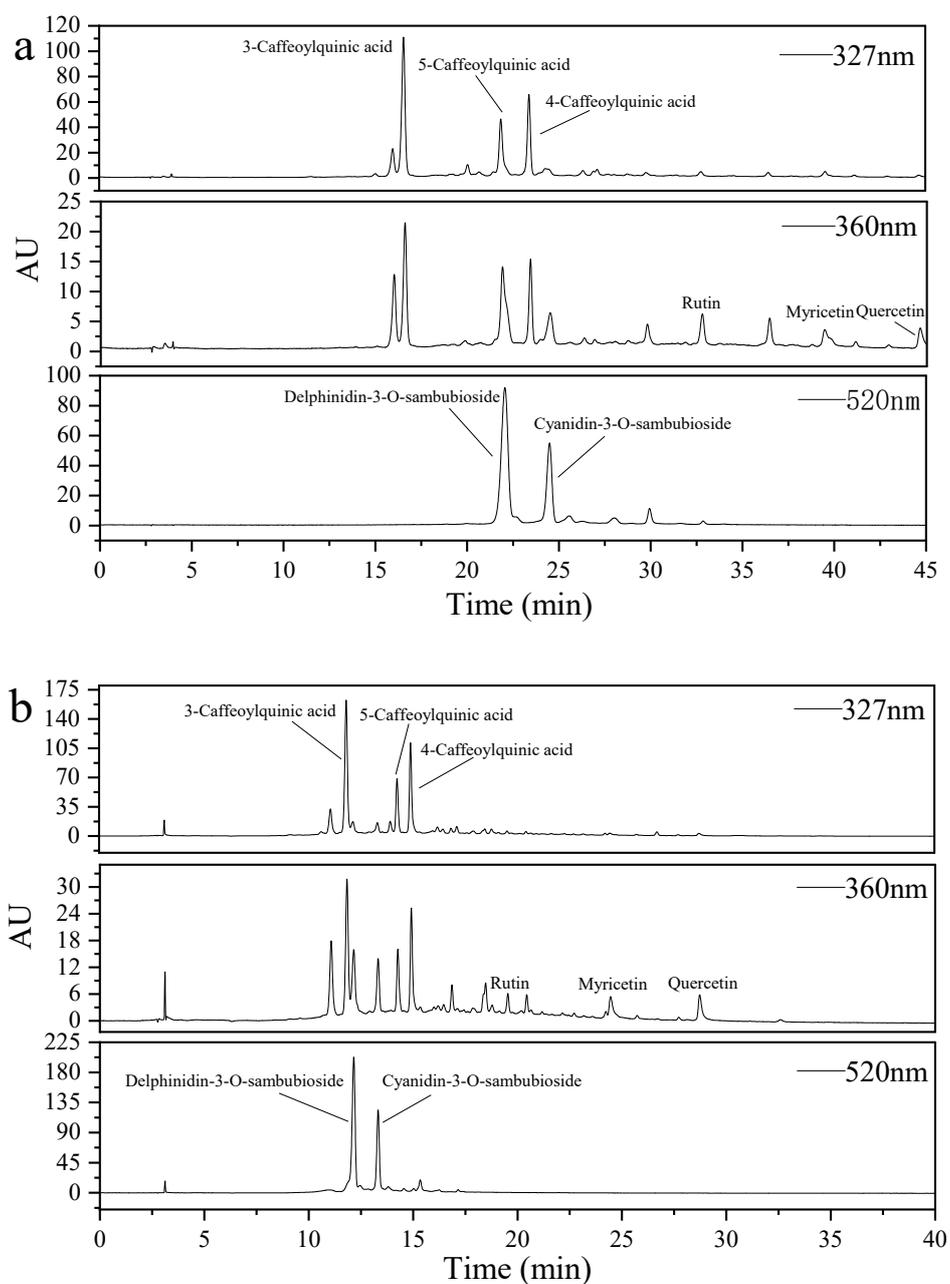


Supplemental material

for

The quantification and stability analysis of anthocyanins, chlorogenic acids and flavonoids in Roselle calyces

Figure S1



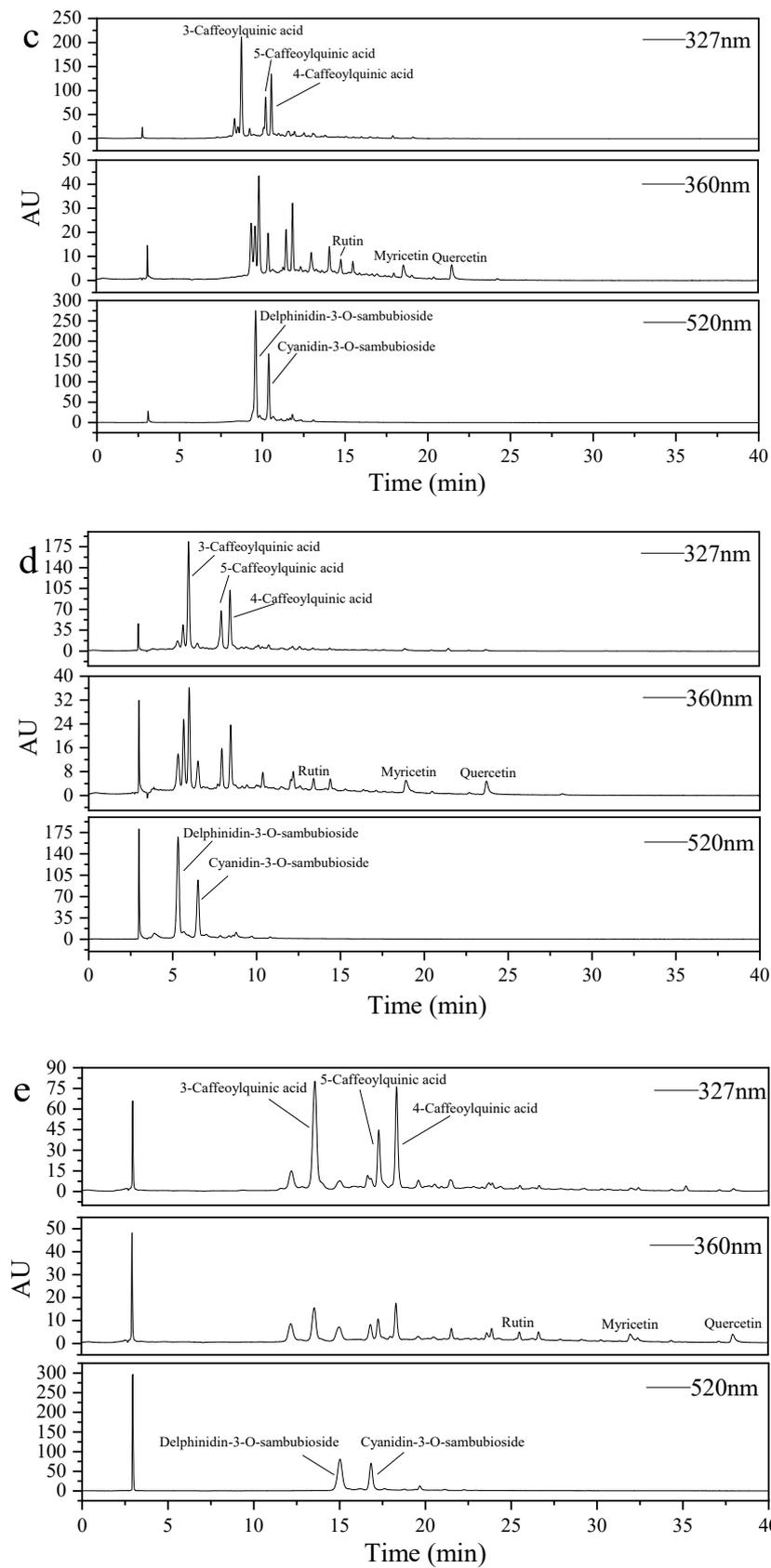


Figure S1 Chromatograms of Roselle separated by different linear gradient program. (a) 0-45 min: 1-60% methanol; (b) 0-45 min: 1-60% acetonitrile; (c) 0-30 min: 1-60% acetonitrile; (d) 0-45 min: 10-60% acetonitrile; (e) 0-45 min: 1-40% acetonitrile

Figure S2

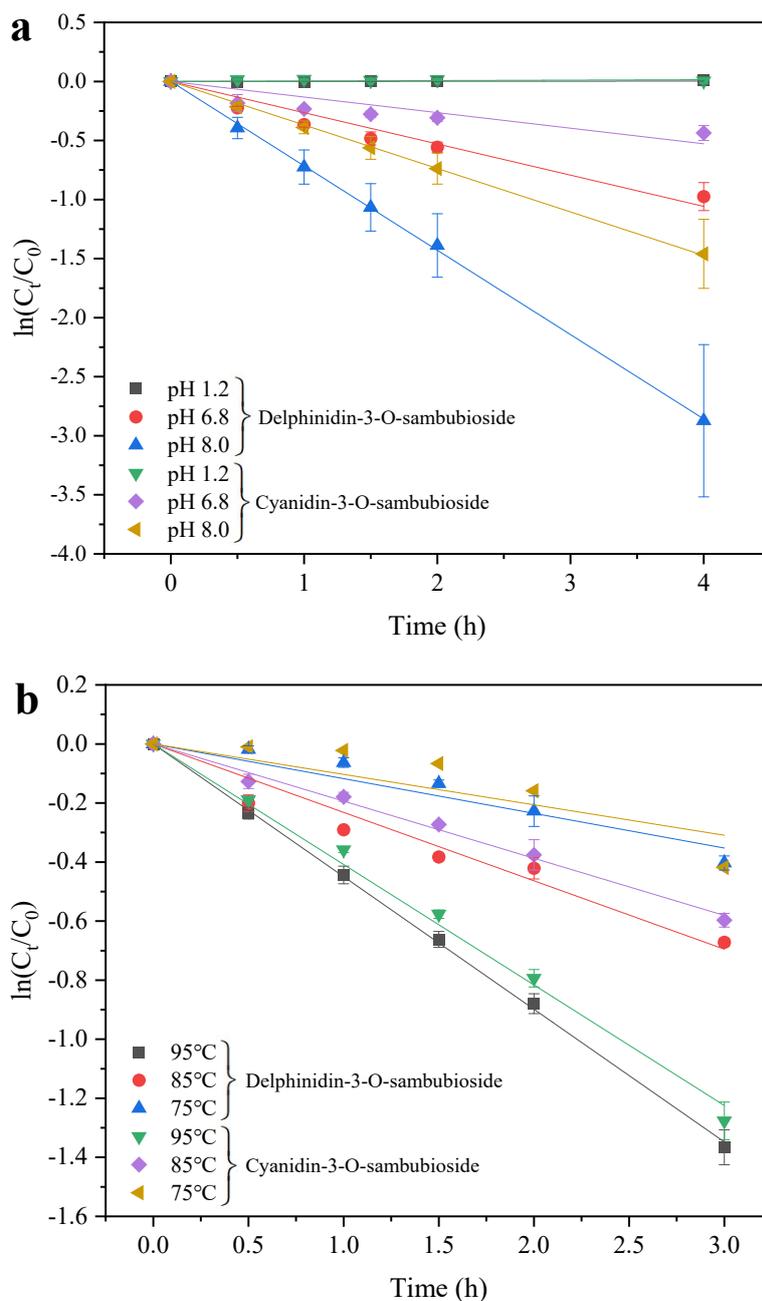


Figure S2 First-order degradation kinetics of D3S and C3S in simulated gastrointestinal fluids (a) and water with different temperatures (b)