
Variation of polyphenolic composition and antioxidant capacity of freshly prepared pomegranate leaf infusions over one-day storage

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Captions

Table S1. Identified compounds associated with the peaks of Figure S1.

Table S2. Factor loadings for illustrating the interpretation of Figure 3.

Figure S1. Representative RP-HPLC-DAD chromatogram (at 280 nm) of pomegranate leaf infusion during 0–24 h storage at room temperature.

Table S1. Identified compounds associated with the peaks of Figure S1.

Peak No.	Identified Compounds	Relevant References
1	Gallic acid	Li, <i>et al.</i> [1]; Li, <i>et al.</i> [2]; Swilam and Nematallah [3];
2	Flavan-3-ols	de Oliveira, <i>et al.</i> [4]; Lansky and Newman [5];
3	Punicalin (A+B)	Pinheiro, <i>et al.</i> [6]; Tanaka, <i>et al.</i> [7]; Li, <i>et al.</i> [2]
4	Ellagic acid derivative	Pinheiro, <i>et al.</i> [6]; Marques, <i>et al.</i> [8]; Acquadro, <i>et al.</i> [9]
5	Ellagitannin I	Pinheiro, <i>et al.</i> [6]
6	Flavanone glycoside I	Heber, <i>et al.</i> [10]; Srivastava, <i>et al.</i> [11]
7	Ellagitannin II	Gil, <i>et al.</i> [12]
8	Ellagitannin III (galloyl-glucose)	Gil, <i>et al.</i> [12]; Pinheiro, <i>et al.</i> [6]; Nawwar, <i>et al.</i> [13]; Acquadro, <i>et al.</i> [9]; Swilam and Nematallah [3];
9	Ellagitannin IV (punicalagin A)	Gil, <i>et al.</i> [12]; Çam and Hışıl [14]; Russo, <i>et al.</i> [15]; Swilam and Nematallah [3]
10	Flavonol glycoside	Pinheiro, <i>et al.</i> [6]; Marques, <i>et al.</i> [8]; de Oliveira, <i>et al.</i> [4]
11	Ellagitannin V	Pinheiro, <i>et al.</i> [6]
12	Ellagitannin VI	Russo, <i>et al.</i> [15]
13	Ellagitannin VII (punicalagin B)	Çam and Hışıl [14]; Fischer, <i>et al.</i> [16]; Russo, <i>et al.</i> [15]
14	Ellagitannin VIII	Fischer, <i>et al.</i> [16]
15	Ellagic acid	Wang, <i>et al.</i> [17]; Li, <i>et al.</i> [1]; Çam and Hışıl [14]; Li, <i>et al.</i> [2]; Acquadro, <i>et al.</i> [9]
16	Ellagitannin IX	Fischer, <i>et al.</i> [16]
17	Flavanone glycoside II	Heber, <i>et al.</i> [10]; Srivastava, <i>et al.</i> [11];
18	Apigenin glycoside	Nawwar, <i>et al.</i> [18]; Acquadro, <i>et al.</i> [9]
19	Luteolin glycoside I	Nawwar, <i>et al.</i> [18]; Acquadro, <i>et al.</i> [9]
20	Luteolin glycoside II	Nawwar, <i>et al.</i> [18]; Acquadro, <i>et al.</i> [9]

Table S2. Factor loadings for illustrating the interpretation of Figure 3.

Factor No.	Factors	PC 1	PC 2
1	Gallic acid	-0.011	0.034
2	Flavan-3-ols	0.024	0.016
3	Punicalin (A+B)	-0.030	0.005
4	Ellagic acid derivative	0.011	-0.010
5	Ellagitannin I	-0.011	0.031
6	Ellagitannin II	-0.039	0.073
7	Ellagitannin III (galloyl-glucose)	0.081	-0.132
8	Ellagitannin IV (punicalagin A)	0.635	0.115
9	Flavonol glycoside	-0.075	0.127
10	Ellagitannin V	-0.260	0.596
11	Ellagitannin VI	0.139	-0.208
12	Ellagitannin VII (punicalagin B)	0.580	0.497
13	Ellagitannin VIII	0.079	-0.010
14	Ellagic acid	-0.098	0.402
15	Ellagitannin IX	-0.017	0.041
16	Apigenin glycoside	-0.073	0.195
17	Luteolin glycoside I	-0.013	0.034
18	Luteolin glycoside II	-0.006	0.018
19	ABTS scavenging activity	0.002	-0.002
20	DPPH scavenging activity	0.003	0.001
21	FRAP ferric reducing power	0.004	-0.002
22	Total phenols	0.041	-0.044
23	<i>Ortho</i> -diphenols	0.093	0.094
24	Total flavonoids	0.047	-0.026
25	Condensed tannins	0.352	-0.294

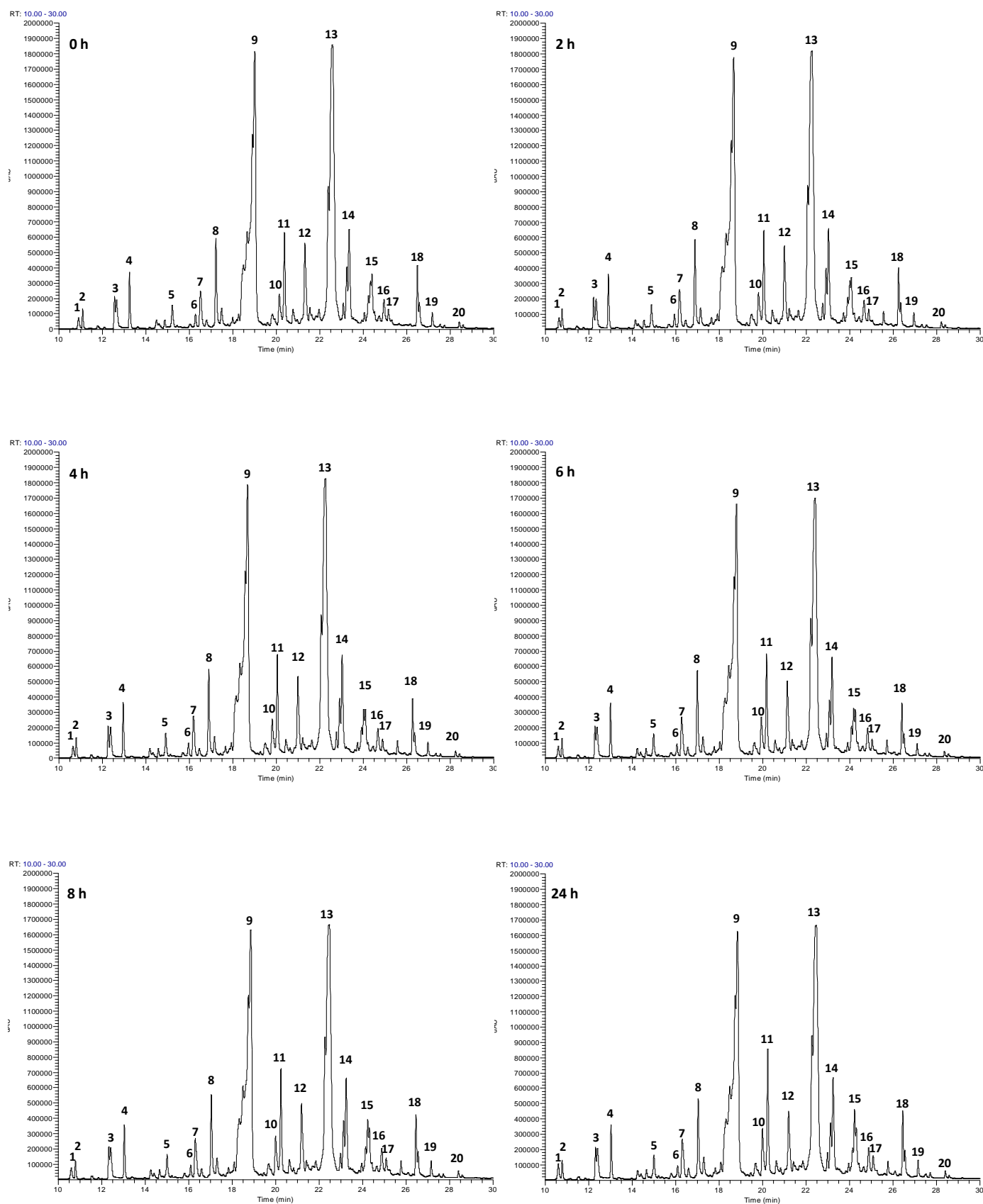


Figure S1. Representative RP-HPLC-DAD chromatogram (at 280 nm) of pomegranate leaf infusion during 0–24 h storage at room temperature.

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