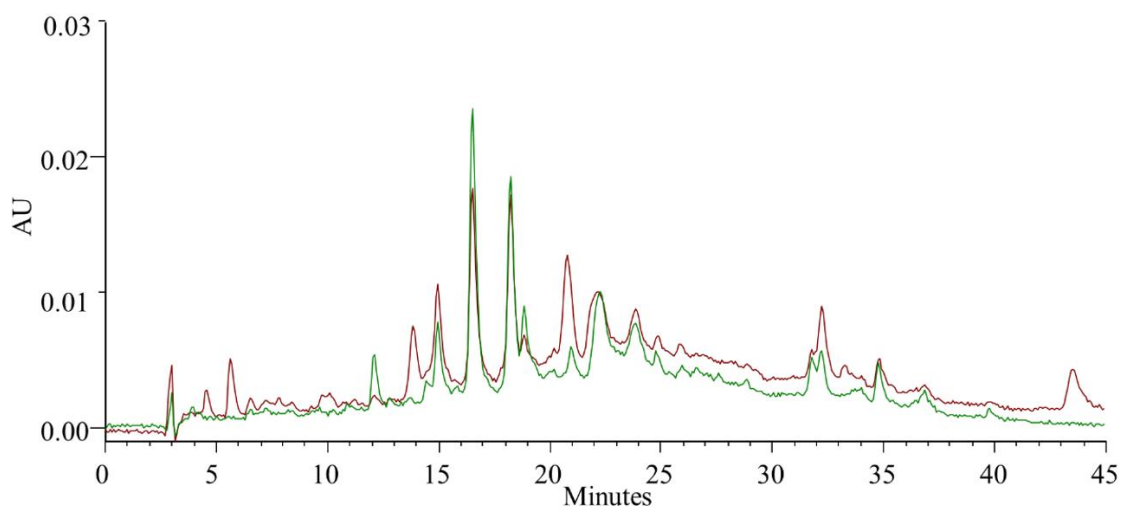
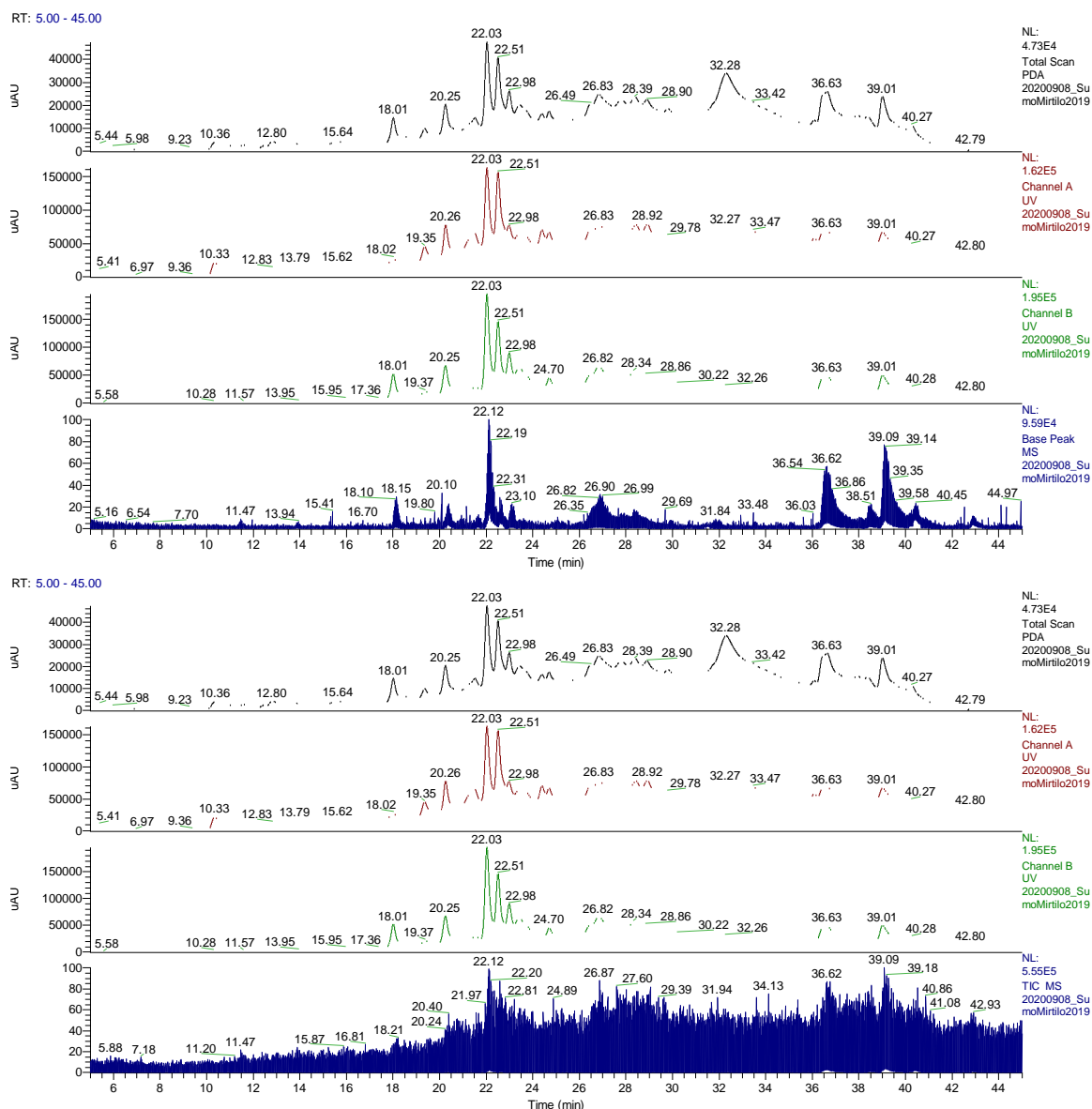


## Supplementary Data



**Figure S1: Chromatographic profile of phenolic compounds in BJ, obtained with HPLC-PDA (320 / 530 nm).** Liquid chromatograph with a photodiode spectrophotometer-PDA detector (Thermo Finnigan Surveyor, San Diego, CA, USA) interfaced with a linear ion trap mass spectrometer (LIT-MS) (LTQ XL, Thermo Scientific, Waltham, MA, USA). The sample was injected on a Spherisorb ODS-2 column (150x2.1 mm id; particle size, 3  $\mu\text{m}$ ; Waters Corp., Milford, MA, USA) with a Spherisorb ODS-2 guard cartridge (10x4.6 mm id; particle size, 5  $\mu\text{m}$ ; Waters Corp., Milford, MA, USA) at 25  $^{\circ}\text{C}$ .



**Figure S2: Chromatograms of PDA, UV (channel A, 280nm and channel B, 320nm) and MS (TIC).** The elution was performed using 1% aqueous formic acid (v/v) (A) and methanol (B) as mobile phase, with a gradient profile of 0–75 min (0%–100% B), at a flow rate of 200  $\mu\text{Lmin}^{-1}$ . The PDA detection was recorded in a wavelength range of 200–600 nm, followed by the detection in the mass spectrometer. Mass spectra were acquired in a negative ion mode. The mass spectrometer performed three consecutive scans: Full mass ( $m/z$  100–2000), MS2 of the most abundant ion in the full mass, and MS3 of the most abundant ion in the MS2. Source and capillary voltage were 5.0 kV and -35.0 V, respectively. Capillary temperature was 275°C. Nitrogen was used as sheath and auxiliary gas at 40 and 5 Finnigan arbitrary units, respectively, and helium as collision gas with a normalized energy of 35%. Data treatment was carried out with the XCALIBUR software (Thermo Scientific, Waltham, MA, USA).

**Table S1: Compounds identified in BJ by HPLC-PDA-ESI-MS<sup>n</sup>.**

Peak	R <sub>t</sub> (min)	λ <sub>máx</sub> (nm)	ESI-MS <sup>n</sup> [ <i>m/z</i> (relative abundance, %)]			Attempt to identify (reference)
			Precursor Ion [M-H] <sup>-</sup>	MS <sup>2</sup>	MS <sup>3</sup>	
1	13.85	223, 261	315 (100)	153 (100)	123 (100)	<b>Protocatechuic acid hexose</b> (Fang, Yu e Prior, 2002)
2	18.01	222, 251sh, 260, 329	355 (100)	247 (11), 235 (11), 207 (16), <b>193</b> (100), 192 (32), 165 (10)	165 (100)	<b>Ferulic acid hexose</b> (Fang, Yu e Prior, 2002)
3	20.25	222, 246, 286, 291sh, 299sh, 321sh	341	179 (100)	135 (100)	<b>Caffeic acid hexose</b> (Fang, Yu e Prior, 2002)
4	21.46	222, 249, 286, 299sh, 332sh	341	179 (100)	135 (100)	<b>Caffeic acid hexose</b> (Fang, Yu e Prior, 2002)
5	22.03	222, 240, 291sh, 301sh, 313	341	179 (100)	135 (100)	<b>Caffeic acid hexose</b> (Fang, Yu e Prior, 2002)
6	22.51	222, 243, 291, 229sh, 317sh	401	355 (100), 193 (16)	193 (100)	<b>Ferulic acid hexose</b> (Fang, Yu e Prior, 2002)
7	22.98	220, 246, 291sh, 299sh, 323	355	217 (48), <b>193</b> (100), 175 (20)	178 (27), 149 (54), <b>134</b> (100)	<b>Ferulic acid hexose</b> (Fang, Yu e Prior, 2002)
8	23.44	222, 247, 291, 299sh, 318	353	295 (20), <b>191</b> (100)	173 (53), 171 (23), 155 (17), <b>127</b> (100), 111 (33), 109 (27), 93 (24), 87 (15), 85 (47)	<b>5-CQA</b> (Clifford, Knight e Kuhnert, 2005)
9	24.39	222, 249sh, 273, 298sh, 330sh	431	385 (100), 223 (10)	223 (100)	<b>Sinap acid hexoside</b> (Bujor <i>et al.</i> , 2016)
10	26.3	221, 248, 273, 299sh, 330sh	861	843 (11), 699 (70), 681 (21), 669 (56), 533 (25), 509 (81), 507 (32), <b>353</b> (100), 351 (73), 345 (14)	191 (100)	<b>Caffeoyl-hidroxydihidro-CQA derivative</b> (Matei, Jaiswal e Kuhnert, 2012)
11	26.56	221, 246, 280, 299sh, 327sh	861	699 (35), 669 (40), 533 (45), 509 (56), 507 (26), <b>353</b> (100), 351 (42)	191 (100)	<b>Caffeoyl-hidroxydihidro-CQA derivative</b> (Matei, Jaiswal e Kuhnert, 2012)
12	26.83	222, 245, 283,	861	699 (48), 695 (11), 669 (52), 533 (46),	191 (100)	<b>Caffeoyl-hidroxydihidro-CQA derivative</b>

Peak	R <sub>t</sub> (min)	λ <sub>max</sub> (nm)	ESI-MSn <sup>a</sup> [ <i>m/z</i> (relative abundance, %)]			Attempt to identify (reference)
			Precursor Ion [M-H] <sup>-</sup>	MS <sup>2</sup>	MS <sup>3</sup>	
		299sh, 325sh		509 (72), 507 (38), <b>353</b> (100), 351 (78)		(Matei, Jaiswal e Kuhnert, 2012)
<b>13</b>	27.77	222, 246, 280, 299sh, 323sh	<b>861</b>	843 (47), 699 (35), 695 (10), 681 (17), 669 (68), 651 (58), 583 (19), 533 (28), 509 (59), 507 (41), 489 (17), <b>353</b> (100), 351 (52), 345 (10)	<b>191</b> (100)	<b>Caffeoyl- hidroxydihidro- CQA derivative</b> (Matei, Jaiswal e Kuhnert, 2012)
<b>14</b>	28.39	221, 246, 274, 299sh, 328sh	<b>861</b>	829 (23), 699 (40), 681 (15), 669 (41), 533 (41), 515 (13), 509 (44), 507 (23), <b>353</b> (100), 351 (40), 345 (14)	<b>191</b> (100)	<b>Caffeoyl- hidroxydihidro- CQA derivative</b> (Matei, Jaiswal e Kuhnert, 2012)
<b>15</b>	28.90	221, 247, 276, 299sh, 327sh	<b>831</b>	699 (46), 639 (35), 533 (35), 507 (25), 489 (10), 479 (45), <b>353</b> (100), 351 (57), 345 (14)	<b>191</b> (100)	<b>Caffeoyl- hidroxydihidro- CQA derivative</b> (Matei, Jaiswal e Kuhnert, 2012)
<b>16</b>	32.28	222, 246, 283	<b>509</b>	<b>463</b> (100)	<b>331</b> (100), 161 (22)	<b>Laricitrin-O- pentoside</b> (Lätti <i>et al.</i> , 2010)
<b>17</b>	36.63	220, 252, 267sh, 287sh, 349	<b>463</b>	<b>301</b> (100)	273 (13), 257 (14), <b>179</b> (100), 151 (59)	<b>Quercetin-O- hexoside</b> (Lätti <i>et al.</i> , 2010)
<b>18</b>	37.95	251, 270sh, 336, 530	<b>433</b>	<b>301</b> (100)	273 (19), 272 (18), 257 (15), 256 (10), <b>179</b> (100), 151 (71)	<b>Quercetin-O- pentoside</b> (Lätti <i>et al.</i> , 2010)
<b>19</b>	37.95	251, 270sh, 336, 530	---	---	---	<b>Malvidin derivative</b> (Howard <i>et al.</i> , 2016)
<b>20</b>	38.36	252, 268sh, 343, 531sh	<b>433</b>	<b>301</b> (100)	273 (15), <b>179</b> (100), 151 (74)	<b>Quercetin -O- pentoside</b> (Lätti <i>et al.</i> , 2010)
<b>21</b>	38.36	252, 268sh, 343, 531sh	---	---	---	<b>Delphinidin derivative</b> (Howard <i>et al.</i> , 2016)
<b>22</b>	39.01	220, 254, 266sh, 299sh, 347	<b>447</b>	<b>301</b> (100)	283 (12), 273 (19), <b>179</b> (100), 151 (71)	<b>Quercetin - O- deoxyhexoside</b> (Lätti <i>et al.</i> , 2010)
<b>23</b>	40.27	253, 269sh, 299sh, 349	<b>623</b>	<b>315</b> (100), 300 (19)	<b>300</b> (100)	<b>Isorhamnetin - hexose- deoxyhexoside</b> (Simirgiotis e Schmeda- Hirschmann, 2010)

Peak	R <sub>t</sub> (min)	λ <sub>máx</sub> (nm)	ESI-MSn <sup>a</sup> [ <i>m/z</i> (relative abundance, %)]			Attempt to identify (reference)
			Precursor Ion [M-H] <sup>-</sup>	MS <sup>2</sup>	MS <sup>3</sup>	
24	42.79	252, 268sh, 343, 531sh	---	---	---	<b>Malvidin</b> (Howard <i>et al.</i> , 2016)

Identification based on the UV-Vis spectra, the molecular weight and the fragmentation patterns, which are according to authors. The base peaks in MS spectra are in bold.

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