

Effect of extraction methodology on the phytochemical composition for *Camelia sinensis* instant teas from different provenances.

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Supplementary Information

Table S1. Content of catechins in green teas in mg/g of extract of the samples, determined by HPLC (mg/g extract); C – China tea; A – Azores tea; J – Japan tea; SL – Sri Lanka Tea; 1- Infusion; 2 – Maceration; 3 – Methanolic extract.; TCC – total catechins; TPC – Total phenolic content.

Sample	EGCG	EC	EGC	ECG	C	TP	TCC	%($\frac{TCC}{TP}$)	GA	NCA	<i>o</i> -CQA	Q-3-gal	K
C1	105.65±10.21 ^b	32.65±0.10 ^{b,c,d}	11.05±2.57 ^d	24.42±2.16 ^b	0.95±0.22 ^b	183.69	174.72	95.12	2.39±0.04 ^d	3.34±0.07 ^{b,c}	2.24±0.11 ^c	1.07±0.11 ^b	0.93±0.10 ^c
C2	35.93±3.19 ^b	37.37±3.39 ^{a,b,c}	24.18±4.20 ^b	11.60±1.03 ^{b,c}	1.28±0.05 ^b	138.80	110.36	79.51	20.47±1.60 ^c	2.58±0.16 ^{b,c}	2.72±0.18 ^{b,c}	1.23±0.02 ^b	1.44±0.14 ^b
C3	102.53±29.88 ^b	6.58±0.18 ^d	16.81±2.87 ^{b,c,d}	52.62±9.04 ^a	<LOD	187.69	178.54	95.13	2.27±0.24 ^d	2.87±0.30 ^{b,c}	3.78±0.52 ^{b,c}	1.04±0.20 ^b	0.20±0.03 ^d
J1	109.13±0.82 ^b	61.01±1.38 ^{a,b}	23.43±0.55 ^{b,c}	22.96±1.21 ^b	1.20±0.01 ^b	259.88	217.74	83.78	33.85±0.10 ^b	3.13±0.10 ^b	2.47±0.11 ^c	1.19±0.07 ^b	1.50±0.04 ^b
J2	98.80±4.47 ^b	44.66±2.80 ^{a,b, c}	16.91±0.54 ^{b,c,d}	17.90±0.87 ^{b,c}	1.32±0.17 ^b	191.28	179.58	93.88	4.24±0.15 ^d	2.05±0.09 ^{b,c}	4.18±0.14 ^{b,c}	1.05±0.04 ^b	0.18±0.01 ^d
J3	139.28±8.83 ^b	21.91±3.67 ^{c,d}	15.12±1.37 ^{c,d}	60.40±1.88 ^a	<LOD	246.72	236.71	95.94	2.11±0.06 ^d	1.48±0.07 ^c	4.67±0.04 ^b	1.32±0.20 ^b	0.42±0.02 ^d
SL1	341.01±11.54 ^a	70.81±28.71 ^a	35.00±1.72 ^a	58.65±12.30 ^a	3.15±0.57 ^a	530.67	508.62	95.84	1.99±0.31 ^d	5.63±1.62 ^a	10.62±0.88 ^a	3.38±0.78 ^a	0.43±0.09 ^d
SL2	<LOD	64.16±1.58 ^{a,b}	24.79±5.57 ^b	0.72±0.06 ^c	0.97±0.63 ^b	195.81	90.64	46.29	99.02±6.68 ^a	1.37±0.05 ^c	2.45±0.10 ^c	0.90±0.08 ^b	1.42±0.08 ^b
SL3	123.25±7.90 ^b	25.46±3.71 ^{c,d}	17.38±0.69 ^{b,c,d}	70.88±4.89 ^a	<LOD	247.54	236.97	95.73	2.96±0.15 ^d	1.68±0.08 ^c	2.59±0.22 ^{b,c}	0.92±0.05 ^b	2.42±0.06 ^a

Values expressed as mean ± standard deviation obtained from three measurements per replicate. TP (total phenolics) = EGCG+EC+EGC+ECG+C+GA+ NCA+ *o*-CQA+ Q-3-gal+K. TCC (total catechin content) = EGCG+EC+EGC+ECG+C. For each compound, different lowercase superscripts indicate statistical significant differences ($p<0.05$).

Table S2 Content of L-theanine, caffeine and theophylline in green teas expressed in mg/g of extract. C–China tea; A–Azores tea; J–Japan tea; SL–Sri Lanka Tea; 1- Infusion; 2 – Maceration; 3 – methanolic extract.

Sample	L-Theanine	Caffeine	Theophylline
C1	304.70 ± 22.28 ^a	43.22 ± 3.34 ^{c,d}	0.039 ± 0.001 ^b
C2	137.51 ± 24.25 ^{c,d}	32.20 ± 3.05 ^d	0.014 ± 0.004 ^b
C3	<LOD	49.35 ± 6.16 ^{c,d}	0.046 ± 0.008 ^b
J1	121 ± 25.32 ^{b,c,d}	64.38 ± 2.53 ^{b,c,d}	0.032 ± 0.002 ^b
J2	199.49 ± 20.60 ^b	48.79 ± 2.34 ^{c,d}	0.041 ± 0.006 ^b
J3	<LOD	90.91 ± 5.76 ^b	0.080 ± 0.002 ^b
SL1	174.91 ± 11.70 ^d	141.0 ± 26.4 ^a	0.339 ± 0.069 ^a
SL2	242.81 ± 24.13 ^{b,c}	61.74 ± 4.50 ^{b,c,d}	0.007 ± 0.001 ^b
SL3	<LOD	75.67 ± 0.62 ^{b,c}	0.019 ± 0.001 ^b

Values expressed as mean ± standard deviation obtained from 3 measurements per replicate. For each parameter, different lowercase superscripts indicate statistically significant differences ($p < 0$).