

Supplemental figures

Evaluation of Verbascum flower extracts as a natural source of crocins pigments with potential health benefits

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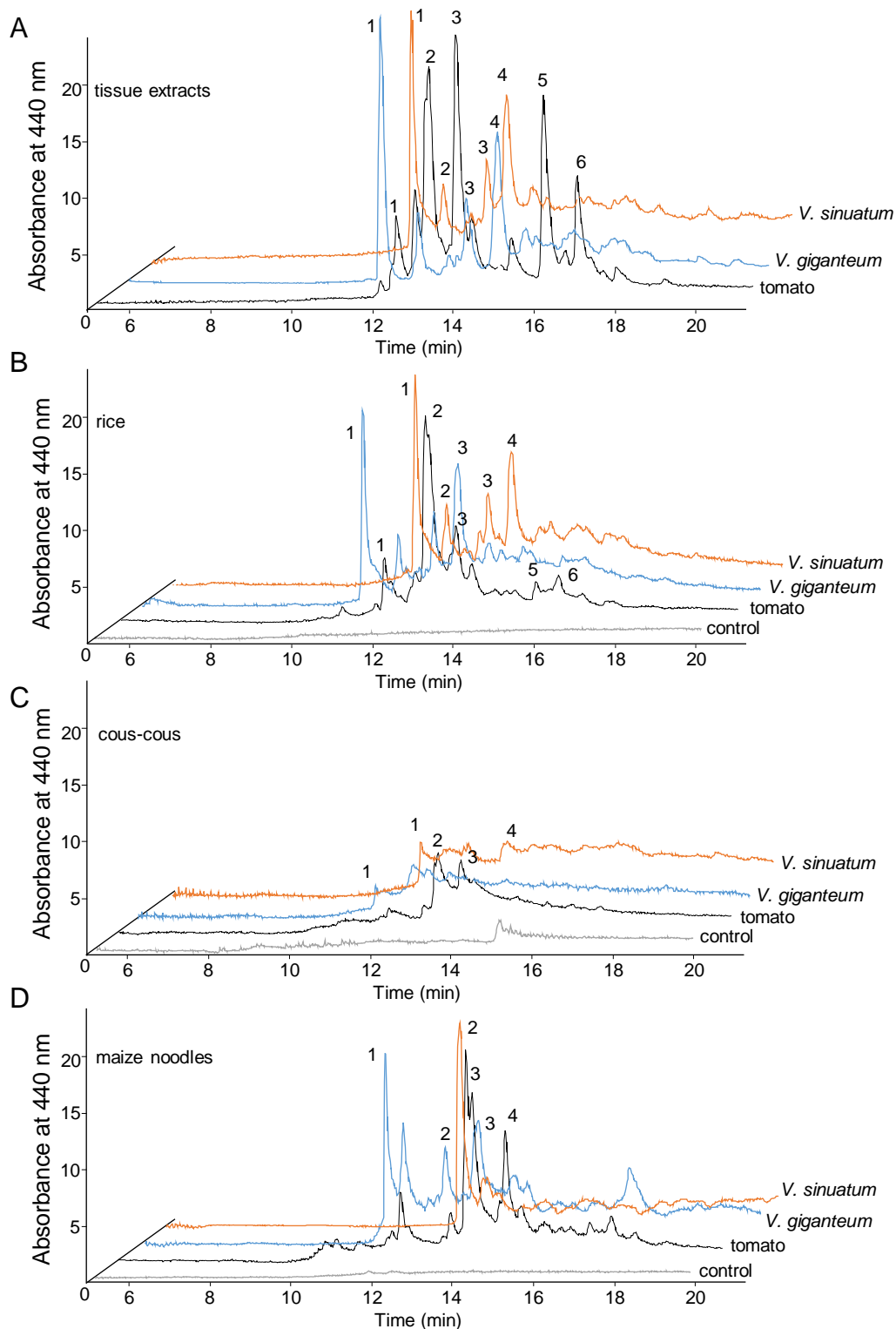
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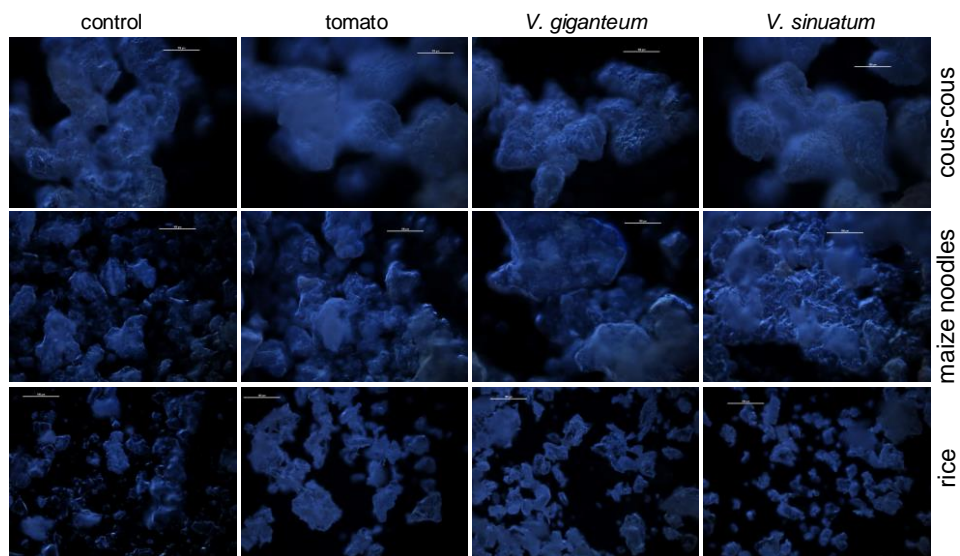
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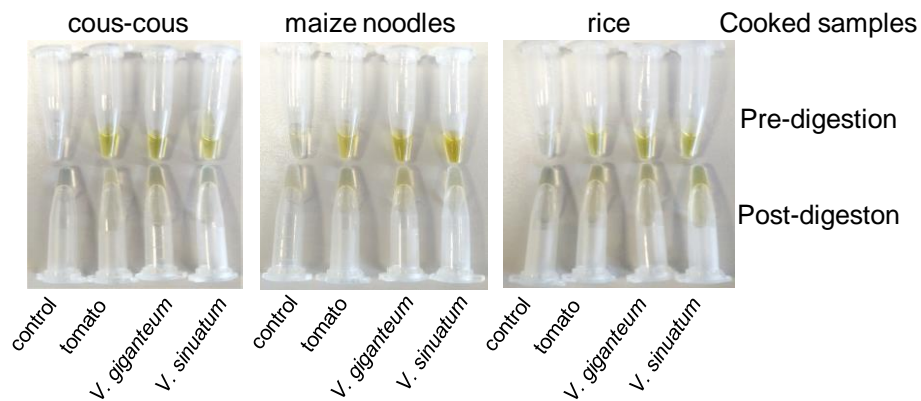
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Supplementary Fig. S1. Crocins profiles obtained at 440 nm from polar extracts of different samples. A) Chromatogram profile of polar extracts obtained from flowers of *Verbascum sinuatum* and *V. giganteum*, and from fruits of tomato plants engineered for the accumulation of crocins. B) Chromatogram profile of polar extracts obtained from rice cooked in the presence of flowers of *Verbascum sinuatum* and *V. giganteum*, and from fruits of tomato plants engineered for the accumulation of crocins. C) Chromatogram profile of polar extracts obtained from cous-cous cooked in the presence of flowers of *Verbascum sinuatum* and *V. giganteum*, and from fruits of tomato plants engineered for the accumulation of crocins. D) Chromatogram profile of polar extracts obtained from maize noodles cooked in the presence of flowers of *Verbascum sinuatum* and *V. giganteum*, and from fruits of tomato plants engineered for the accumulation of crocins. Numbers correspond to: t-c4(1), t-c3(2), t-c2(3), t-c2'(4), t-c1(5), c-c1(6).



Supplementary Fig. S2. Microscope images of cooked, dried and pulverized food matrices with the different extracts.



Supplementary Fig. S3. Polar extracts containing crocins obtained from the cooked samples. In the upper part of the image are shown the polar extracts from the cooked samples, and below are shown the polar extracts obtained from the digested samples.