Supplementary materials for:

Anti-hypochlorite, antioxidant, and catalytic activity of three polyphenol-rich *super-foods* investigated with use of coumarin-based sensor

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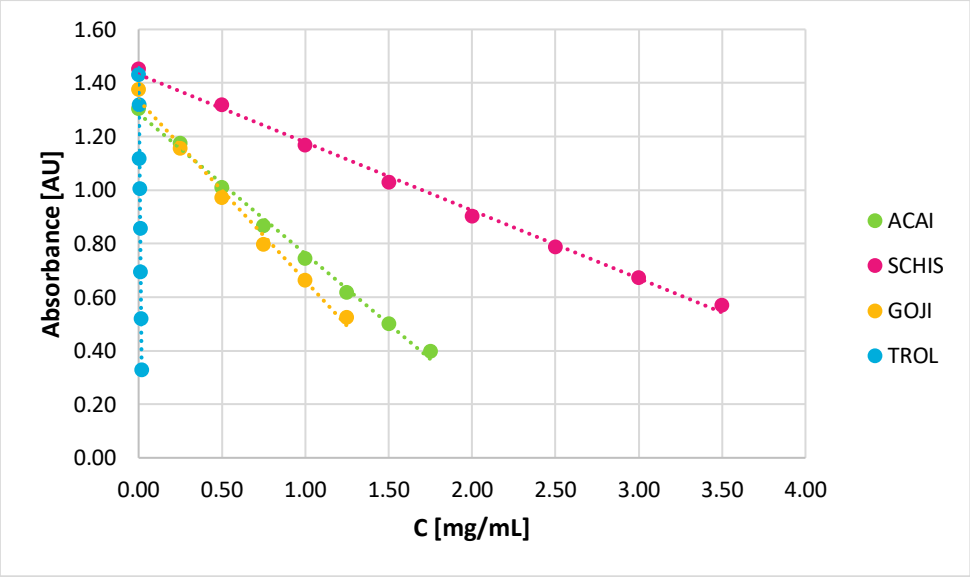

Figure S1. Decrease of $ABTS^{+\bullet}$ absorbance measured at λ_{max} 734 nm in the presence of increasing concentration of selected reagents after 30 min of reaction at pH 3 at 25 °C.

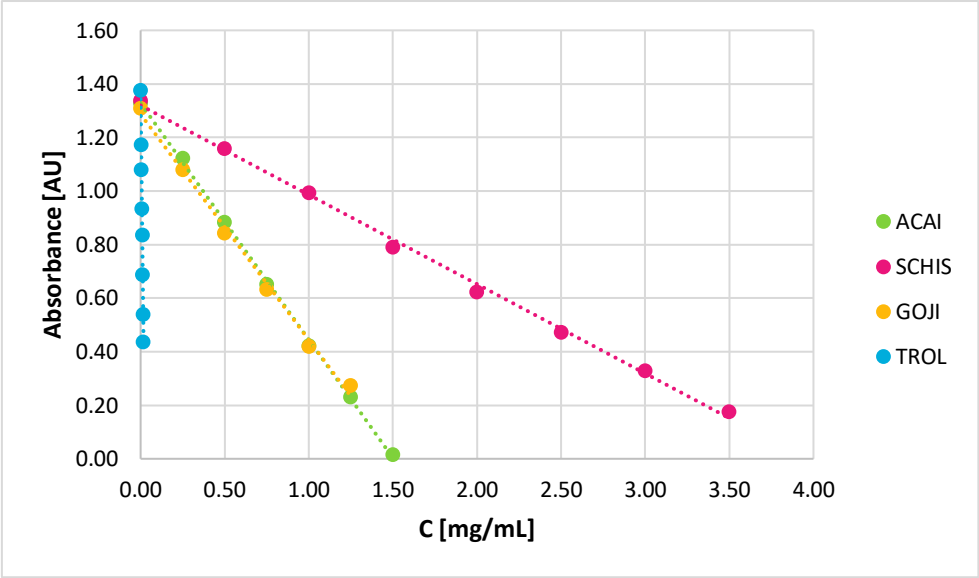

Figure S2. Decrease of $ABTS^{+\bullet}$ absorbance measured at λ_{max} 734 nm in the presence of increasing concentration of selected reagents after 30 min of reaction at pH 5 at 25 °C.

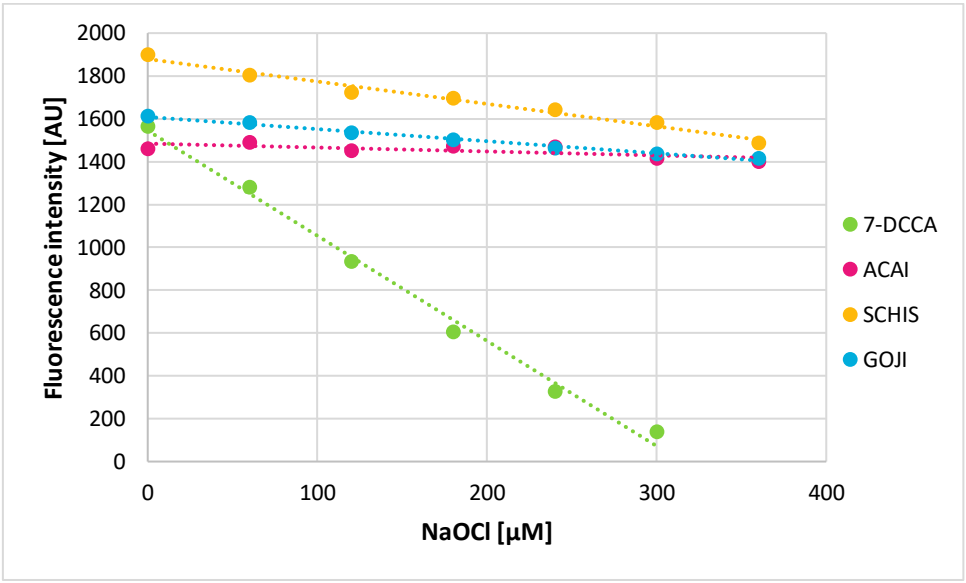

Figure S3. Decrease of fluorescence intensity of 150 µM of 7-DCCA probe (λ_{Ex} 289 nm, λ_{Em} 460 nm) under the presence of aqueous berries extracts (4 mg/mL) incubated with increasing concentration of NaOCl for 15 min at pH 3.

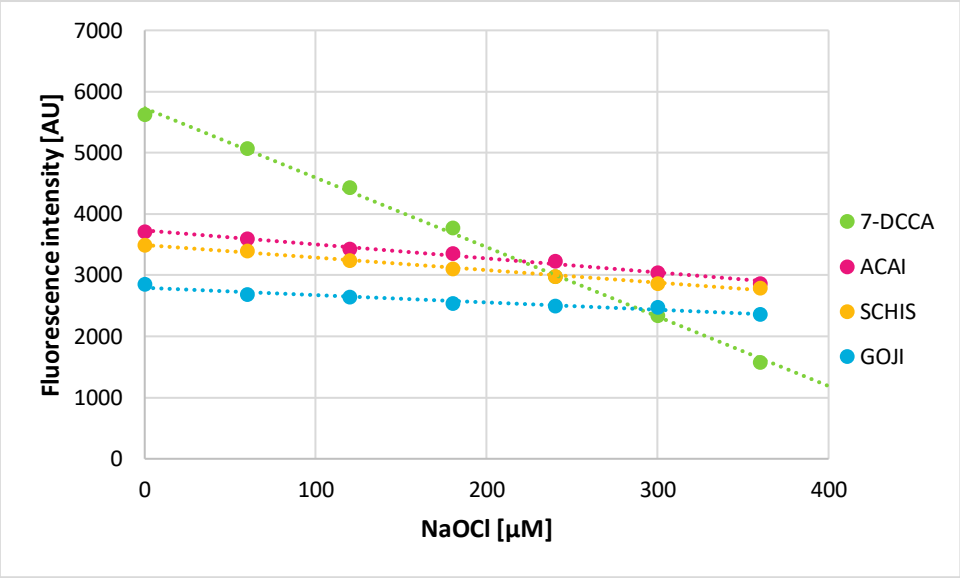

Figure S4. Decrease of fluorescence intensity of 150 µM of 7-DCCA probe (λ_{Ex} 289 nm, λ_{Em} 460 nm) under the presence of aqueous berries extracts (4 mg/mL) incubated with increasing concentration of NaOCl for 15 min at pH 5.

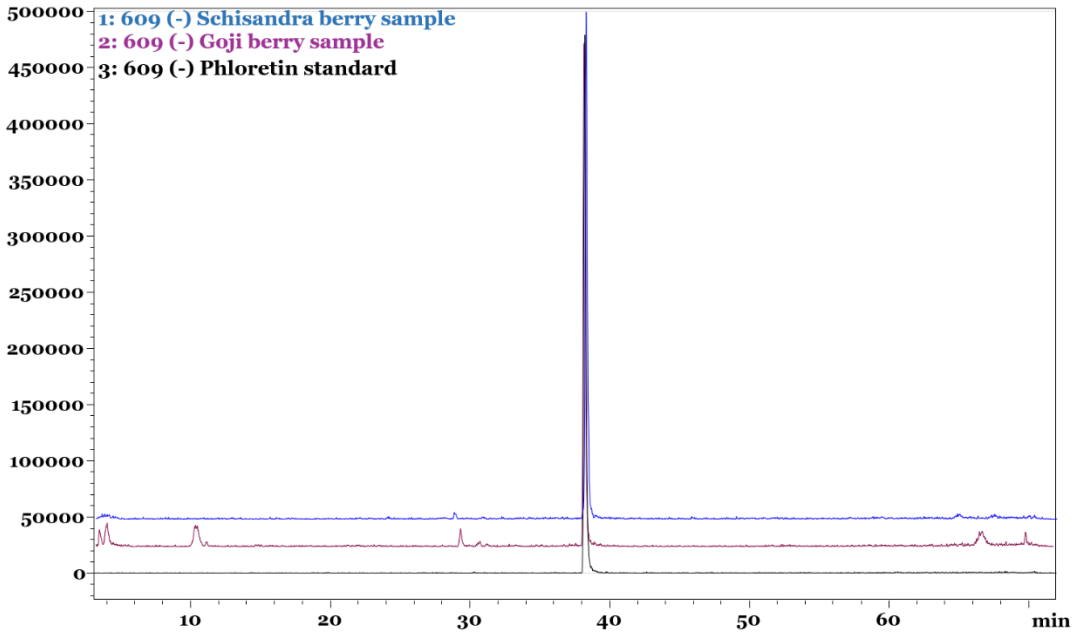

Figure S5. LC-MS (SIM) chromatogram recorded in negative mode, of an aqueous extracts of goji and schisandra berries compared with standard solution of phloretin.

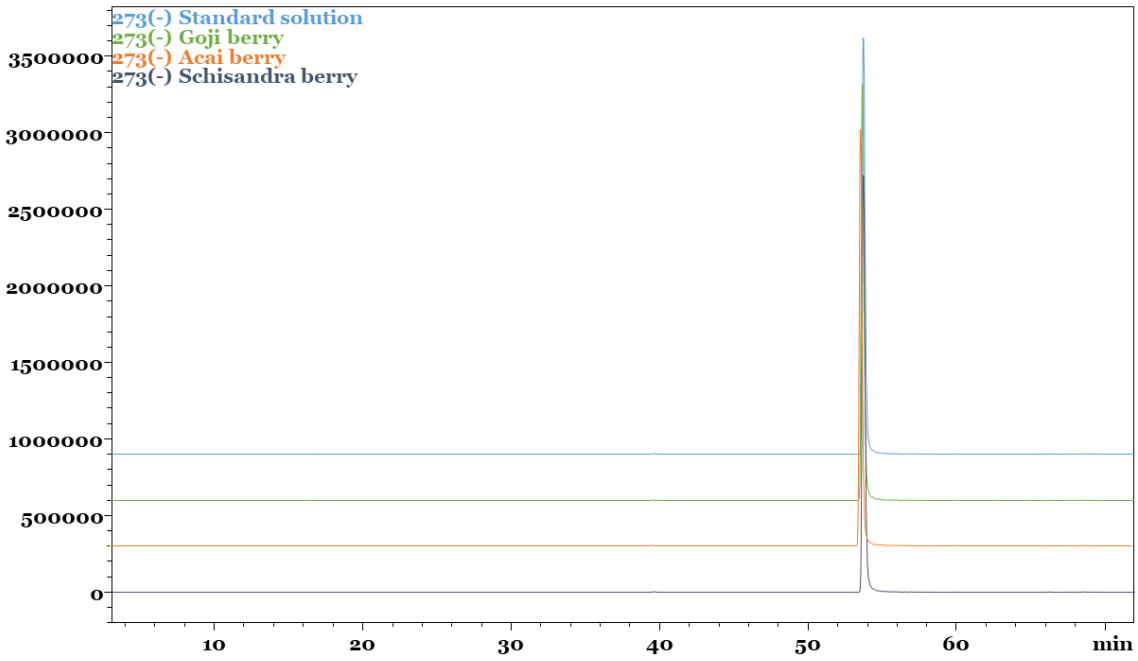

Figure S6. LC-MS (SIM) chromatogram recorded in negative mode, of an aqueous extracts of acai, goji and schisandra berries compared with standard solution of chlorogenic acid.

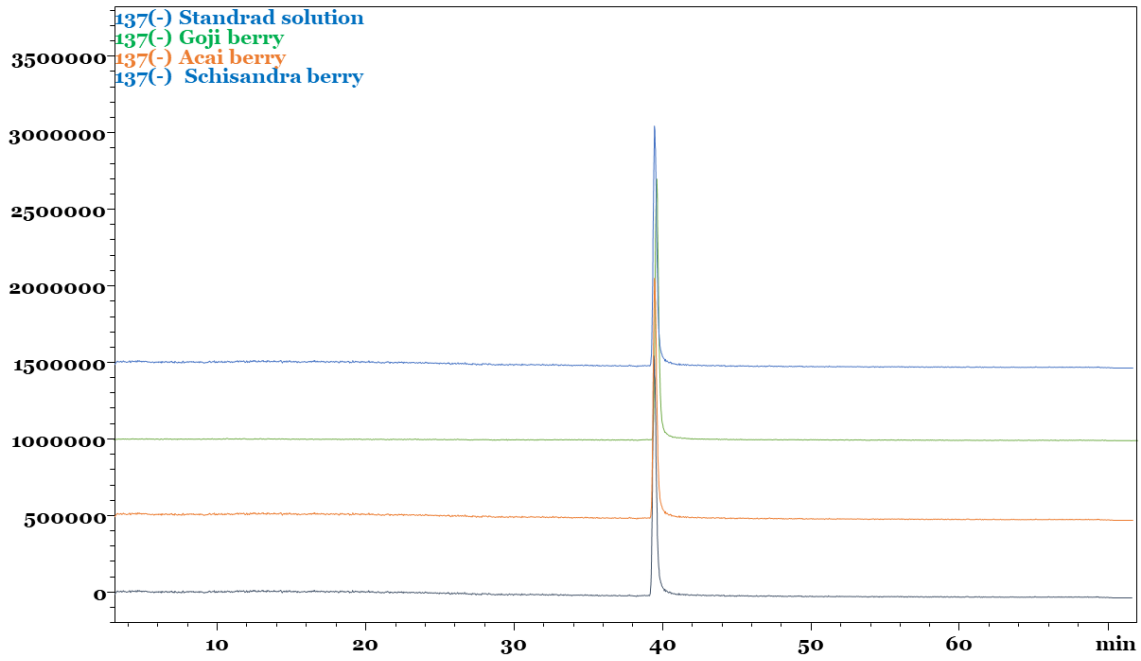

Figure S7. LC-MS (SIM) chromatogram recorded in negative mode, of an aqueous extracts of acai, goji and schisandra berries compared with standard solution of salicylic acid.

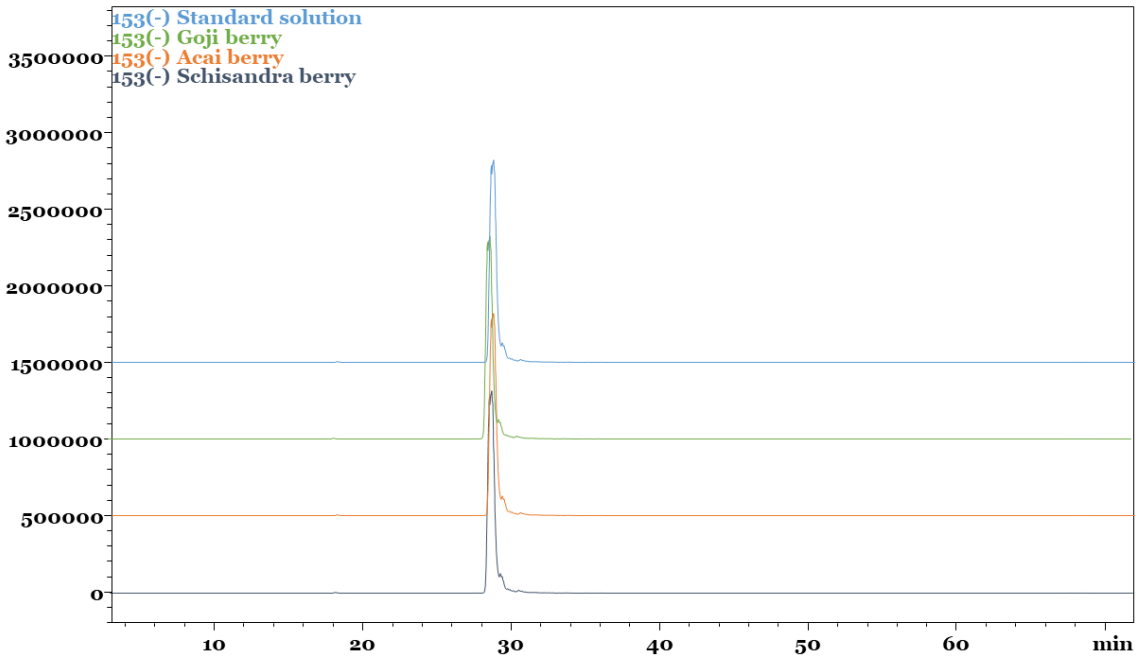

Figure S8. LC-MS (SIM) chromatogram recorded in negative mode, of an aqueous extracts of acai, goji and schisandra berries compared with standard solution of 2,4-diOH-benzoic acid.

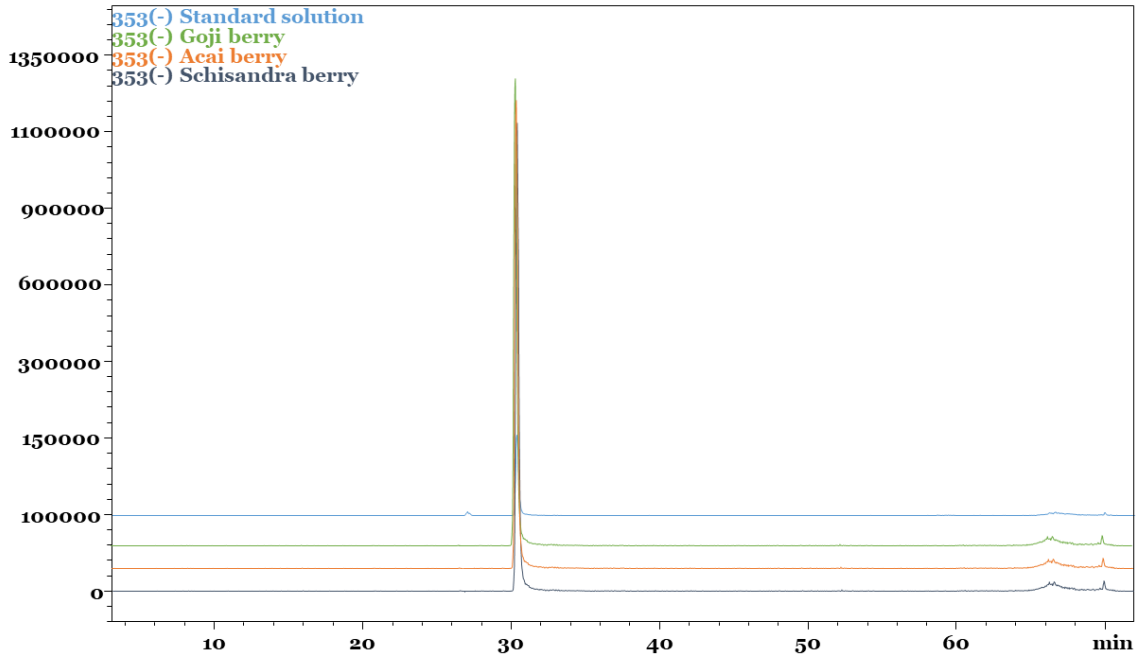

Figure S9. LC-MS (SIM) chromatogram recorded in negative mode, of an aqueous extracts of acai, goji and schisandra berries compared with standard solution of rutin.