

SUPPLEMENTARY MATERIAL

Determination of antioxidant potential and quantitation of phenolic compounds by HPLC in accession of *Capsicum baccatum* var. *pendulum*.

Maria Lucy de Assis^a, Marco Antônio G. B. Gomes^b, Larissa L. da Cruz^a, Michel de S. Passos^b, Silvia M. F. Pereira^a, Mariana B. S. Arantes^a, Daniela B. Oliveira^a e Ivo J. C. Vieira^{b,*}

^aLaboratório de Tecnologia de Alimentos, Centro de Ciências e Tecnologias Agropecuárias, Universidade Estadual do Norte Fluminense Darcy Ribeiro, Campos dos Goytacazes – RJ, Brasil

^bLaboratório de Ciências Químicas, Centro de Ciências e Tecnologia, Universidade Estadual do Norte Fluminense Darcy Ribeiro, Campos dos Goytacazes – RJ, Brasil

*e-mail: curcinovieira@gmail.com

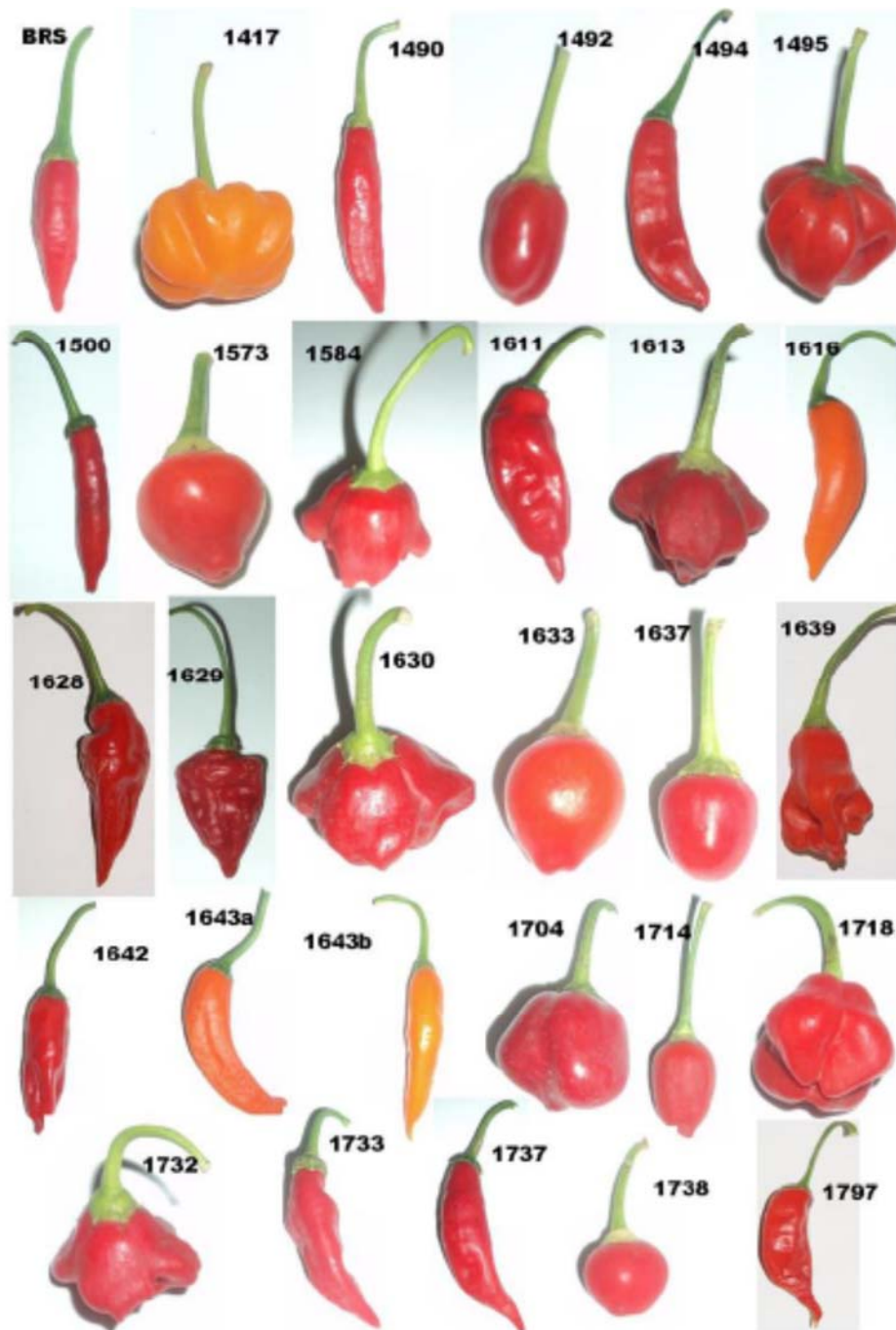


Figure 1S. Illustration of 29 accession of Capsicum baccatum used in this work

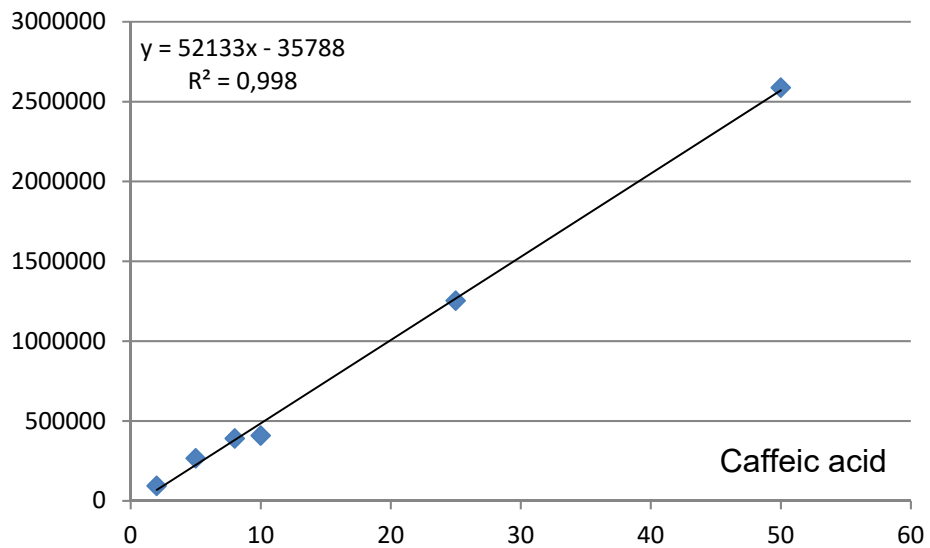


Figure 2S. Calibration curve of caffeic acid ($\mu\text{g/mL}$) in the gradient 1

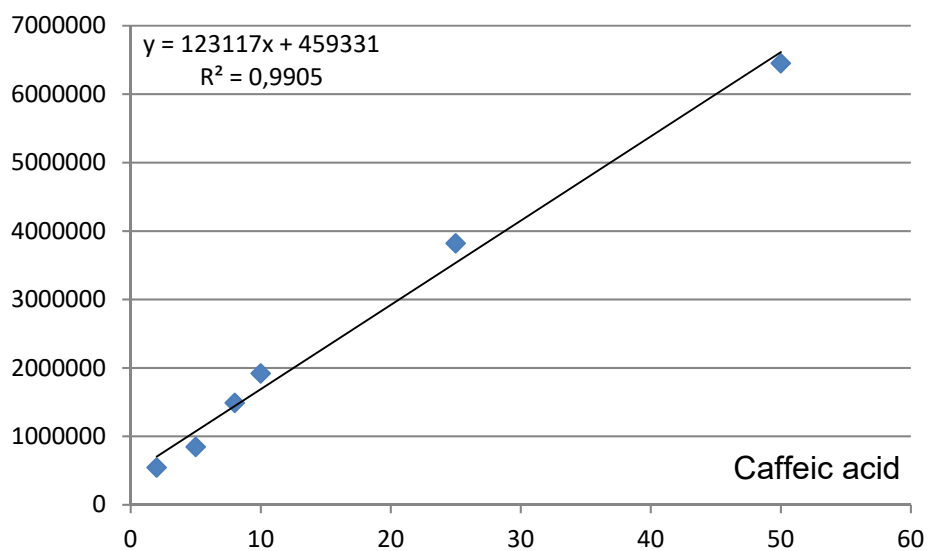


Figure 3S. Calibration curve of caffeic acid ($\mu\text{g/mL}$) in the gradient 2

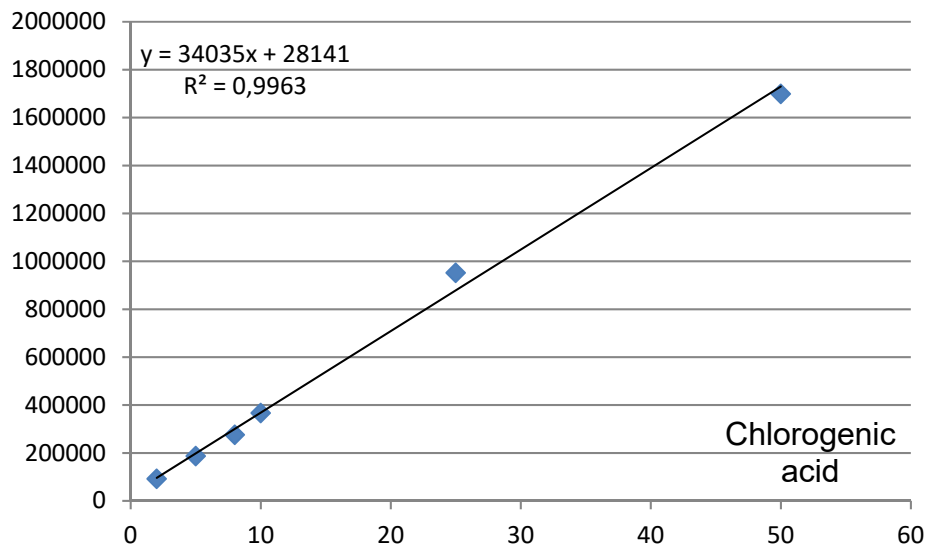


Figure 4S. Calibration curve of chlorogenic acid ($\mu\text{g/mL}$) in the gradient 1

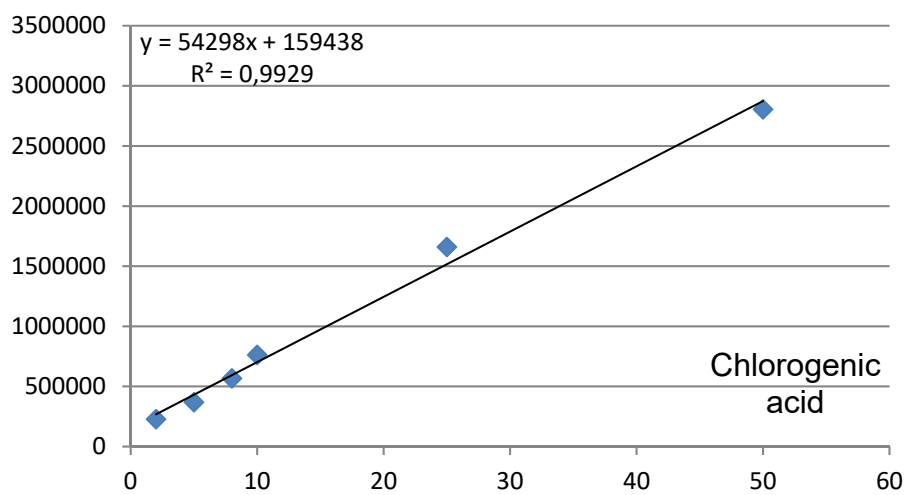


Figure 5S. Calibration curve of chlorogenic acid ($\mu\text{g/mL}$) in the gradient 2

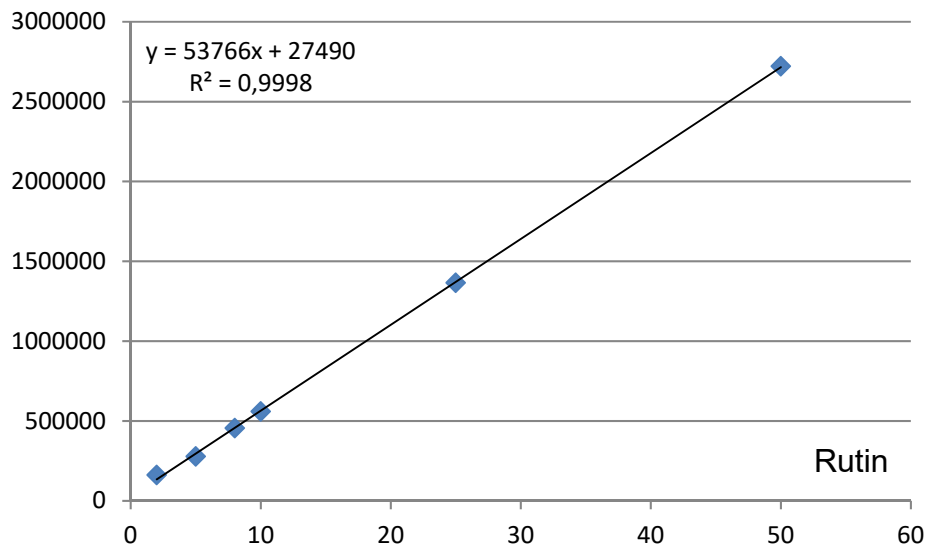


Figure 6S. Calibration curve of rutin ($\mu\text{g/mL}$) in the gradient 1

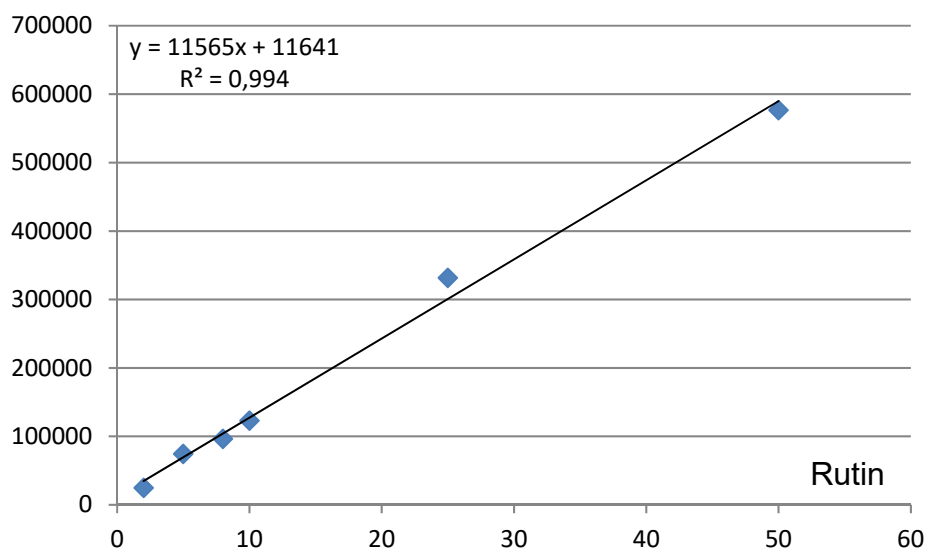


Figure 7S. Calibration curve of rutin ($\mu\text{g/mL}$) in the gradient 2

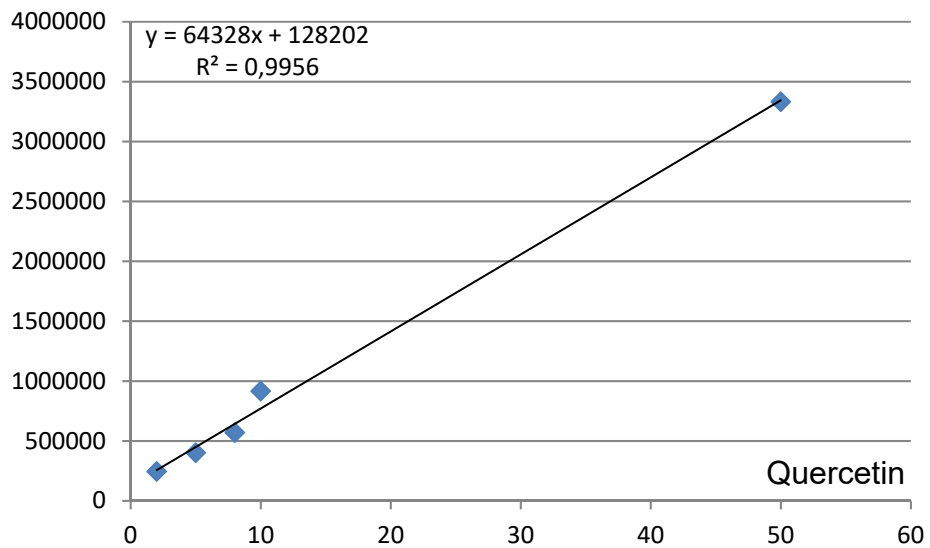


Figure 8S. Calibration curve of quercetin ($\mu\text{g/mL}$) in the gradient 1

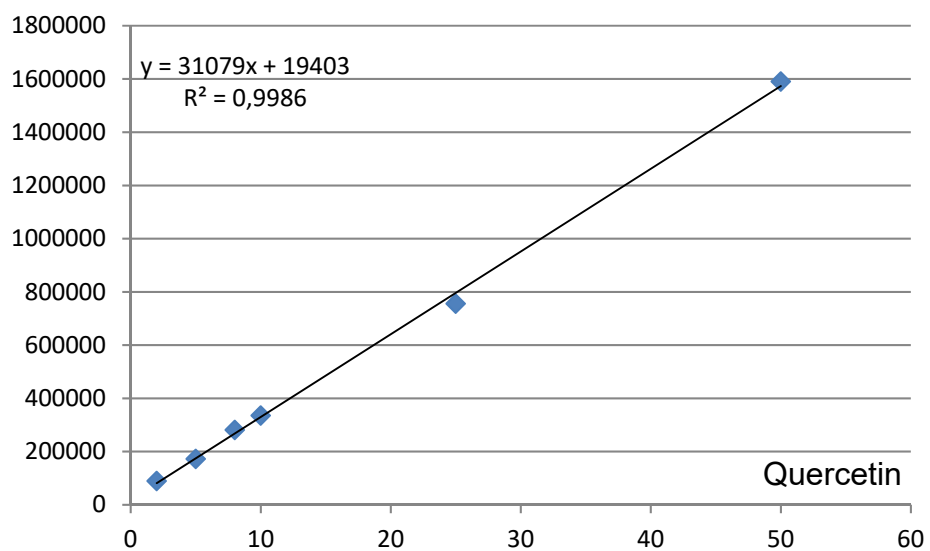


Figure 9S. Calibration curve of quercetin ($\mu\text{g/mL}$) in the gradient 2

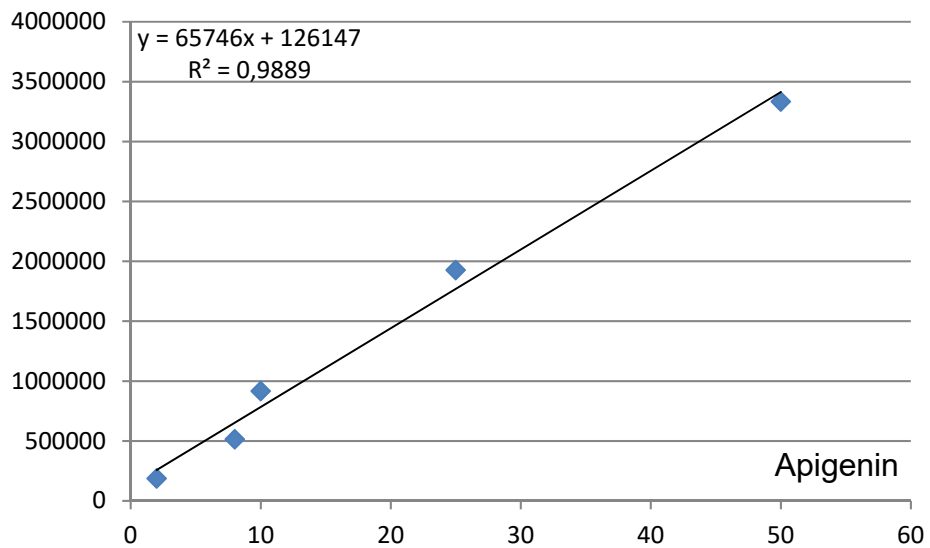


Figure 10S. Calibration curve of apigenin ($\mu\text{g/mL}$) in the gradient 1

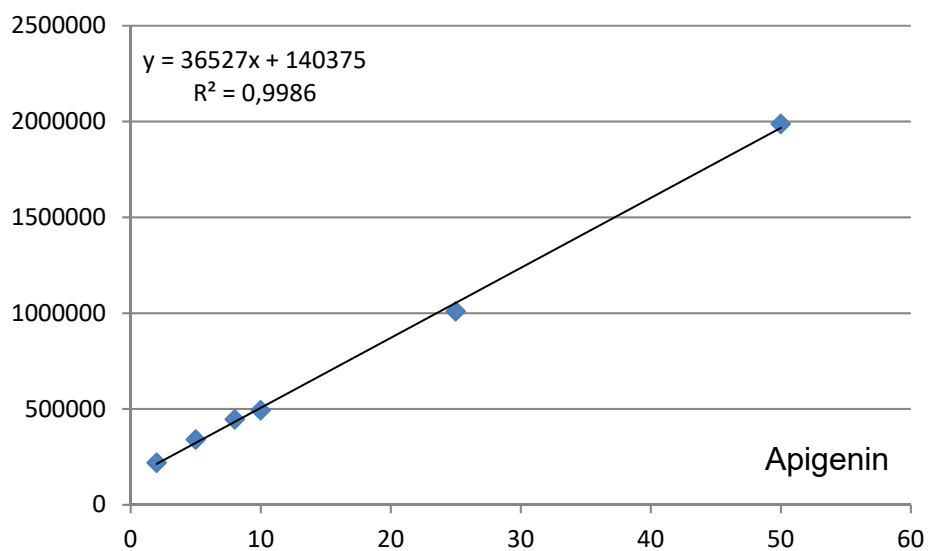


Figure 11S. Calibration curve of apigenin ($\mu\text{g/mL}$) in the gradient 2

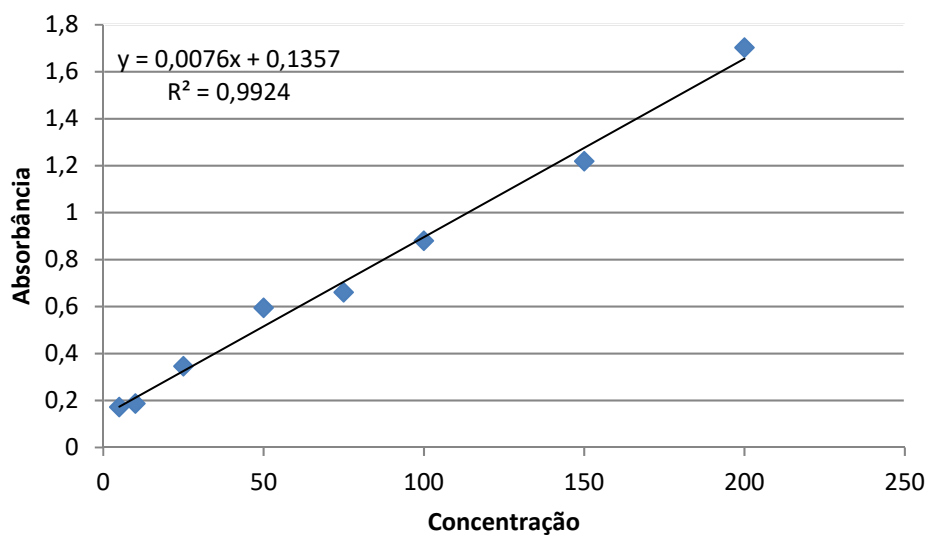


Figure 12S. Calibration curve of gallic acid ($\mu\text{g/mL}$)