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Supplementary materials: Antioxidant Activities of *Dialium indum* L. Fruit and Gas Chromatography-Mass Spectrometry (GC-MS) of the Active Fractions

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Table S1. Condition parameters for GC optimization.

Condition	Initial T (T_0) (°C)	Initial t (t_0) (min)	Rate to T_1 (°C/min)	Final T (T_1) (°C)	Final t (t_1) (min)	Rate to T_2 (°C/min)	Final T (T_2) (°C)	Final t (t_2) (min)
A1	50	6	10	180	34	50	315	5
B1	50	10	5	90	10	5	250	0
C1	50	12	5	90	10	5	250	10
C2	50	12	5	100	10	5	250	10
C3	50	12	5	120	10	5	250	10
C4	50	12	5	120	10	5	300	10
C5	50	12	5	150	10	5	250	10
D1*	100	12	5	140	10	5	250	10
D2	100	12	5	150	10	5	250	10
D3	100	12	5	160	10	5	250	10
D4	100	12	5	170	10	5	250	10
D5	100	12	5	180	10	5	250	10
D6	100	12	5	190	10	5	250	10

* Optimum condition. A condition is considered optimum when the chromatogram shows best peaks separation (no overlapping) and number of phenolics identified with similarity index of 90 and above is the highest.

Table S2. Mass spectra data of metabolites identified in SMF and EDF.

Compound (TMS derivative)	Ions, *m*/*z* (rel. intensity, %)	Ions, *m*/*z* (rel. intensity, %) from literature	Reference
Amino acids			
Proline	216(8), 147(9), 143(13), 142(100), 73(29)	216, 186, 142	[27]
Serine	218(62), 205(19), 204(100), 147(17), 73(51)	306, 218, 204	[27]
Threonine	291(41), 219(84), 218(93), 117(44), 73(100)	291	[29]
Pyroglutamic acid	258(13), 157(13), 156(100), 147(16), 73(33)	156, 147, 73	[34]
Phenylalanine	219(20), 218(100), 192(65), 147(17), 73(56)	218	[29]
Glutamic acid	247(21), 246(100), 128(17), 147(17), 73(42)	246	[29]
Organic acids			
Tartaric acid	293(19), 292(66), 219(30), 147(62), 73(100)	292	[31]
Malic acid	245(23), 233(37), 147(78), 133(17), 73(100)	335, 233	[27]
Azelaic acid	317(100), 201(49), 126(36), 75(87), 73(99)	317(M^+), 201(30), 129(26), 55(40), 73(100), 43(30)	[26]
Fatty acids			
Palmitic acid	313(100), 129(29), 117(55), 75(34), 73(46)	313, 117	[27]
Linoelaidic acid	337(86), 81(45), 75(83), 73(100), 67(47)	337, 81, 75, 73, 67	
Oleic acid	339(100), 129(57), 117(62), 75(62), 73(87)	339, 129, 117	[27]
Stearic acid	341(100), 132(30), 117(55), 75(34), 73(47)	341, 129, 117	[27]
Myristic acid	285(100), 129(32), 117(59), 75(41), 73(55)	285, 129, 117	[27]
Palmitelaidic acid	311(100), 129(61), 117(57), 75(68), 73(78)	311, 129, 117, 75, 73	[34]
Margaric acid	327(100), 129(36), 117(59), 75(42), 73(65)	327, 129, 117	[27]
cis-Vaccenic acid	339(100), 129(47), 117(43), 75(50), 73(55)	339, 129, 117, 75, 73	[34]
Tocopherol			
δ-Tocopherol	474(100), 209(24), 208(21), 73(28)	474	[36]

Table S2. (*Continued*).

Compound (TMS derivative)	Ions, *m*/*z* (rel. intensity, %)	Ions, *m*/*z* (rel. intensity, %) from literature	Reference
Polyol			
myo-Inositol	246(16), 218(20), 217(100), 147(22), 73(39)	217, 147, 73	[32]
Sesquiterpene			
α-Cyperone	280(15), 220(9), 219(20), 218(100), 73(31)	218	[33]
Saccharides			
Sucrose	362(31), 361(100), 217(34), 147(17), 73(47)	361	[28]
β-D-Galactofuranose	218(20), 217(100), 191(17), 147(18), 73(39)	217, 191, 147, 73	[34]
β-D-Glucopyranose	205(19), 204(100), 191(39), 147(20), 73(40)	217, 204, 191, 147, 73	[34]
D-glucose	217(27), 204(100), 191(50), 147(21), 73(44)	307, 204	[28]
Phenolics			
Sinapic acid	368(100), 338(79), 312(45), 131(84), 73(82)	368, 353, 338, 249, 207, 161, 73	[35]
p-Hydroxybenzaldehyde	194(77), 179(100), 151(61), 75(24), 73(47)	194(77), 179(100), 151(62)	[24]
Vanillin	224(31), 209(46), 195(16), 194(100), 193(51)	224(33), 209(48), 194(100)	[24]
Syringic aldehyde	254(30), 239(43), 225(17), 224(100), 223(28),	254(32), 239(46), 224(100)	[24]
Vanillic acid	312(63), 297(100), 267(64), 253(40) 223(46)	312(68), 297(100), 282(29), 267(65), 253(41), 223(43)	[24]
Coniferyl aldehyde	250(88), 220(100), 219(78), 192(51), 73(41)	250(94), 235(38), 220(100), 192(51)	[24]
Syringic acid	342(76), 327(100), 312(71), 297(55), 73(45)	342(80), 327(100), 312(70), 297(54), 253(33)	[24]
Ferulic acid	338(56), 323(40), 308(29), 223(100), 73(52)	338, 323, 308, 293, 249, 219	[25]
Isoferulic acid	338(100), 323(58), 308(48), 223(61), 73(60)	338, 323, 249, 161	[30]

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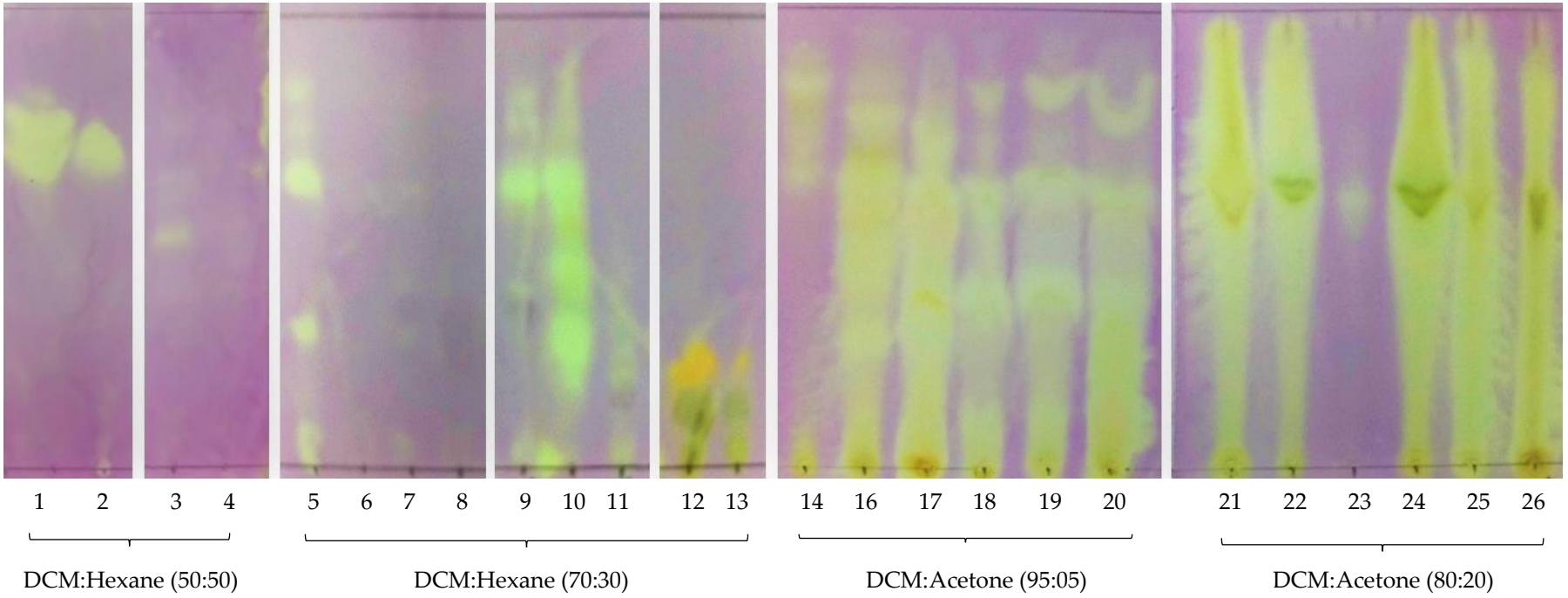

Figure S1. TLC antioxidant bioautograms of EDF subfractions (Di-1-Di-26) sprayed with 0.4 mM DPPH in methanol. Chromatographic conditions: aluminium TLC plate, silica gel 60 Å of 200 μm thickness, coated with fluorescent indicator F_{254}. Solvent systems are as labelled.