

Supplementary Materials

Extracting Total Anthocyanin from Purple Sweet Potato Using an Effective Ultrasound-Assisted Compound Enzymatic Extraction Technology

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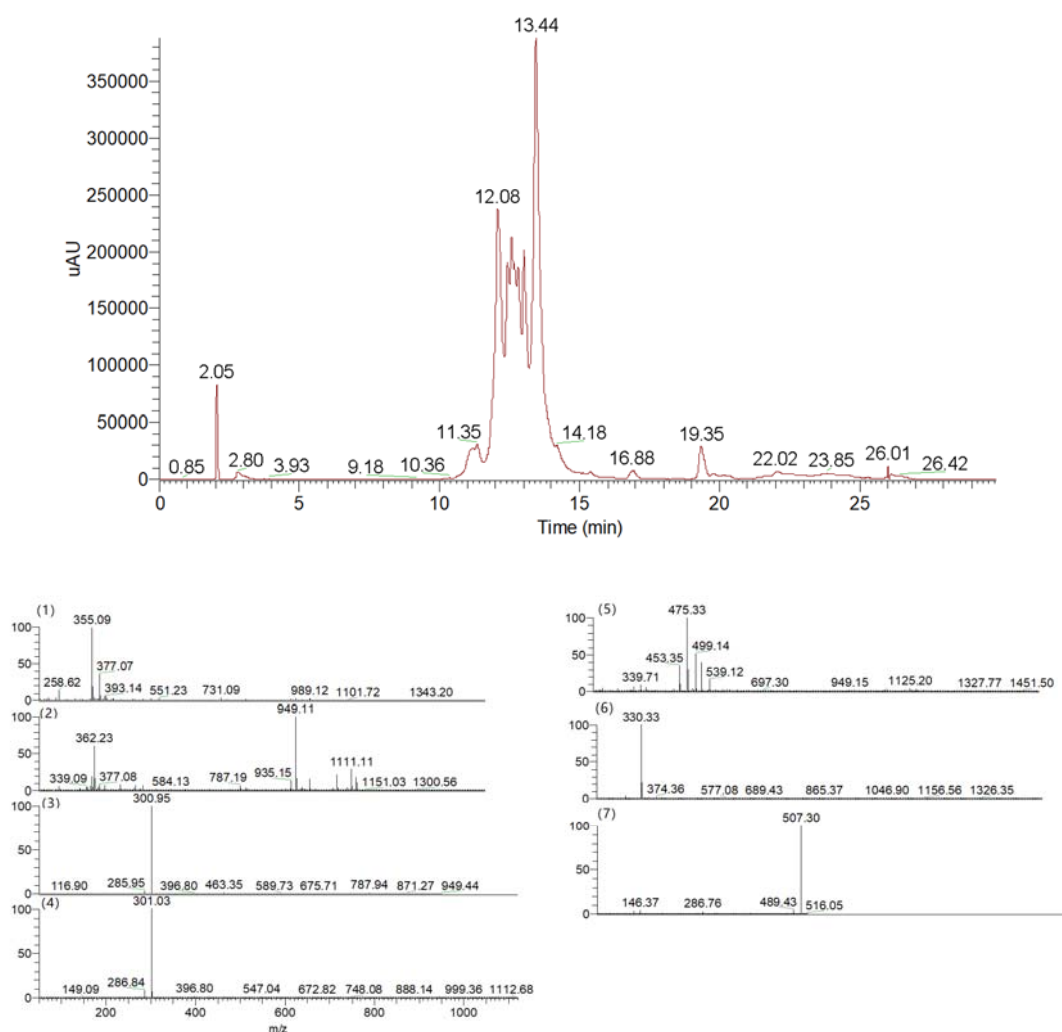


Figure S1. UPLC-MS of anthocyanins from the purple sweet potato (Mianzishu 9) extractions.

Table S1. Characterisation of anthocyanins in purple sweet potato (Mianzishu 9) using UPLC-MS.

Peak	RT (time)	M ⁺ (m/z)	MS ⁺ (m/z)	Compound	References
1	12.08	355		Malvidin-acetaldehyde	[1]
2	12.65	1111	949, 787, 362	Unknown 1	
3	13.10	949	787, 463, 301	Peonidin-3-caffeoyl sophoroside-5-glu- coside	[2]
4	13.30	301.03	-	Peonidin	[1]
5	13.44	1125	949, 475	Unknown 2	
6	16.80	330.33	-	Malvidin	[1]
7	19.35	507	287, 146	Cyanidin	[1]

References

1. Wang, H.B.; Race, E.J.; Shrikhande, A.J. Characterization of anthocyanins in grape juices by ion trap liquid chromatography-mass spectrometry. *J. Agric. Food Chem.* **2003**, *51*, 1839–1844.
2. Zhu, Z.; Guan, Q.; Koubaa, M.; Barba, F.J.; Roohinejad, S.; Cravotto, G.; Yang, X.; Li, S.; He, J. HPLC-DAD-ESI-MS² analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. *Food Chem.* **2017**, *215*, 391–400.