

Supplementary Materials

Betanin, a Natural Food Additive: Stability, Bioavailability, Antioxidant and Preservative Ability Assessments

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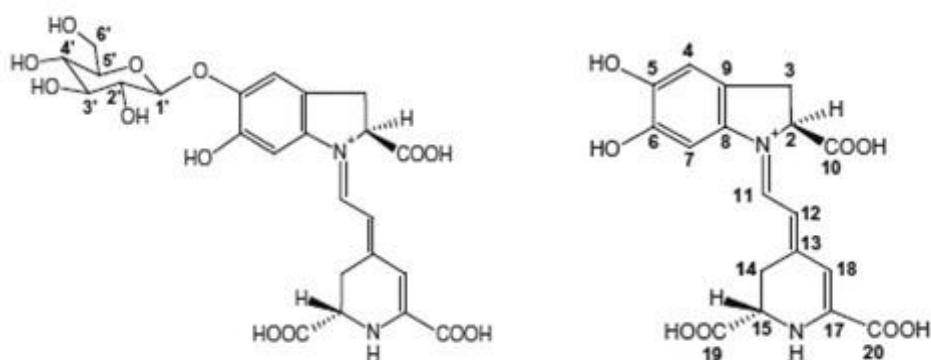


Figure 1. Chemical structure of betanin (A) and betanidin (B).

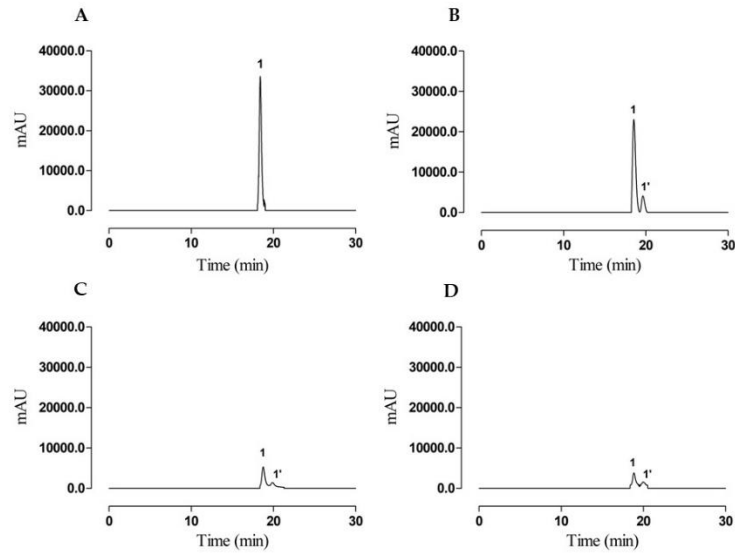


Figure 2. Betanin chromatograms before and after each in vitro digestion phase assessed by RP-HPLC equipped with DAD detector (536 nm). Purified betanin (A), after oral digestion (B), after gastric digestion (C), after small intestine digestion (D);

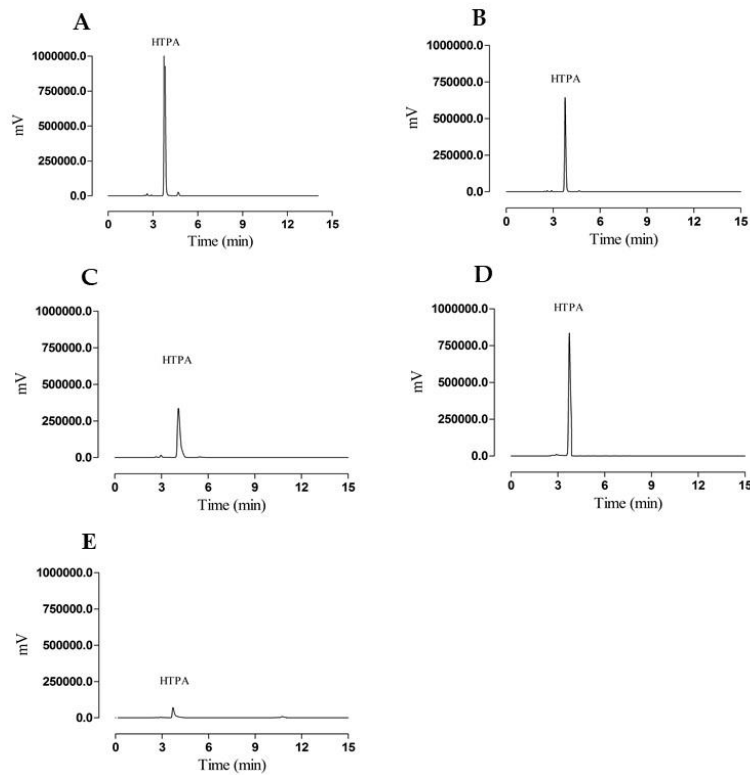


Figure S3. Betanin total antioxidant potential (TAP) assessed by RP-HPLC equipped with a fluorescence detector (312/428 nm). Hydroxyterephthalic acid (HTPA) chromatograms of generated in the Fenton reaction without any sample (A), after betanin addition (B), after oral digestion (C), after gastric digestion (D), after small intestine digestion (E);

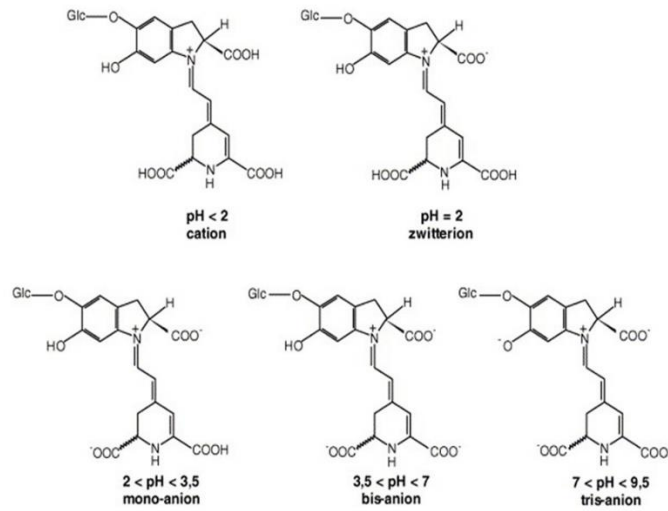


Figure 4. Influence of pH on betanin chemical structure charge changes in an aqueous solution according to Frank et al. [35].

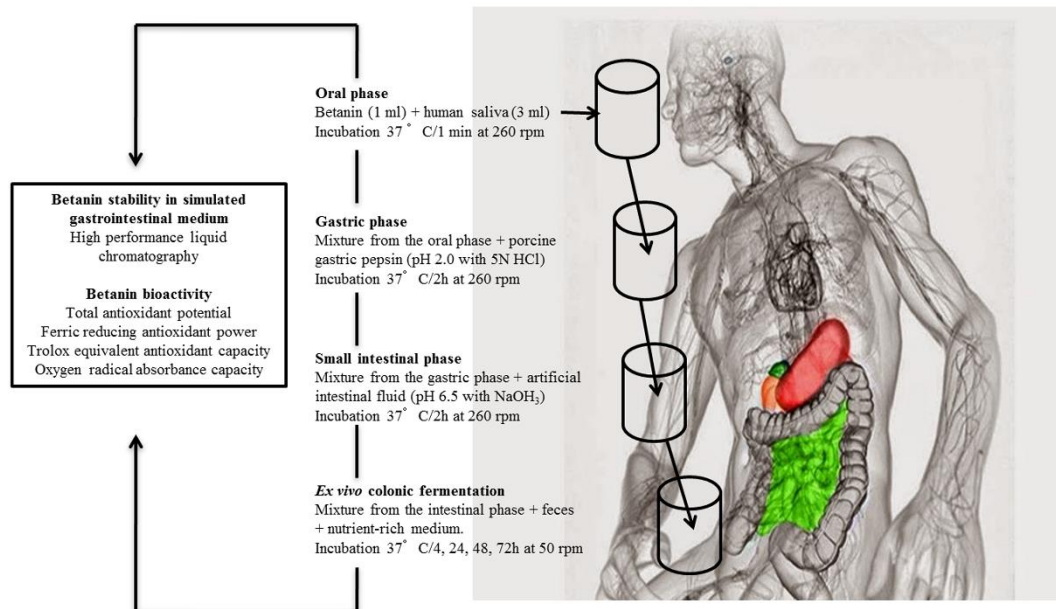


Figure S5. Simulated digestion scheme.