

---

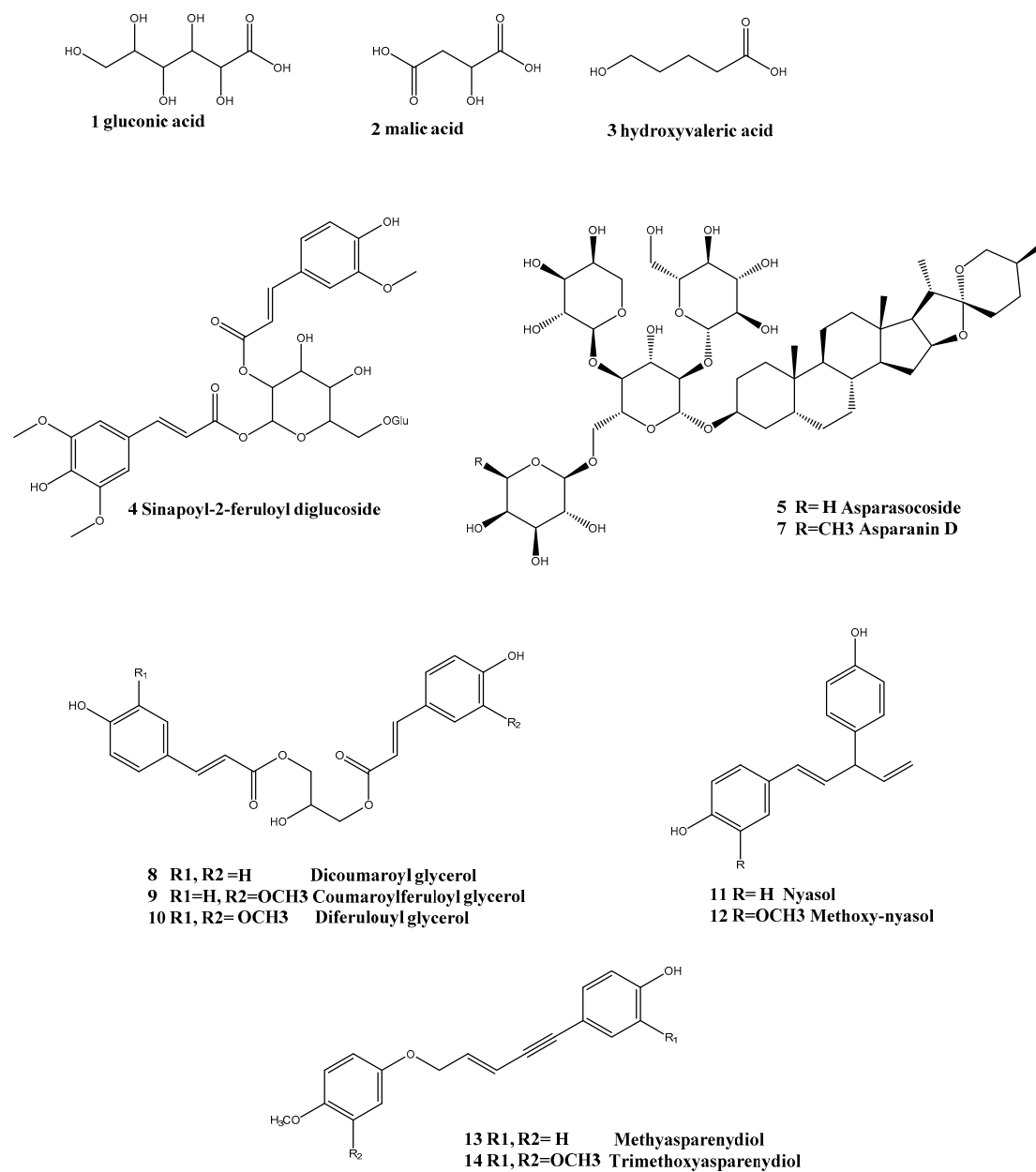
### **Chromatographic conditions for UPLC/MS analysis**

The chromatographic separation of the asparagus extract followed the method described previously by Jiménez-Sánchez et al. (1). The binary gradient started at 100% A (0.5% formic acid) and 0% B (ACN), followed by a linear gradient of 20 minutes to reach 80% A and 20% B, a 10-minute gradient to 70% A and 30% B, a 10-minute gradient to 50% A and 50% B, and a 20-minute gradient to 0% A and 100% B.

The gradient used for chromatographic separation of the green tea extract was adapted from the method previously published by Savic et al. (2). The multistep gradient consisted of solvent A (0.5% formic acid in water) and solvent B (ACN), starting with 85% A and 15% B for the first 5 minutes, followed by a linear 25-minute gradient to reach 60% A and 40% B, and a further increase of solvent B to reach 5% A and 95% B at 38 minutes, followed by isocratic elution at 95% for 4 additional minutes.

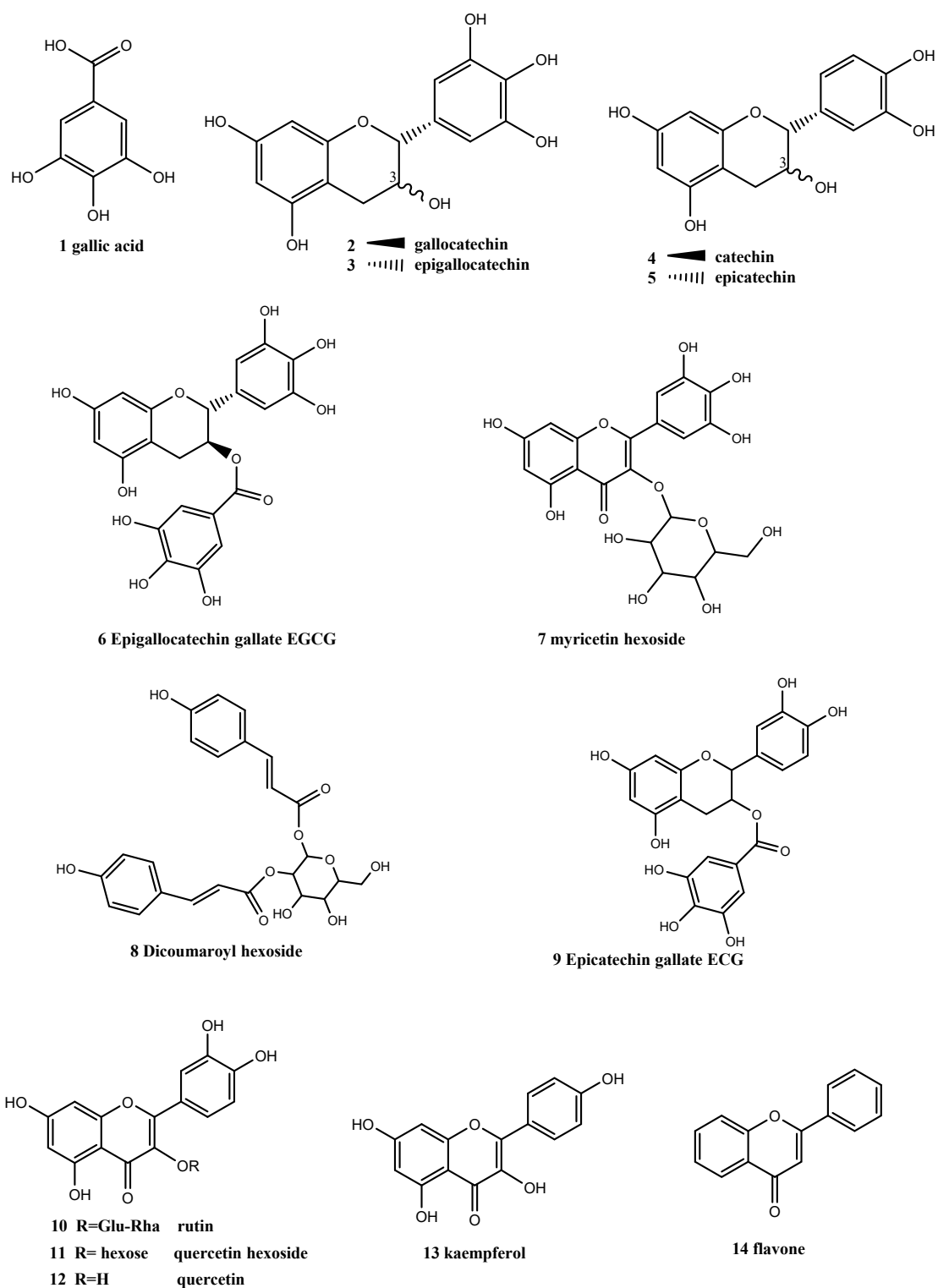
The gradient used for chromatographic separation of the rue extract consisted of solvent A (0.5% formic acid in water) and solvent B (ACN). The multistep gradient started with 90% A and 10% B for the first 5 minutes, followed by a linear gradient to 50% A and 50% B for 25 min; then, an isocratic elution at the same solvent composition was used for an additional 5 min, followed by a linear 6-minute gradient to reach 100% B, which was, in turn, followed by an isocratic linear gradient to reach 100% B and to hold solvent composition for an additional 2 minutes.

**Figure S1.** Structure of major constituents identified in the extract of green asparagus.

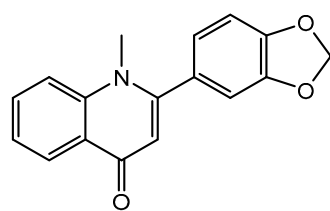


Structures are illustrated as a single positional isomer; however, it should be noted that positional isomers cannot be differentiated with the methodology used.

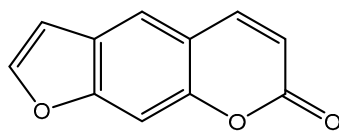
**Figure S2.** Structure of major constituents identified in the extract of green tea.



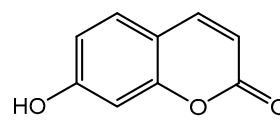
**Figure S3.** Structure of major constituents identified in the extract of rue.



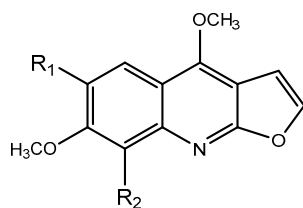
**1. graveoline**



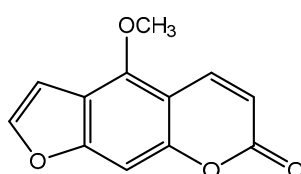
**2. psoralen**



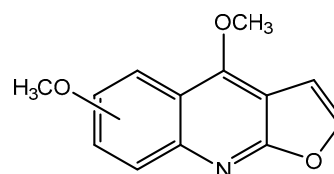
**3. umbelliferone**



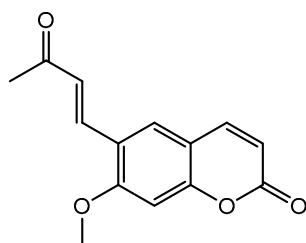
**4**  
R1=OCH<sub>3</sub>, R2=H skimmianine  
R1=H, R2=OCH<sub>3</sub> kokusaginin



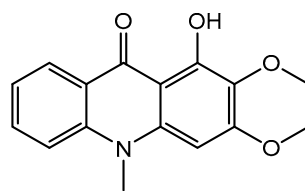
**5 bergapten**



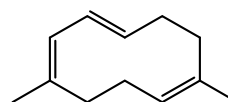
**6 dictamine**  
**7 methoxydictamine**



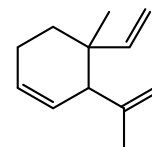
**8 suberenone**



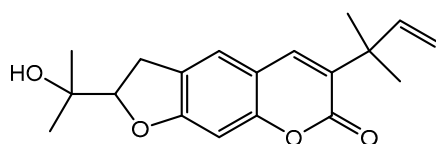
**9 arborinine**



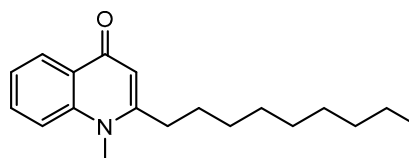
**10 pregeijerene**



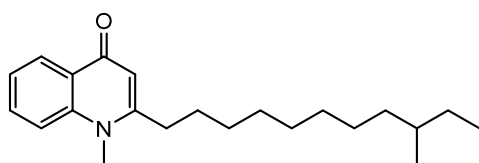
**10 geijerene**



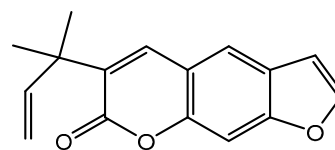
**11 chalepin**



**12 N-methyl, 2-nonyl-quinoline-4-one**

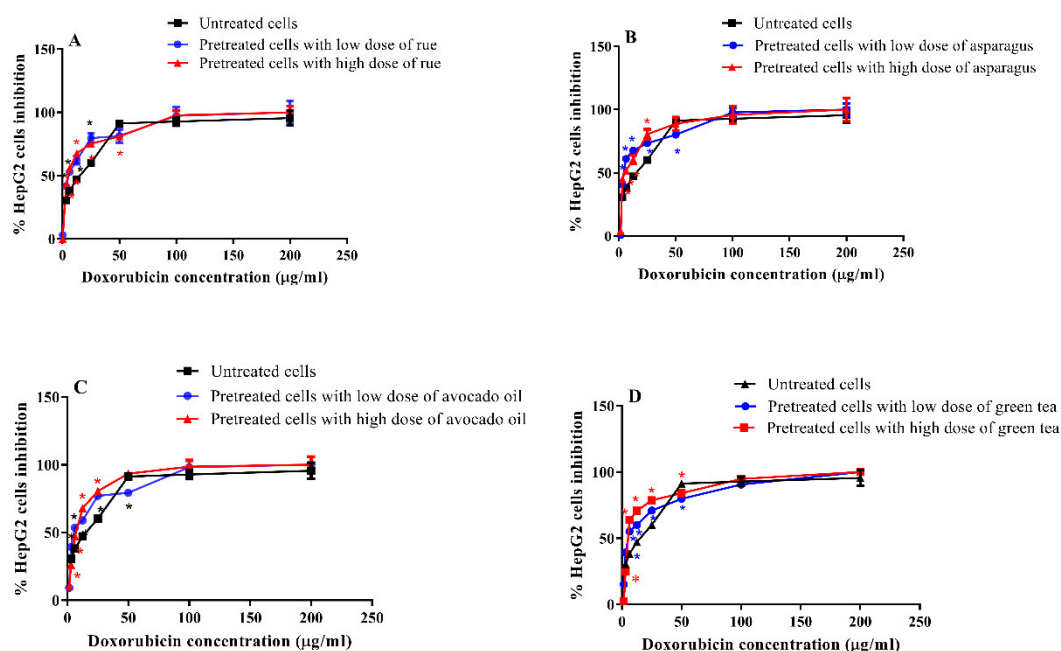


**13 N-methyl, 2-(9-methylundecyl)- quinoline-4-one**



**14 chalepentin**

**Figure S4.** Cytotoxic effect of doxorubicin on pretreated and untreated HepG2 cells.



**Table S1.** Major metabolites identified in active plant extracts.

Plant extract	m/z	Chemical formula	Tentative identification	Chemical class	Reference
Asparagus Extract	195.2	C <sub>6</sub> H <sub>11</sub> O <sub>7</sub> <sup>-</sup>	1. Gluconic acid	Organic acid	Jiménez-Sánchez et al., 2016 (1)
	133.1	C <sub>4</sub> H <sub>5</sub> O <sub>5</sub> <sup>-</sup>	2. Malic acid	Organic acid	
	179.2	C <sub>9</sub> H <sub>8</sub> O <sub>3</sub> <sup>-</sup>	3. Caffeic acid	Phenolic acid	
	723.4	C <sub>33</sub> H <sub>39</sub> O <sub>18</sub> <sup>-</sup>	4. Sinapoyl-2-feruloyl diglucoside	Phenolic acid	
	1003.5	C <sub>49</sub> H <sub>79</sub> O <sub>21</sub> <sup>-</sup>	5. Asparacoside	Saponin	Sharma et al., 1982 (3)
	1001.5		6. Unknown	Saponin	Zhang et al., 2004 (4)
	1017.5	C <sub>50</sub> H <sub>81</sub> O <sub>21</sub> <sup>-</sup>	7. Asparanin D	Saponin	
	383.2	C <sub>21</sub> H <sub>19</sub> O <sub>7</sub> <sup>-</sup>	8. Dicoumaroyl glycerol	Phenolic acid	
	413.2	C <sub>22</sub> H <sub>21</sub> O <sub>8</sub> <sup>-</sup>	9. Coumaroylferuloyl glycerol	Phenolic acid	Jiménez-Sánchez et al., 2016 (1)
	443.2	C <sub>23</sub> H <sub>23</sub> O <sub>9</sub> <sup>-</sup>	10. Diferuloyl glycerol	Phenolic acid	
	251.1	C <sub>17</sub> H <sub>15</sub> O <sub>2</sub> <sup>-</sup>	11. Nysaol	Norlignane	
	281.1	C <sub>18</sub> H <sub>17</sub> O <sub>3</sub>	12. Methoxynyasol	Nor lignan	Zhang et al., 2004 (4)
	279.1	C <sub>18</sub> H <sub>15</sub> O <sub>3</sub> <sup>-</sup>	13. Methyl asparenidiol	Phenylacetylene	
	339.2	C <sub>20</sub> H <sub>19</sub> O <sub>5</sub> <sup>-</sup>	14. Trimethoxy asparenidiol	Phenylacetylene	
Green tea Extract	169	C <sub>7</sub> H <sub>5</sub> O <sub>5</sub> <sup>-</sup>	1. Gallic acid	Phenolic acid	Kim and Kim, 2019 (5)
	305.1	C <sub>15</sub> H <sub>13</sub> O <sub>7</sub> <sup>-</sup>	2. Gallic acid	Flavonoid	Savić et al., 2014 (2)
	305.1	C <sub>15</sub> H <sub>13</sub> O <sub>7</sub> <sup>-</sup>	3. Epigallocatechin	Flavonoid	
	289.1	C <sub>15</sub> H <sub>13</sub> O <sub>6</sub> <sup>-</sup>	4. Catechin	Flavonoid	Stöggel et al., 2004 (6)
	289.1	C <sub>15</sub> H <sub>13</sub> O <sub>6</sub> <sup>-</sup>	5. Epicatechin	Flavonoid	
	457.1	C <sub>22</sub> H <sub>17</sub> O <sub>11</sub> <sup>-</sup>	6. Epigallocatechin-gallate	Flavonoid	Kim and Kim, 2019 (5)
	479.1	C <sub>21</sub> H <sub>19</sub> O <sub>13</sub>	7. Myricetin hexoside	Flavonoid	Savić et al., 2014 (2)
	471.2	C <sub>24</sub> H <sub>23</sub> O <sub>10</sub> <sup>-</sup>	8. Dicoumaroyl hexose	Phenolic acid	
	441.1	C <sub>22</sub> H <sub>17</sub> O <sub>10</sub> <sup>-</sup>	9. Epicatechin gallate (ECG)	Flavonoid	Kim and Kim, 2019 (5)
	609.2	C <sub>27</sub> H <sub>29</sub> O <sub>16</sub> <sup>-</sup>	10. Rutin	Flavonoid	
	463.1	C <sub>21</sub> H <sub>19</sub> O <sub>12</sub> <sup>-</sup>	11. Quercetin hexoside	Flavonoid	
	301.1	C <sub>15</sub> H <sub>9</sub> O <sub>7</sub> <sup>-</sup>	12. Quercetin	Flavonoid	
	285.1	C <sub>15</sub> H <sub>9</sub> O <sub>7</sub> <sup>-</sup>	13. Kaempferol	Flavonoid	Savić et al., 2014 (2)
	221.1	C <sub>15</sub> H <sub>9</sub> O <sub>2</sub> <sup>-</sup>	14. Flavone	Flavonoid	
Rue Extract	280.1	C <sub>17</sub> H <sub>14</sub> NO <sub>3</sub> <sup>+</sup>	1. Graveoline	Alkaloid	Ghosh et al., 2014 (7)

187.1	C <sub>11</sub> H <sub>7</sub> O <sub>3</sub> <sup>+</sup>	2. Psoralen	Coumarin	Zobel and Brown, 1988 (8)
163.1	C <sub>9</sub> H <sub>7</sub> O <sub>3</sub> <sup>+</sup>	3. Umbelliferone	Coumarin	Malik et al., 2016 (9)
259	C <sub>14</sub> H <sub>14</sub> NO <sub>4</sub> <sup>+</sup>	4.kokusaginin/skimmianine	Alkaloid	Mancuso et al., 2015 (10)
217	C <sub>12</sub> H <sub>9</sub> O <sub>4</sub> <sup>+</sup>	5.Bergapten	Coumarin	Zobel and Brown, 1988 (8)
200.1	C <sub>12</sub> H <sub>10</sub> NO <sub>2</sub> <sup>+</sup>	6. Dictamine	Alkaloid	Kostova et al., 1999 (11)
230	C <sub>13</sub> H <sub>12</sub> NO <sub>3</sub>	7. Methoxydictamine	Alkaloid	
245.1	C <sub>14</sub> H <sub>13</sub> O <sub>4</sub>	8. Suberenone	Coumarin	Malik et al., 2016 (9)
286.2	C <sub>16</sub> H <sub>16</sub> NO <sub>4</sub>	9. Arborinine	Alkaloid	Réthy et al., 2007 (12)
163.1	C <sub>12</sub> H <sub>19</sub> O <sub>3</sub>	10. Pregeijerene/ Geijerene	Terpene	França Orlanda and Nascimento, 2015 (13)
315.2	C <sub>19</sub> H <sub>23</sub> O <sub>4</sub>	11.Chalepin	Coumarin	Sampaio et al., 2018 (14)
286.2	C <sub>19</sub> H <sub>28</sub> NO	12. N-Methyl, 2-nonyl-quinoline-4-one	Alkaloid	
328.3	C <sub>22</sub> H <sub>34</sub> NO	13.Methyl, 2-(9-methylundecyl)- quino- line-4-one	Alkaloid	Oh et al., 2014 (15)
255.1	C <sub>16</sub> H <sub>15</sub> O <sub>3</sub>	14. Chalepentin	Coumarin	Malik et al., 2016 (9)
338.4	ND	15. ND	Alkaloid	
368.3	ND	16. ND	Alkaloid	

**Table S2.** Fatty acid composition of avocado oil.

Fatty acid		Percentage of FAME
Palmitic acid	(C <sub>16</sub> )	16%
Palmitoleic acid	(C <sub>16:1</sub> )	5.20%
Stearic acid	(C <sub>18</sub> )	0.82%
Oleic acid	(C <sub>18:1</sub> )	<b>53.40%</b>
Trans oleic acid	(C <sub>18:1</sub> )	6.20%
Linoleic acid	(C <sub>18:2</sub> )	17.20%
Linolenic acid	(C <sub>18:3</sub> )	1.14%
Identified fatty acid		99.96%
Saturated fatty acids		16.82%
Unsaturated fatty acids		83.14%

## References

- Jiménez-Sánchez C, Lozano-Sánchez J, Rodríguez-Pérez C, Segura-Carretero A, Fernández-Gutiérrez A: Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (*Asparagus officinalis*). *J Food Compos Anal* **46**, 78-87, 2016. doi: 10.1016/j.jfca.2015.11.004
- Savić IM, Nikolić VD, Savić IM, Nikolić LB, Jović MD, et al.: The qualitative analysis of the green tea extract using ESI-MS method. *Savrem Tehnol* **3**, 30-37, 2014. doi: 10.5937/savteh1401030s
- Sharma SC, Chand R, Bhatti BS, Sati OP: New oligospirostanosides and oligofurostanosides from *Asparagus adscendens* roots. *Planta Med* **46**, 48-51, 1982. doi: 10.1055/s-2007-970018
- Zhang HJ, Sydara K, Tan GT, Ma C, Southavong B, et al.: Bioactive constituents from *Asparagus cochinchinensis*. *J Nat Prod* **67**, 194-200, 2004. doi: 10.1021/np030370b
- Kim Y, Kim MK: *Effects of different harvesting times and oxidative fermentation methods on phytochemicals, flavors, and sensory properties of Korean teas*. In: Chemistry of Korean Foods and Beverages pp. 77-95. ACS Symposium Series, 2019.
- Stöggli WM, Huck CW, Bonn GK: Structural elucidation of catechin and epicatechin in sorrel leaf extracts using liquid-chromatography coupled to diode array-, fluorescence-, and mass spectrometric detection. *J Sep Sci* **27**, 524-528, 2004. doi: 10.1002/jssc.200301694
- Ghosh S, Bishayee K, Khuda-Buksh AR: Graveoline isolated from ethanolic extract of *Ruta graveolens* triggers apoptosis and autophagy in skin melanoma cells: a novel apoptosis-independent autophagic signaling pathway. *Phytother Res* **28**, 1153-1162, 2014. doi: 10.1002/ptr.5107
- Zobel AM, Brown SA: Determination of furanocoumarins on the leaf surface of *Ruta graveolens* with an improved extraction technique. *J Nat Prod* **51**, 941-946, 1988. doi: 10.1021/np50059a021
- Malik S, Moraes DFC, do Amaral FMM, Ribeiro MNS: *Ruta graveolens*: *Phytochemistry, Pharmacology, and Biotechnology*. In: Transgenesis and Secondary Metabolism pp. 1-28. Springer International Publishing: Cham, 2016.
- Mancuso G, Borghonovo G, Scaglioni L, Bassoli A: Phytochemicals from *Ruta graveolens* activate TAS2R bitter taste receptors and TRP channels involved in gustation and nociception. *Molecules* **20**, 18907-18922, 2015. doi: 10.3390/molecules201018907
- Kostova I, Ivanova A, Mikhova B, Klaiher I: Alkaloids and coumarins from *Ruta graveolens*. *Monatshfte Fur Chemie* **130**, 703-707, 1999. doi: 10.1007/PL00010251
- Réthy B, Zupkó I, Minorics R, Hohmann J, Ocsosvzki I, et al.: Investigation of cytotoxic activity on human cancer cell lines of arborinine and furanocoumarins isolated from *Ruta graveolens*. *Planta Med* **73**, 41-48, 2007. doi: 10.1055/s-2006-951747
- França Orlanda JF, Nascimento AR: Chemical composition and antibacterial activity of *Ruta graveolens* L. (Rutaceae) volatile oils, from São Luís, Maranhão, Brazil. *S Afr J Bot* **99**, 103-106, 2015. doi: 10.1016/j.sajb.2015.03.198

- 14 Sampaio OM, Vieira LCC, Belleto BS, King-Diaz B, Lotina-Hennsen B, et al.: Evaluation of alkaloids isolated from *Ruta graveolens* as photosynthesis inhibitors. *Molecules* **23**, 2693, 2018. doi: 10.3390/molecules23102693
- 15 Oh ET, Lee JH, Kim CS, Keum YS: Alkylquinolone alkaloid profiles in *Ruta graveolens*. *Biochem Syst Ecol* **57**, 384–387, 2014. doi: 10.1016/j.bse.2014.09.011

