

Supplementary Information

Preparing, optimising, and evaluating chitosan nanocapsules to improve the stability of anthocyanins from *Aronia Melanocarpa*

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Figure S1 HPLC chromatogram of anthocyanins after purification by RPLC.

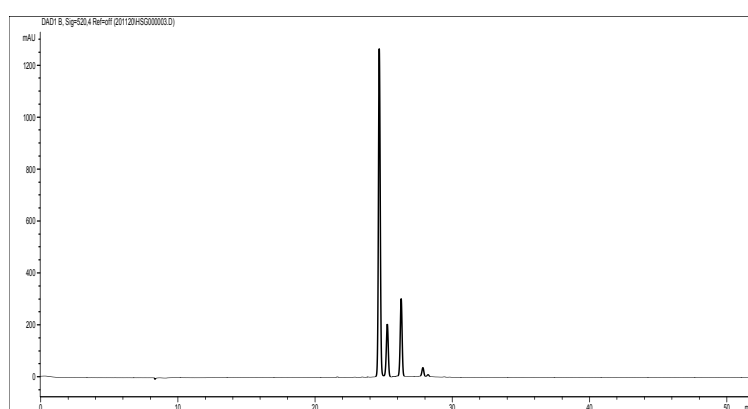


Table S1 Identification and quantification of anthocyanins purified after RPLC using HPLC–DAD–ESI–MS².

Anthocyanins	Retention time (min)	Peak area	[M] ₁ ⁺ (m/z)	[M] ₂ ⁺ (m/z)
cyanidin-3-O-galactoside	24.667	11820.4	449	287
cyanidin-3-O-glucoside	25.254	2077.6	449	287
cyanidin-3-O-arabinoside	26.264	2916.9	419	287
cyanidin-3-O-xylose	27.846	381.4	419	287