

Supplementary data

Identification of Phenolic Compounds in Australian Grown bell peppers by LC-ESI-QTOF-MS/MS and estimation of Their Antioxidant Potential

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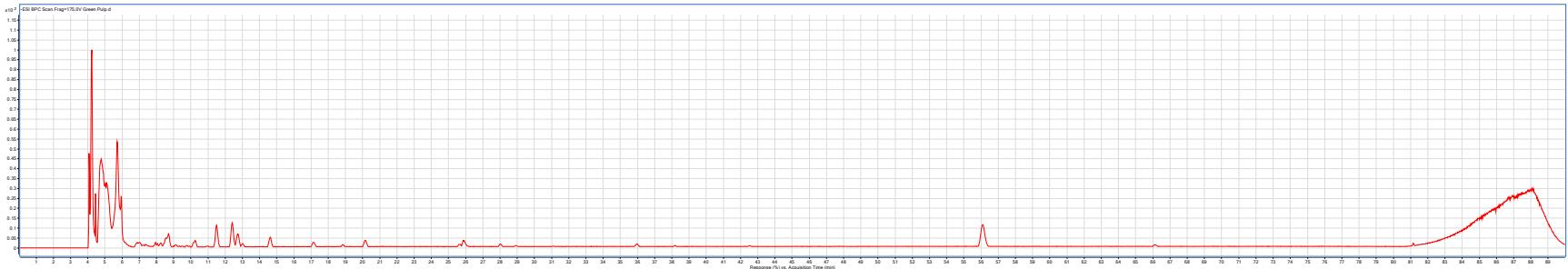
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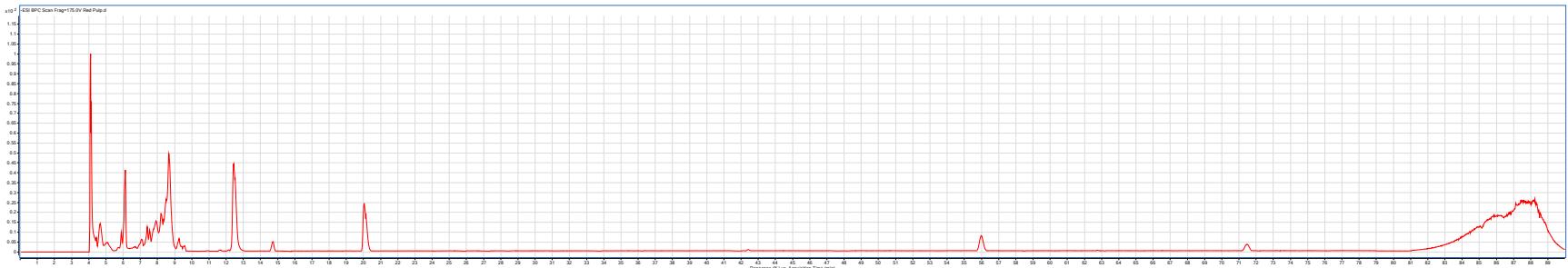
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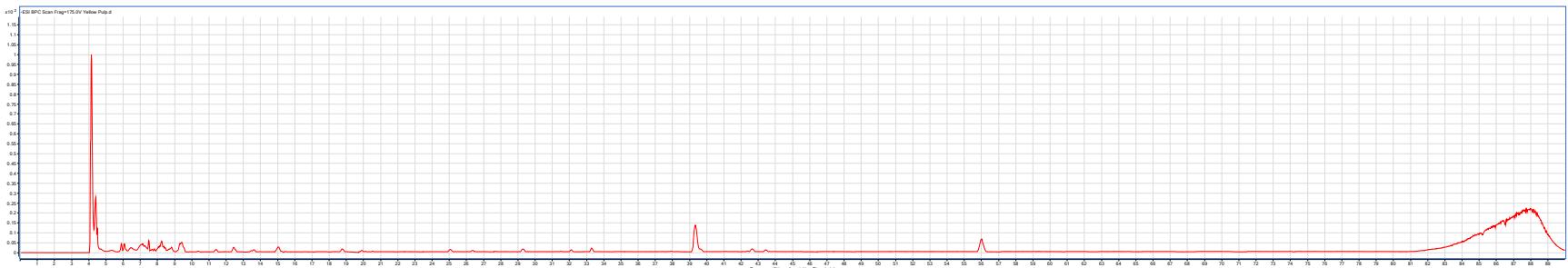
(a)



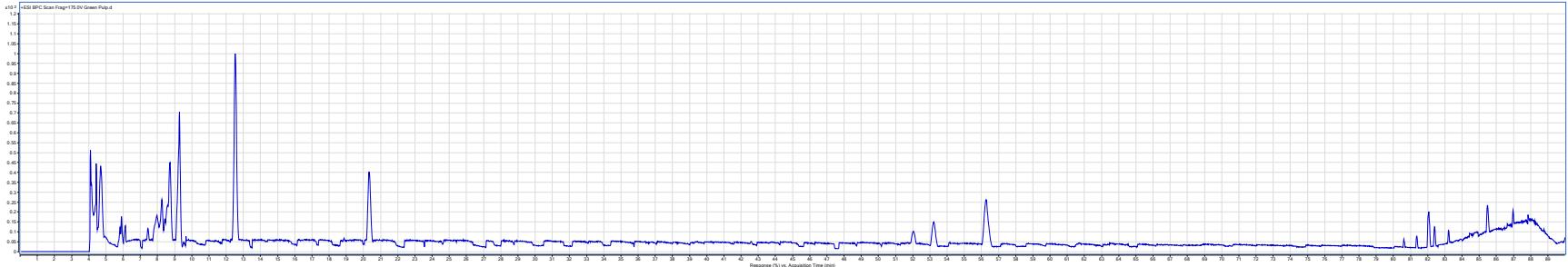
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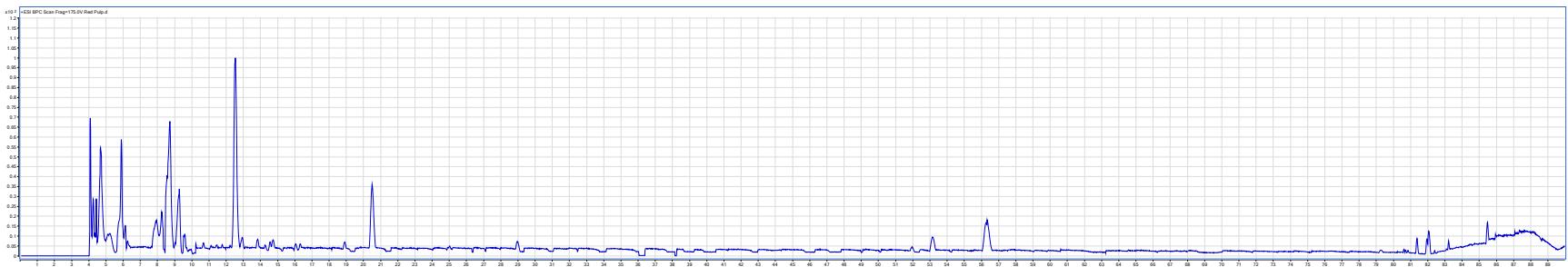
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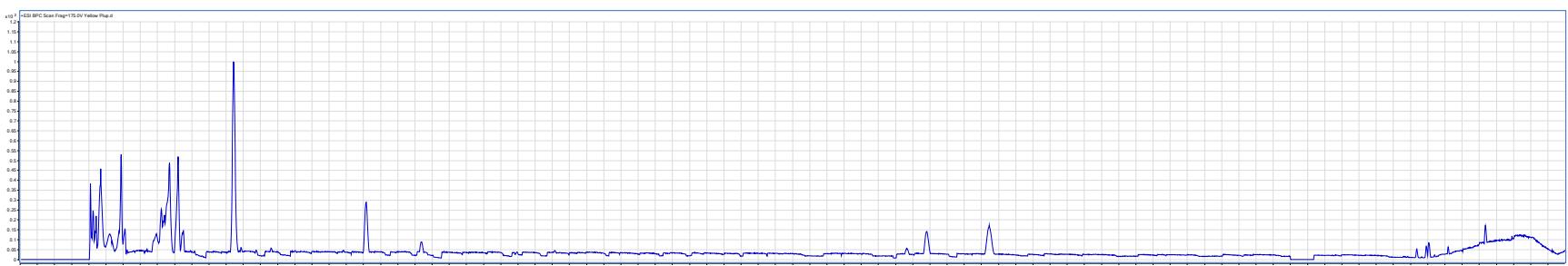
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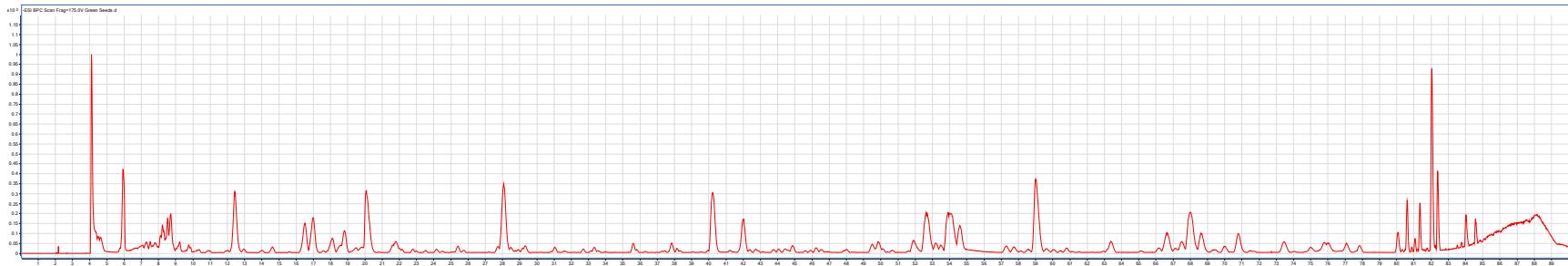
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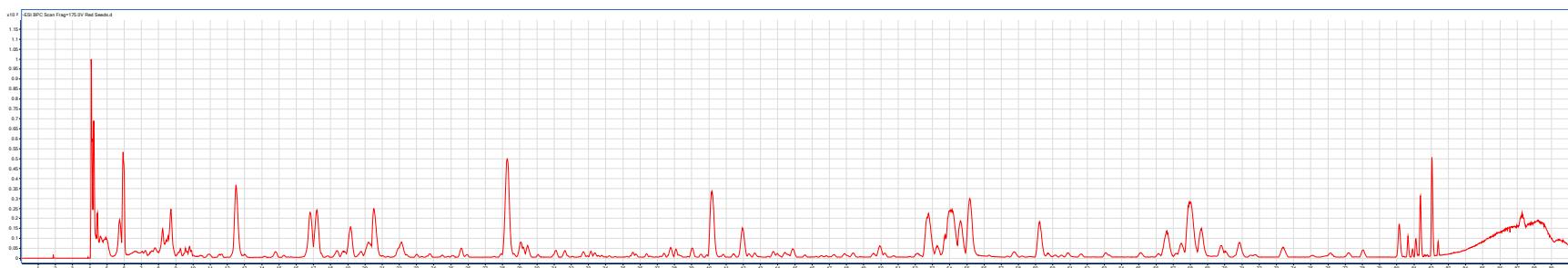
(f)



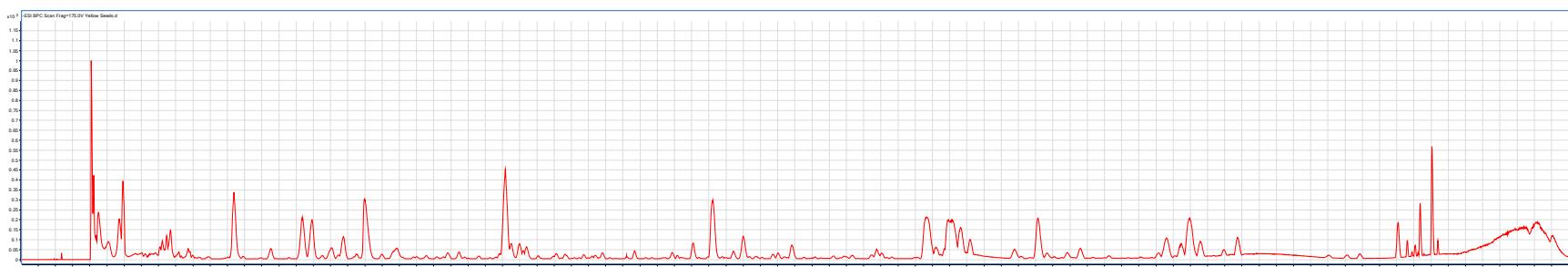
(g)



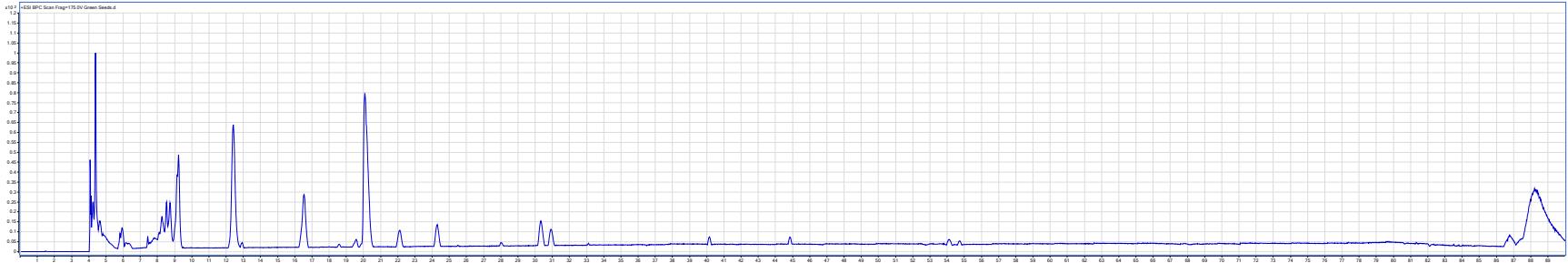
(h)



(i)



(j)



(k)



(l)

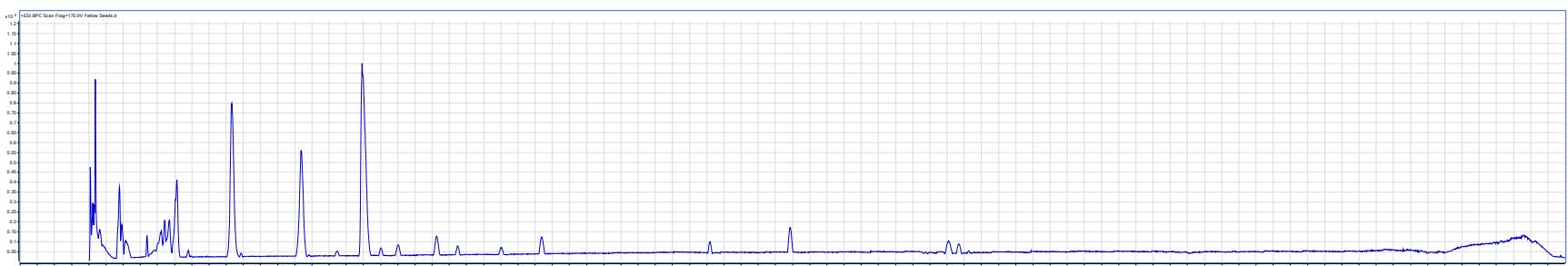


Figure S1: LC-ESI-QTOF-MS/MS basic peak chromatograph (BPC) for characterization of phenolic compounds of Australian grown bell peppers; **(a)** The pulp of green bell pepper in negative ionization mode; **(b)** The pulp of red bell pepper in negative ionization mode; **(c)** The pulp of yellow bell pepper in negative ionization mode; **(d)** The pulp of green bell pepper in positive ionization mode; **(e)** The pulp of red bell pepper in positive ionization mode; **(f)** The pulp of yellow bell pepper in positive ionization mode; **(g)** The seed of green bell pepper in negative ionization mode; **(h)** The seed of red bell pepper in negative ionization mode; **(i)** The seed of yellow bell pepper in negative ionization mode; **(j)** The seed of green bell pepper in positive ionization mode; **(k)** The seed of red bell pepper in positive ionization mode; **(l)** The seed of yellow bell pepper in positive ionization mode.