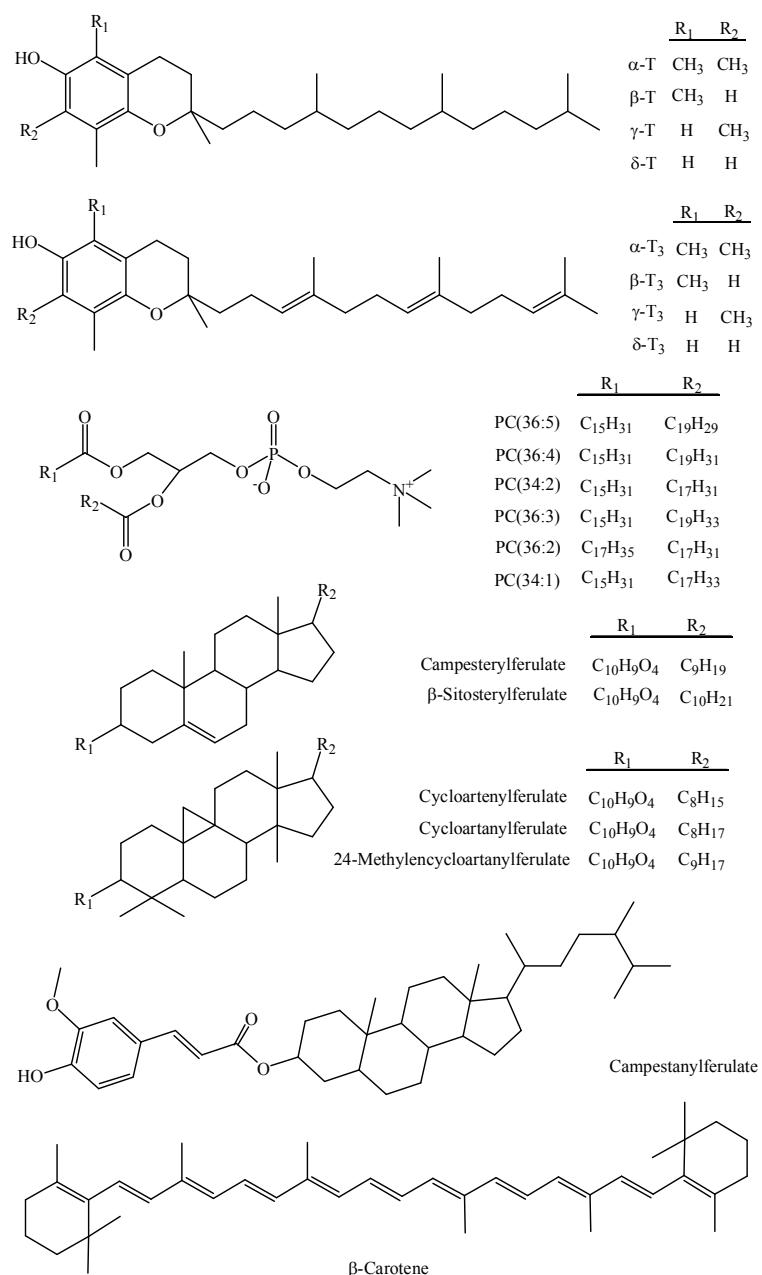
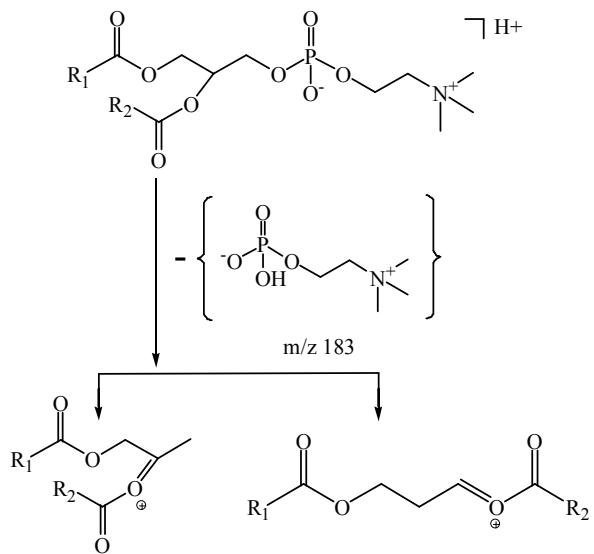
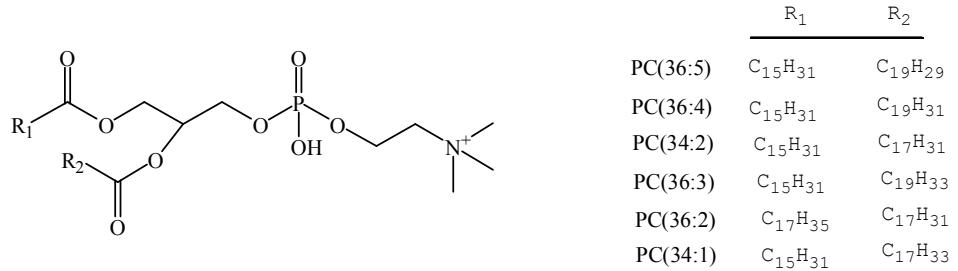


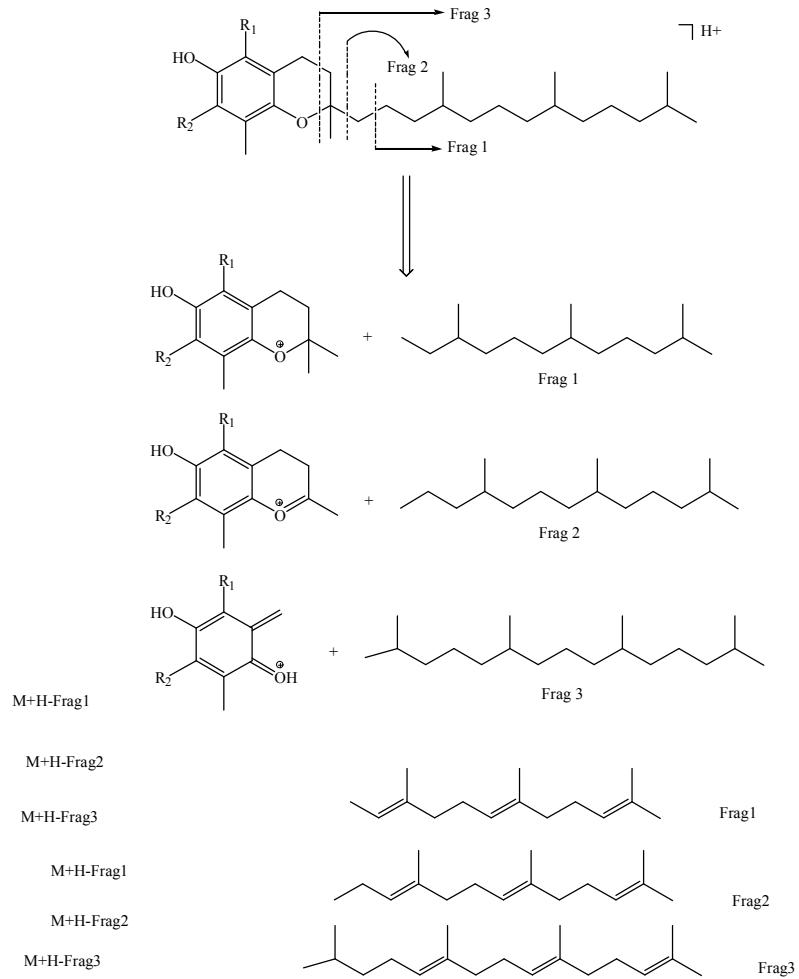
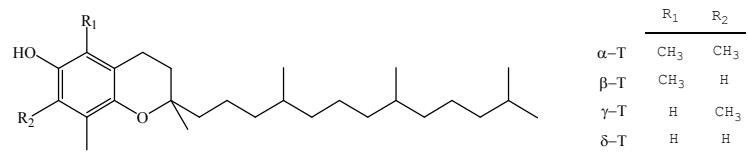
ChemDraw files as follows:



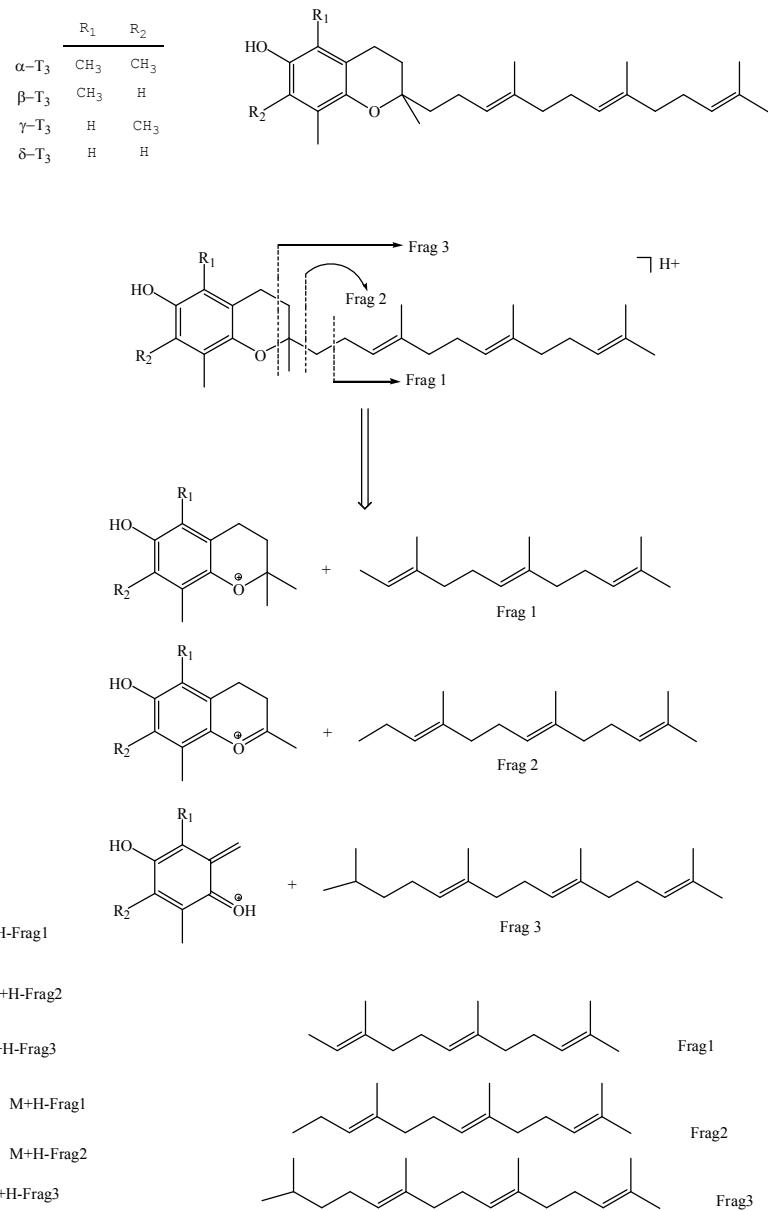
21 nutritional compositions



The fragmentation patterns of phospholipids

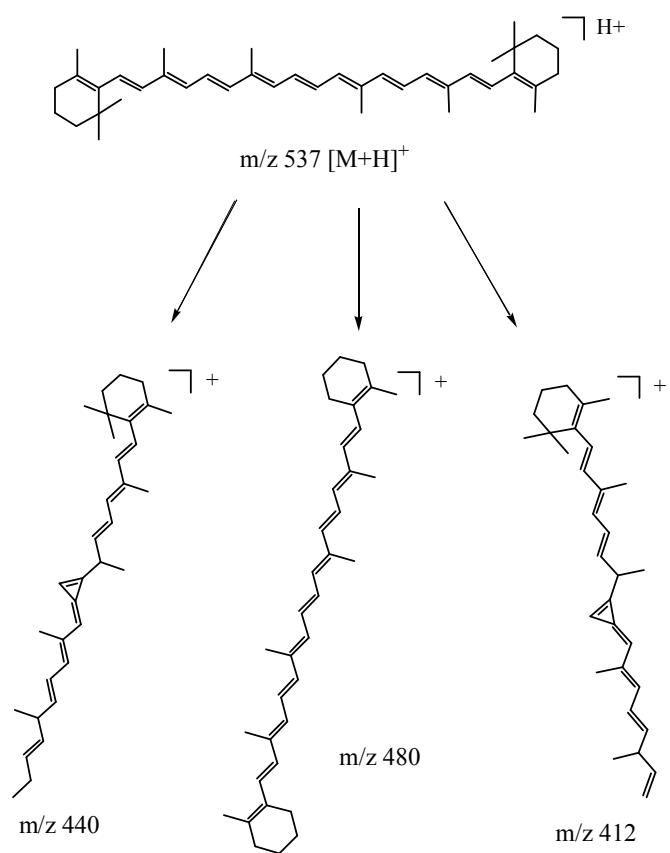


The fragmentation patterns of tocopherols

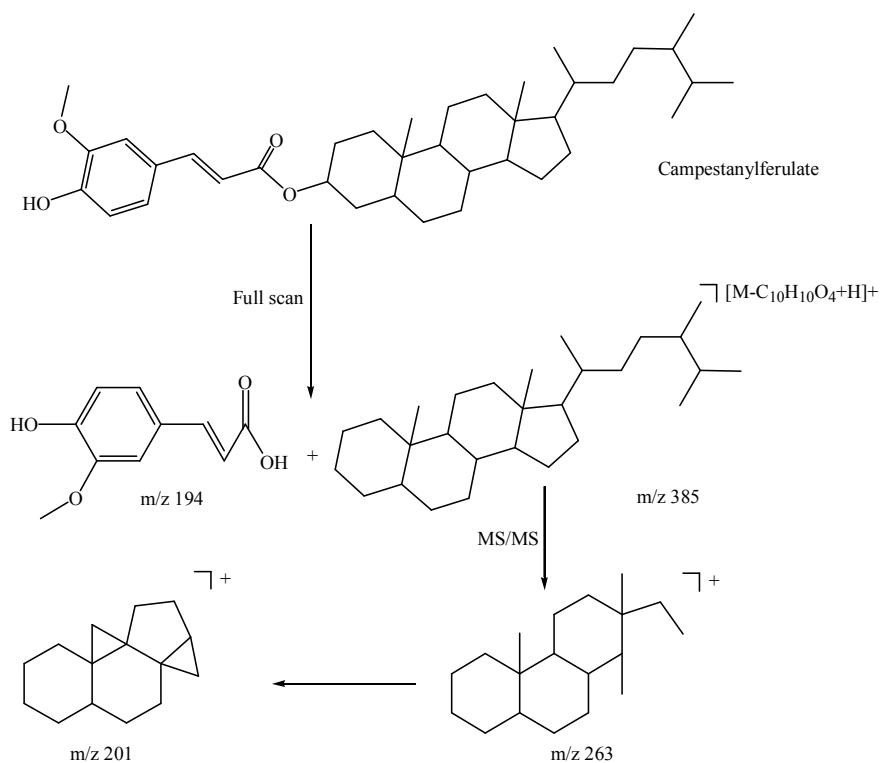
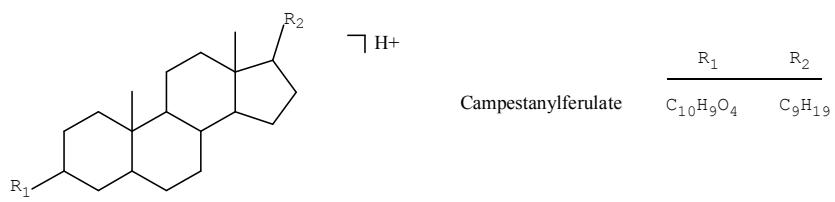


The fragmentation patterns of tocotrienols

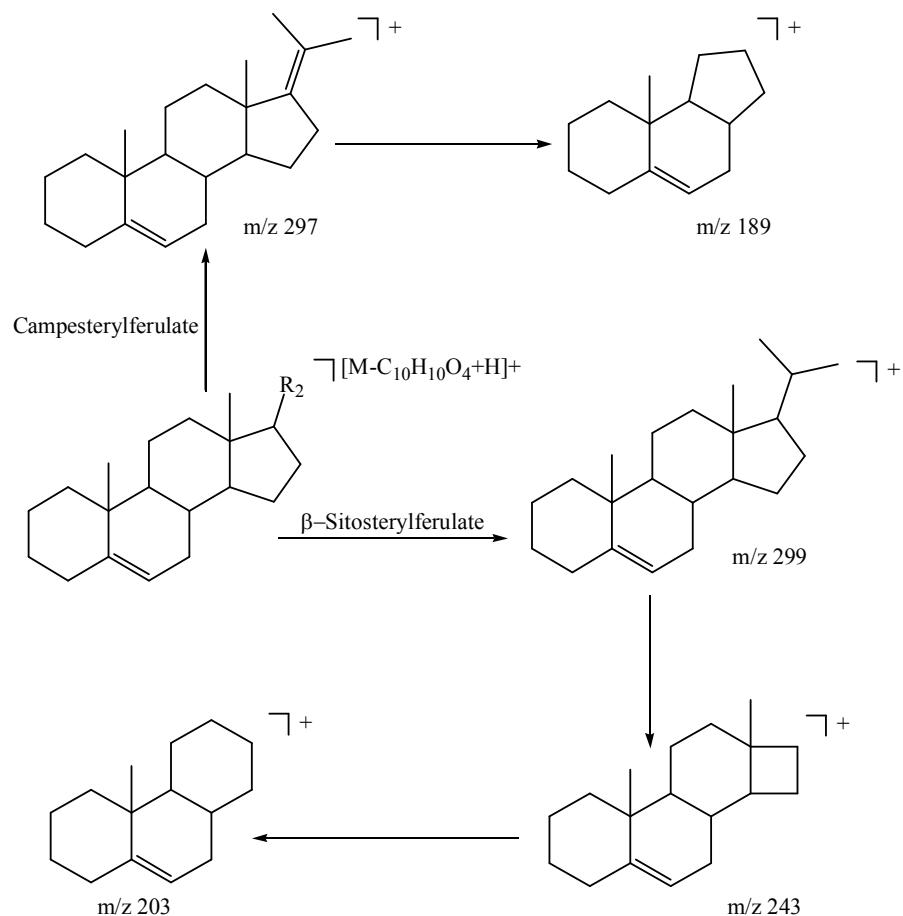
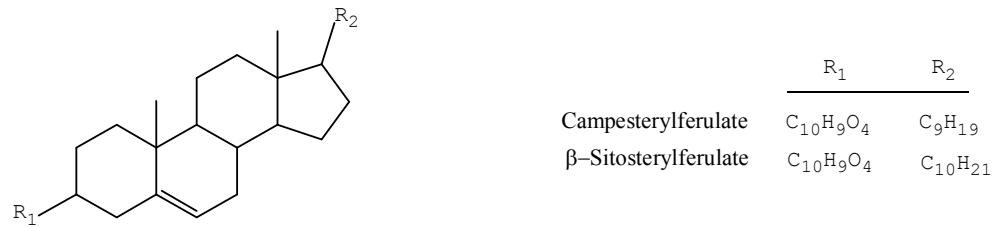
β -Carotene



The fragmentation patterns of β -carotene

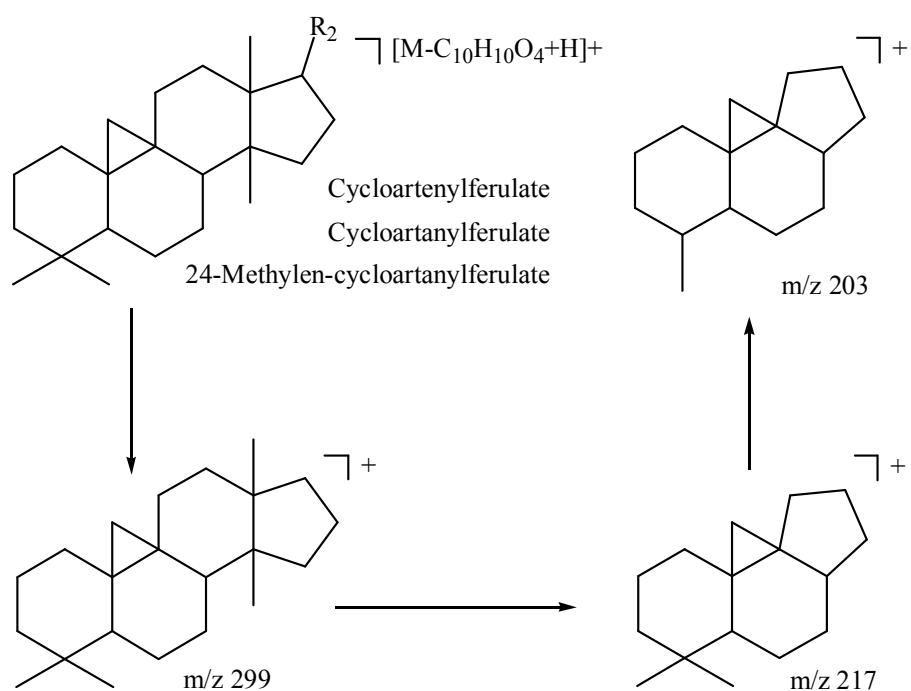


The fragmentation patterns of γ -oryzanol (1)



The fragmentation patterns of γ -oryzanol (2)

R_1	R_2
$C_{10}H_9O_4$	C_8H_{15}
$C_{10}H_9O_4$	C_8H_{17}
$C_{10}H_9O_4$	C_9H_{17}



The fragmentation patterns of γ -oryzanol (3)

The source files of ChemDraw as follows:



21 nutritional compositions.cdx



The fragmentation patterns of phospholipids.cdx



The fragmentation patterns of tocopherols.cdx



The fragmentation patterns of tocotrienols.cdx



The fragmentation patterns of β-carotene.cdx



The fragmentation patterns of γ-oryzanol(1).cdx



The fragmentation patterns of γ-oryzanol(2).cdx



The fragmentation patterns of γ-oryzanol(3).cdx

Figures A.1-A.3 as follows:

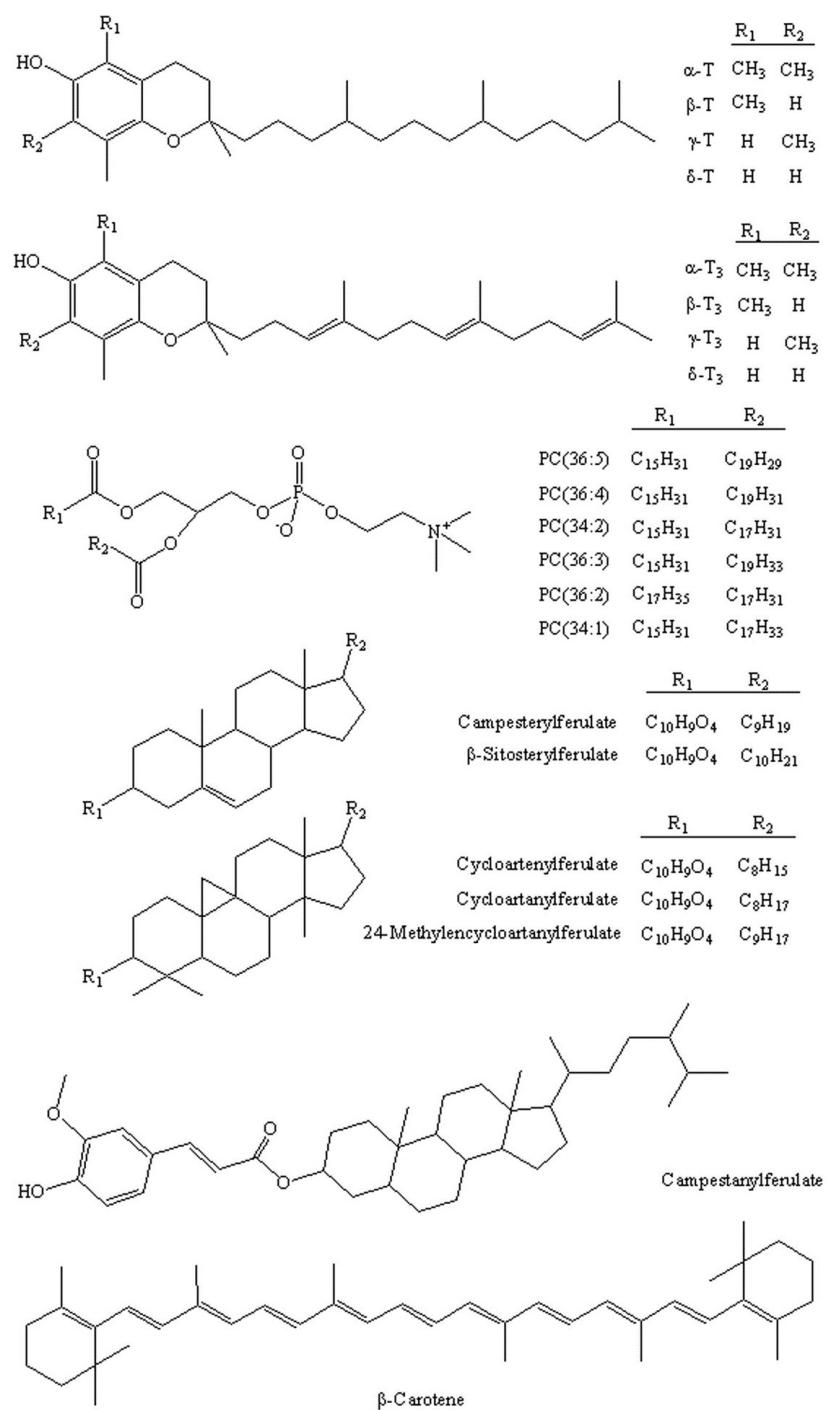


Figure A.1. The basic chemical structures of 21 nutrients in rice.

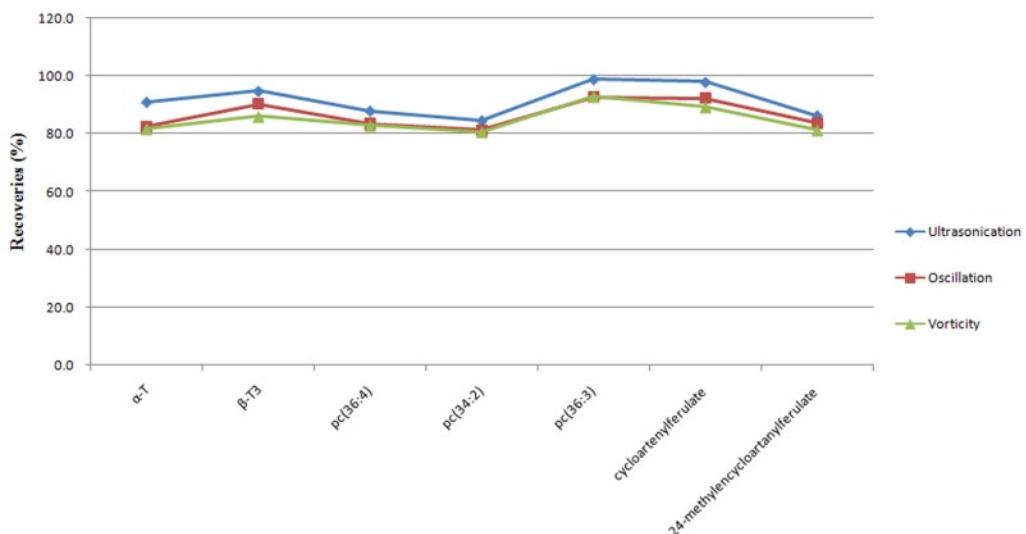


Figure A.2. Recoveries of nutritional compounds extracted by ultrasonication, oscillation and vorticity methods in white rice.

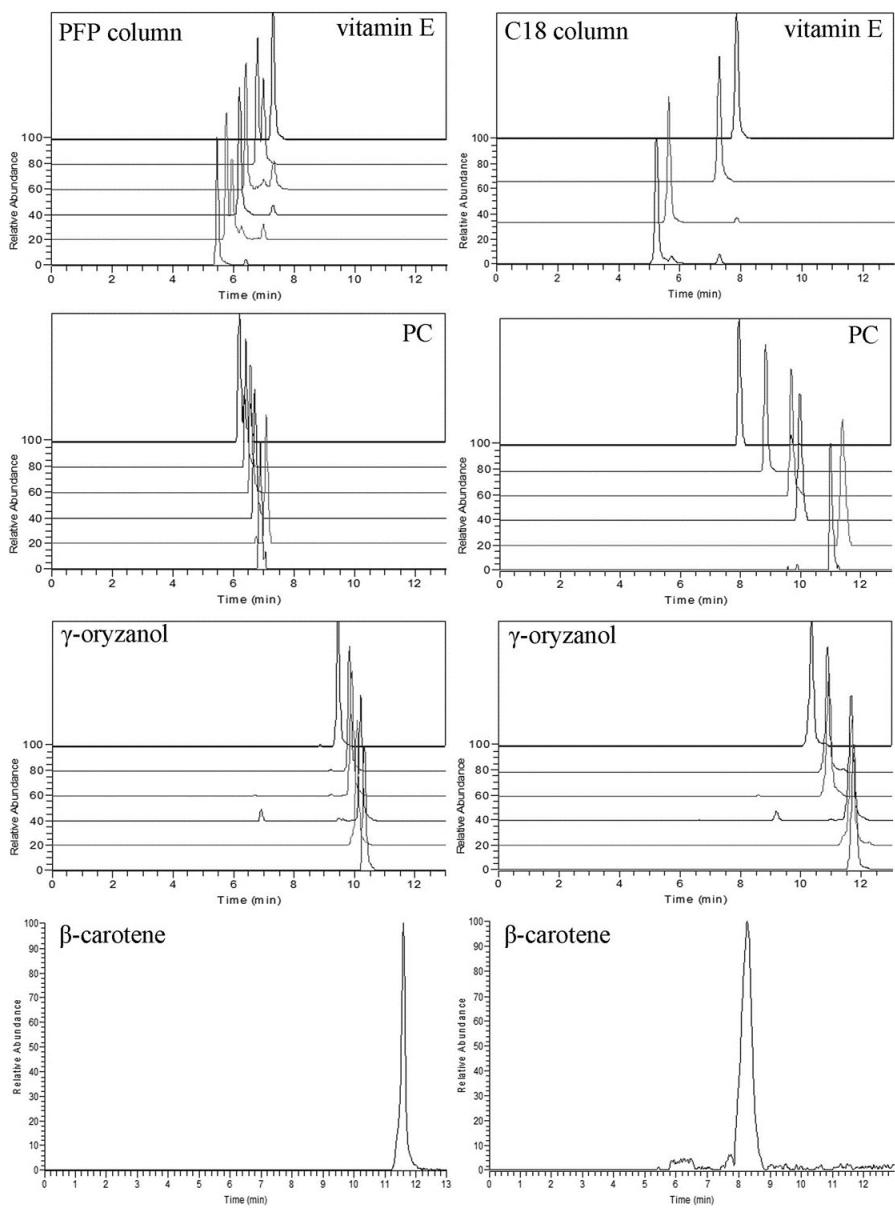


Figure A.3. The separation of chromatographic columns: PFP and C18 columns.

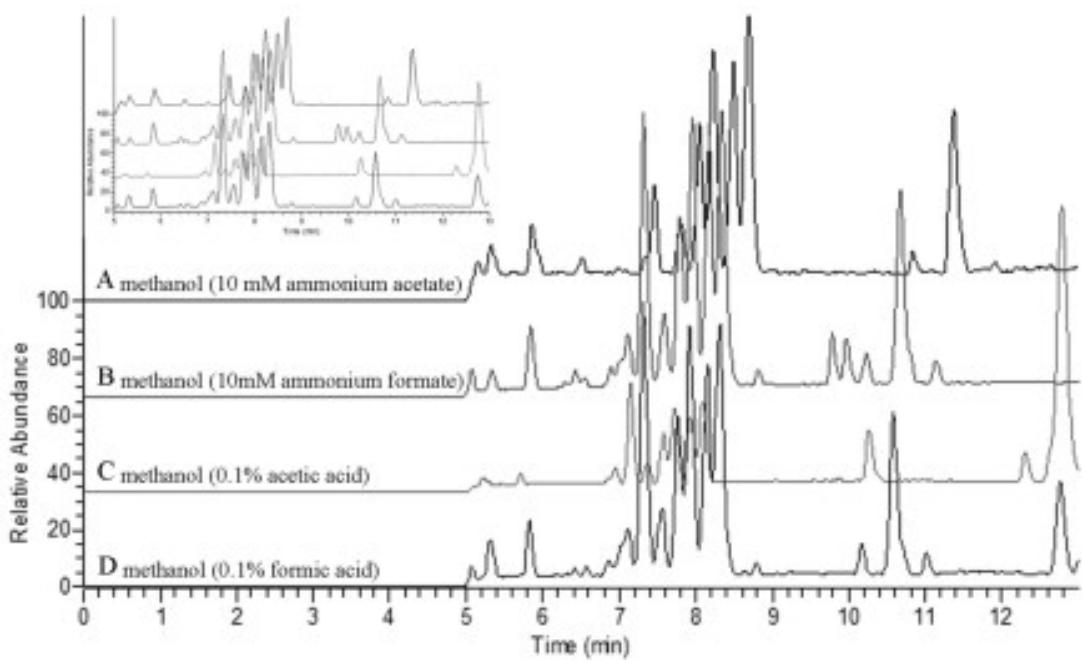


Figure A.4. The optimization of elution system (A: methanol-10 mM ammonium acetate, B: methanol-10mM ammonium formate, C: methanol-0.1% acetic acid, D: methanol-0.1% formic acid).

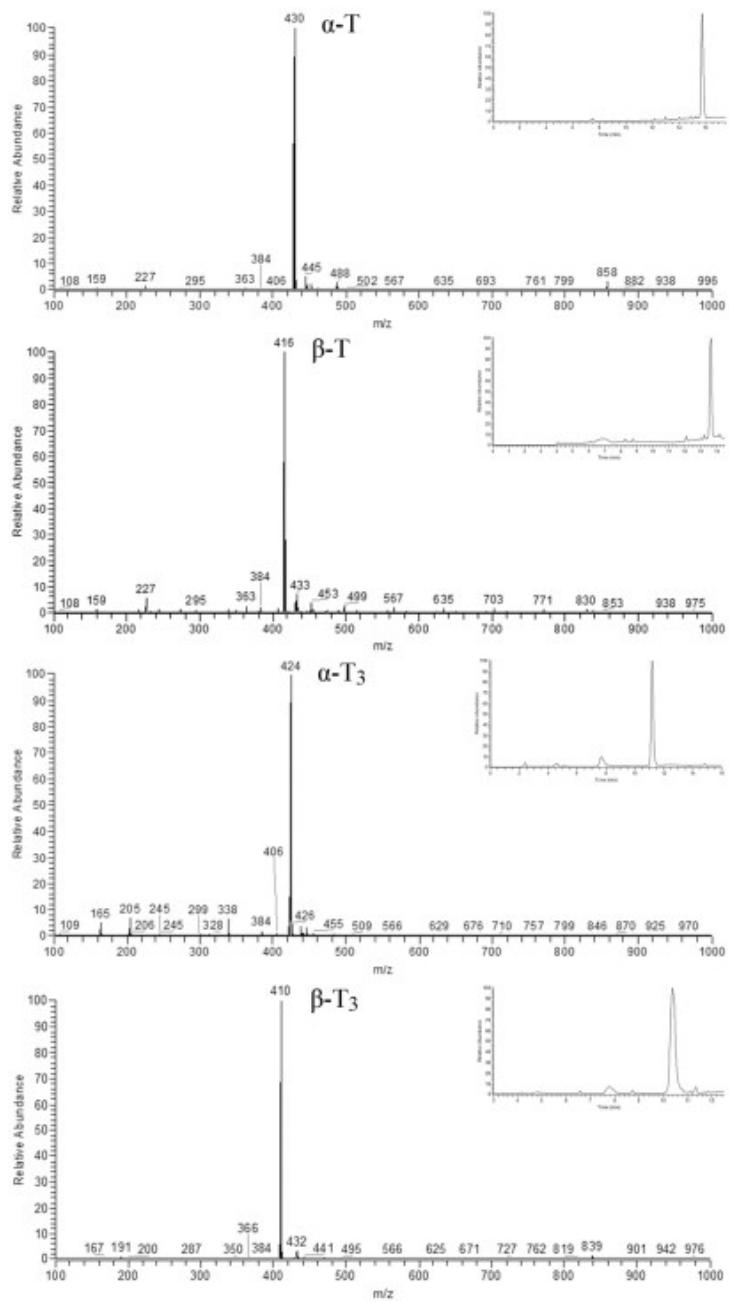


Figure A.5. The molecular peaks of vitamin E with non-ionization in the ESI source.

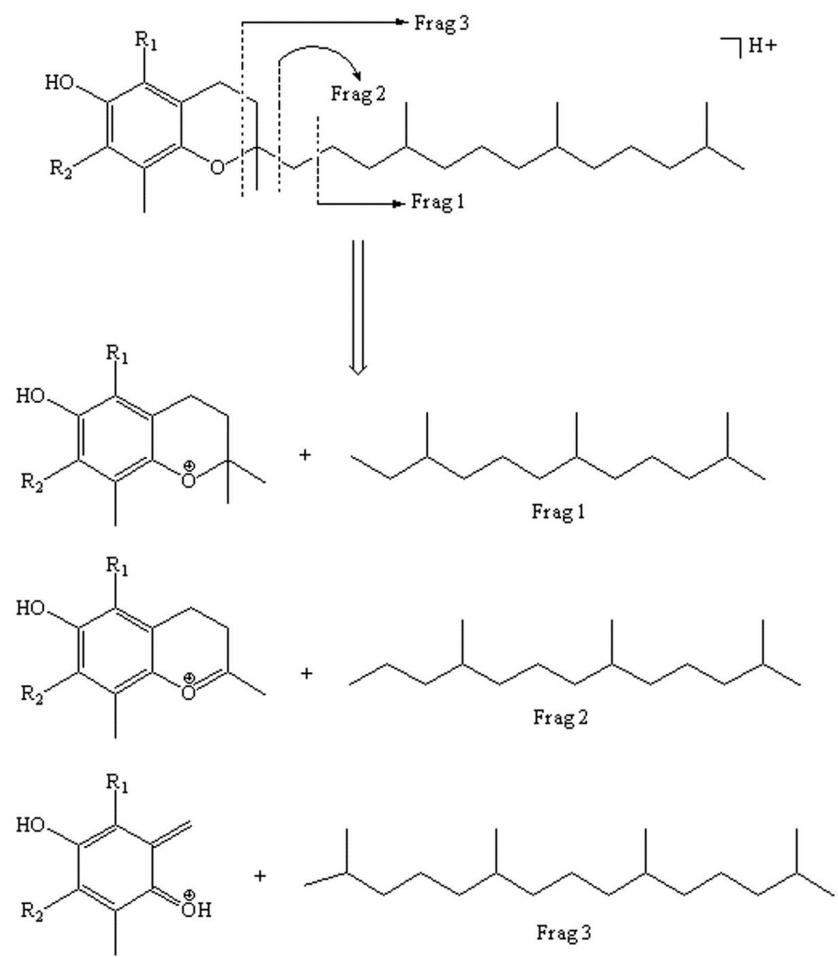
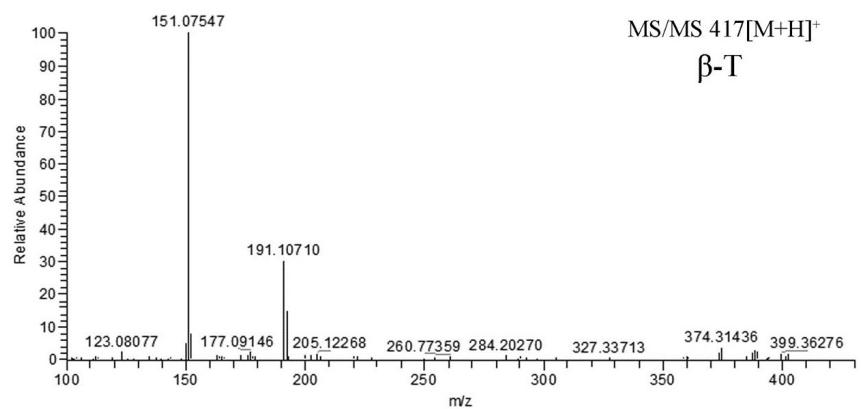


Figure A.6. The fragmentation patterns of tocopherols.

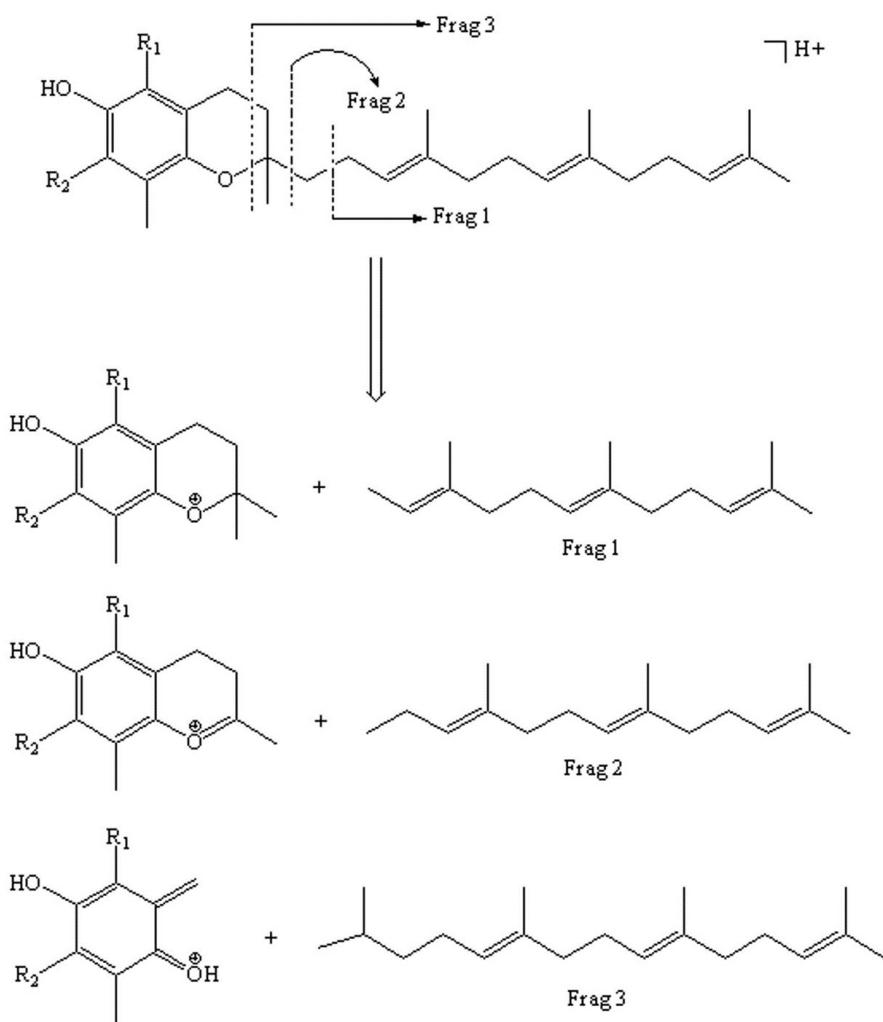
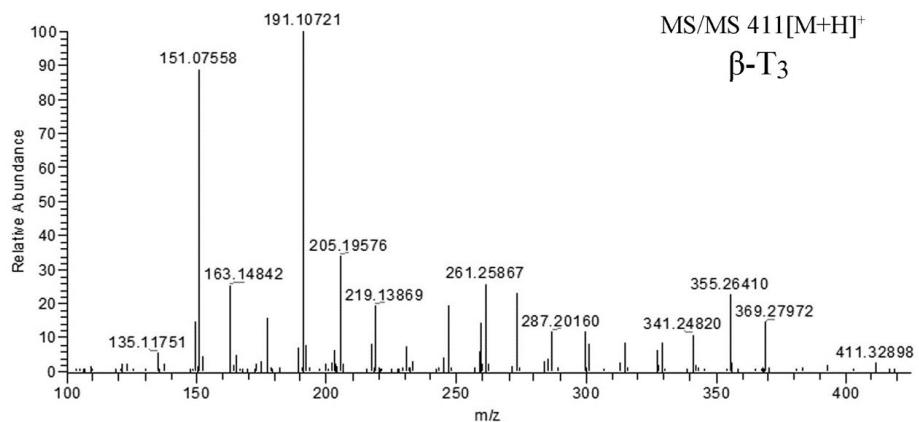


Figure A.7. The fragmentation patterns of tocotrienols.

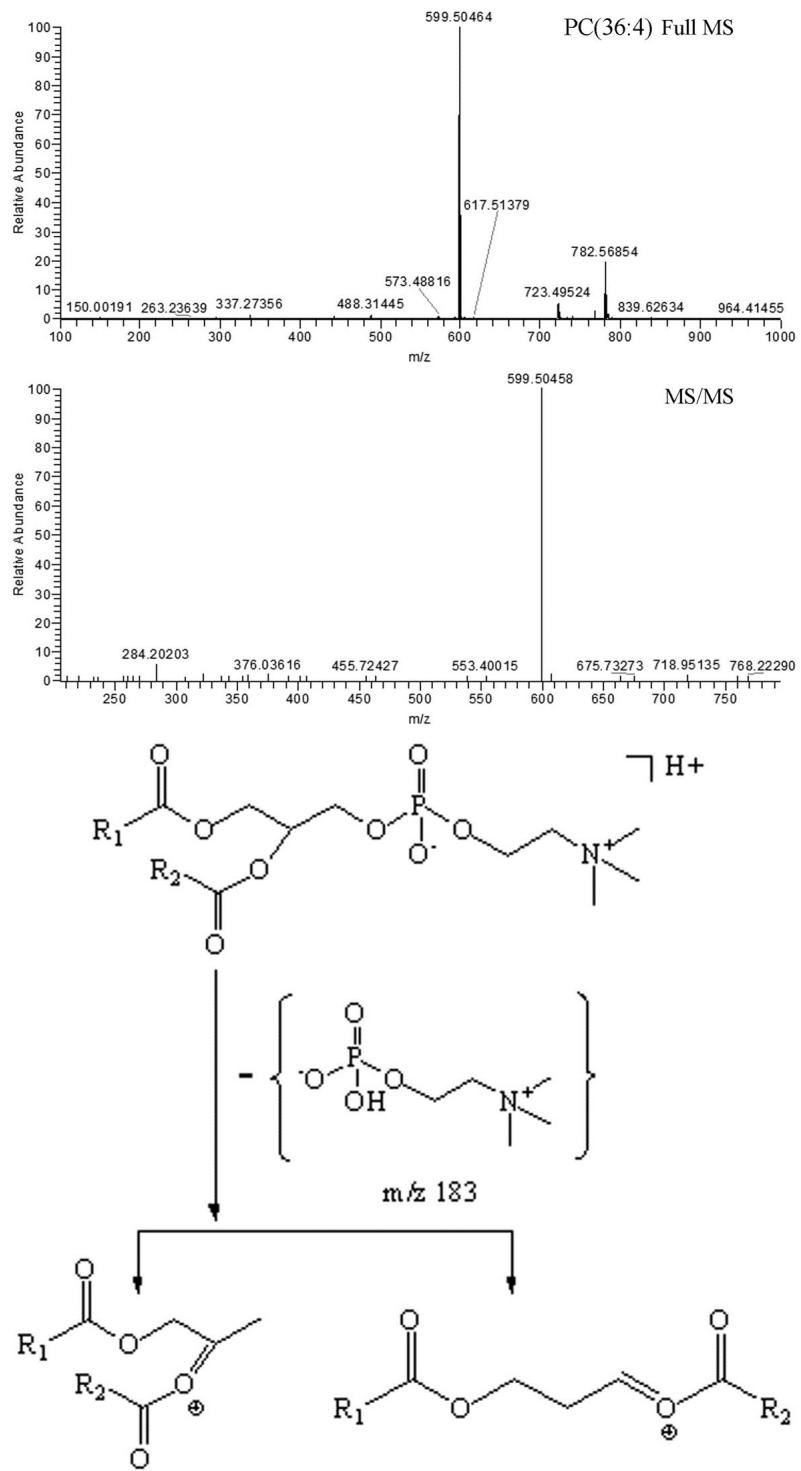


Figure A.8. The fragmentation patterns of phospholipids.

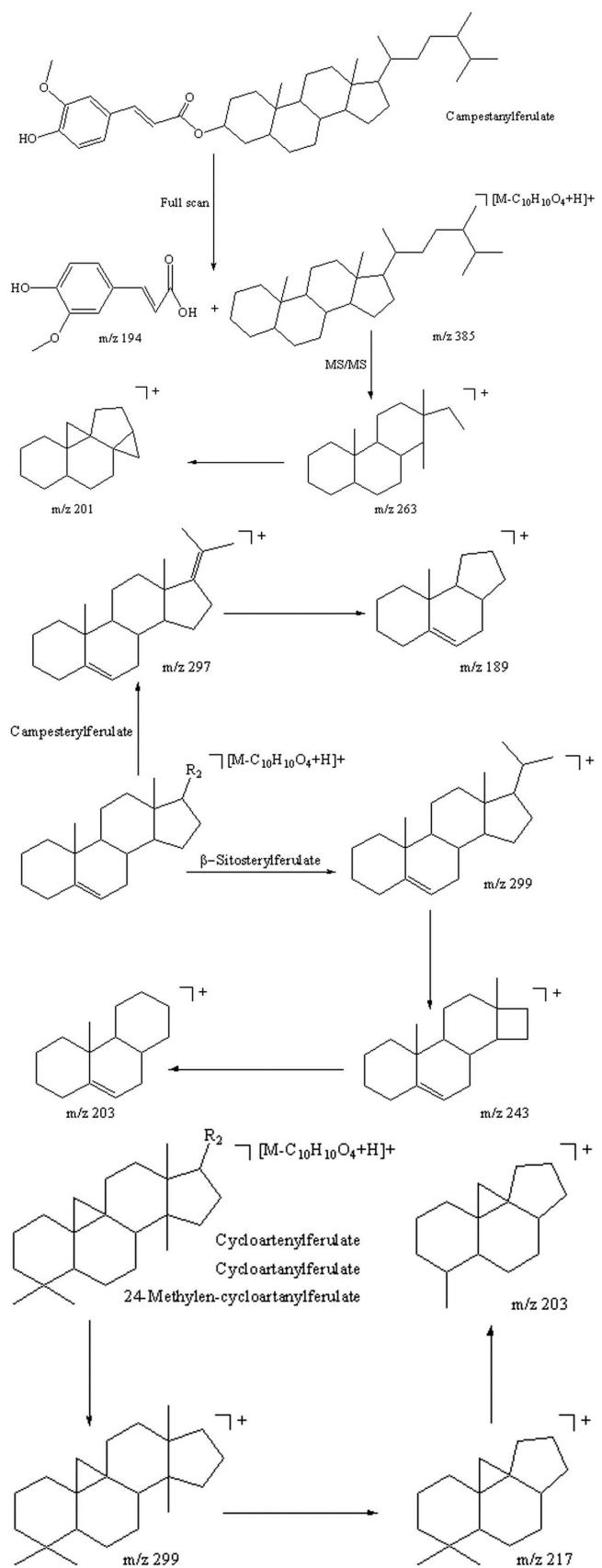


Figure A.9. The fragmentation patterns of γ -oryzanol.

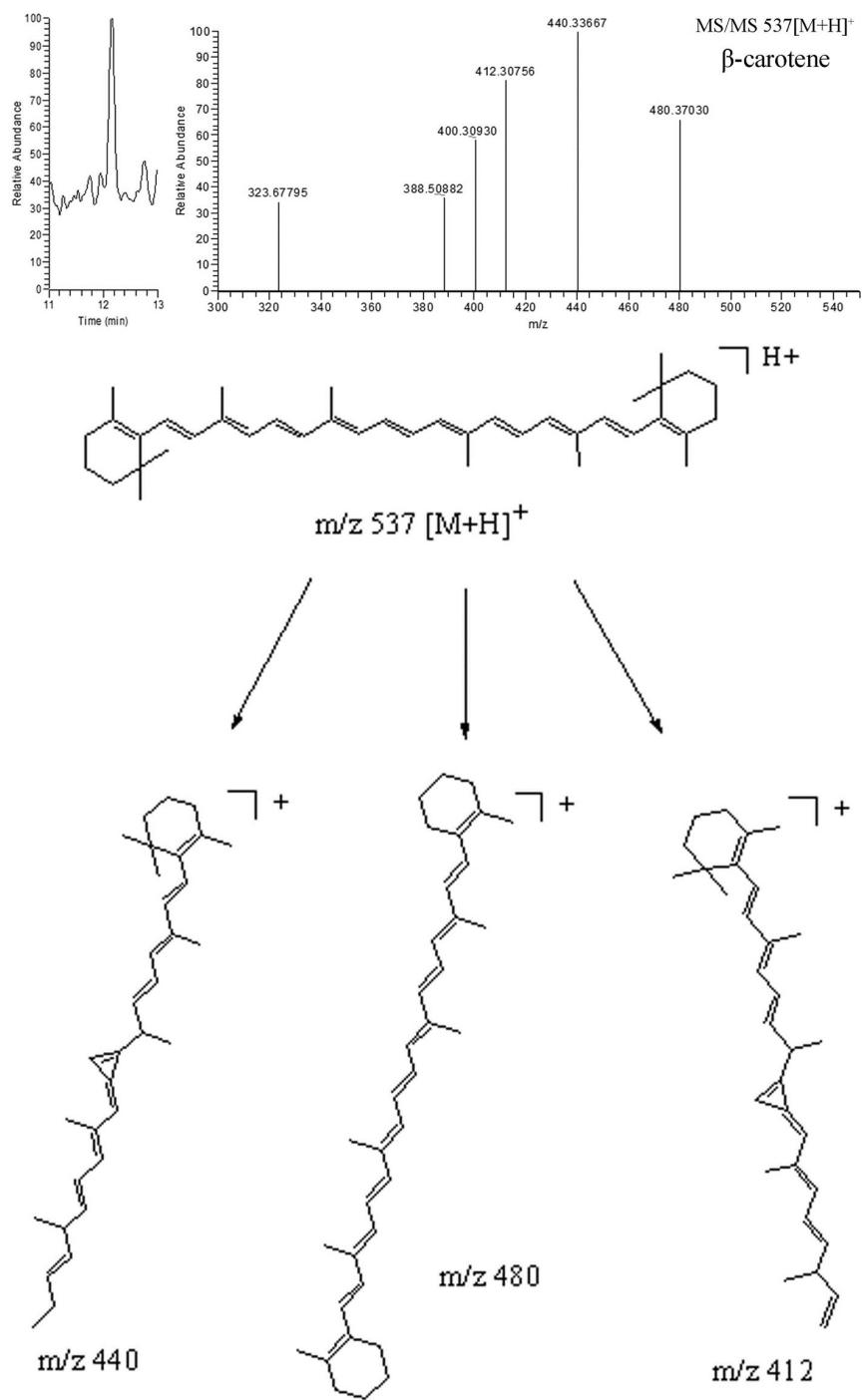


Figure A.10. The fragmentation patterns of β -carotene.

Table A.1-A.3 as follows:**Table A.1** Identification of 21 components using UHPLC-LTQ-Orbitrap MS.

NO.	Tr (min)	Ion mode	Measured mass (m/z)	Calculated mass (m/z)	Mass error (ppm)	Fragment ion information (MS/MS)	Molecular formula	Compounds
1	7.54	[M+H] ⁺	431.38901	431.38836	1.5	MS: 205(98%),165(100%)	C ₂₉ H ₅₀ O ₂	α-T
2	7.20	[M+H] ⁺	417.37314	417.37271	1.0	MS: 191(30%),151(100%)	C ₂₈ H ₄₈ O ₂	β-T
3	6.99	[M+H] ⁺	417.37268	417.37271	-0.1	MS: 191(26%),151(100%)	C ₂₈ H ₄₈ O ₂	r-T
4	6.58	[M+H] ⁺	403.35754	403.35706	1.2	MS: 191(100%),177(64%),163(70%)	C ₂₇ H ₄₆ O ₂	δ-T
5	6.37	[M+H] ⁺	425.34219	425.34141	1.8	MS: 199(100%),151(62%)	C ₂₉ H ₄₄ O ₂	α-T3
6	6.12	[M+H] ⁺	411.32599	411.32576	0.6	MS: 205(34%),191(100%),151(89%)	C ₂₈ H ₄₂ O ₂	β-T3
7	5.92	[M+H] ⁺	411.32553	411.32576	-0.6	MS: 205(36%),191(100%),151(96%)	C ₂₈ H ₄₂ O ₂	r-T3
8	5.6	[M+H] ⁺	397.31000	397.31011	-0.3	MS: 201(100%),187(69%)	C ₂₇ H ₄₀ O ₂	δ-T3
9	6.46	[M+H] ⁺	780.55267	780.55378	-1.4	MS: 597(100%)	C ₄₄ H ₇₈ O ₈ NP	PC(36:5)
10	6.71	[M+H] ⁺	782.56976	782.56943	0.4	MS: 599(100%)	C ₄₄ H ₈₀ O ₈ NP	PC(36:4)
11	6.89	[M+H] ⁺	758.56946	758.56943	0.0	MS: 575(100%)	C ₄₂ H ₈₀ O ₈ NP	PC(34:2)
12	7.03	[M+H] ⁺	784.58569	784.58508	0.8	MS: 601(100%)	C ₄₄ H ₈₂ O ₈ NP	PC(36:3)
13	7.45	[M+H] ⁺	786.60077	786.60073	0.1	MS: 603(100%)	C ₄₄ H ₈₄ O ₈ NP	PC(36:2)
14	7.24	[M+H] ⁺	760.58508	760.58508	0.0	MS: 577(100%)	C ₄₂ H ₈₂ O ₈ NP	PC(34:1)
15	9.85	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	409.38351	409.38288	1.5	MS: 299(57%),217(100%),203(57%)	C ₄₀ H ₄₈ O ₄	ferulate 24-methylencycloartanyl ferulate
16	10.25	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	423.39978	423.39853	3.0	MS: 299(100%),217(83%)	C ₄₁ H ₆₀ O ₄	rulate campesteryl
17	10.35	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	383.36765	383.36723	1.1	MS: 297(59%),189(100%)	C ₃₈ H ₅₆ O ₄	ferulate β-sitosteryl ferulate
18	10.66	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	397.38303	397.38288	0.4	MS: 299(35%),243(100%),203(52%)	C ₃₉ H ₅₈ O ₄	ulate cycloartanyl
19	10.51	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	411.39905	411.39853	1.3	MS: 299(68%),217(100%),203(96%)	C ₄₀ H ₆₀ O ₄	ferulate campestanyl
20	10.79	[M- C ₁₀ H ₁₀ O ₄ +H] ⁺	385.38300	385.38288	0.3	MS: 263(69%),201(100%)	C ₃₈ H ₅₈ O ₄	ferulate
21	12.12	[M+H] ⁺	537.44653	537.44548	2.0	MS: 480(65%),440(100%),412(80%)	C ₄₀ H ₅₆	β-carotene

Table A.2 Recoveries yielded

Compounds	R% (n=3)					
	White rice			Brown rice		
	High level	Medium level	Lower level	High level	Medium level	Lower level
α -T	90.7	91.0	90.7	99.2	91.1	99.4
β -T	94.9	97.7	81.4	91.9	97.9	96.4
γ -T	92.0	98.8	89.7	94.8	98.8	92.2
δ -T	92.1	97.1	99.4	87.7	98.2	97.2
α -T3	82.5	95.7	83.7	84.9	95.8	94.1
β -T3	97.6	94.9	98.4	93.4	96.9	89.8
γ -T3	82.8	90.8	97.7	84.8	94.1	94.5
δ -T3	88.8	91.4	92.0	86.1	92.4	93.2
PC(36:5)	86.6	83.3	99.9	95.8	96.8	98.8
PC(36:4)	98.2	87.6	96.1	96.1	90.9	84.9
PC(34:2)	80.6	83.7	94.7	84.3	84.5	97.8
PC(36:3)	92.9	98.7	87.1	96.7	98.7	90.0
PC(36:2)	90.0	96.1	91.7	85.6	83.6	99.1
PC(34:1)	109.6	104	105.3	106.7	103	101.9
cycloartenylferulate	94.6	97.7	99.5	93.7	93.1	95.0
24-methylencycloartanylferulate	97.0	85.9	85.9	97.1	87.6	95.8
campesterylferulate	95.2	98.1	93.5	87.4	89.2	98.3
β -sitosterylferulate	90.9	86.5	94.3	92.5	97.7	96.2
cycloartanylferulate	90.3	97.7	93.7	91.5	94.8	92.2
campestanylferulate	93.2	87.6	86.2	95.4	90.4	97.5
β -carotene	86.3	97.3	83.2	99.0	81.1	83.5

Table A.3 Classification results of the discriminant analysis.

	Linkage	Predicted Group Membership					Total
		1	2	3	4	5	
Original	Count	1	6	0	0	0	6
		2	0	6	0	0	6
		3	0	0	6	0	6
		4	0	0	0	6	6
		5	0	0	0	6	6
(%) ^a	1	100.0	.0	.0	.0	.0	100.0
	2	.0	100.0	.0	.0	.0	100.0
	3	.0	.0	100.0	.0	.0	100.0
	4	.0	.0	.0	100.0	.0	100.0
	5	.0	.0	.0	.0	100.0	100.0

^a 100.0% of original grouped cases correctly classified.