Additional file 2 Alkaloids, coumarins, limonoids, carotenoids and phenolic acids isolated from *Citrus* species.

Compounds	source	ref.
alkaloids		
(±)octopamine	CAT[e]; CAT[a]; CR[a]	[1, 2, 3, 4]
(±)synephrine	CAT[e]; CAT[a]; CAT[d]; CR[a]; CU[a]; CSI[e]; CSI[d]	[1, 2, 3, 4, 5]
tyramine	CAT[e]; CR[a]	[2, 3]
N-methyltyramine	CAT[e]; CR[a]	[2, 3]
hordenine	CAT[e]	[2]
γ-aminobutyric acid	CMY[d]; CP[d]; CAT[d]	[6]
2-hydroxyethyltrimethy-lammonium	CMY[d]; CP[d]; CAT[d]	[6]
N-methylnicotinic acid	CMY[d]; CP[d]; CAT[d]	[6]
L-proline	CMY[d]; CP[d]; CAT[d]	[6]
N-methyl-L-proline	CMY[d]; CP[d]; CAT[d]	[6]
N,N-dimethyl-L-proline	CMY[d]; CP[d]; CAT[d]	[6]
4-hydroxy-L-proline	CMY[d]; CP[d]; CAT[d]	[6]
4-hydroxy-L-prolinebetaine	CMY[d]; CP[d]; CAT[d]	[6]
tryptophan	CB[a]; CB[b]; CB[f]	[7]
tryptamine	CB[f]	[7]
N-methyltryptamine	CB[b]	[7]
N,N-dimethyltryptamine	CB[a]; CB[b]	[7]
N,N,N-triethyltryptamine	CB[a]; CB[b]; CB[f]	[7]
5-hydroxytryptamine	CB[f]	[8]
5-hydroxy-N-methyltryptamine	CB[b]; CB[f]	[8]
5-hydroxy-N,N-dimethyltryptamine	CB[a]; CB[b]; CB[f]	[8]
5-hydroxy-N,N,N-trimethyltryptamine	CB[a]; CB[b]; CB[f]	[8]
coumarins		
pranferin	CP[a]; CP[c]	[9]
meranzin	CP[a]; CP[c]; CAT[c]	[9, 10, 11]
isomeranzin	CP[c]; CG[e]; CAT[c]; CAT[a]	[10, 11, 12]
meranzin hydrate	CAT[e]; CAT[a]; CP[c]	[11, 12, 13]
auraptene	CP[a]; CP[c] ;CP[e]; CAT[e]; CMA[a]; CAF[e]; CB[e]; CSI[e]; CR[e]; CLI[e]; CLI[a]; CLM[a]; CHA[a]; CCA[a]	[9, 13, 14, 15, 16]
ecxyaurapten	CP[a]; CMA[a]	[15]
osthol	CP[a]; CP[c]; CMA[a]; CG[e]	[9, 11, 15, 17]
marmin	CP[a]; CP[c]; CAT[e]	[9, 13]
limettin	CSI[a]; CLI[a]; CLI[c]; CP[a]; CP[d]; CB[a]; CB[c]; CMA[a]; CCL[a]; CAF[a]; CAF[c]; CAF[d]; CAF[e]	[10, 15, 18]
5-geranyloxy-7-methoxycoumarin	CLI[a]; CLI[c]; CP[a]; CAF[c]; CAF[e]; CB[c]	[10, 11, 15, 18]
5-isoantenyloxy-7-methoxy-coumarin	CLI[c]	[11]
ecxybergamottin hydrate	CP[c]	[11]
8-geranyloxypsoralen	CLI[a]; CLI[c]; CAF[c]	[10, 15]
umbelliferone	CP[e]; CAF[e]; CB[e]; CAT[e]; CSI[e]; CR[e]; CLI[e]	[16]
herniarin	CAF[c]	[10]

oxyaucedanin	CCL[a]; CLI[a]; CLI[c]; CAF[c]	[10, 11, 15]
oxyaucedanin hydrate	CLI[a]; CLI[c]; CAF[c]	[10, 15]
psoralen	CB[a]	[15]
isopimpinellin	CCL[a]; CLI[c]; CAF[c]; CAF[d]; CAF[a]; CAF[e]	[10, 11, 15, 18, 19]
byakangelicin	CCL[a]	[10]
byakangelicol	CCL[a]; CLI[c]; CAF[c]	[10, 15]
imaratorin	CLI[c]; CAF[c]	[10]
iscmaratorin	CLI[c]; CAF[c]	[10]
cnidilin	CLI[c]; CAF[c]	[10]
cnidicin	CLI[c]; CAF[c]	[10]
bergapten	CP[a]; CP[c]; CCL[a]; CB[a]; CB[c]; CMA[a]; CAF[c]; CAT[c]; CG[e]	[9, 10, 15, 20]
5-hydroxyfurocoumarin	CG[e]	[20]
bergamottin	CLI[a]; CLI[c]; CP[a]; CP[d]; CB[a]; CMA[a]; CAF[c]; CAF[d]; CAF[a]	[10, 11, 15, 19]
ecxybergamottin	CP[a]; CP[c]; CMA[a]; CAT[c]; CAT[d]	[10, 15, 21]
6',7'-dihydroxybergamottin	CP[a]; CP[c]; CMA[a]; CCA[a]; CK[a]; CTB[a]; CLE[a]	[9, 14, 15]
limonoids		
limonin	CG[e]; CR[f]; CR[e]; CMA[e]; CAT[e]; CAT[f]; CAF[d]; CJ[f]	[3, 22, 23, 24, 25, 26, 27]
nomilin	CG[e]; CR[f]; CR[e]; CMA[e]; CAT[e]; CJ[f]; CAT[f]	[3, 23, 24, 25, 26, 27]
obacunone	CR[f]; CJ[f]; CAT[f]	[25, 26, 27]
obacunone acetate	CAT[f]	[27]
deacetyl-nomilin	CAT[e]; CAT[f]	[24, 27]
citriolide-A	CR[f]	[26]
deoxylimonin	CAT[f]	[27]
methyldeacetylnomilinate	CAT[f]	[27]
ichangin	CAT[e]; CAT[f]	[24, 27]
ichangensin	CAT[f]	[27]
limonexic acid	CAF[d]; CLI[f]	[22,25]
isolimonexic acid	CAT[e]; CAF[d]; CLI[f]	[22, 24, 25]
calamin	CAT[f]	[27]
limonin glucoside	CMA[e]; CR[e]; CAT[e]; CAF[d]; CLI[f]; CSI[e]	[22, 23, 24, 25, 28]
nomilin glucoside	CSI[e]	[28]
obacunone glucoside	CMA[e]; CR[e]; CR[f]; CAT[e]; CAT[f]; CLI[f]; CSI[e]	[23, 24, 25, 27, 28]
deacetyl nomilin glucoside	CMA[e]; CR[e]; CAT[e]; CLI[f]; CSI[e]	[23, 24, 25, 28]
nomilinic acid glucoside	CMA[e]; CR[e]; CAT[e]; CLI[f]; CSI[e]	[23, 24, 25, 28]
deacetyl nomilinic acid	CSI[e]	[28]
isoobacuncc acid glucoside	CAT[e]	[24]
obacuncc acid glucoside	CAT[f]	[27]
calamin glucoside	CAT[f]	[27]
carotenoids		
violaxanthin	CCL[a]; CCL[b]; CU[a]; CSI[a]	[29, 30, 31, 32]
β-crytoxanthin	CCL[a]; CCL[b]; CU[a]; CSI[a]	[29, 30, 31, 32]

carotene	CCL[a]; CCL[b]; CU[a]; CSI[a]	[29, 31, 32]
lutein	CCL[b]; CSI[a]	[31, 32]
zeaxanthin	CCL[b]; CSI[a]	[31, 32]
antheraxanthin	CCL[b]; CSI[a]	[30, 31]
cryptoxanthin	CCL[b]; CSI[a]	[31, 32]
phytoene	CCL[b]; CSI[a]	[30, 31, 32]
phytofluene	CCL[b]; CSI[a]	[30, 31, 32]
β-citraurin/accarotencd	CSI[a]	[30, 32]
ζ-Carotene	CCL[b]	[31]
neoxanthin	CSI[a]	[32]
Phenolic acid		
sinapic acid	CU[a]; CMI[a]; CP[a]; CP[b]; CSI[e]	[33, 34, 35, 36]
P-coumaric acid	CAT[d]; CR[a]; CSI[a]; CU[a]; CMI[a]; CP[a]; CP[b]; CSI[e]; CAT[a]; CAT[d]	[33, 34, 35, 36, 37, 38, 39, 40]
ferulic acid	CR[d]; CR[a]; CU[a]; CMI[a]; CP[a]; CP[b]; CSI[e]; CAT[a]; CAT[d]	[33, 34, 35, 36, 37, 39, 40]
caffeic acid	CR[d]; CSI[a]; CU[a]; CMI[a]; CP[a]; CP[b]	[33, 34, 36, 37, 38]
trans-2-hydroxicinnamicacid	CR[d]; CAT[d]; CAT[a]	[37, 40]
trans-cinnamic acid	CAT[d]; CAT[a]	[41]
rosmarinic acid	CR[d]; CAT[d]; CAT[a]	[37, 41]
protocatechuic acid	CU[a]; CP[a]; CP[b]	[34, 36]
P-hydroxybenzcc	CR[a]; CU[a]; CP[a]; CP[b]	[34, 36, 39]
vanillic acid	CR[d]; CR[a]; CAT[a]; CAT[d]; CU[a]; CP[a]; CP[b]	[37, 34, 36, 39, 41]
gallic acid	CR[d]; CR[a]; CAT[a]; CAT[d]	[37, 39, 41]
chlorogenic acid	CR[d]; CP[a]; CP[b]; CAT[a]; CAT[d]	[37, 36]
ferulic-O-hexoside	CSI[b]; CR[b]; CU[b]; CLI[b]; CP[b]	[42]
sinapic-O-hexoside	CSI[b]; CR[b]; CU[b]; CLI[b]	[42]
syringic acid	CR[d]; CAT[a]; CAT[d]	[37, 41]

[a]: peel; [b]: pulp; [c]: pressed oil; [d]: juice; [e]: whole fruit; [f]: seed; CAF: *C. aurantifolia*; CAT: *C. aurantium*; CB: *C. bergamia*; CCA: C. canaliculata; CCL: *C. clementina*; CG: *C. grandis*; CHA: *C. hassaku*; CJ: *C. junos*; CK: *C. kinokuni*; CLE: *C. leiocarpa*; CLI: *C. limon*; CLM: *C. limonimedica*; CMA: *C. maxima*; CMI: *C. microcarpa*; CMY: *C. myrtifolia*; CP: *C. paradisi* peel; CR : *C. reticulate*; CSI :*C. sinensis*; CTB: *C. tachibana*; CU: *C. unshiu*.

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