

## **Comparative study on the phytochemical profiles and cellular antioxidant activity of phenolics extracted from barley malts processed under different roasting temperatures**

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## Figure Captions

Figure S1. HPLC spectrum of gallic acid standard. Retention time of gallic acid standard: 5.613 min.

Figure S2. HPLC spectrum of *p*-coumaric standard. Retention time of *p*-coumaric standard: 26.747 min.

Figure S3. HPLC spectrum of ferulic acid standard. Retention time of ferulic acid standard: 27.303 min.

Figure S4. HPLC spectrum of transferulic acid standard. Retention time of transferulic acid standard: 30.147 min.

Figure S5. HPLC spectrum of (-)-epicatechin gallate (ECG) standard. Retention time of ECG standard: 31.350 min.

Figure S6. HPLC spectrum of kaemferol standard. Retention time of kaemferol standard: 51.533 min.

Figure S7. HPLC spectrum of free extracts of raw malt.

Figure S8. HPLC spectrum of soluble esters extracts of raw malt.

Figure S9. HPLC spectrum of glycosides extracts of raw malt.

Figure S10. HPLC spectrum of bound extracts of raw malt.

Figure S11. HPLC spectrum of free extracts of fried malt.

Figure S12. HPLC spectrum of soluble esters extracts of fried malt.

Figure S13. HPLC spectrum of glycosides extracts of fried malt.

Figure S14. HPLC spectrum of bound extracts of fried malt.

Figure S15. HPLC spectrum of free extracts of dark malt.

Figure S16. HPLC spectrum of soluble esters extracts of dark malt.

Figure S17. HPLC spectrum of glycosides extracts of dark malt.

Figure S18. HPLC spectrum of bound extracts of dark malt.

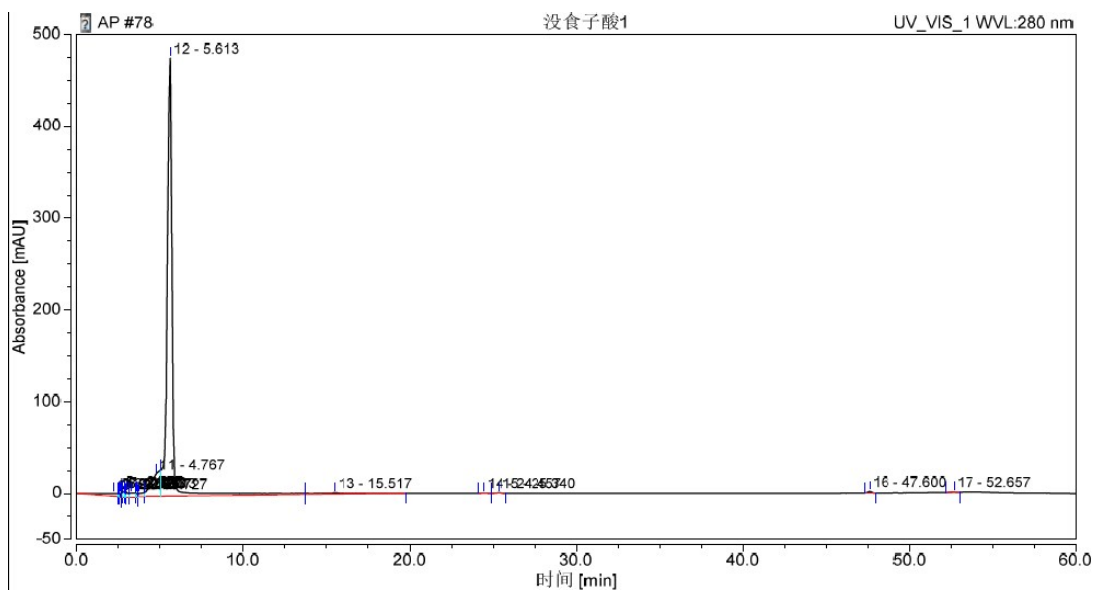


Figure S1. HPLC spectrum of gallic acid standard. Retention time of gallic acid standard: 5.613 min.

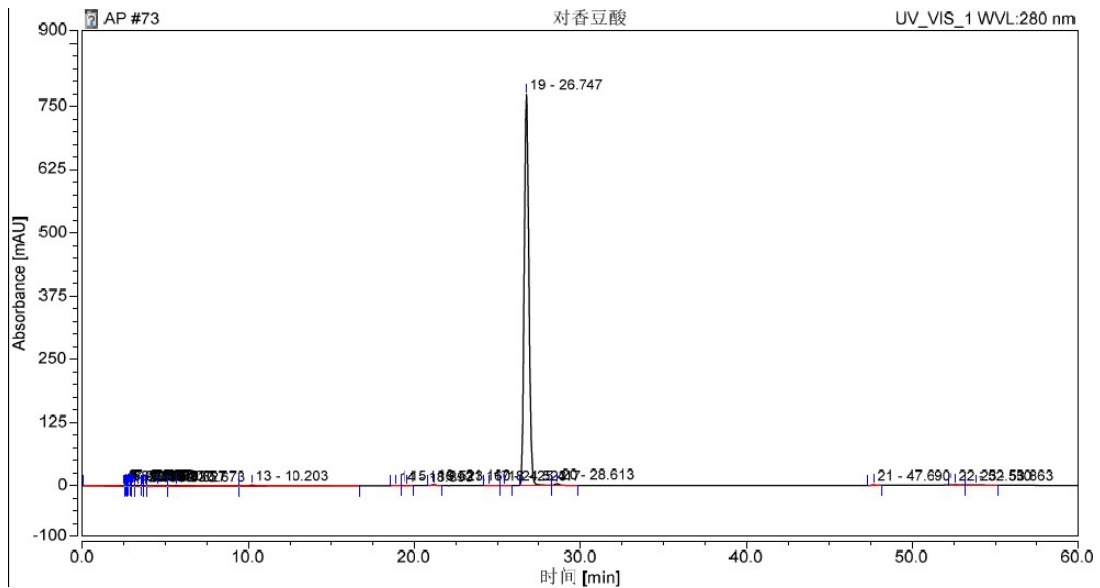


Figure S2. HPLC spectrum of *p*-coumaric standard. Retention time of *p*-coumaric standard: 26.747 min.

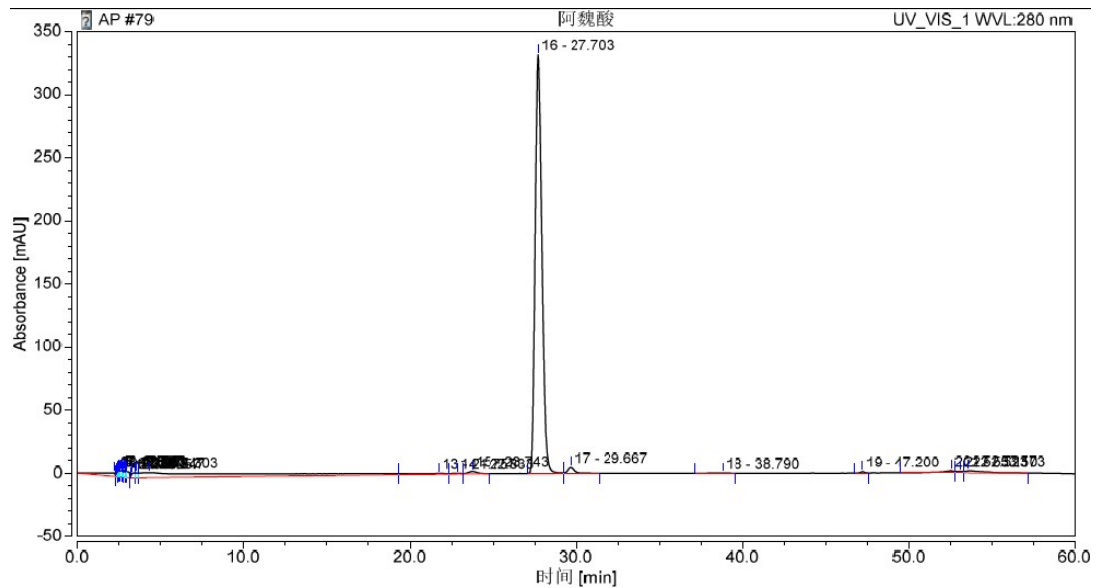


Figure S3. HPLC spectrum of ferulic acid standard. Retention time of ferulic acid standard: 27.303 min.

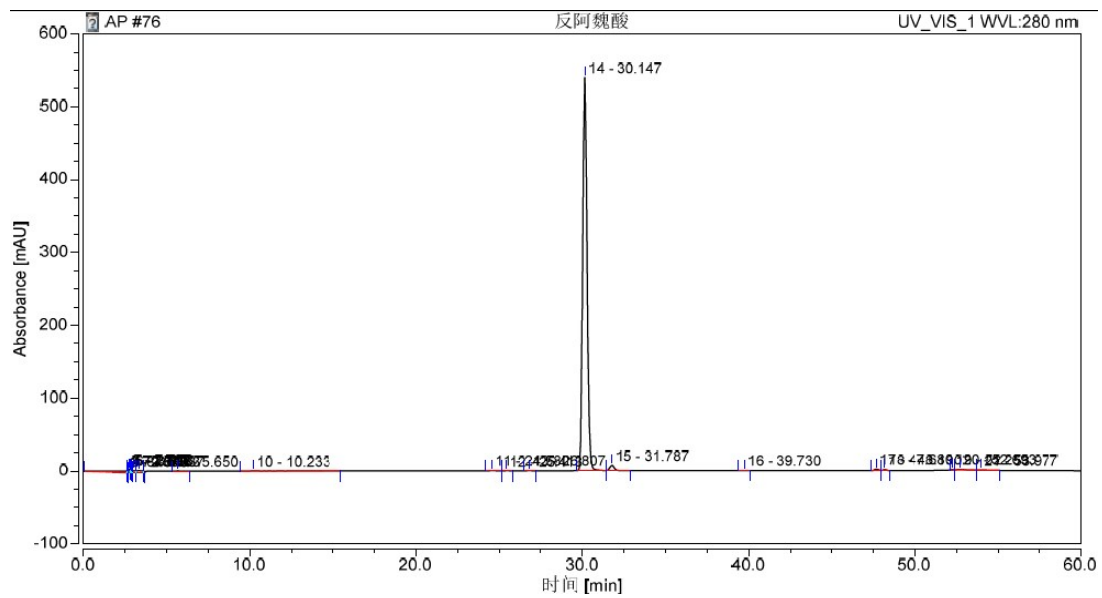


Figure S4. HPLC spectrum of transferulic acid standard. Retention time of transferulic acid standard: 30.147 min.

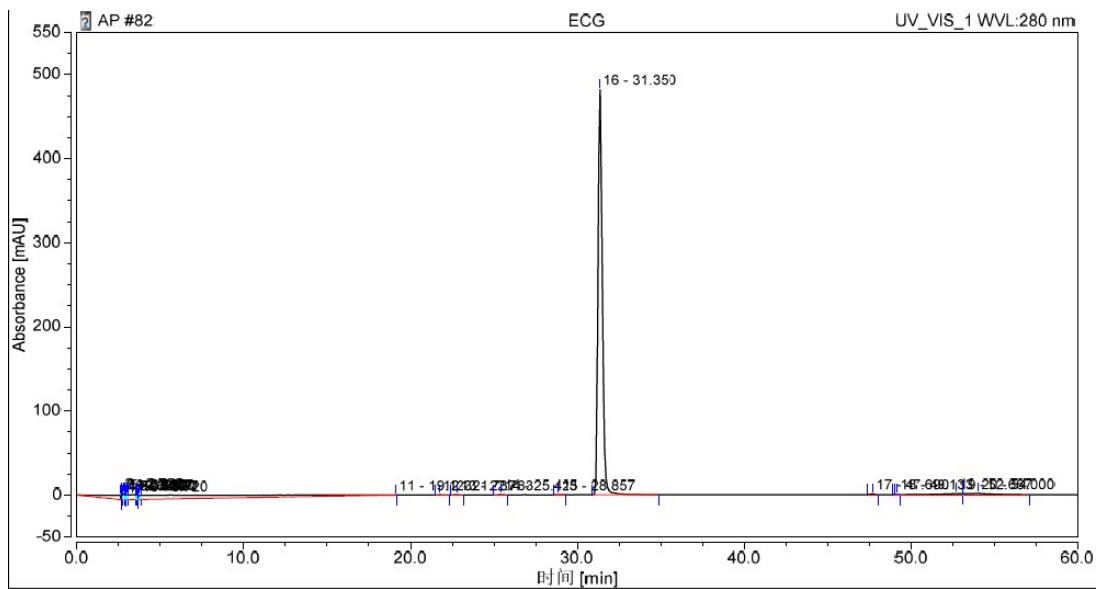


Figure S5. HPLC spectrum of (-)-epicatechin gallate (ECG) standard. Retention time of ECG standard: 31.350 min.

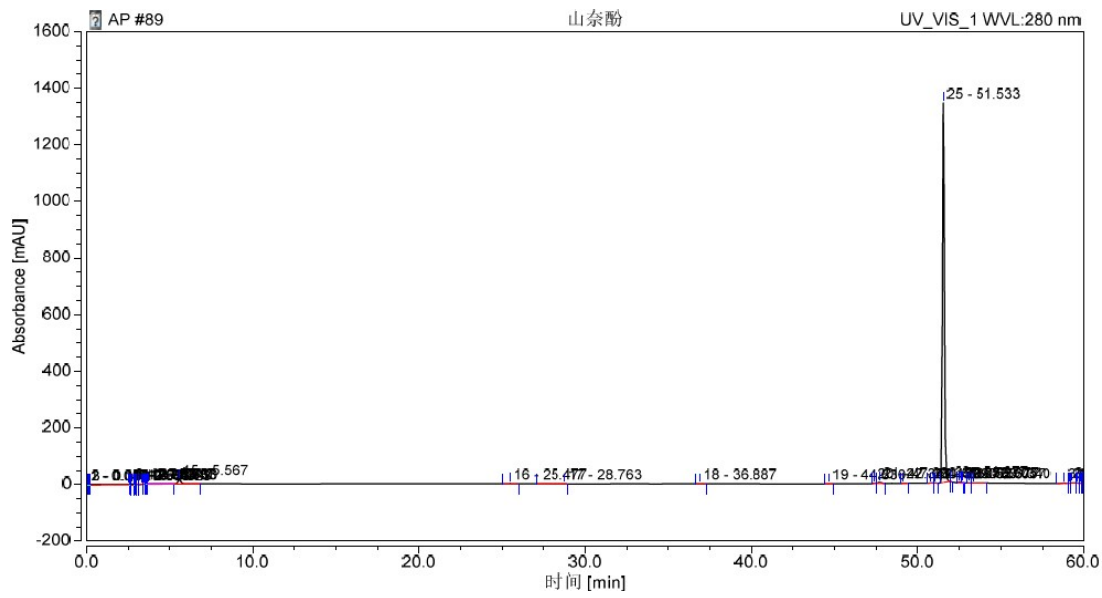


Figure S6. HPLC spectrum of kaempferol standard. Retention time of kaempferol standard: 51.533 min.



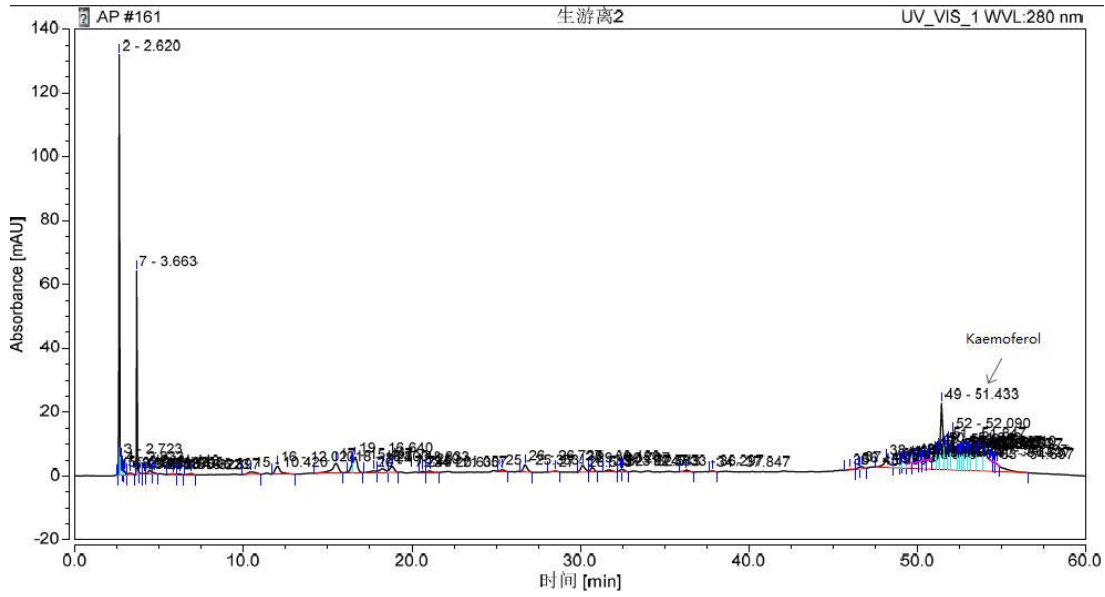


Figure S7. HPLC spectrum of free extracts of raw malt.

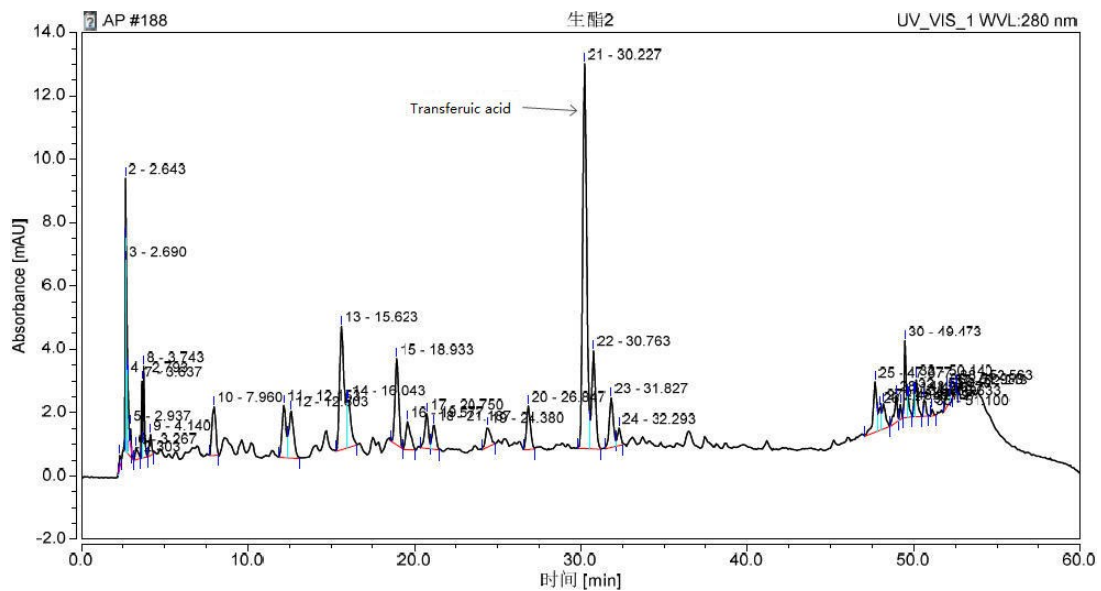


Figure S8. HPLC spectrum of soluble esters extracts of raw malt.

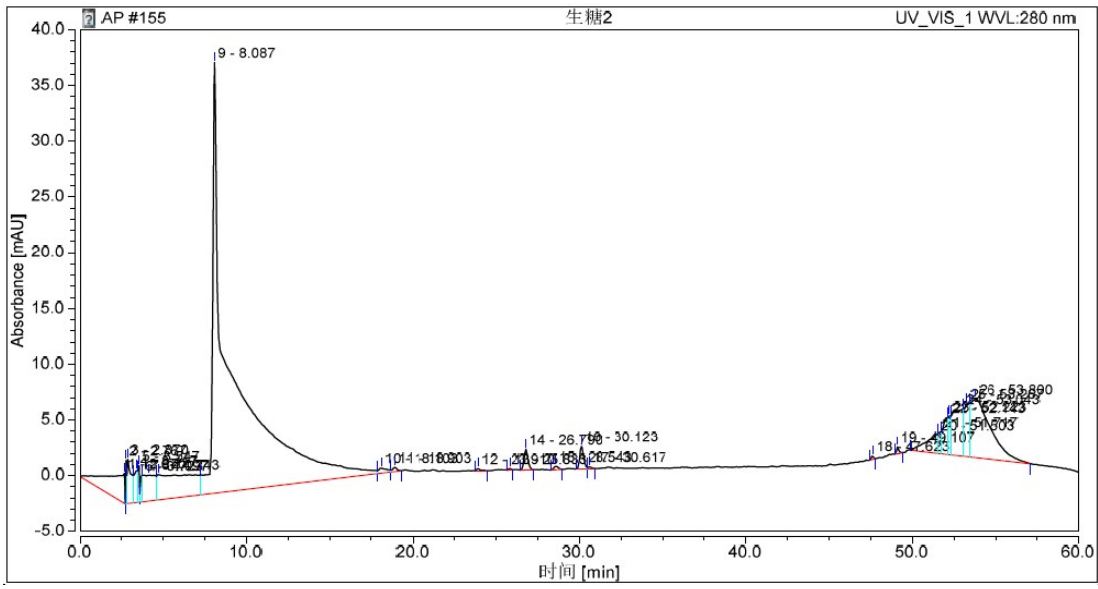


Figure S9. HPLC spectrum of glycosides extracts of raw malt.

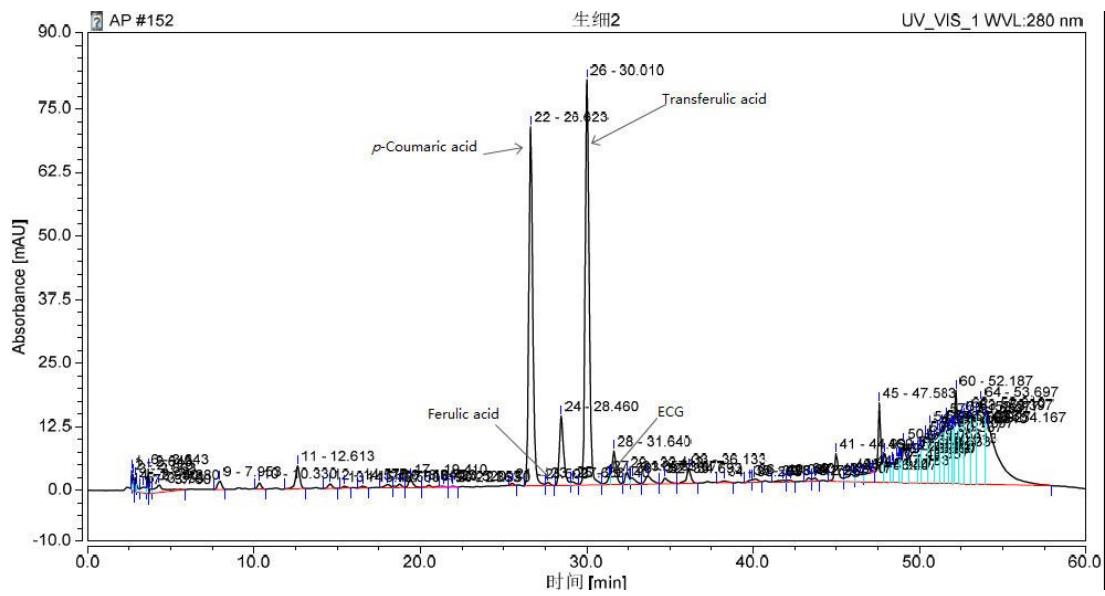


Figure S10. HPLC spectrum of bound extracts of raw malt.

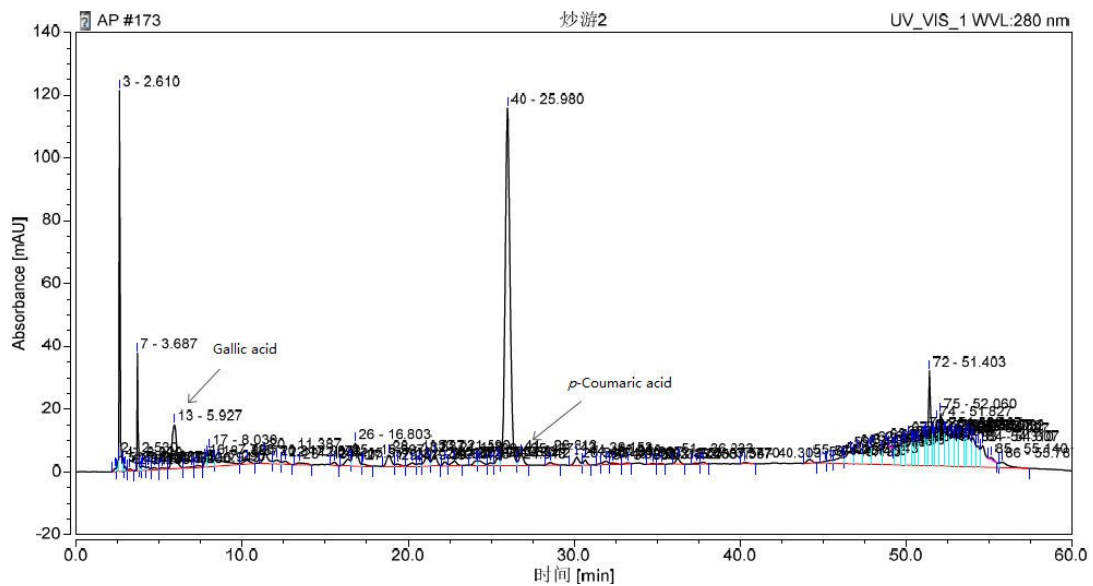


Figure S11. HPLC spectrum of free extracts of fried malt.

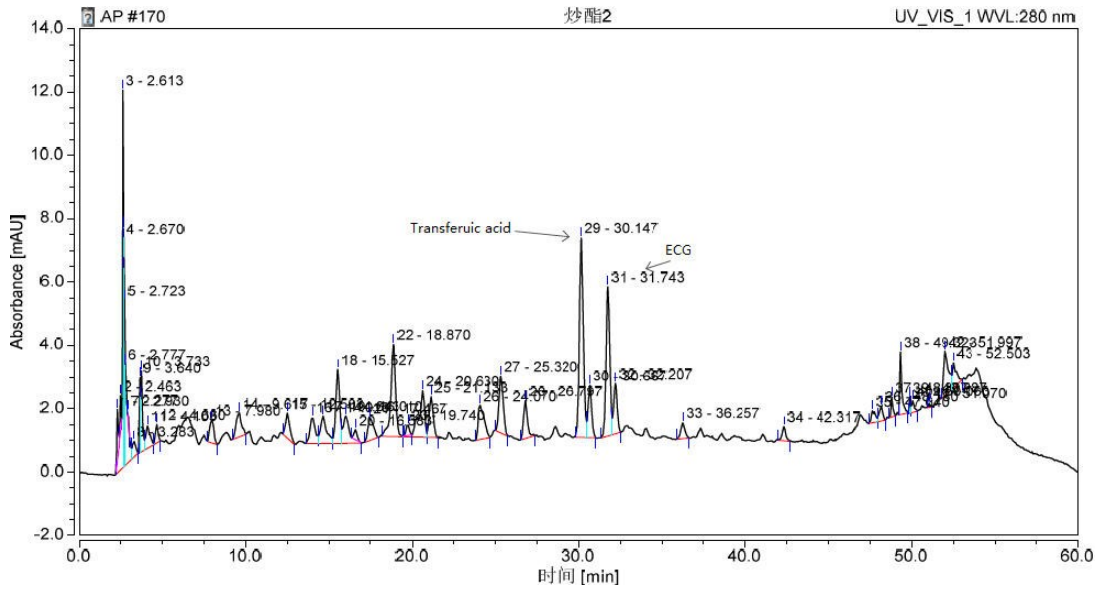


Figure S12. HPLC spectrum of soluble esters extracts of fried malt.

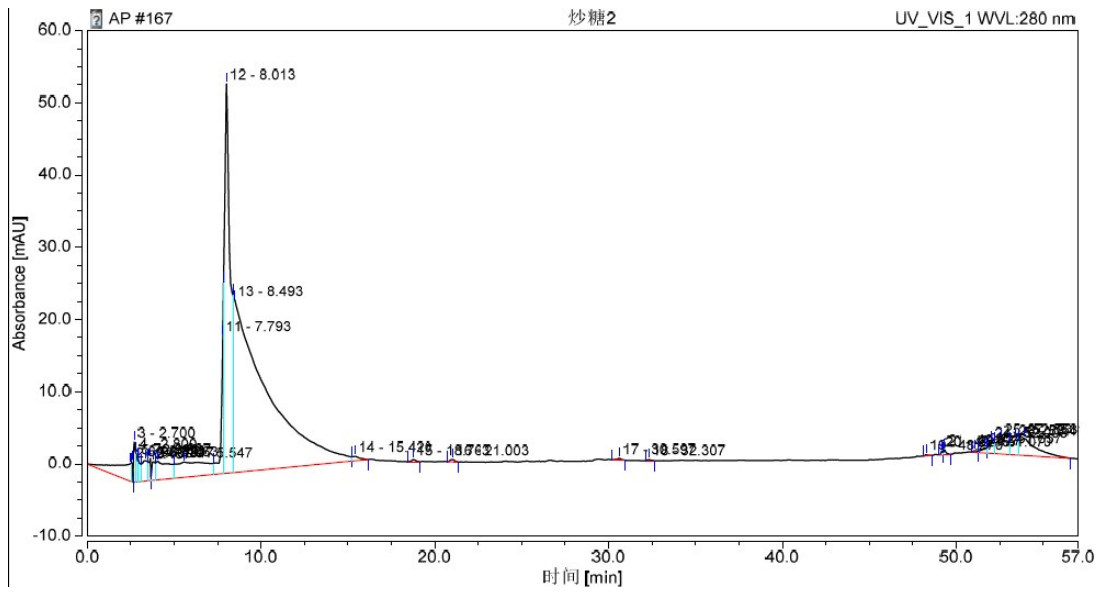


Figure S13. HPLC spectrum of glycosides extracts of fried malt.

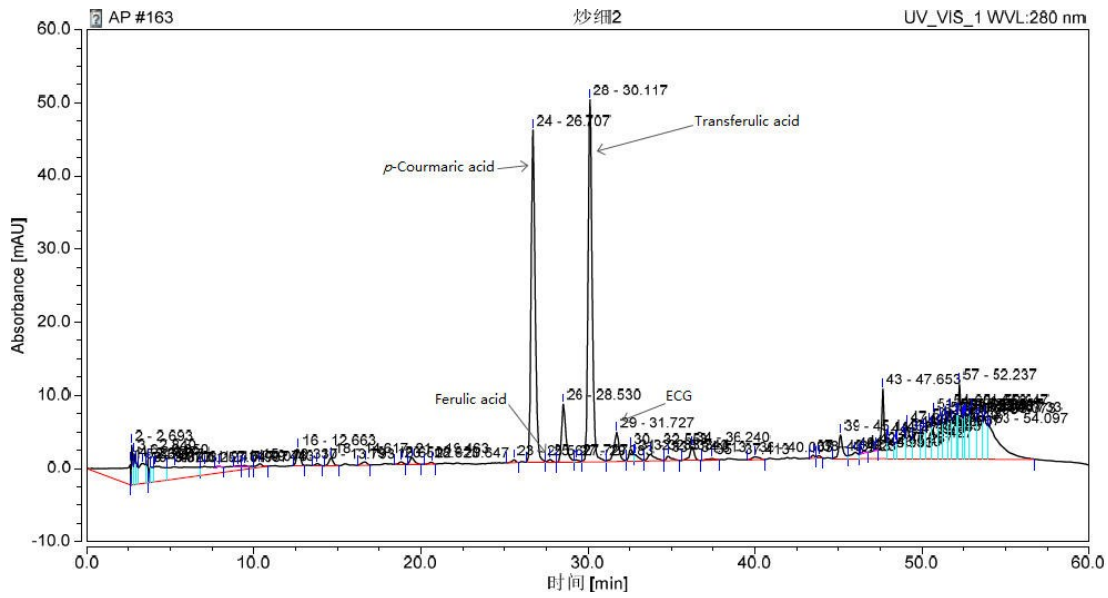
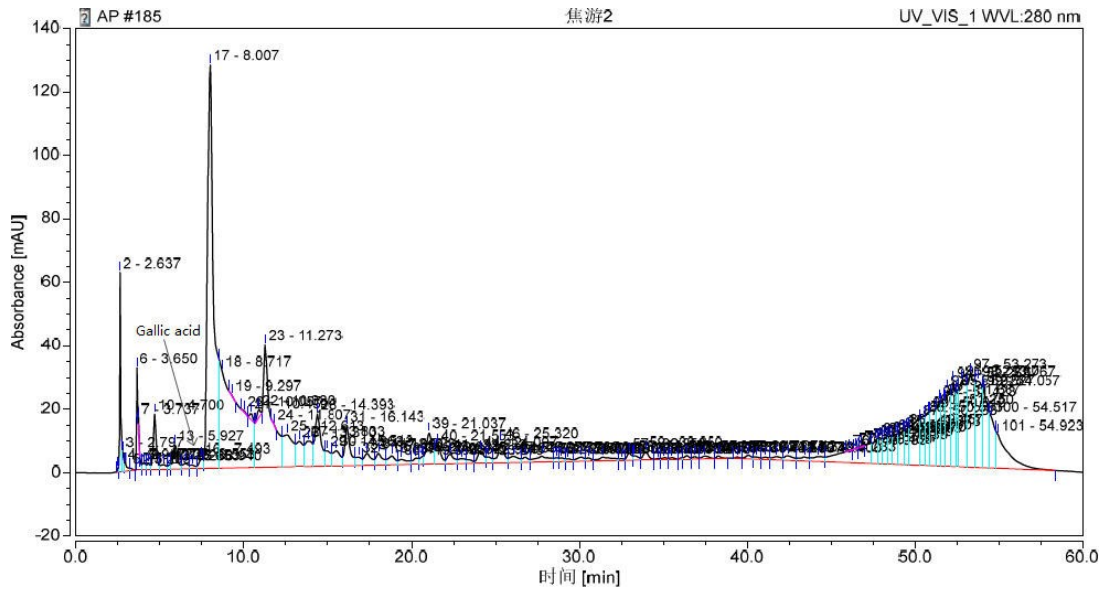


Figure S14. HPLC spectrum of bound extracts of fried malt.





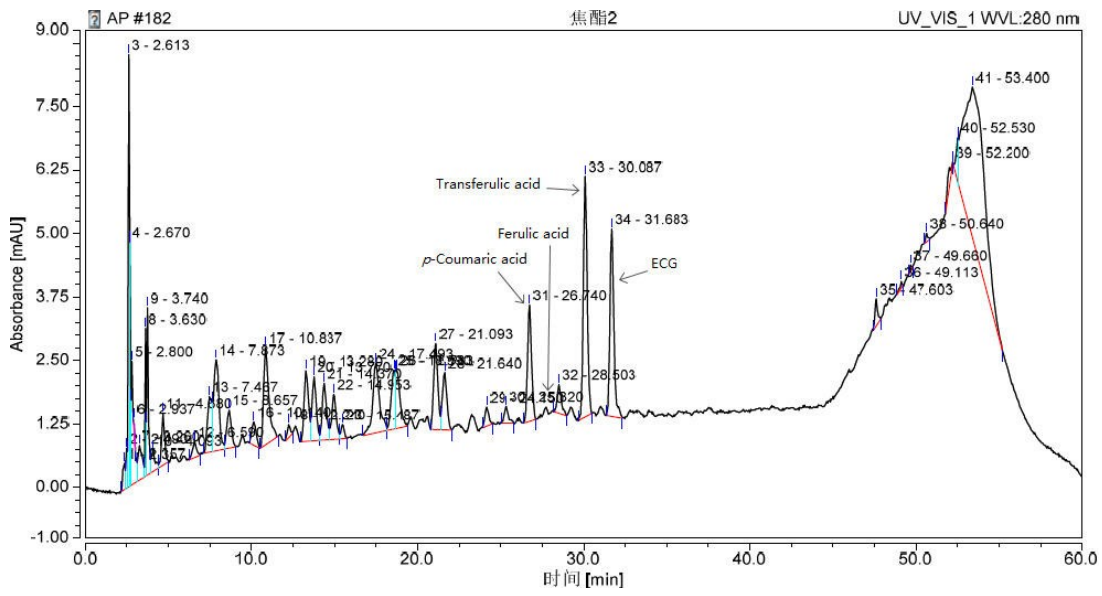


Figure S16. HPLC spectrum of soluble esters extracts of dark malt.

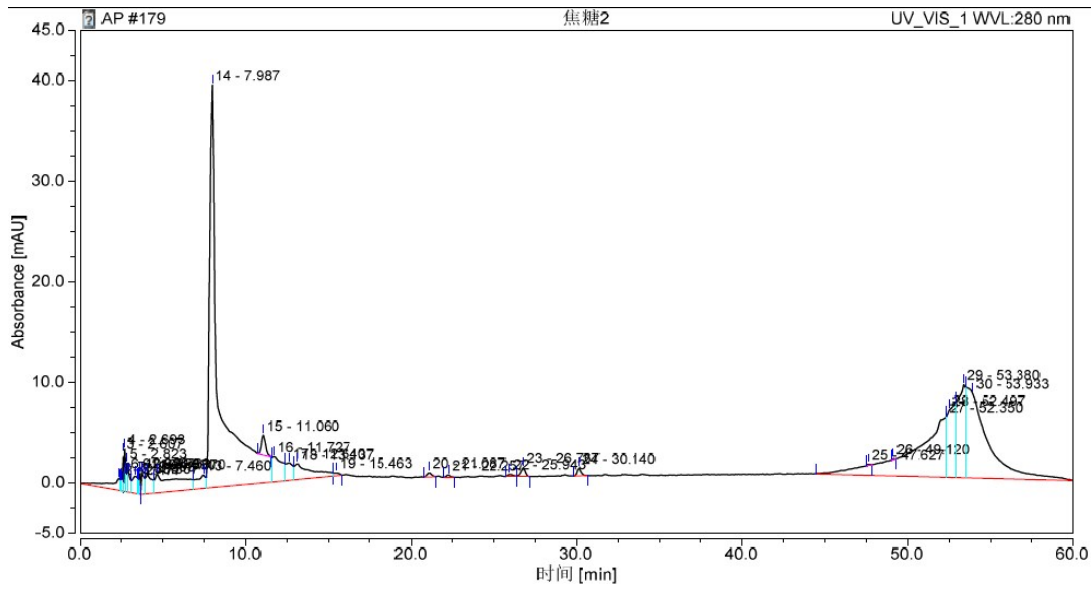


Figure S17. HPLC spectrum of glycosides extracts of dark malt.

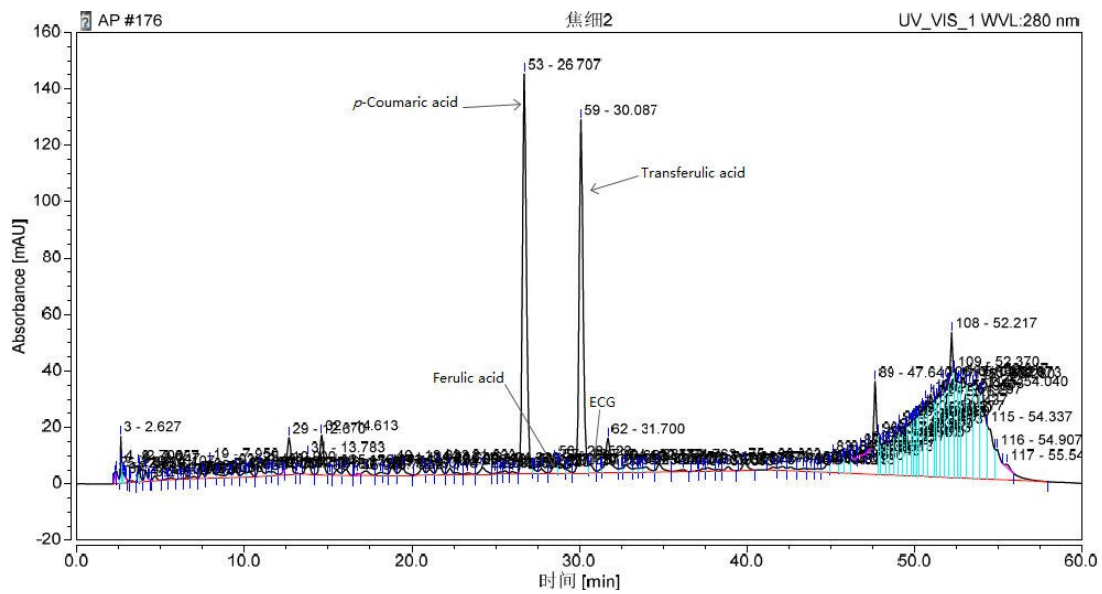


Figure S18. HPLC spectrum of bound extracts of dark malt.