

Salvia elegans, *Salvia greggii* and *Salvia officinalis* Decoctions: Antioxidant Activities and Inhibition of Carbohydrate and Lipid Metabolic Enzymes

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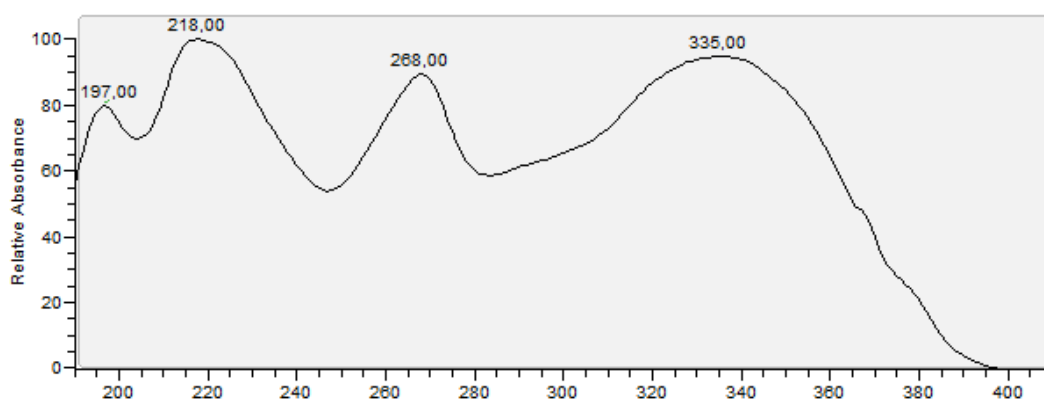
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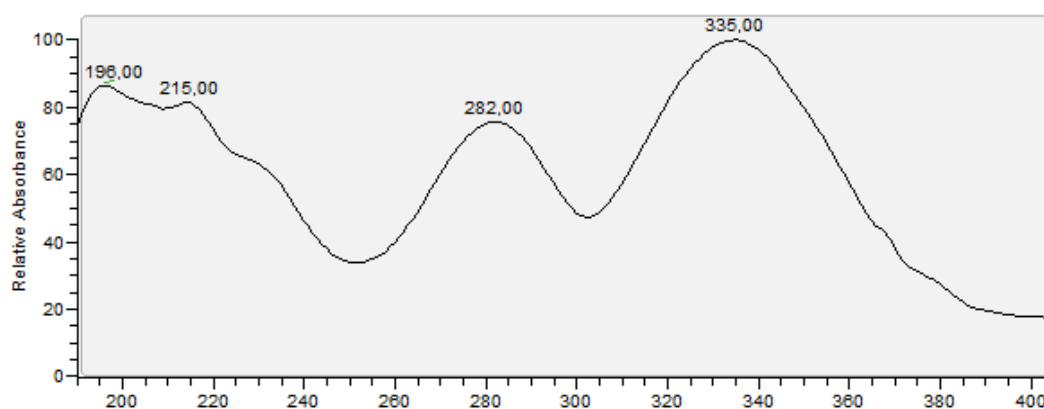
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Supplementary Materials:

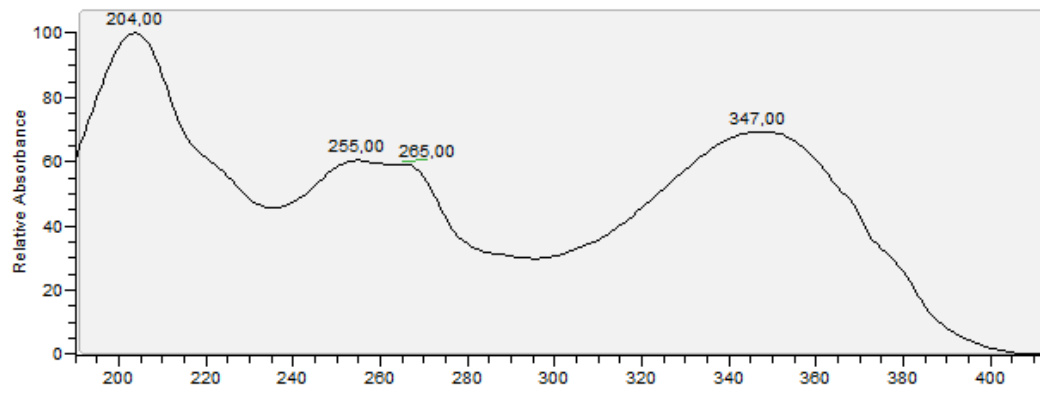
Peak 20



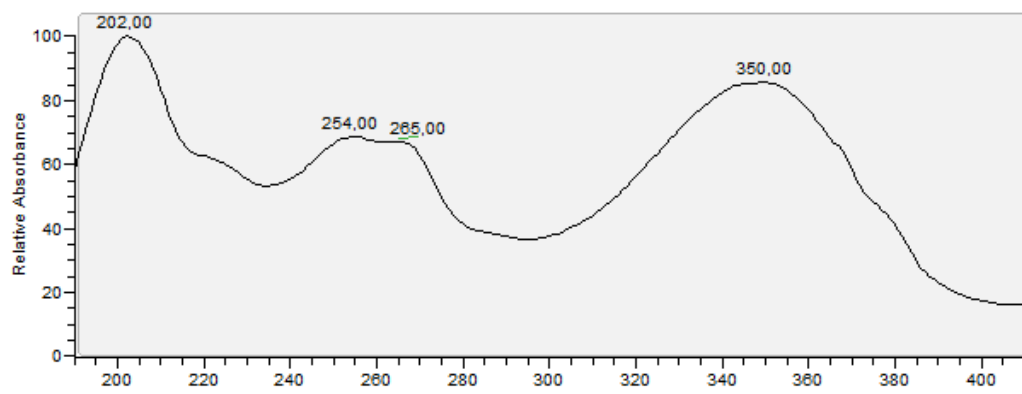
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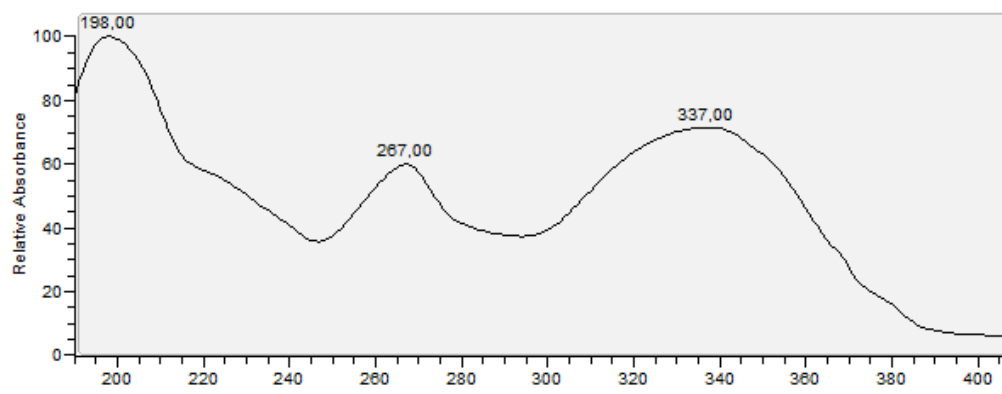
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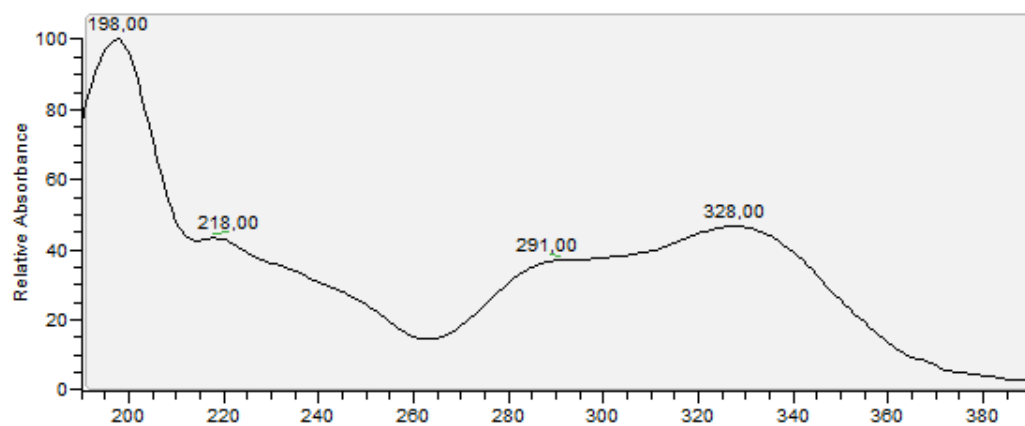
Peak 25



Peak 33



Peak 36



Peak 39

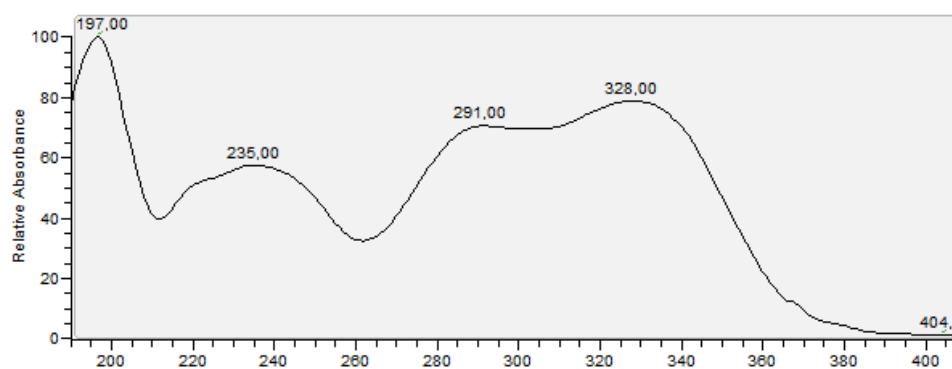


Figure S1. UV spectra of the main peaks identified in *S. elegans*, *S. greggii*, and *S. officinalis* decoctions. Numbers correspond to the UHPLC-DAD-ESI-MSⁿ peaks described in Table 1.