

Figure 1 LC-ESI-MS/DAD profile of phenolic standard compounds in a XTerra™ MS C-18 column (Waters) connected to a XTerra™ MS C-18 guard column (Waters) eluted with 0.1% formic acid and acetonitrile

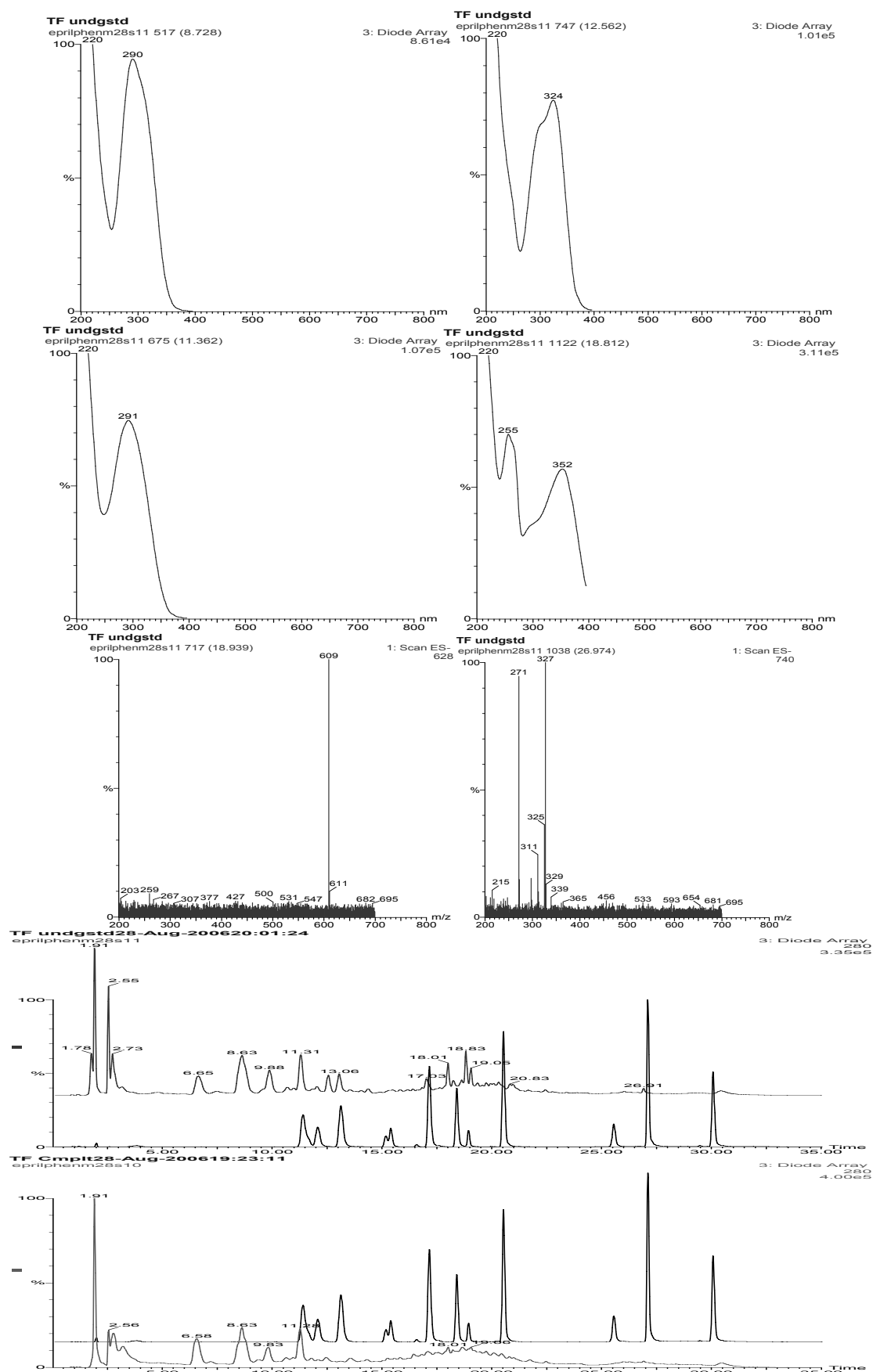


Figure 2. Phenolic analysis of fresh tomato during in vitro digestions; top – bottom panels: spectra and m/z diagrams, chromatograms of undigested tomato detected at 370 nm and 280 nm, and consecutive simulated gastric and intestinal digestion of tomato detected at 280 nm