	3715 / 256[2] mg QE / 100 g DW	9592 / 294[2] mM TE / 100 g DW	32081 / 1033[2] mM TE / 100 g DW	23 / 78	46 / 48	15 / 77	96	This work
-	4750 mg / 100 g		94.4% DPPH inhibition		87.3				15
oil								24.8	10
lyophilized juice								18	16
oil			2000-2750 mg TE / 100 mL	600-1500 mg TE / 100 mL					11

oil	1951-3197 mg GAE / 100 g	229-414 mg QE / 100g	49.29-52.32 % DPPH inhibition		26	36			17
Peels hydrolysis	488 mg GAE / 100 g DW				-11.6	100		100	18
oil					IC_{50} - Acarbose 7.45 μg / mL extract 8.16 μg / mL	IC_{50} - Acarbose 8.44 μg / mL, extract 7.56 μg / mL		IC_{50} - 6.17 μg / mL	19
juices			24-5-42.0 % DPPH inhibition						12
young lemon shoots	8930 mg GAE / 100 g DW								20
juices	103 mg GAE / 100 mL	14 mg GAE / 100 mL	42.28 % DPPH inhibition	0.72 % ABTS inhibition					13
juices	222-236 mg GAE / 100 g	170-189 mg QE / 100 g	1558-1761 mM TE / 100 g						21
Tomato									
gordal variety *w*hole fruit	5632 mg GAE / 100 g DW	2152 mg QE / 100 g DW	8217 mM TE / 100 g DW	6389 mM TE / 100 g DW	34	52	63	97	This work
pulp homogenized in methanolic solution	48 mg GAE / 100 g								22
lyophilized samples	2080-3360 mg GAE / 100 g								23
locular gel and the serum	50-110 mg GAE / 100 g		210-380 mM TE / 100 g	350-700 mM TE / 100 g					24
QuEChERS	52 mg GAE / 100 g	24 mg QE / 100 g	98 mM TE / 100 g	114 mM TE / 100 g					25

lyophilized samples								IC_{50} - 8.5-57.4 mg / mL	26
Peels hydrolysis	365 mg GAE / 100 g				-37.7	42.5		100	18
juice	192 mg GAE / 100 g					72			27
lyophilized samples	784-1315 mg GAE / 100 g		IC_{50} - 146-175 μg / mL						28
freeze-dried frozen puree			664-1472 mM TE / 100 g	674-1650 mM TE / 100 g					29
freeze-dried frozen puree								30-40	30
Uva-da-serra									
Uva-da-serra whole fruit	24158 mg GAE / 100 g DW	13604 mg QE / 100 g DW	19150 mM TE / 100 g DW	85561 mM TE / 100 g DW	22	51	67	86	This work
myrtle oil								93.6	10
blueberry juice	128 mg GAE / 100 mL			63 mM TE / 100 mL	IC_{50} - 2.67 mg / mL	IC_{50} - 40.68 mg / mL			31
	7.5-24.5 mg GAE / 100 mL	0.2-12.6 mg QE / 100 mL							32
blueberry pulp homogenized in methanolic solution	185.6-929 mg GAE / 100 mL	39.5-64.6 mg QE / 100 mL							33
blueberry air dried, in ethanol,	1642-4442 mg GAE / 100 g DW	140-922 mg QE / 100 g DW	IC_{50} - 141-263 μg / mL			IC_{50} - Acarbose 31 μg / mL,			34

methanol and water extractions						extract 301-591 μg / mL		
lyophilized	885 mg GAE / 100 g DW	1467 mg RuE /100 g DW		180 mM TE / 100 g	IC_{50} - Acarbose 20 μg / mL, extract 2630 μg / mL	IC_{50} - Acarbose 2060 μg / mL, extract 1030 μg / mL	IC_{50} - 9360 μg / mL	35
dehydrated at 105 °C	345-426 mg GAE / 100 g FW		11-12 mM TE / 100 g FW					36
blueberry water-based extraction	80-140 mg GAE / 100 g FW		70-80 % DPPH inhibition		50-90	55-80		37

[1] % inhibition, unless indicated, [2] - mg GAE / 100 mL of juice.

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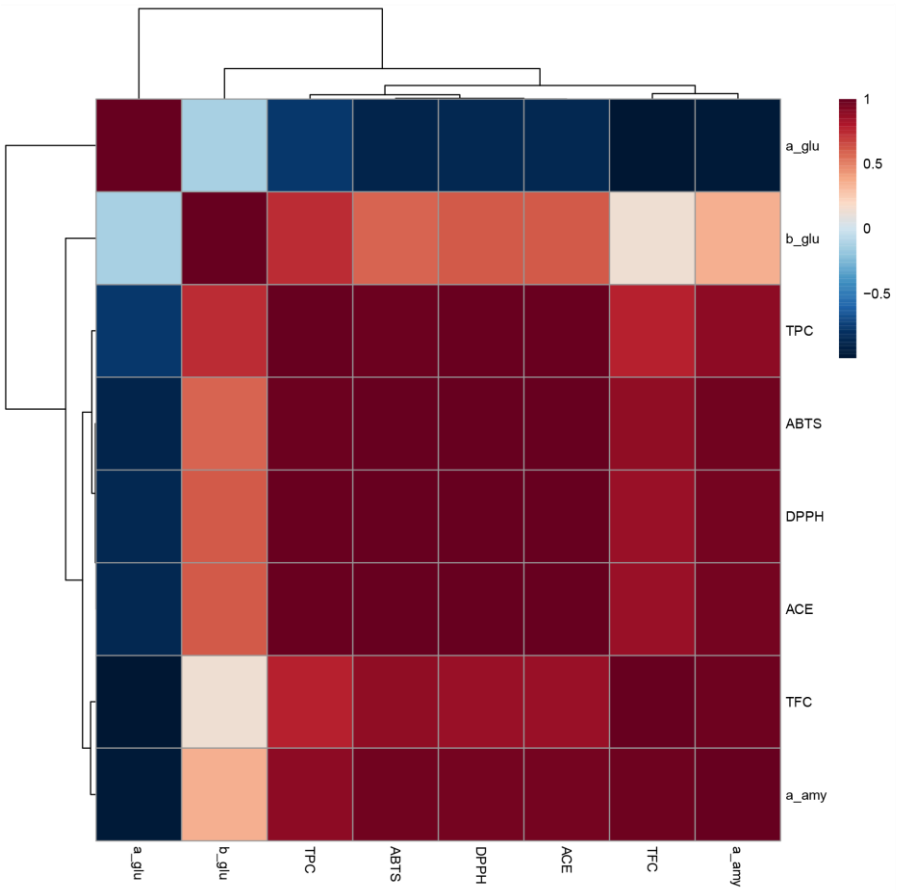
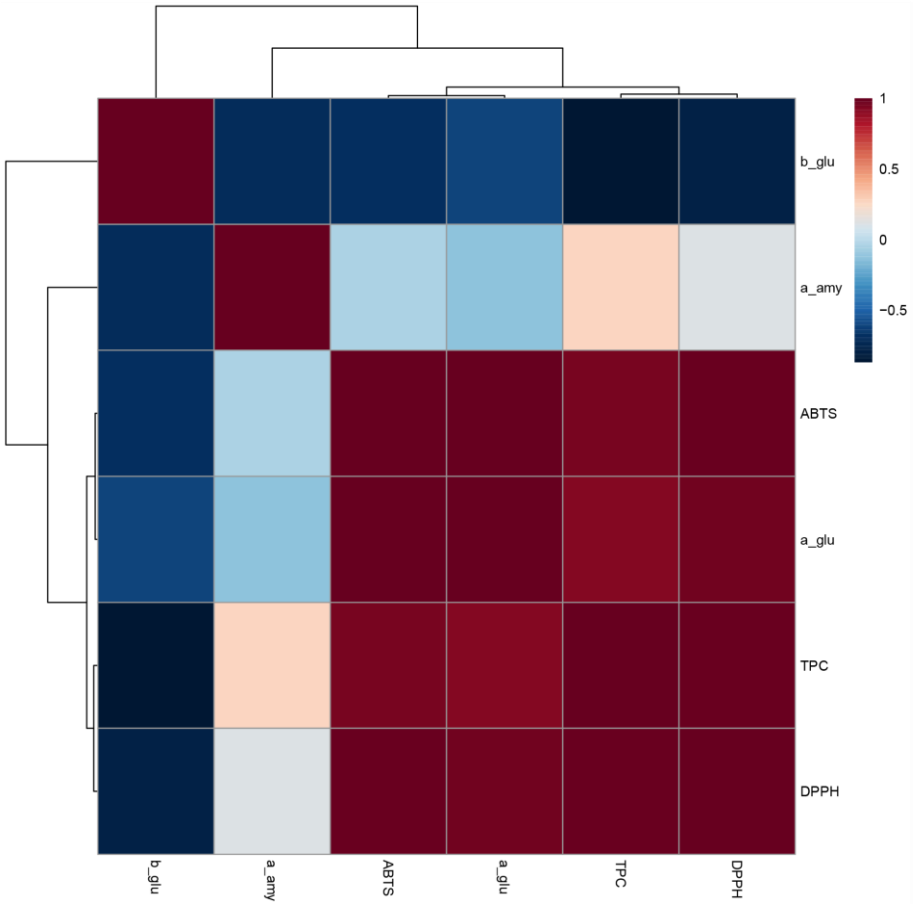
Figure S1: Correlation dendograms obtained for the selected extracts.

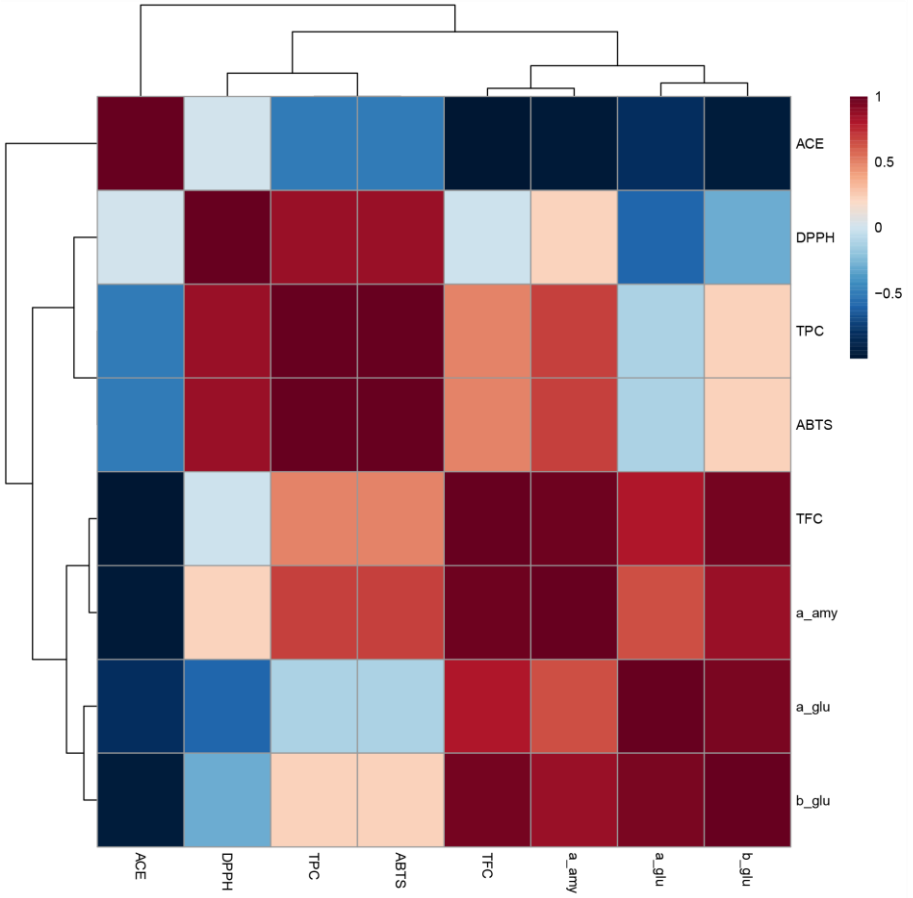
A. Pitanga seeds



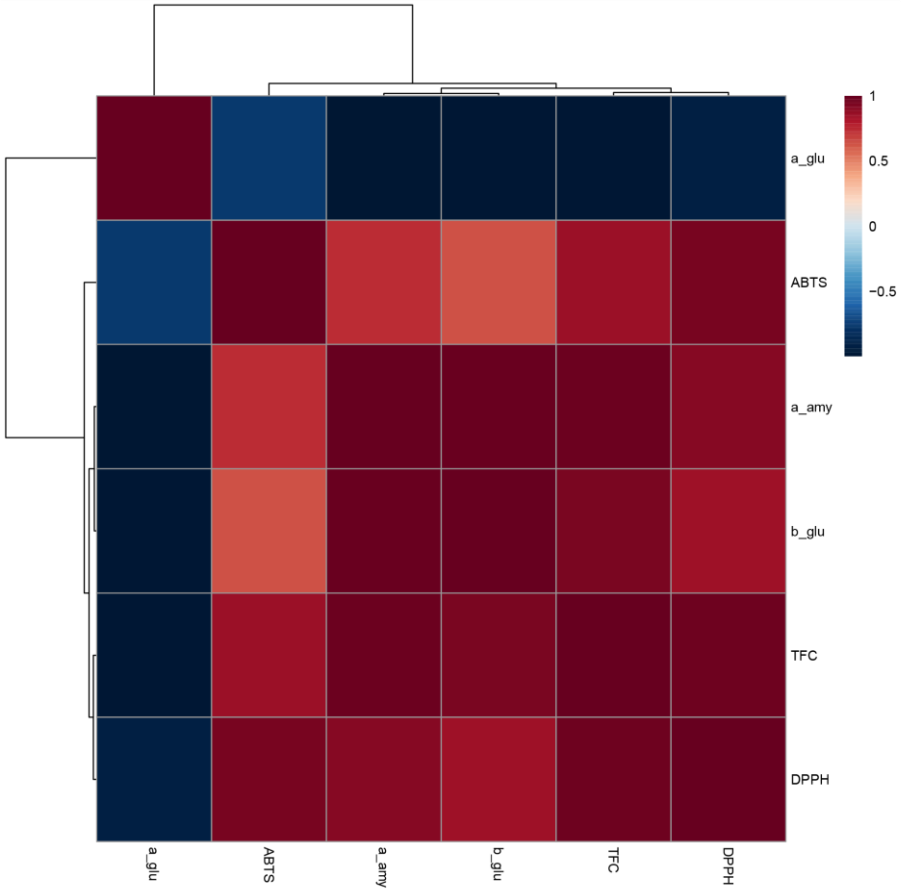
B. Pitanga pulp



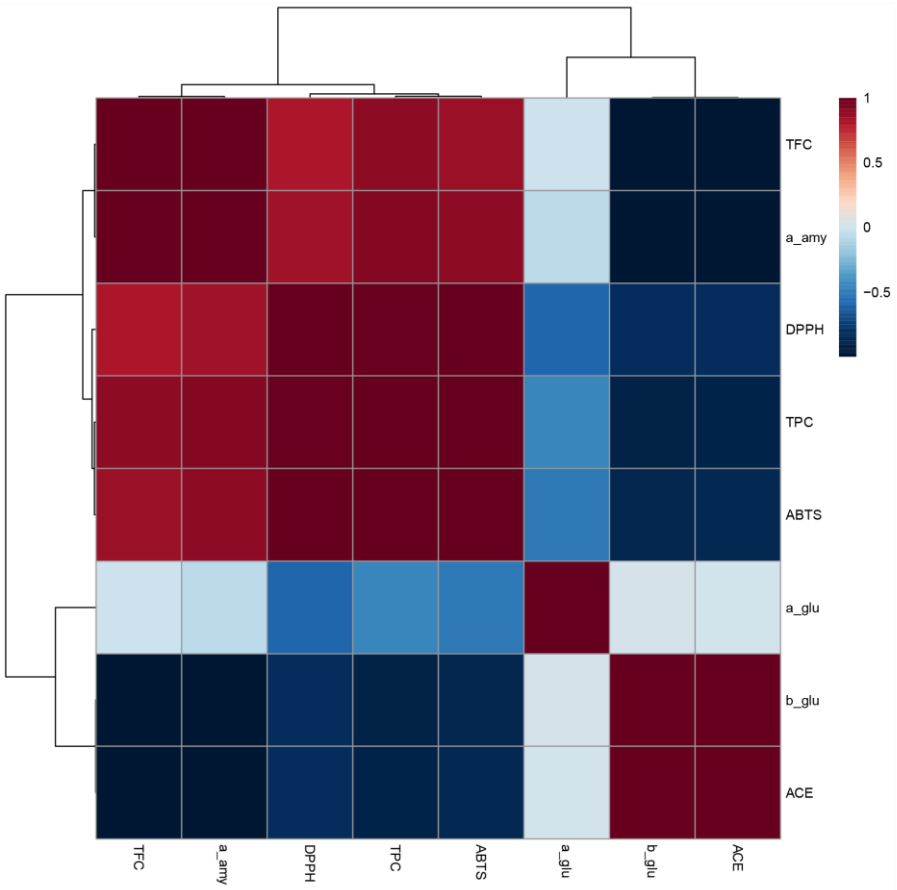
C. Lemon peel



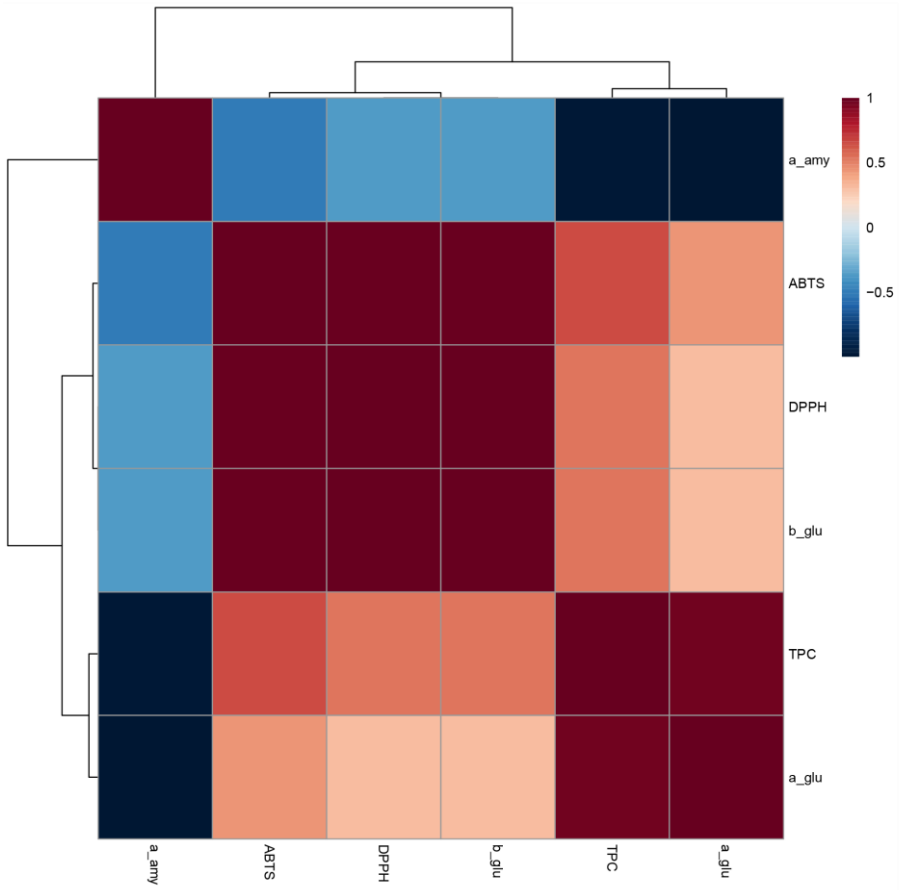
D. Lemon juice



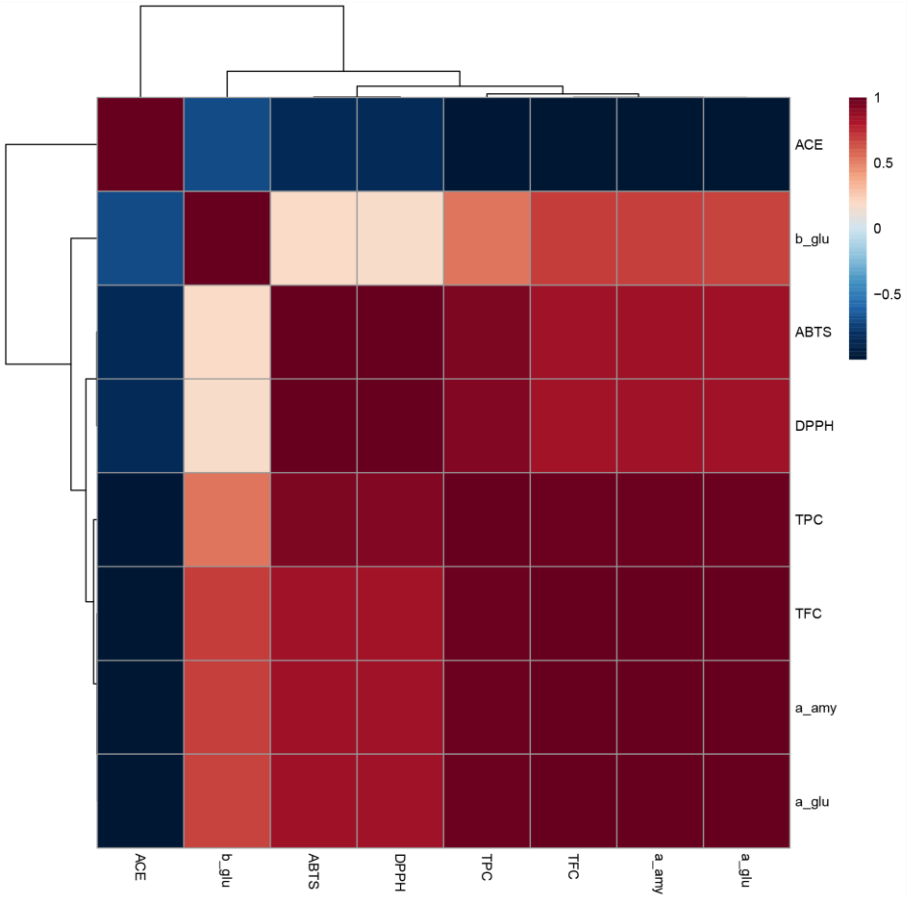
E. tangerine peel



F. tangerine juice



E. uva-da-serra



F. tomato