

TITLE: A UHPLC method Development and Validation for Determination of Kavalactones and Flavokavains in *Piper methysticum* (Kava).

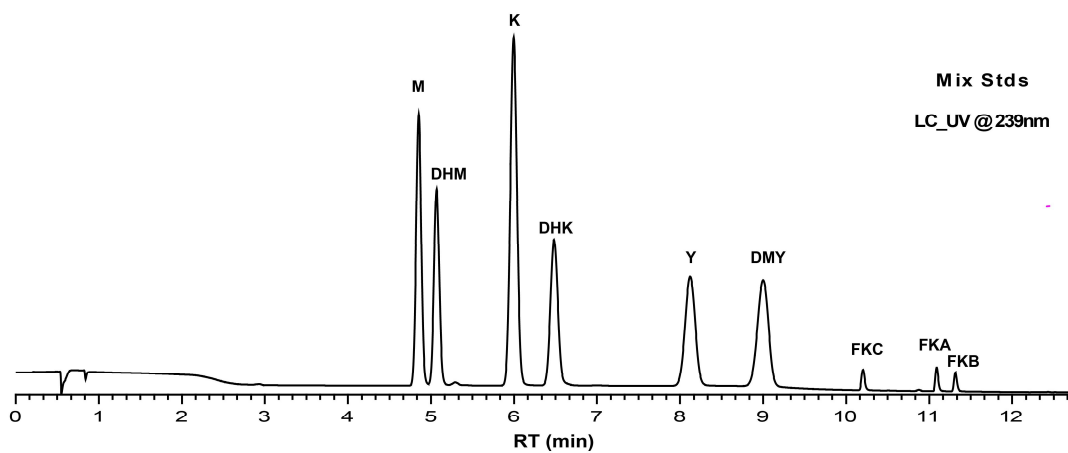
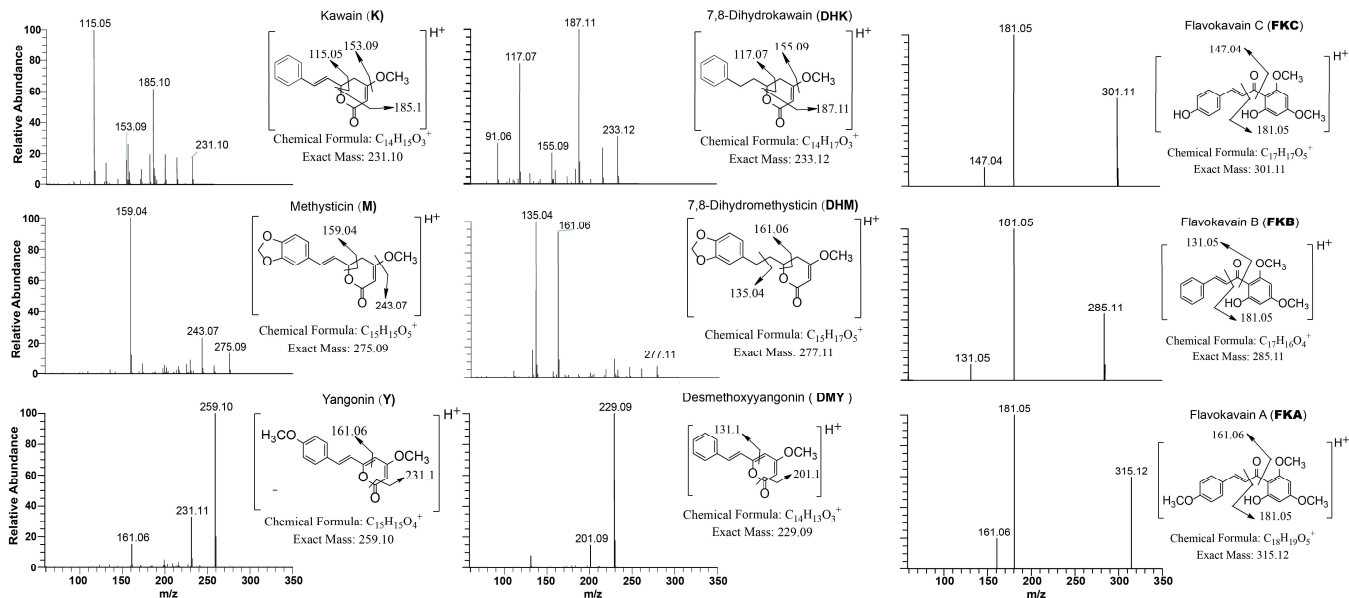
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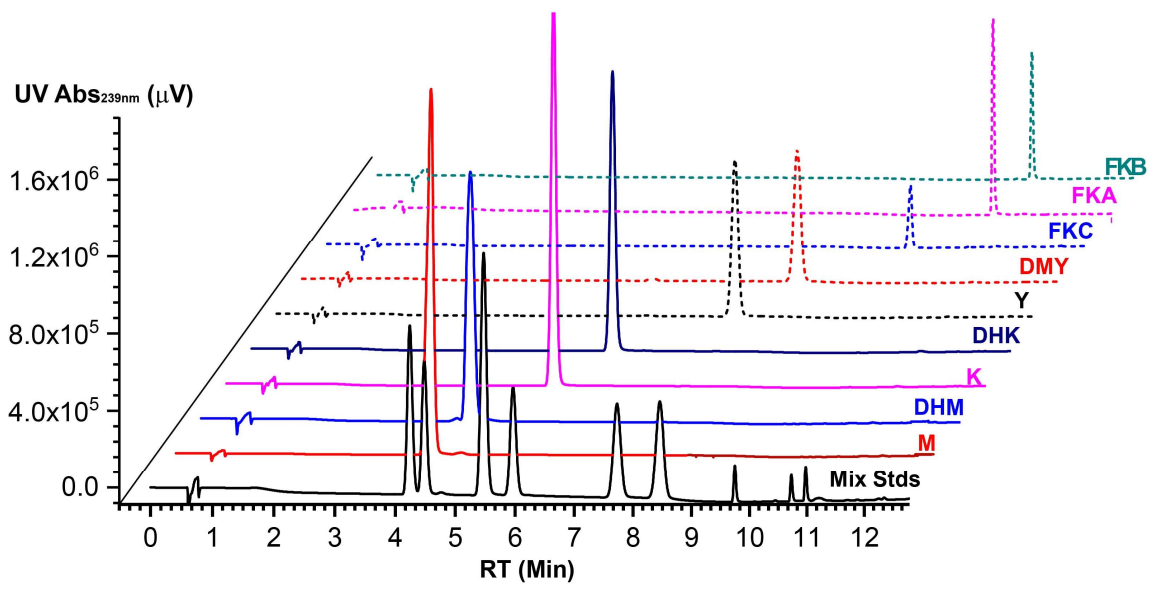
KEYWORDS: Piper methysticum (Kava), kavalactones, flavokavains, (U)HPLC-UV, Mass spectra, isomerization, single-laboratory validation, quality control

Support Figures Legend

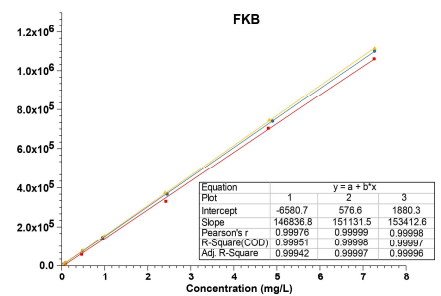
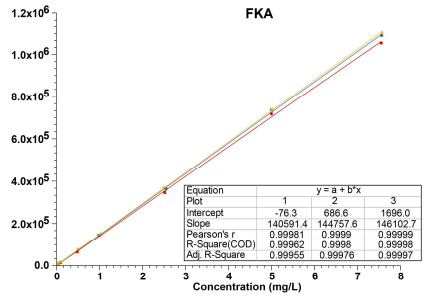
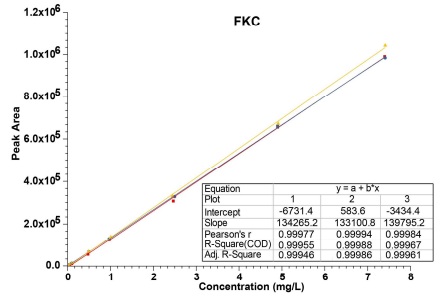
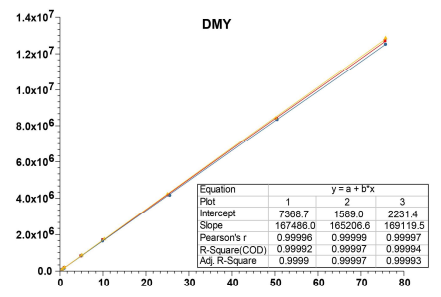
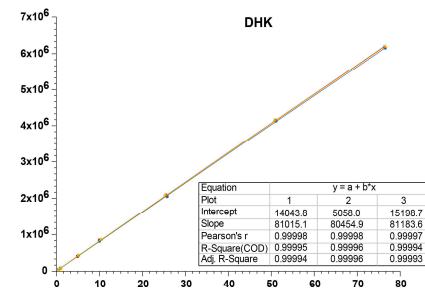
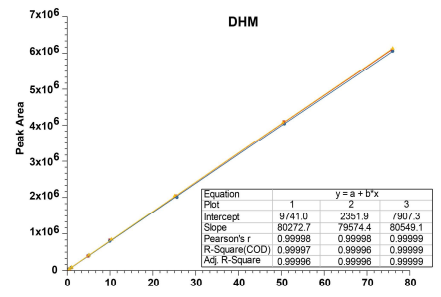
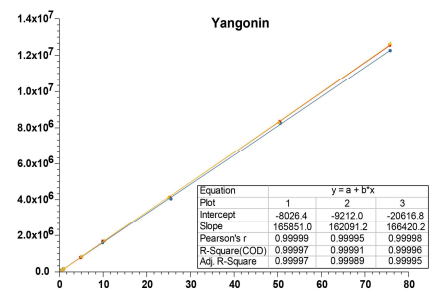
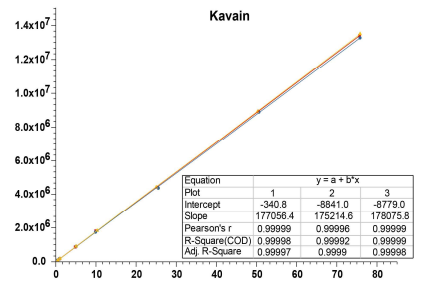
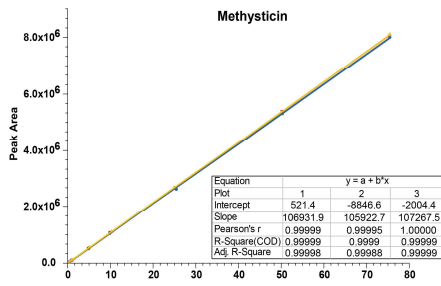
Support Figure 1.	UHPLC chromatography of Kava standard mixture and mass spectra of six major Kavalactones and three flavokavains.
Support Figure 2.	UHPLC chromatography of Kava standard mixture and individual six major Kavalactones and three flavokavains
Support Figure 3.	Calibration curves of Kava standards of six major Kavalactones and three flavokavains.



Support Figure 1



Support Figure 2



Support Figure 3