

SUPPLEMENTARY MATERIAL

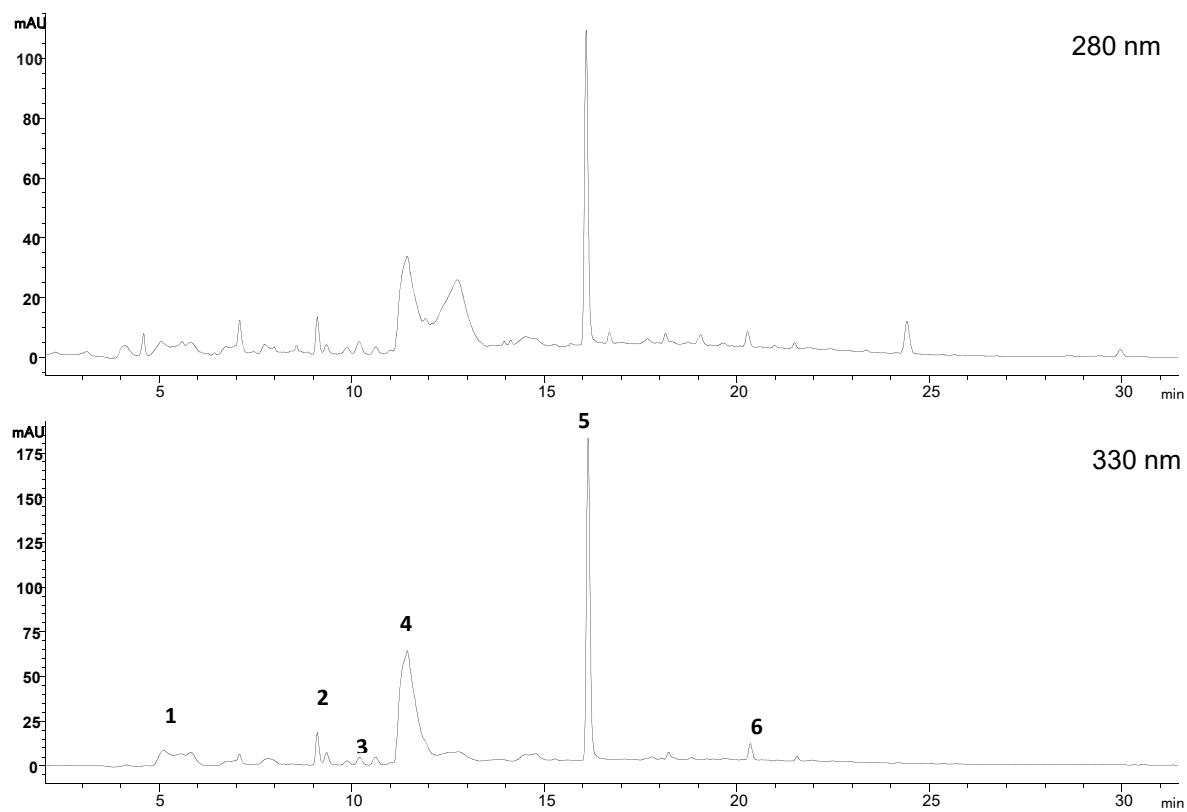


Figure S1. HPLC-DAD profiles at 280 nm and 330 nm of a fresh basil extract. 1, Cinnamic derivatives; 2, Caffeic acid; 3, Cinnamic derivative; 4, Chicoric acid; 5, Rosmarinic acid; 6, Cinnamic derivative

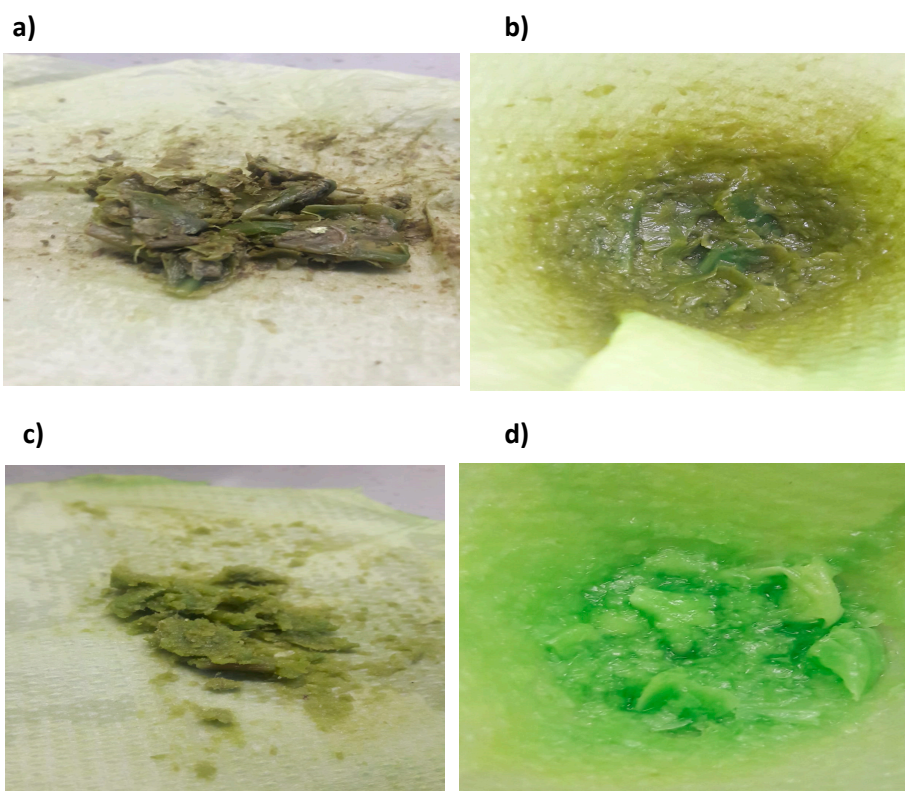


Figure S2. Leaves of basil without pre-treatment with boiling water treated with, **a)** EtOH 70 %; **b)** EtOH 100 %. Leaves of basil pretreated for 30 sec with boiling water and extracted with; **c)** EtOH 70 %; **d)** EtOH 100 %.

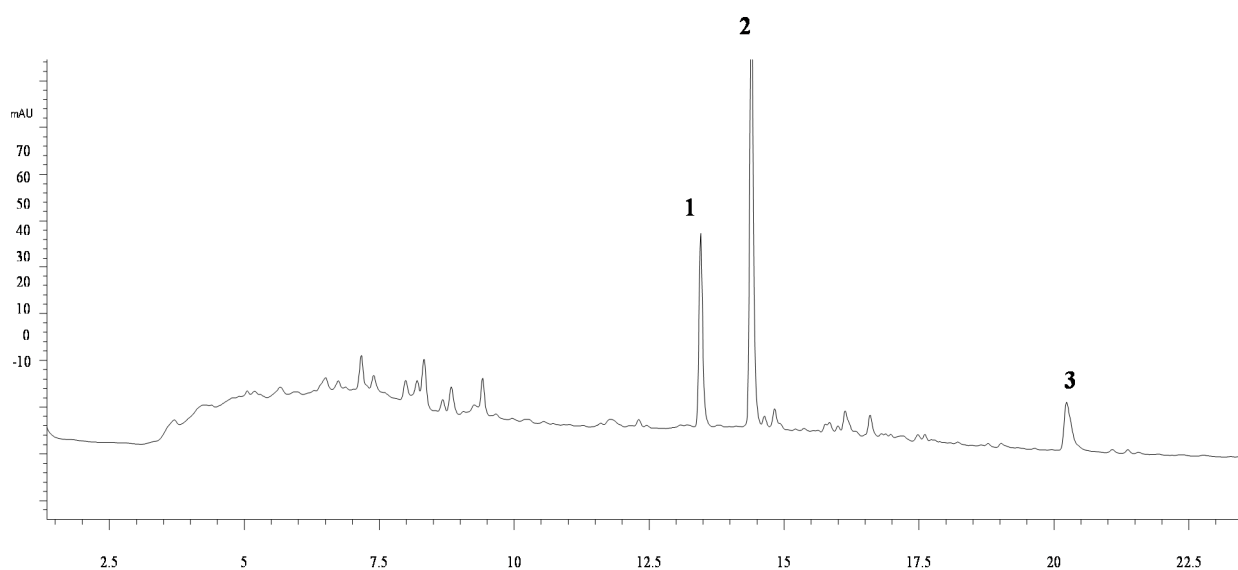


Figure S3. HPLC-DAD profile of tomato extract at 350 nm; the extraction was performed with water at 90 °C. 1, rutin-*O*-pentoside; 2, rutin; 3, naringenin-*O*-hexoside.

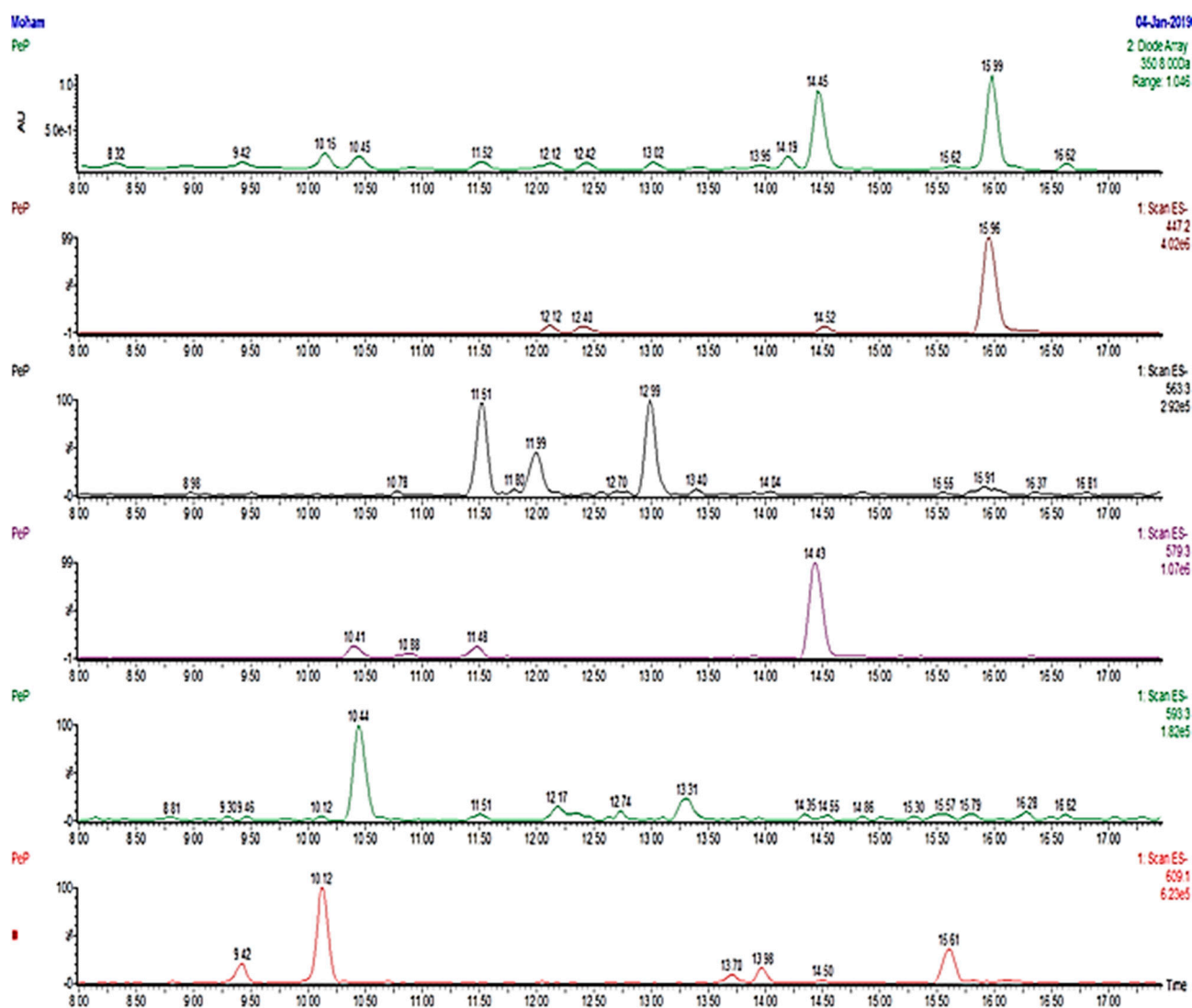


Figure S4. HPLC-DAD-MS (in negative ionization mode) profiles of red bell pepper extract. From top to bottom: profile at 350 nm; EI at 447 m/z (luteolin-*C*-glucoside and isobars); EI at 563 m/z (apigenin-*C*-hexoside-*C*-pentoside and isobars); EI at 579 m/z (luteolin-7-*O*-gluco-pentoside); EI at 593 m/z (chrysoeriol-6-*C*-hexoside-8-*C*-pentoside) and EI at 609 m/z (quercetin-3-*O*-glucoside-7-*O*-glucoside and isobars).