

# Supplementary Materials: Protective Role of Dietary Berries in Cancer

Aleksandra S. Kristo, Dorothy Klimis-Zacas, Angelos K. Sikalidis

**Table S1.** Berries with selected nutrient and phytochemical profiles expressed in values per 100 g of edible portion as determined by United States Department of Agriculture (USDA).

| Berry Type      | Anthocyanidin (mg) * | Flavan-3-ols (mg) † | Flavonols (mg) ‡ | Vitamin C (mg) | Vitamin E (mg) |
|-----------------|----------------------|---------------------|------------------|----------------|----------------|
| Bilberry        | 430.91               | 4.13                | ◇                | ◇              | ◇              |
| Black currant   | 272.44               | 1.17                | 12.69            | 181            | 1.00           |
| Black raspberry | 324.02               | ◇                   | ◇                | ◇              | ◇              |
| Blackberry      | 90.46                | 42.50               | 2.49             | 21             | 1.17           |
| Blueberry       | 163.52               | 51.71               | 9.72             | 9.70           | 0.57           |
| Chokeberry      | 437.22               | ◇                   | 8.90             | ◇              | ◇              |
| Cranberry       | 0.72                 | ◇                   | 6.91             | ◇              | ◇              |
| Mulberries      | ◇                    | ◇                   | 2.47             | 36.40          | 0.87           |
| Red raspberry   | ◇                    | ◇                   | 1.32             | 26.20          | 0.87           |
| Strawberry      | 33.63                | 4.51                | 1.60             | 58.50          | 0.29           |

\* Total anthocyanidins: cyanidin, delphinidin, peonidin, petunidin. † Total flavan-3-ols: (-)-epicatechin, (-)-epicatechin 3-gallate, (-)-epigallocatechin, (-)-epigallocatechin 3 gallate, (+)-catechin, (+)-galliccatechin. ‡ Total flavonols: kaempferol, myricetin, quercetin. ◇ Value is not provided by the USDA food composition database. NOTE: Values for vitamins C and E were included due to the anti-oxidant potential of those nutrients. Source of data: USDA food composition database; modified from Basu et al., 2010 [1,2].

## References

1. Basu, A.; Rhone, M.; Lyons, T.J. Berries: emerging impact on cardiovascular health. *Nutr. Rev.* **2010**, *68*, 168–177.
2. United States Department of Agriculture. Available online: [www.usda.gov](http://www.usda.gov) (accessed on 15 June 2016).



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