Food & Function
Supplementary Electronic Material

Garambullo (*Myrtillocactus geometrizans*): Effect of *in vitro* gastrointestinal digestion on the bioaccessibility and antioxidant capacity of phytochemicals

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SUPPLEMENTARY MATERIAL

Table S1. Quantification parameters of bioactive compounds by UPLC-ESI-QTOF MS.

Family	Standard	Linear regression*	Wavelength (nm)
Flavanones	Eriocitrin	y = 84176x +1931	280
Isoflavones	Genistein	y = 80831x +1359	254
Flavonols	Quercetin	y = 42165x + 768	360
Hydroxybenzoic acids	*p*-Hydroxybenzoic acid	y = 15016x + 104	280
Hydroxycinnamic acids	Ferulic acid	y = 38282x + 681	320
Betacyanins	Betanin	y = 32013x + 555	538
Betaxanthins	Betanin	y =33842x + 503	480
Phytosterols	Beta-sitosterol	y = 49312x + 626	280
Tocopherols	Alpha-Tocopherol	y = 39145 + 479	295

*R^2 coefficient >0.98.