

Supporting Information

Detailed extraction procedures

The first extraction method (M1) was previously described in Abu-Reidah and co-workers¹. Concisely, 0.5 g of sample was homogenized in 20 mL of methanol:water (80:20, v/v) using Ultra-Turrax Ika T18 basic (Ika-Werke GmbH & Co. KG, Staufen, Germany), sonicated for 30 minutes with B3510 sonicator (Branson, Danbury, CT, USA) and centrifuged at $7155 \times g$ for 15 minutes and 5 °C using Sorvall ST 16 (Thermo Sci., ThermoFisher, Waltham, MA, USA). The supernatant was collected and the previous steps were repeated twice. Combined supernatants were evaporated under vacuum using a rotary evaporator at 38 °C (Rotavapor R-200, Büchi Labortechnik, AG, Switzerland).

The second extraction method (M2) was based on Aguilera and co-workers². In brief, 2.5 g of sample was homogenized in 20 mL of methanol:water:hydrochloric acid (80:19:1, v/v), sonicated and centrifuged. The previous steps were repeated twice. The supernatants were combined and extracted with 7.5 mL diethyl ether ($\times 3$) and 3.75 mL ethyl acetate ($\times 3$). The organic phases were combined and evaporated.

The third extraction method (M3) was according to Saura-Calixto and co-workers³, with some modifications. Succinctly, 0.5 g of sample was firstly homogenized with 25 mL methanol:water (50:50, v/v), subjected to magnetic stirrer Agimatic-N (Jp Selecta, Barcelona, Spain) at room temperature for 60 minutes, sonicated, and finally centrifuged. Residues were re-extracted with 25 mL acetone:water (70:30, v/v). The combined supernatants were evaporated.

The dry residues were dissolved in methanol:water (80:20, v/v) to obtain the same relation of the initial seed weight/volume (0.25 mg/mL). Each extraction procedure was repeated three times for 'Giza 1' chickpea seeds, and all the extracts were passed through 0.22 μm syringe filter (regenerated cellulose) and stored at -20 °C till analysis. For further analysis of the rest of chickpea seeds, two repetitions were performed for each cultivar.

References

1. I. M. Abu-Reidah, M. M. Contreras, D. Arráez-Román, A. Fernández-Gutiérrez and A. Segura-Carretero, *Electrophoresis*, 2014, **35**, 1571-1581.
2. Y. Aguilera, M. Dueñas, I. Estrella, T. Hernández, V. Benitez, R. M. Esteban and M. A. Martín-Cabrejas, *Plant foods for human nutrition*, 2011, **66**, 187-195.
3. F. Saura-Calixto, J. Serrano and I. Goñi, *Food Chemistry*, 2007, **101**, 492-501.

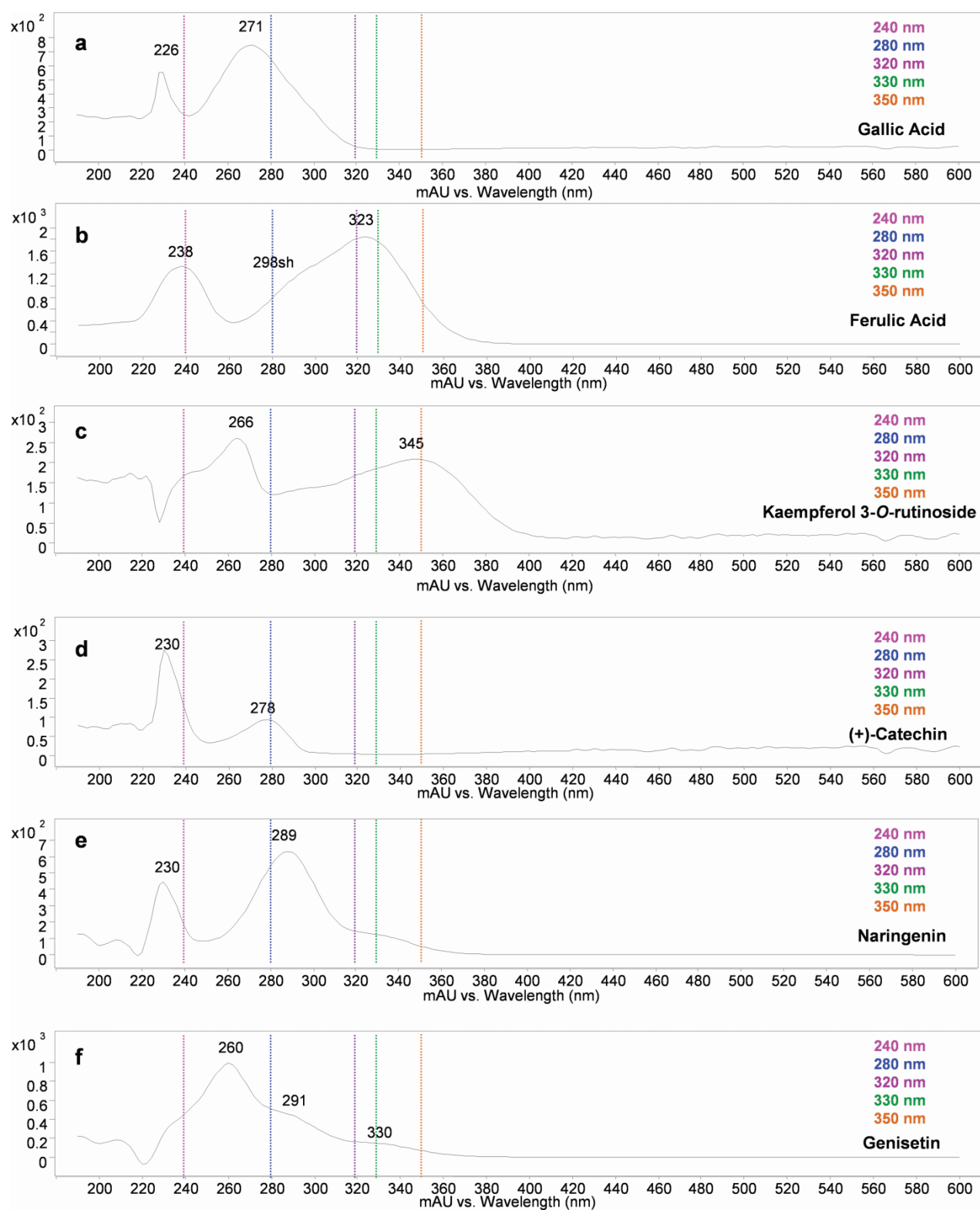


Fig. S1. UV absorbance spectra of standards of several phenolic compounds: a) gallic acid, b) ferulic acid, c) kaempferol-3-O-rutinoside, d) (+)-catechin, e) naringenin, and f) genistein, which belong to hydroxybenzoic acid, hydroxycinnamic acid, flavonol, flavan-3-ol, flavanone and isoflavone subclasses, respectively.

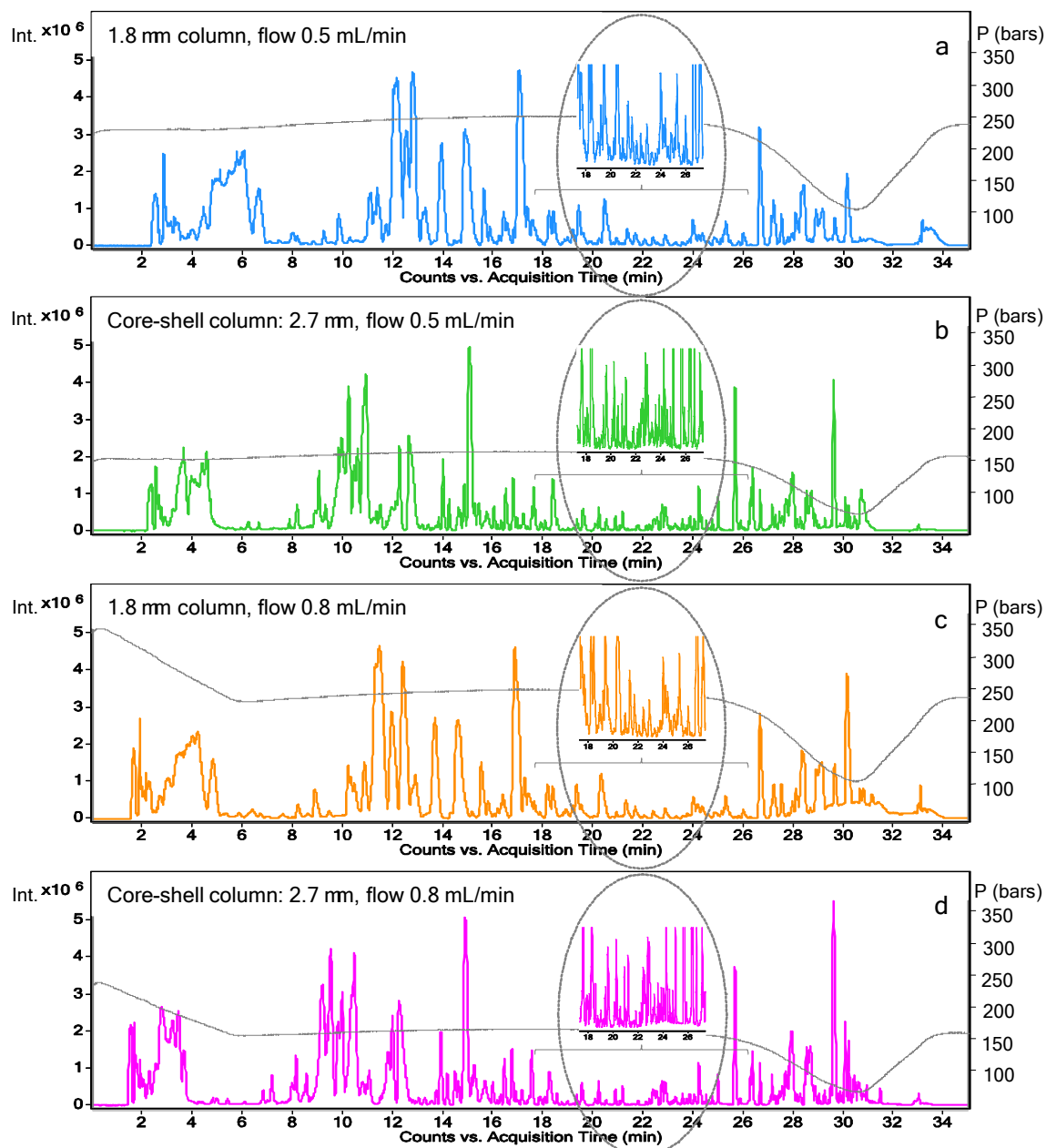


Fig. S2. Base peak chromatograms of the chickpea extract from cultivar ‘Giza 1’ obtained using different analytical conditions applied during the method optimization: a) flow rate at 0.5 mL/min, C18 column (4.6×150 mm, $1.8 \mu\text{m}$ of particle size), b) flow rate at 0.5 mL/min, C18 core-shell column (4.6×150 mm, $2.7 \mu\text{m}$ of particle size), c) flow rate at 0.8 mL/min, C18 column (4.6×150 mm, $1.8 \mu\text{m}$ of particle size), and d) flow rate at 0.8 mL/min, C18 core-shell column (4.6×150 mm, $2.7 \mu\text{m}$ of particle size). The mobile phases and the gradient were according to experimental section.

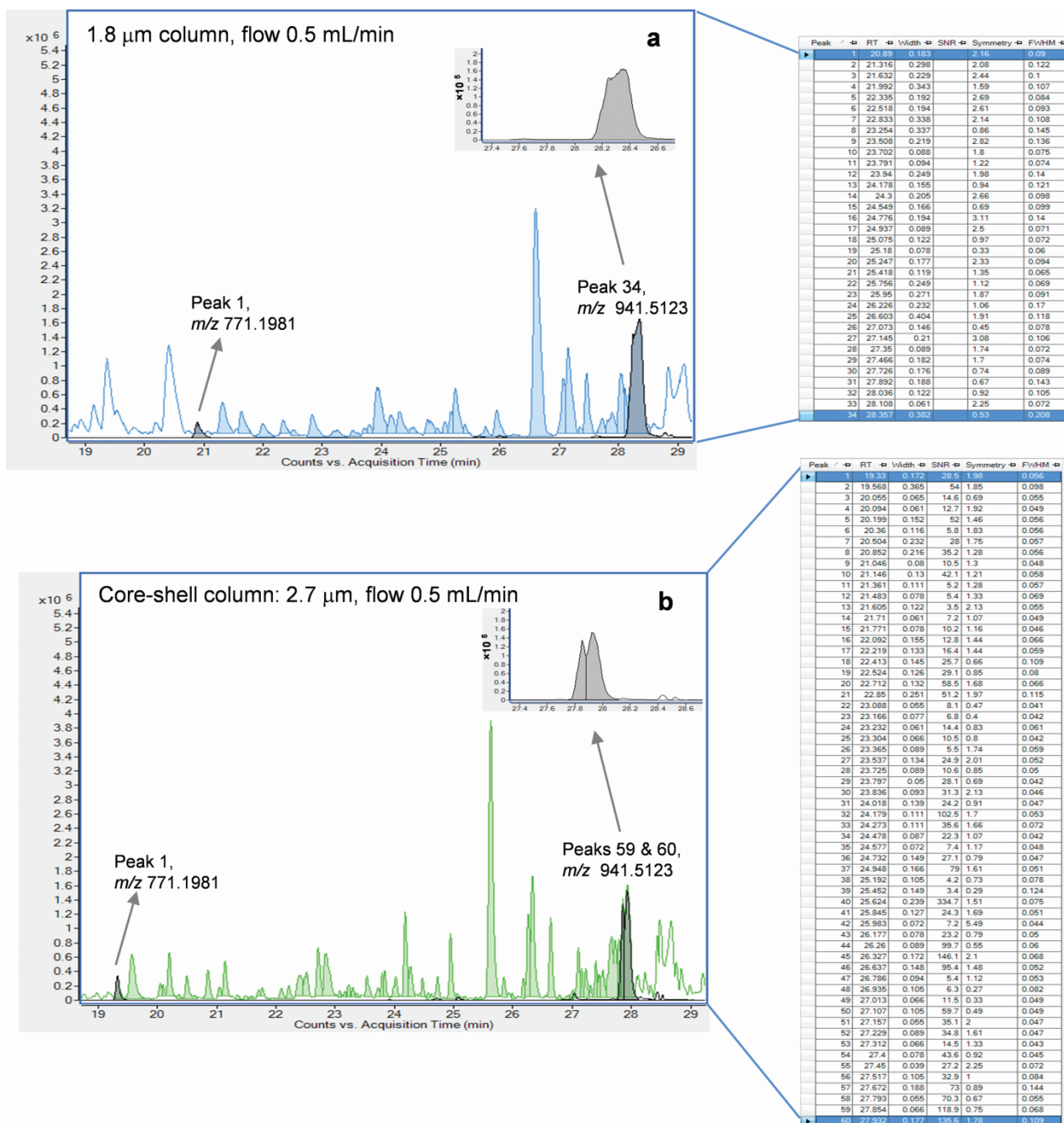


Fig. S3. Detail of the separation of ‘Giza 1’ extract achieved between 19 and 29 min (approximate), corresponding to the region between the compound with m/z values of 771.1981 and 941.5123, respectively, as well as the peaks found: a) flow rate at 0.5 mL/min, C18 column (4.6 $\times$ 150 mm, 1.8 μm of particle size), and b) flow rate at 0.5 mL/min, C18 core-shell column (4.6 $\times$ 150 mm, 2.7 μm of particle size). Each base peak chromatogram was integrated with the software Agilent MassHunter Qualitative Analysis B.06.00 and the Agile function. RT, retention time (min); SNR, signal-to-noise ratio; FWHM, full width of peak at the maximum height (min). The mobile phases and the gradient were according to experimental section.

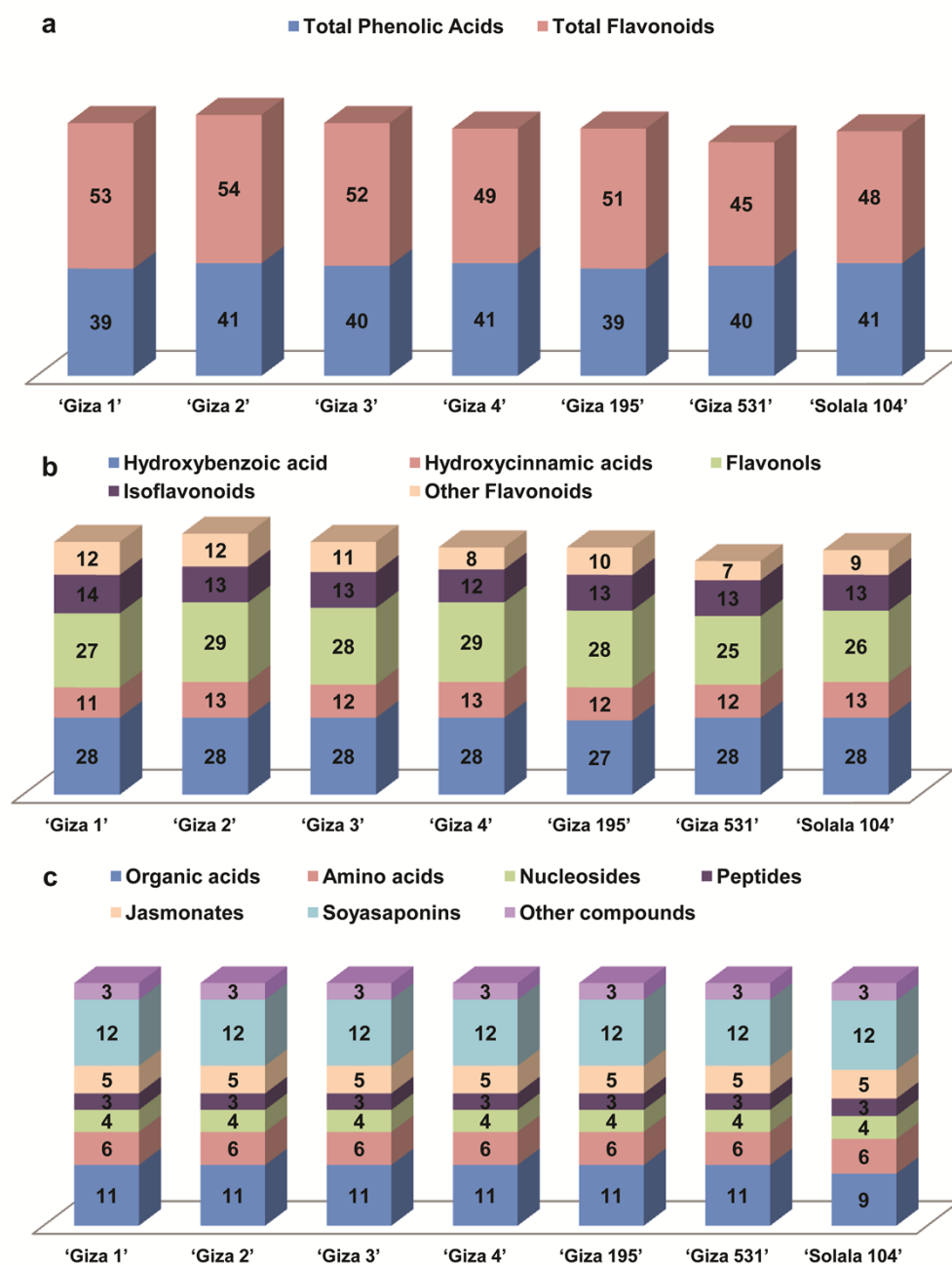


Fig. S4. Qualitative comparison of chickpea metabolites found in the seven studied Egyptian cultivars: a) main phenolic classes, b) phenolic subclasses, c) non phenolic subclasses. Other compounds: dihydrophaseic acid derivatives and a maltol.

Table S1. Phenolic compounds characterized in seven Egyptian cultivars of chickpea: ‘Giza 1’ (1), ‘Giza 2’ (2), ‘Giza 3’ (3), ‘Giza 4’ (4), ‘Giza 195’ (5), ‘Giza 531’ (6) and ‘Solala 104’ (7).

	RT (min)	Experimental m/z^a [M-H] ⁺	Theoretical mass (M)	Molecular formula	Error (ppm)	Error (mDa)	Score	Main fragments	UV (nm)	Proposed compound	Subclas s	1	2	3	4	5	6	7	Species	Family	Refere nce
1	7.65	331.0674	332.0743	C ₁₃ H ₁₆ O ₁₀	-0.1	0.0	90.77	313.0562, 169.0136, 168.0065, 125.0233	230, 256	Gallic acid hexoside I ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>A. nilotica</i>	Fabaceae	1 2, 3
2	8.11	169.0142	170.0215	C ₇ H ₆ O ₅	0.7	0.1	93.82	125.0241	N.D.	Gallic acid*	Hydrox ybenzoi c acid	+	+	+	+	-	+	+	<i>C. arietinum</i>	Fabaceae	4
3	8.20	329.0886	330.0951	C ₁₄ H ₁₈ O ₉	-2.0	-0.7	82.2	167.0316, 122.0367	258	Vanillic acid-4- <i>O</i> -β-D- glucopyranoside	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	1
4	8.76	331.0673	332.0743	C ₁₃ H ₁₆ O ₁₀	-0.4	-0.1	99.18	313.0569, 169.0138, 168.0058, 125.0242	254	Gallic acid hexoside II ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>A. nilotica</i>	Fabaceae	5
5	9.09	299.0777	300.0845	C ₁₃ H ₁₆ O ₈	-1.4	-0.4	98.83	137.0245, 93.0346	N.D.	Hydroxybenzoic acid hexoside I ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>B. variegata</i>	Fabaceae	5
6	9.20	299.0777	300.0845	C ₁₃ H ₁₆ O ₈	-1.4	-0.4	98.53	137.0245, 93.0347	248	Hydroxybenzoic acid hexoside II ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>B. variegata</i>	Fabaceae	6
7	9.34	461.1296	462.1373	C ₁₉ H ₂₆ O ₁₃	1.7	0.8	93.4	417.1397, 285.0992, 123.0459	N.D.	Vanillic acid hexoside pentoside I ^c	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>G. littoralis</i>	Apiaceae	7, 8
8	9.90	315.0733	316.0794	C ₁₃ H ₁₆ O ₉	-3.5	-1.1	95.55	153.0195, 152.0117, 109.0299, 108.0217	254, 314	Dihydroxybenzoic acid hexoside I ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>V. faba/ L. sativa</i>	/Asterac eae	1
9	9.93	331.067	332.0743	C ₁₃ H ₁₆ O ₁₀	0.3	0.1	99.65	313.0576, 169.0148, 168.0074, 125.0250	N.D.	Gallic acid hexoside III ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>A. nilotica</i>	Fabaceae	4
10	9.94	431.1205	432.1286	C ₁₈ H ₂₄ O ₁₂	-2.1	-0.9	97.38	137.0244, 93.0349	N.D.	Hydroxybenzoic acid hexoside pentoside I ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	7, 8
11	10.09	315.0721	316.0794	C ₁₃ H ₁₆ O ₉	0.4	0.1	99.17	153.0183, 152.0119, 109.0119, 108.0219	236, 314	Dihydroxybenzoic acid hexoside II ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>V. faba/ L. sativa</i>	/Asterac eae	1
12	10.19	461.1298	462.1373	C ₁₉ H ₂₆ O ₁₃	1.1	0.5	97.4	315.0782, 153.0227	N.D.	Dihydroxybenzoic acid hexoside deoxyhexoside	Hydrox ybenzoi c acid	+	+	+	+	+	+	+		Fabaceae	7, 8
13	10.39	315.0726	316.0794	C ₁₃ H ₁₆ O ₉	-1.2	0.4	98.35	153.0195, 152.0116, 109.0297, 108.0220	240, 314	Dihydroxybenzoic acid hexoside III ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>V. faba/ L. sativa</i>	/Asterac eae	4
14	10.53	431.1204	432.1286	C ₁₈ H ₂₄ O ₁₂	-1.8	-0.8	97.95	299.0795, 137.0250, 93.0353	252	Hydroxybenzoic acid hexoside pentoside II	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	4
15	11.01	431.1204	432.1286	C ₁₈ H ₂₄ O ₁₂	-2.0	-0.9	97.08	299.0892, 137.0311, 93.0399	250	Hydroxybenzoic acid hexoside pentoside III	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	

16	11.49	461.1295	462.1373	C ₁₉ H ₂₆ O ₁₃	1.3	0.6	99.15	329.0879, 167.0347, 152.0111	254, 292	Vanillic acid hexoside pentoside II ^c	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>G. littoralis</i>	Apiaceae	6
17	11.65	315.0728	316.0794	C ₁₃ H ₁₆ O ₉	-2.0	-0.6	97.51	153.0200, 109.0299 315.0729, 153.0195, 152.0119, 109.0296, 108.0221	238, 307	Dihydroxybenzoic acid hexoside IV ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>V. faba/ L. sativa</i>	Fabaceae /Asterac eae	7, 8
18	12.13	447.1147	448.1217	C ₁₈ H ₂₄ O ₁₃	-0.5	-0.2	99.64	315.0723, 153.0186, 152.0113, 109.0289, 108.0215	257, 305	Dihydroxybenzoic acid hexoside pentoside I	Hydrox ybenzoi c acid	+	+	+	+	+	+	+			
19	12.35	447.1143	448.1217	C ₁₈ H ₂₄ O ₁₃	0.4	0.2	99.15		231, 316	Dihydroxybenzoic acid hexoside pentoside II	Hydrox ybenzoi c acid	+	+	+	+	+	+	+			2, 3
20	13.02	353.0876	354.0951	C ₁₆ H ₁₈ O ₉	0.9	0.3	99.06	191.0563, 179.0354, 135.0454	230, 288, 330sh	Caffeoylquinic acid I	Hydrox ycinna mic acid	-	+	-	+	-	+	+	<i>C. arietinum</i>	Fabaceae	4
21	13.07	325.0926	326.1002	C ₁₃ H ₁₈ O ₈	0.0	0.0	91	163.0401, 119.0501	N.D.	<i>p</i> -coumaric acid glucopyranoside	Hydrox ycinna mic acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	9
22	13.34	285.0616	286.0689	C ₁₂ H ₁₄ O ₈	0.0	0.0	98.84	153.0182, 152.0114, 109.0927, 108.0212	268 243, 314, 342	Dihydroxybenzoic acid pentoside ^b	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>M. truncatul a</i>	Fabaceae	8, 10
23	13.64	609.1466	610.1534	C ₂₇ H ₃₀ O ₁₆	-0.6	-0.4	97.84	447.0943, 285.0412, 284.0325, 151.0031		Kaempferol 3,7- <i>O</i> -β-D-diglucopyranoside	Flavon ol	+	+	+	+	+	+	+	<i>V. faba</i>	Fabaceae	11, 12
24	14.39	355.1043	356.1107	C ₁₆ H ₂₀ O ₉	-2.0	-0.7	82.29	193.0509, 149.0607	232, 291, 314	Ferulic acid hexoside I ^b	Hydrox ycinna mic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	2, 3
25	15.03	353.0877	354.0951	C ₁₆ H ₁₈ O ₉	0.4	0.1	98.46	191.0562, 179.0344, 173.0453, 135.0449	N.D.	Caffeoylquinic acid II ^{b*}	Hydrox ycinna mic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	11
26	15.14	385.1146	386.1213	C ₁₇ H ₂₂ O ₁₀	-1.5	-0.9	90.56	223.0614, 208.0376, 191.0199, 179.0138, 191.0542, 173.0441, 179.0325, 161.0231, 135.0444	258	Sinapic acid hexoside I	Hydrox ycinna mic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	2, 3
27	15.32	353.0876	354.0951	C ₁₆ H ₁₈ O ₉	0.6	0.2	99.11		245, 290, 325	Caffeoylquinic acid III	Hydrox ycinna mic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	13
28	15.42	153.0191	154.0266	C ₇ H ₆ O ₄	1.2	0.2	99.51	109.0297	248, 322	Dihydroxybenzoic acid I	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	13
29	15.72	137.0247	138.0317	C ₇ H ₆ O ₃	-1.6	-0.2	99.44	357.0842, 315.0723, 153.0194, 152.0115, 109.0297, 108.0217	256	<i>p</i> -hydroxybenzoic acid*	Hydrox ybenzoi c acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	
30	15.79	401.0721	402.0798	C ₁₆ H ₁₈ O ₁₂	1.4	0.6	98.33		230, 279	Dihydroxybenzoic acid malonyl hexoside I	Hydrox ybenzoi c acid	+	+	+	+	+	+	+			

46	18.17	727.2097	728.2164	C ₃₂ H ₄₀ O ₁₉	-0.8	-0.6	99.23	565.1451, 445.1034, 433.1029, 271.0577, 151.0039, 145.0297	N.D.	Naringenin dihexoside pentoside	Flavanone	+ + + + + + +	<i>Capsicum spp</i>	Solanaceae	16
47	18.42	755.2038	756.2113	C ₃₃ H ₄₀ O ₂₀	0.5	0.4	96.63	609.1455, 301.0342, 300.0276, 151.0028, 287.0563, 269.0450, 259.0609, 153.0183, 151.0030	255, 358	Quercetin -3- <i>O</i> -rutinoside-7- <i>O</i> - α -L-rhamnopyranoside	Flavonol	- + + + + + +	<i>O. viciifolia</i>	Fabaceae	17
48	18.54	449.1089	450.1162	C ₂₁ H ₂₂ O ₁₁	0.2	0.1	96.96	447.0942, 446.0869, 285.0416, 283.0260, 255.0309, 151.0047	N.D.	Aromadendrin-3- <i>O</i> - β -D-glucopyranoside	Flavanonol	+ + + + + + +	<i>D. sericea</i>	Fabaceae	18
49	18.64	609.1466	610.1534	C ₂₇ H ₃₀ O ₁₆	-0.5	-0.3	99.34	593.1517, 431.1945, 285.0409, 284.0331, 151.0029	264, 346	Kaempferol-3,4'- <i>O</i> - β -D-digluco-pyranoside	Flavonol	+ + + + + + +	<i>A. complanatus</i>	Fabaceae	10
50	18.85	755.2048	756.2113	C ₃₃ H ₄₀ O ₂₀	-0.8	-0.6	98.27	463.0909, 445.0781, 301.0352, 300.0284, 151.0037	266, 347	Kaempferol-3- <i>O</i> -rutinoside-7- <i>O</i> - β -D-glucopyranoside	Flavonol	+ + + + + + +	<i>P. vulgaris</i>	Fabaceae	4
51	19.03	625.1413	626.1483	C ₂₇ H ₃₀ O ₁₇	0.0	0.0	98.42	609.1450, 301.0304, 300.0279, 178.9986	254, 368	Quercetin-3,7- <i>O</i> -digluco-pyranosyl-(1 $\rightarrow$ 2)-rutinoside	Flavonol	+ + + + + - -	<i>V. faba</i>	Fabaceae	8
52	19.08	741.1880	742.1956	C ₃₂ H ₃₈ O ₂₀	0.4	0.3	99.12	756.1761, 639.1565, 331.0458, 330.0375, 316.0224, 315.0149, 178.9981, 151.0033	256, 356	Quercetin-3- <i>O</i> - β -D-xylopyranosyl-(1 $\rightarrow$ 2)-rutinoside	Flavonol	+ + + + + - +	<i>P. vulgaris</i>	Fabaceae	4
53	19.40	771.1987	772.2062	C ₃₃ H ₄₀ O ₂₁	0.6	0.4	98.73	651.1729, 489.1049, 447.0937, 285.0411, 221.0250, 151.0031	248, 349sh, 366	Myricetin-<i>O</i>-methyl ether hexoside deoxyhexoside pentoside	Flavonol	+ + + + + + +			15
54	19.69	695.1475	696.1538	C ₃₀ H ₃₂ O ₁₉	-1.5	-1.0	95.34	593.1526, 431.1001, 285.0415, 284.0337, 178.9994, 151.0042	266, 343	Kaempferol malonyl dihexoside II ^c	Flavonol	+ + + + + + +	<i>Equisetum spp</i>	Equisetaceae	19
55	20.09	725.1935	726.2007	C ₃₂ H ₃₈ O ₁₉	-0.1	-0.1	98.84	433.0999, 287.0559, 151.0037, 135.0451	262, 347	Kaempferol 3- <i>O</i> -lathyruside-7- <i>O</i> - α -L-rhamnopyranoside	Flavonol	+ + + + + + +	<i>Lathyrus spp.</i>	Fabaceae	20
56	20.30	595.1664	596.1741	C ₂₇ H ₃₂ O ₁₅	-0.6	-0.4	99.36	301.0355, 300.0287, 151.0054	N.D.	Aromadendrin 7- <i>O</i> - α -L-rhamnopyranosyl-(1 $\rightarrow$ 4)- β -D-galactopyranoside	Flavanonol	+ + - - - - -	<i>C. laburnifolia</i>	Fabaceae	13
57	20.38	609.1466	610.1534	C ₂₇ H ₃₀ O ₁₆	-0.7	-0.5	98.89	623.1618, 461.1259, 315.0510, 300.0275, 178.9991, 151.0086	256, 356	Rutin* [quercetin 3- <i>O</i> -rutinoside]	Flavonol	+ + + + + + +	<i>C. arietinum</i>	Fabaceae	21
58	20.43	755.2045	756.2113	C ₃₃ H ₄₀ O ₂₀	-0.8	-0.6	98.56		256, 368	Isorhamnetin 3- <i>O</i> - β -D-xylopyranosyl-(1 $\rightarrow$ 2)- β -D-glucopyranoside-7- <i>O</i> - α -L-rhamnopyranoside	Flavonol	+ + + + + + +	<i>Lathyrus spp.</i>	Fabaceae Chrysobalanaceae, Ginkgoaceae	22, 23
59	20.51	639.1567	640.1639	C ₂₈ H ₃₂ O ₁₇	-0.1	-0.1	95.92	331.0459, 316.0216, 447.0922, 285.0387, 284.0318, 255.0288, 151.0030	256, 368	Myricetin- <i>O</i> -methyl ether hexoside deoxyhexoside	Flavonol	+ + + + + + +	<i>L. carii, G. biloba</i>		17
60	20.70	593.1516	594.1585	C ₂₇ H ₃₀ O ₁₅	-0.9	-0.6	98.84		264, 348	Kaempferol-3- <i>O</i> - β -D-glucopyranoside-7- <i>O</i> - α -L-rhamnopyranoside	Flavonol Hydroxycinnamic	+ + + + + + +	<i>O. viciifolia</i>	Fabaceae	2, 13, 24-28
61	20.74	163.0403	164.0473	C ₉ H ₈ O ₃	-1.1	-0.2	99.4	119.0505, 101.0384	310	<i>p</i> -coumaric acid*		+ + + + + + +	<i>C. arietinum</i>	Fabaceae	

[illegible]

								284.0328, 255.0294, 211.0394, 151.0038, 135.0095	264, 296		Isoflav one	+	+	+	+	+	+	+	<i>C.</i> <i>arietinum</i>	Fabaceae	24, 31, 47
93	28.02	299.0567	300.0634	C ₁₆ H ₁₂ O ₆	-2.1	-0.6	98.52	252.0430, 251.0341, 223.0403, 132.0281	252, 301	Pratensein	Isoflav one	+	+	+	+	+	+	+	<i>C.</i> <i>arietinum</i>	Fabaceae	37, 45, 47
94	28.55	267.0651	268.0736	C ₁₆ H ₁₂ O ₄	-1.1	-0.3	98.91			Biochanin B		+	+	+	+	+	+	+	<i>A.</i> <i>complanatus</i>	Fabaceae	49
95	29.60	299.0563	300.0634	C ₁₆ H ₁₂ O ₆	-1.7	-0.5	95.17	285.0381, 284.0332, 151.0034, 107.0148 268.0385, 250.0246, 239.0349, 151.0028, 132.0217, 107.0131	N.D.	Kaempferide*	Flavon ol	+	+	+	+	+	+	+	<i>C.</i> <i>arietinum</i>	Fabaceae	13, 37, 38, 43, 46, 47, 50
96	29.66	283.0616	284.0685	C ₁₆ H ₁₂ O ₅	-1.3	-0.4	98.47		260, 329	Biochanin A	Isoflav one	+	+	+	+	+	+	+	<i>C.</i> <i>arietinum</i>	Fabaceae	

RT, retention time; rutinoside, rhamnopyranosyl-(1→6)-β-D-glucopyranoside; lathyruside, xylopyranosyl-(1→2)-galactopyranoside; 6"-malonylneohesperidoside, (2"-*O*-α-L-rhamnopyranosyl-6"-*O*-malonyl)-β-D-glucopyranoside

*Identification confirmed by comparison with standards; N.D., below 5 mAU or masked by compound with higher signal. Compounds in bold letter indicate new proposed structures.

Cited species from Fabaceae: *Acacia nilotica*, *A. nilotica*; *Afzelia bella*, *A. bella*; *Andira inermis*, *A. inermis*; *Arachis hypogaea*, *A. hypogaea*; *Astragalus complanatus*, *A. complanatus*; *Bauhinia variegata*, *B. variegata*; *Cassia obtusifolia*, *C. obtusifolia*; *Cicer arietinum*, *C. arietinum*; *Clitoria ternatea*, *C. ternatea*; *Crotalaria laburnifolia*, *C. laburnifolia*; *Dalbergia sericea*, *D. sericea*; *Genista ephedroides*, *G. ephedroides*; *Gleditsia caspica*, *G. caspica*; *Glycine max*, *G. max*; *Maackia amurensis*, *M. amurensis*; *Medicago truncatula*, *M. truncatula*; *Onobrychis viciifolia*, *O. viciifolia*; *Phaseolus vulgaris*, *P. vulgaris*; *Vicia faba*, *V. faba*. Other cited non-Fabaceae species: *Clethra barbinervis*, *C. barbinervis*; *Ginkgo biloba*, *G. biloba*; *Glehnia littoralis*, *G. littoralis*; *Licania carii*, *L. Cari*.

The UV data agree with ^{13,34, 51, 52}

^aAll detected ions were [M-H]⁻

^bOnly the isomer corresponding to chlorogenic acid and 1-*O*-galloyl-β-D-glucopyranoside, *p*-hydroxybenzoic acid 4-*O*-β-D-glucopyranoside, primeveroside salicylic acid; protocatechuic acid hexoside, gentisic acid 5-*O*-β-D-xylopyranoside, ferulic acid-4-*O*-β-D-glucopyranoside and naringenin-7-*O*-(β-D-xylopyranosyl-(1→2))-β-D-glucopyranoside have been previously described in Fabaceae.

^cVanillic acid 1-*O*-[β-D-apiofuranosyl-(1 → 6)-β-D-glucopyranoside] ester, methyl salicylate β-primeveroside and Kaempferol 3-*O*-β-D-(6"-malonyl)glucopyranoside-7-*O*-β-D-glucopyranoside have been previously identified in Apiaceae, Clethraceae and Equisetaceae, respectively.

^dGlycitein has previously been reported in chickpea according to ³⁷, while kakkatin, prunetin, isoprunitin, 6-hydroxyformononetin and 8-hydroxyformononetin in Fabaceae according to Reaxys database.

References

- 1 M. M. Salem, F. H. Davidorf and M. H. Abdel-Rahman, *Fitoterapia*, 2011, **82**, 1279-1284.
- 2 N. Kalogeropoulos, A. Chiou, M. Ioannou, V. T. Karathanos, M. Hassapidou and N. K. Andrikopoulos, *Food Chemistry*, 2010, **121**, 682-690.
- 3 Y. N. Sreerama, V. B. Sashikala and V. M. Pratapa, *Journal of Agricultural and Food Chemistry*, 2010, **58**, 8322-8330.
- 4 I. M. Abu-Reidah, D. Arráez-Román, J. Lozano-Sánchez, A. Segura-Carretero and A. Fernández-Gutiérrez, *Phytochemical Analysis*, 2012, **24**, 105-116.
- 5 S. H. Bodakhe, A. Ram, K. S. Bodakhe and D. P. Pandey, *Asian Journal of Chemistry*, 2010, **22**, 3549 - 3553.
- 6 Z.-J. Feng, X.-H. Zhang, J.-P. Zhang, X.-H. Shang, Y. Gao, X.-L. Lu, Liu, X. and B.-H. Jiao, *Natural Product Research*, 2014, **28**, 551-554.
- 7 I. M. Abu-Reidah, M. M. Contreras, D. Arráez-Román, A. Segura-Carretero and A. Fernández-Gutiérrez, *Journal of Chromatography A*, 2013, **1313**, 212-227.
- 8 I. M. Abu-Reidah, M. M. Contreras, D. Arráez-Román, A. Fernández-Gutiérrez and A. Segura-Carretero, *Electrophoresis*, 2014, **35**, 1571-1581.
- 9 A. Stochmal, I. Kowalska, B. Janda, A. Perrone, S. Piacente and W. Oleszek, *Phytochemistry*, 2009, **70**, 1272-1276.
- 10 J. B. Harborne and H. Baxter, *The handbook of natural flavonoids. Volume 1 and Volume 2*, John Wiley & Sons, 1999.

- 11 I. Imran, M. Zia-Ul-Haq, L. Calani, T. Mazzeo and N. Pellegrini, *Journal of Applied Botany and Food Quality*, 2014, **87**, 30-35.
- 12 M. S. Kamel, *Phytochemistry*, 2003, **63**, 449-452.
- 13 Y. Aguilera, M. Dueñas, I. Estrella, T. Hernández, V. Benitez, R. M. Esteban and M. A. Martín-Cabrejas, *Plant foods for human nutrition*, 2011, **66**, 187-195.
- 14 T. Murata, A. Suzuki, N. Mafune, E. Sato, T. Miyase and F. Yoshizaki, *Chemical and Pharmaceutical Bulletin*, 2013, **61**, 134 - 143.
- 15 M. Veit, F.-C. Czygan, L. Witte, K. Markham and H. Geiger, *Zeitschrift für Naturforschung. B, A journal of chemical sciences*, 1993, **48**, 1398-1400.
- 16 Y. Wahyuni, A.-R. Ballester, Y. Tikunov, R. C. de Vos, K. T. Pelgrom, A. Maharijaya, Sudarmonowati, E., Bino, R. J. and A. G. Bovy, *Metabolomics*, 2013, **9**, 130-144.
- 17 I. Regos, A. Urbanella and D. Treutter, *Journal of agricultural and food chemistry*, 2009, **57**, 5843-5852.
- 18 R. Dayal and M. Parthasarathy, *Planta medica*, 1977, **31**, 245-248.
- 19 P. Ranabahu and J. B. Harborne, *Biochemical Systematics and Ecology*, 1993, **21**, 715-722.
- 20 R. Yadava and A. Singh, *Fitoterapia*, 1993, **64**, 276.
- 21 K. R. Markham, K. Hammett and D. J. Ofman, *Phytochemistry*, 1992, **31**, 549-554.
- 22 E. Bedir, I. I. Tatli, R. A. Khan, J. Zhao, S. Takamatsu, L. A. Walker, Goldman, P. and I. A. Khan, *Journal of Agricultural and Food Chemistry*, 2002, **50**, 3150-3155.
- 23 A. R. Bilia, J. Mendez and I. Morelli, *Pharmaceutica Acta Helvetiae*, 1996, **71**, 191-197.
- 24 E. Wong, I. P. Mortimer and T. A. Geissman, *Phytochemistry*, 1965, **4**, 89-95.
- 25 M. Dueñas, T. Hernández, I. Estrella and D. Fernández, *Food Chemistry*, 2009, **117**, 599-607.
- 26 J. Gruz, O. Novák and M. Strnad, *Food Chemistry*, 2008, **111**, 789-794.
- 27 C. Ma, S. y. Xiao, Z. g. Li, W. Wang and L. j. Du, *Journal of Chromatography A*, 2007, **1165**, 39-44.
- 28 I. Iswaldi, A. M. Gómez-Caravaca, J. Lozano-Sánchez, D. Arráez-Román, A. Segura-Carretero and A. Fernández-Gutiérrez, *Food Research International*, 2013, **50**, 77-84.
- 29 K. Kazuma, N. Noda and M. Suzuki, *Phytochemistry*, 2003, **62**, 229-237.
- 30 G. Börger and W. Barz, *Phytochemistry*, 1988, **27**, 3714-3715.
- 31 W. Hösel and W. Barz, *Phytochemistry*, 1970, **9**, 2053-2056.
- 32 V. S. Sobolev, A. A. Sy and J. B. Gloer, *Journal of Agricultural and Food Chemistry*, 2008, **56**, 2960-2969.
- 33 B. P. da Silva, L. S. M. Velozo and J. P. Parente, *Fitoterapia*, 2000, **71**, 663-667.
- 34 M. Gómez-Romero, A. Segura-Carretero and A. Fernández-Gutiérrez, *Phytochemistry*, 2010, **71**, 1848-1864.
- 35 S. Kitanaka and M. Takido, *Chemical & Pharmaceutical Bulletin*, 1984, **32**, 860-864.
- 36 E. A. Ragab, M. Hosny, H. A. Kadry and H. A. Ammar, *Journal of Natural Products*, 2010, **3**, 35-46.
- 37 Z. Wu, L. Song, S. Feng, Y. Liu, G. He, Y. Yioe, Liu, S. Q. and D. Huang, *Journal of Agricultural and Food Chemistry*, 2012, **60**, 8606-8615.
- 38 N. Konar, E. S. Poyrazoğlu, K. Demir and N. Artik, *Journal of Food Composition and Analysis*, 2012, **25**, 173-178.
- 39 U. Jaques, H. Kessmann and W. Barz, *Zeitschrift für Naturforschung. Section C, Biosciences*, 1987, **42**, 1171-1178.
- 40 W. A. Dement and T. J. Mabry, *Biochemical Systematics and Ecology*, 1975, **3**, 91-94.
- 41 L. Pistelli, A. Bertoli, I. Giachi and A. Manunta, *Journal of Natural Products*, 1998, **61**, 1404-1406.

- 42 O. A. Binutu and G. A. Cordell, *Phytochemistry*, 2001, **56**, 827-830.
- 43 S. Zhao, L. Zhang, P. Gao and Z. Shao, *Food Chemistry*, 2009, **114**, 869-873.
- 44 N. I. Kulesh, O. B. Maksimov, V. A. Denisenko and V. P. Glazunov, *Chemistry of Natural Compounds*, 2001, **37**, 29-31.
- 45 J. Köster, A. Zuzok and W. Barz, *Journal of Chromatography A*, 1983b, **270**, 392-395.
- 46 Q. Lv, Y. Yang, Y. Zhao, D. Gu, D. He, A. Yili, Ma, Q., Cheng, Z., Gao, Y. and H. A. Aisa, Ito, Y., *Journal of Liquid Chromatography and Related Technologies*, 2009, **32**, 2879-2892.
- 47 P. C. Stevenson and N. C. Veitch, *Phytochemistry*, 1998, **48**, 995-1001.
- 48 M. A. Farag, D. V. Huhman, Z. Lei and L. W. Sumner, *Phytochemistry*, 2007, **68**, 342-354.
- 49 B. Cui, Y. Lu and L. Wei, *Yao xue xue bao = Acta pharmaceutica Sinica*, 1988, **24**, 189-193.
- 50 A. Sutter and H. Grisebach, *Phytochemistry*, 1969, **8**, 101-106.
- 51 L.-Z. Lin, J. Harnly, R.-W. Zhang, X.-E. Fan and H.-J. Chen, *Journal of Agricultural and Food Chemistry*, 2011, **60**, 544-553.
- 52 D. Tsimogiannis, M. Samiotaki, G. Panayotou and V. Oreopoulou, *Molecules*, 2007, **12**, 593-606.

Table S2. Non phenolic compounds characterized in seven Egyptian cultivars of chickpea: ‘Giza 1’ (1), ‘Giza 2’ (2), ‘Giza 3’ (3), ‘Giza 4’ (4), ‘Giza 195’ (5), ‘Giza 531’ (6) and ‘Solala 104’ (7).

	RT (min)	Experimental m/z^a [M-H] ⁻	Theoretical mass (M)	Molecular formula	Error (ppm)	Error (mDa)	Score	Main fragments	UV (nm)	Proposed compound	Subclasses	1	2	3	4	5	6	7	Species	Family	Reference
1	2.67	195.0510	196.0583	C ₆ H ₁₂ O ₇	-0.1	0.0	99.2	135.0561	N.D.	Gluconic/ galactonic acid	Organic acid	+	+	+	+	+	+	-	<i>C. arietinum</i>	Fabaceae	1, 2
2	2.98	133.0146	134.0215	C ₄ H ₆ O ₅	-2.8	-0.4	86.6	115.0084	230, 264	Malic Acid	Organic acid	+	+	+	+	+	+	-	<i>C. arietinum</i>	Fabaceae	1, 2
3	4.31	191.0197	192.027	C ₆ H ₈ O ₇	0.4	0.1	99.6	173.0087, 111.0084	230, 259	Isocitric acid	Organic acid	+	+	+	+	+	+	+	<i>P. vulgaris</i>	Fabaceae	3
4	4.84	191.0206	192.027	C ₆ H ₈ O ₇	-4.4	-0.8	96.2	173.0095, 111.0098	238	Citric acid*	Organic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	2, 4
5	4.86	167.0213	168.0283	C ₅ H ₄ N ₄ O ₃	-1.7	-0.3	98.2	124.0193, 123.0136, 105.2227	284	Uric acid	Organic acid	+	+	+	+	+	+	+	<i>A. thaliana</i>	Brassicaceae	5
6	5.67	130.0876	131.0949	C ₆ H ₁₃ NO ₂	-1.5	-0.2	98.9	112.9856	230, 270sh	Leucine/Isoleucine	Amino acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	4, 6, 7
7	5.71	129.0195	130.0268	C ₅ H ₆ O ₄	-1.6	-0.2	97.9	85.0297	230, 256sh	Itaconic acid	Organic acid	+	+	+	+	+	+	+	<i>L. longiflorum</i>	Liliaceae	8
8	5.82	117.0193	118.0266	C ₄ H ₆ O ₄	-0.1	0.0	99.7	73.0277	230, 256sh	Succinic acid	Organic acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	1, 2, 9, 10
9	6.23	180.0668	181.0745	C ₉ H ₁₁ NO ₃	-1.4	-0.3	98.8	163.3854, 119.0506	224, 274	Tyrosine*	Amino acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	6, 7
10	6.42	243.0626	244.0699	C ₉ H ₁₂ N ₂ O ₆	-1.4	-0.3	99.2	200.0570, 152.0362, 140.0350, 110.0245	261	Uridine	Nucleoside	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	4, 9, 11
11	8.27	266.0895	267.0968	C ₁₀ H ₁₃ N ₅ O ₄	0.5	0.1	91.9	134.0475	258	Adenosine	Nucleoside	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	4, 11
12	8.47	282.0852	283.0917	C ₁₀ H ₁₃ N ₅ O ₅	-2.0	0.6	93.3	150.042, 133.061	254	Guanosine	Nucleoside	+	+	+	+	+	+	+	<i>L. sativa/S. esculentum</i>	Asteraceae/Solanaceae	1, 9
13	9.26	164.0718	165.0790	C ₉ H ₁₁ NO ₂	-0.9	-0.1	99.7	147.0458, 103.0559	254	Phenylalanine*	Amino acid	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	4, 6, 7
14	10.64	309.1101	310.116486	C ₁₄ H ₁₈ N ₂ O ₆	-2.7	-0.8	95.87	180.0671, 163.0405, 128.0356, 119.0507	230, 252, 270	Gamma-glutamyl-tyrosine I	Peptide	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	12
15	10.71	218.1033	219.1107	C ₉ H ₁₇ NO ₅	0.1	0.0	99.7	146.0818	N.D.	Pantothenic acid (Vit B5)	Organic acid	+	+	+	+	+	+	+	<i>G. max</i>	Fabaceae	4, 13
16	10.77	309.1101	310.1165	C ₁₄ H ₁₈ N ₂ O ₆	-2.7	-0.8	95.86	180.0656, 163.0392, 128.0350, 119.0501	230, 250,	Gamma-glutamyl-tyrosine II	Peptide	+	+	+	+	+	+	+	<i>C. arietinum</i>	Fabaceae	12

33	27.04	941.5123	942.5188	C ₄₈ H ₇₈ O ₁₈	-0.3	-0.3	98.6	795.4499, 615.3946, 457.3681	196, 202	Soyasaponin I I	Soyasap onin	+	+	+	+	+	+	+	/ <i>L. Sativa</i> <i>C. arietinu</i> <i>m</i>	/Asterac eae	17-19
34	27.57	1081.5227	1082.5298	C ₅₄ H ₈₂ O ₂₂	-0.4	-0.4	97.6	935.4680, 917.4524, 755.4041, 710.4044, 579.9793	294	Lablab saponin I	Soyasap onin	+	+	+	+	+	+	+	<i>D. lablab</i>	Fabacea e	20, 21
35	27.67	1083.5393	1084.5454	C ₅₄ H ₈₄ O ₂₂	-1.3	-1.1	95.9	1043.5481, 983.5138, 895.5151, 595.2939, 571.2937, 447.2656, 279.2351	291	Soyasaponin αg I	Soyasap onin	+	+	+	+	+	+	+	<i>G. max</i> <i>C. arietinu</i> <i>m</i>	Fabacea e	17-19
36	27.92	941.5123	942.5188	C ₄₈ H ₇₈ O ₁₈	-0.7	-0.7	99.0	795.4589, 615.3942, 457.3744	196, 202	Soyasaponin I II	Soyasap onin	+	+	+	+	+	+	+	<i>P. lobata</i> , <i>P. thomson</i> <i>ii</i>	Fabacea e	18
37	28.03	911.5022	912.5083	C ₄₇ H ₇₆ O ₁₇	-1.2	-1.1	98.7	893.4905, 615.3876, 457.3690	196, 202	Soyasaponin II [astargaloside VIII]	Soyasap onin	+	+	+	+	+	+	+	<i>P. lobata</i> , <i>P. thomson</i> <i>ii</i>	Fabacea e	18
38	28.04	925.5162	926.5239	C ₄₈ H ₇₈ O ₁₇	1.1	1.0	97.3	779.4625, 617.4048, 599.3931, 441.3698	196, 198	Kaikasaponin III ^b	Soyasap onin	+	+	+	+	+	+	+	<i>P. lobata</i> , <i>P. thomson</i> <i>ii</i>	Fabacea e	18
39	28.16	925.5161	926.5239	C ₄₈ H ₇₈ O ₁₇	0.7	0.7	98.5	779.4499, 599.3927, 441.3687	196, 198	Kaikasaponin II ^b	Soyasap onin	+	+	+	+	+	+	+	<i>P. lobata</i> , <i>P. thomson</i> <i>ii</i>	Fabacea e	19
40	28.36	939.4966	940.5032	C ₄₈ H ₇₆ O ₁₈	-0.8	-0.8	99.2	793.4408, 613.3761, 455.3524	196, 198	Dehydrosoyasaponin I	Soyasap onin	+	+	+	+	+	+	+	<i>C. arietinu</i> <i>m</i>	Fabacea e	22
41	28.19	1083.5388	1084.5454	C ₅₄ H ₈₄ O ₂₂	0.3	0.3	99.6	1043.5426, 983.5120, 921.1329, 895.5089, 595.2888, 571.2888, 447.2521, 279.2332	N.D.	Soyasaponin αg II	Soyasap onin	+	+	+	+	+	+	+	<i>G. max</i> <i>C. arietinu</i> <i>m</i>	Fabacea e	17, 19
42	28.27	1067.5427	1068.5505	C ₅₄ H ₈₄ O ₂₁	1.0	1.1	97.6	1049.5325, 879.5080, 733.0341, 205.0719, 143.0358, 125.0259	296	Soyasaponin βg I	Soyasap onin	+	+	+	+	+	+	+	<i>G. max</i> <i>C. arietinu</i> <i>m</i>	Fabacea e	22
43	28.64	1083.5366	1084.5454	C ₅₄ H ₈₄ O ₂₂	1.5	1.6	97.9	897.5132, 895.4976, 595.2823, 571.2828, 447.2482, 279.2322	290	Soyasaponin αg III	Soyasap onin	+	+	+	+	+	+	+	<i>G. max</i> <i>C. arietinu</i> <i>m</i>	Fabacea e	17, 19
44	28.84	1067.5436	1068.5505	C ₅₄ H ₈₄ O ₂₁	0.2	0.1	97.4	1049.5301, 879.5108, 733.4540, 205.0741, 143.0376, 125.0270	295	Soyasaponin βg II	Soyasap onin	+	+	+	+	+	+	+	<i>C. arietinu</i> <i>m</i>	Fabacea e	

RT, retention time.

*Identification confirmed by comparison with standards; N.D., below 5 mAU or masked by compound with higher signal. Compounds in bold letter are new proposed structures.

Cited species from Fabaceae: *Cicer arietinum*, *C. arietinum*; *Dolichos lablab*, *D. lablab*; *Glycine max*, *G. max*; *Glycyrrhiza glabra*, *G. glabra*; *Phaseolus vulgaris*, *P. vulgaris*; *Pueraria lobata*, *P. lobata*; *Pueraria thomsonii*,

P.thomsonii; *Vicia faba*, *V. faba*; *Vigna radiata*, *V. radiata*. Other cited non-Fabaceae species: *Arabidopsis thaliana*, *A. thaliana*; *Lactuca sativa*, *L. sativa*; *Lilium longiflorum*, *L. longiflorum*; *Solanum esculentum*, *S. esculentum*.

^aAll detected ions

were [M-H]⁻

^bThe characterization is based on the elution pattern in similar conditions ¹⁸

The UV data agree

with ^{1, 15, 21, 23.}

References

- 1 M. Gómez-Romero, A. Segura-Carretero and A. Fernández-Gutiérrez, *Phytochemistry*, 2010, **71**, 1848-1864.
- 2 P. C. Stevenson and S. N. Aslam, in *Studies in Natural Products Chemistry*, Elsevier, 2006, vol. 33, pp. 905-956.
- 3 R. Duperon, *Comptes rendus hebdomadaires des séances de l'Académie des sciences*, 1961, **252**, 1195.
- 4 I. M. Abu-Reidah, M. M. Contreras, D. Arráez-Román, A. Fernández-Gutiérrez and A. Segura-Carretero, *Electrophoresis*, 2014, **35**, 1571-1581.
- 5 V. J. Nikiforova, J. Kopka, V. Tolstikov, O. Fiehn, L. Hopkins, M. J. Hawkesford, Hesse, H. and R. Hoefgen, *Plant physiology*, 2005, **138**, 304-318.
- 6 R. Sánchez-Vioque, A. Clemente, J. Vioque, J. Bautista and F. Millán, *Food Chemistry*, 1999, **64**, 237-243.
- 7 U. Singh, R. Jambunathan and N. P. Saxena, *Phytochemistry*, 1981, **20**, 373-378.
- 8 C. Sang Tai, S. Uemoto, Y. Shoyama and I. Nishioka, *Phytochemistry*, 1981, **20**, 2565-2568.
- 9 I. M. Abu-Reidah, M. M. Contreras, D. Arráez-Román, A. Segura-Carretero and A. Fernández-Gutiérrez, *Journal of Chromatography A*, 2013, **1313**, 212-227.
- 10 F. Bisby, J. Buckingham and J. B. Harborne, *Phytochemical dictionary of the Leguminosae*, CRC Press, 1994.
- 11 Y. X. Tan, Y. H. Sun and R. Y. Chen, *Zhongguo Zhongyao Zazhi*, 2007, **32**, 1650-1652.
- 12 C. J. Morris and J. F. Thompson, *Biochemistry*, 1962, **1**, 706-709.
- 13 J. Aslam, M. S. Mohajir, S. A. Khan and A. Q. Khan, *African Journal of Biotechnology*, 2008, **7**, 2310-2314.
- 14 T. Kasai, Y. Shiroshita and S. Sakamura, *Phytochemistry*, 1986, **25**, 679-682.
- 15 W. Li, Y. Asada and T. Yoshikawa, *Phytochemistry*, 2000, **55**, 447-456.
- 16 T. Masamune, M. Anetai, A. Fukuzawa, M. Tagasuki, H. Matsue and et al., *Bulletin of the Chemical Society of Japan*, 1987, **60**, 981 - 1000.
- 17 G. Sagratini, G. Caprioli, F. Maggi, G. Font, D. Giardinà, J. Mañes, Meca, G., Ricciutelli, M., Sirocchi, V., Torregiani, E. and S. Vittori, *Journal of Agricultural and Food Chemistry*, 2013, **61**, 1702-1709.
- 18 J. Lu, Y. Xie, Y. Tan, J. Qu, H. Matsuda, M. Yoshikawa and D. Yuan, *Chemical & pharmaceutical bulletin*, 2013, **61**, 941-951.
- 19 W. G. Taylor & K. W. Richards, *US Patent* 8,247,541 B2, 2012.
- 20 Y. Yoshiki, J. H. Kim, K. Okubo, I. Nagoya, T. Sakabe and N. Tamura, *Phytochemistry*, 1995, **38**, 229-231.
- 21 T. J. Ha, B. W. Lee, K. H. Park, S. H. Jeong, H.-T. Kim, J.-M. Ko, Baek, I. Y. and J. H. Lee, *Food Chemistry*, 2014, **146**, 270-277.
- 22 M. Jin, Y. Yang, B. Su and Q. Ren, *Journal of Chromatography A*, 2006, **1108**, 31-37.
- 23 J. Hubert, M. Berger and J. Daydé, *Journal of Agricultural and Food Chemistry*, 2005, **53**, 3923-3930.

