

**Supplementing information**

**Bioavailability of hydroxycinnamates in an instant green/roasted coffee blend in humans.**

**Identification of novel colonic metabolites.**

**Miren Gómez-Juaristi, Sara Martínez-López, Beatriz Sarria, Laura Bravo\* and Raquel Mateos\***

Department of Metabolism and Nutrition, Institute of Food Science, Technology and Nutrition (ICTAN-CSIC). Spanish National Research Council (CSIC), José Antonio Novais 10, 28040 Madrid.

**Supplementary Figure 1.** Representative HPLC-DAD chromatograms of instant green/roasted coffee blend at 320 nm. 1: 3-caffeoylquinic acid; 2: coumaroylquinic acid; 3: 5-caffeoylquinic acid; 4: 4-caffeoylquinic acid; 5: 3-feruloylquinic acid; 6: coumaroylquinic acid; 7: coumaroylquinic acid; 8: feruloylquinic acid; 9: caffeoylshikimic acid; 10: 4-feruloylquinic acid; 11: 5-feruloylquinic acid; 12: caffeoylquinic lactone; 13: caffeoylquinic lactone; 14: feruloylquinic acid; 15: dimethoxycinnamoylquinic acid; 16: 3,4-dicaffeoylquinic acid; 17: 3,5-dicaffeoylquinic acid; 18: 4,5-dicaffeoylquinic acid; 19: caffeoylferuloylquinic acid; 20: caffeoylferuloylquinic acid; 21: caffeoyl-*N*-tryptophan.

