Analytical Methods

Electronic supplementary information

Lab-on-valve combined to kinetic-matching approach for fast evaluation of total antioxidant capacity in wines

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	Volume /µl	\mathbf{A}^{c}	\mathbf{B}^d	\mathbf{C}^{e}	\mathbf{D}^{e}
D sample ^a	1	84.3	37.9	47.5	197.4
	2	31.4	28.0	29.4	81.3
	5	12.0	10.3	11.3	16.1
D reagent ^b	1	1.06	1.07	1.06	1.00
	2	1.09	1.13	1.11	1.02
	5	1.06	1.28	1.26	1.05

Table S1. Dispersion coefficients (D) obtained for different points of sample peak profile

 (Fig. 2).

^{*a*} Dispersion coefficient of sample plug was assessed using BTB solution as sample and borax solution (0.01 M) as carrier.

^{*b*} Dispersion coefficient of reagent was assessed using borax as sample and BTB as carrier/reagent. For both experiments: carrier flow rate 1.25 μ l s⁻¹, sample aspiration flow rate 2 μ l s⁻¹.

 $^{\it c}$ Dispersion coefficient values obtained at 50% of maximum peak height before the peak maximum.

^{*d*} Dispersion coefficient values determined at peak maximum.

^e Dispersion coefficient values determined at 85 (C) and 25 (D) % of maximum peak height after peak maximum.

	Volume /µl	\mathbf{A}^{c}	\mathbf{B}^d	\mathbf{C}^{e}	\mathbf{D}^{e}
Sample ^a	1	19.3	4.3	5.8	10.4
	2	4.2	1.1	2.3	11.3
	5	1.7	0.9	1.2	2.5
<i>R</i> eagent ^b	1	3.9	2.8	8.1	20.8
	2	6.0	2.0	2.2	17.8
	5	4.1	2.4	3.1	1.1

Table S2. Relative standard deviation (RSD) values of the analytical signal obtained for different points of sample peak profile, using different injection volumes.

^{*a*} RSD of analytical signals registered using BTB solution as sample and borax solution (0.01 M) as carrier (n = 4).

^{*b*} RSD of analytical signals registered using borax as sample and BTB as carrier/reagent (n = 4). For both experiments: carrier flow rate 1.25 μ l s⁻¹, sample aspiration flow rate 2 μ l s⁻¹.

^c RSD values obtained at 50% of maximum peak height before the peak maximum.

^{*d*} RSD values determined at peak maximum.

 e RSD values determined at 85 (C) and 25 (D) % of maximum peak height after peak maximum.

Volume /µl	Α	В	С	D
1	27.8-222	12.4-99.2	15.8-126	68.6-549
2	10.1-80.8	8.7-69.6	9.3-74.4	27.9-223
5	4.0-32.0	2.8-22.4	3.1-24.8	5.4-43.2

Table S3. ABTS/Trolox ratio^{*a*} obtained for different points of sample peak profile (Fig. 2, A-D).

^{*a*} Ratio values were calculated considering the upper (200 μ M) and the lower (25 μ M) limit of the calibration curve established for Trolox, using a 70 μ M ABTS carrier solution.

Table S4. Total antioxidant capacity^{*a*} of red wine samples obtained by LOV-kinetic matching approach and by microplate endpoint procedure.

		Microplate		
Sample	10 s	30 s	60 s	300 min
А	26.7 ± 4.0	27.2 ± 3.2	27.3 ± 3.1	29.4 ± 0.6
В	19.4 ± 3.2	20.3 ± 2.1	21.0 ± 2.0	23.9 ± 0.9
С	27.7 ± 3.2	29.5 ± 3.4	31.2 ± 2.9	29.9 ± 0.8
D	29.6 ± 4.1	32.6 ± 3.0	34.4 ± 3.0	31.6 ± 0.6
E	25.3 ± 3.6	29.0 ± 2.9	31.4 ± 3.4	29.7 ± 0.5
F	21.9 ± 6.6	23.3 ± 0.9	24.4 ± 1.2	28.0 ± 1.3

^{*a*} Antioxidant capacity values are expressed as TEAC, mM (mean value \pm standard deviation, n = 4).

Table S5. Values for determination throughput, sample volume, ABTS consumption and effluent produced per determination in the LOV-ABTSsystem compared to previously proposed flow systems.

This work	Ref. #10	Ref. #11	Ref. #12	Ref. #13	Ref. #14	Ref. #15	Ref. #16
6.8	112	n. a.	184	356	1800	25.2	3.5
0.098	1.6	n. a.	1.15	1.87	6.90	6.30	n. a.
1.0	20	5	30	100	100	20-62	100
36	30	22	120	32	12	9-20	42
LOV/SIA	FIA	FIA	FIA	FIA	MSFIA	SIA	SIA
Red wine	Juices,	Plasma,	Standard	Wine,	Red and	Fruit	Red and
	lemon tea	wine,	antioxidant	coffee, tea	white wine,	juices, tea,	white wine
	and beer	mouthrinse	compounds		herbal and	milk,	
					tea	yoghurt,	
					infusions,	beer	
					juices, beer		
	This work 6.8 0.098 1.0 36 LOV/SIA Red wine	This work Ref. #10 6.8 112 0.098 1.6 1.0 20 36 30 LOV/SIA FIA Red wine Juices, lemon tea and beer	This work Ref. #10 Ref. #11 6.8 112 n. a. 0.098 1.6 n. a. 1.0 20 5 36 30 22 LOV/SIA FIA FIA Red wine Juices, Plasma, lemon tea wine, and beer mouthrinse	This workRef. #10Ref. #11Ref. #126.8112n. a.1840.0981.6n. a.1.151.020530363022120LOV/SIAFIAFIAFIARed wineJuices,Plasma,Standardlemon teawine,antioxidantand beermouthrinsecompounds	This work Ref. #10 Ref. #11 Ref. #12 Ref. #13 6.8 112 n. a. 184 356 0.098 1.6 n. a. 1.15 1.87 1.0 20 5 30 100 36 30 22 120 32 LOV/SIA FIA FIA FIA FIA Red wine Juices, Plasma, Standard Wine, and beer mouthrinse compounds Compounds Compounds	This work Ref. #10 Ref. #11 Ref. #12 Ref. #13 Ref. #14 6.8 112 n. a. 184 356 1800 0.098 1.6 n. a. 1.15 1.87 6.90 1.0 20 5 30 100 100 36 30 22 120 32 12 LOV/SIA FIA FIA FIA FIA MSFIA Red wine Juices, Plasma, Standard Wine, Red and and beer mouthrinse compounds herbal and tea infusions, juices, beer standard tea infusions,	This work Ref. #10 Ref. #11 Ref. #12 Ref. #13 Ref. #14 Ref. #15 6.8 112 n. a. 184 356 1800 25.2 0.098 1.6 n. a. 1.15 1.87 6.90 6.30 1.0 20 5 30 100 100 20-62 36 30 22 120 32 12 9-20 LOV/SIA FIA FIA FIA FIA SIA Red wine Juices, Plasma, Standard Wine, Red and Fruit lemon tea wine, antioxidant coffee, tea white wine, juices, tea, and beer mouthrinse compounds tea yoghurt, infusions, beer juices, beer juices, beer juices, beer

n. a.: not available.