

Supporting information for:

Formation of disinfection byproducts during the preparation of tea and coffee

Tom Bond^{*1}, Seeheen C. Tang², Nigel Graham¹ and Michael R. Templeton¹

1. Department of Civil and Environmental Engineering, Imperial College London, London SW7 2AZ, United Kingdom
2. Department of Earth Science and Engineering, Imperial College London, London SW7 2AZ, United Kingdom

* Corresponding author, Tel: +44(0)2075946018, email: t.bond@imperial.ac.uk

This supporting information (SI) contains two tables (S1-S2).

Table SI 1: summary of water quality parameters for tea and coffee samples

Samples	Chlorine demand g·Cl ₂ /g·DOC	DOC mg·L ⁻¹	UV ₂₅₄ cm ⁻¹	UV ₂₇₂ cm ⁻¹	SUVA ₂₅₄ L/mg·m ⁻¹	SUVA ₂₇₂ L/mg·m ⁻¹	pH	Chloroform FP μg·mg·DOC ⁻¹
Filter coffee	5.0	2018	0.4	0.5	2.1	2.6	5.2	25.9
Instant coffee	2.9	5381	1.0	1.1	1.9	2.1	4.7	14.7
Breakfast tea	9.6	976	0.3	0.3	2.7	3.6	5.0	47.8
Earl Grey tea	8.4	892	0.2	0.3	2.7	3.7	5.0	62.4
Green tea	6.9	1017	0.2	0.3	1.6	2.5	5.3	55.3

Table SI 2: Pearson product-moment correlation coefficients (r) for water quality of tea and coffee

	Chlorine demand	DOC	UV ₂₅₄	UV ₂₇₂	SUVA ₂₅₄	SUVA ₂₇₂	pH
DOC	-0.88						
UV₂₅₄	-0.84	0.99					
UV₂₇₂	-0.84	0.99	1.00				
SUVA₂₅₄	0.64	-0.38	-0.27	-0.28			
SUVA₂₇₂	0.89	-0.71	-0.63	-0.64	0.89		
pH	0.37	-0.75	-0.80	-0.80	-0.25	0.08	
Chloroform FP	0.86	-0.87	-0.87	-0.87	0.36	0.74	0.49