

Supplementary Material

Study of tetrahydroxylated anthraquinones – potential tool to assess degradation of anthocyanins rich food

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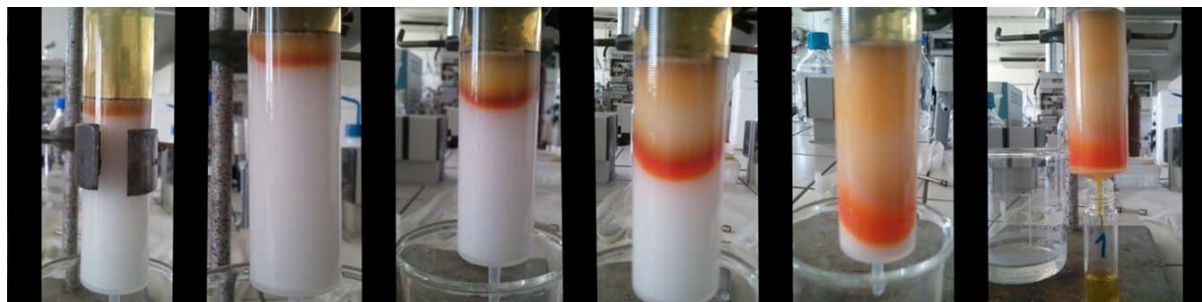


Figure S1. Separation of synthesized 1,3,5,7-tetrahydroxyanthraquinone on silicagel stationary phase

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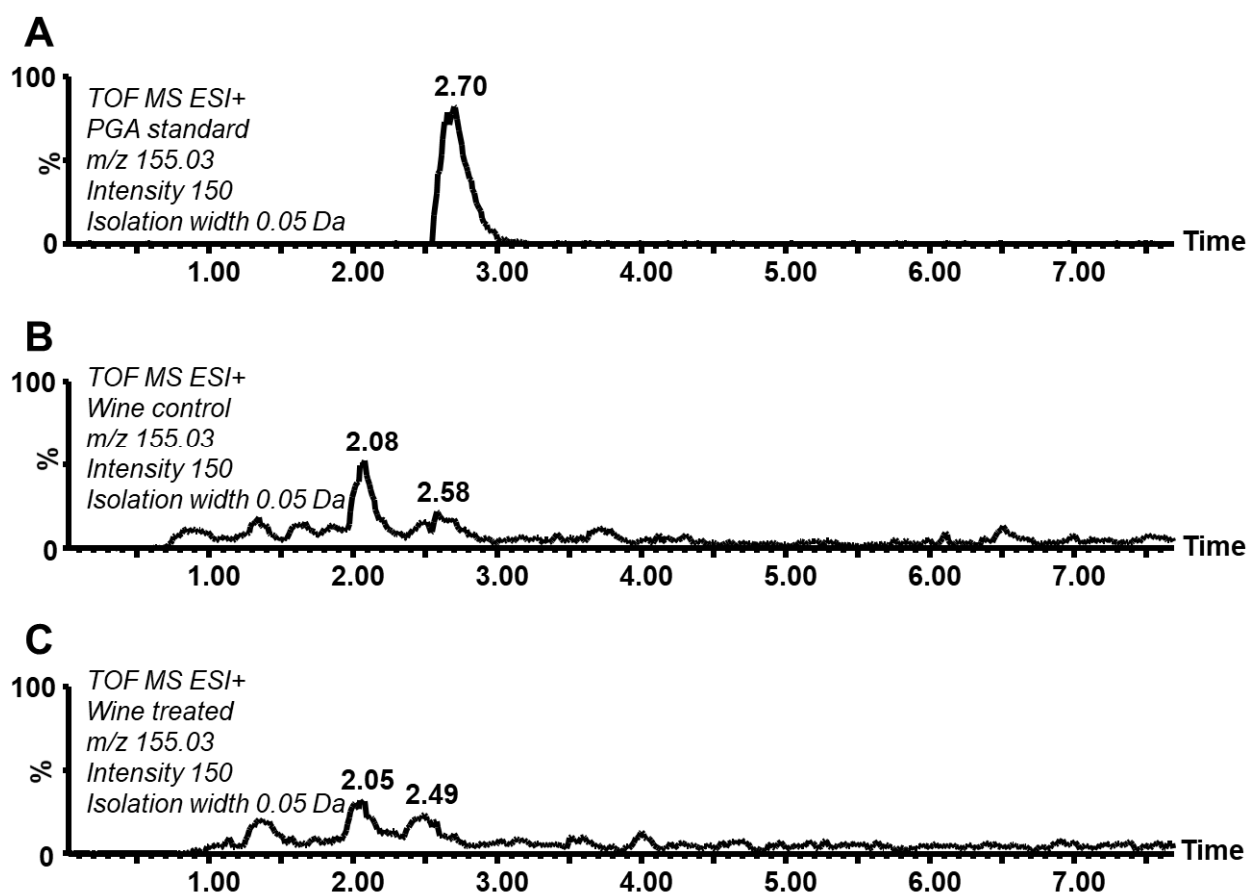
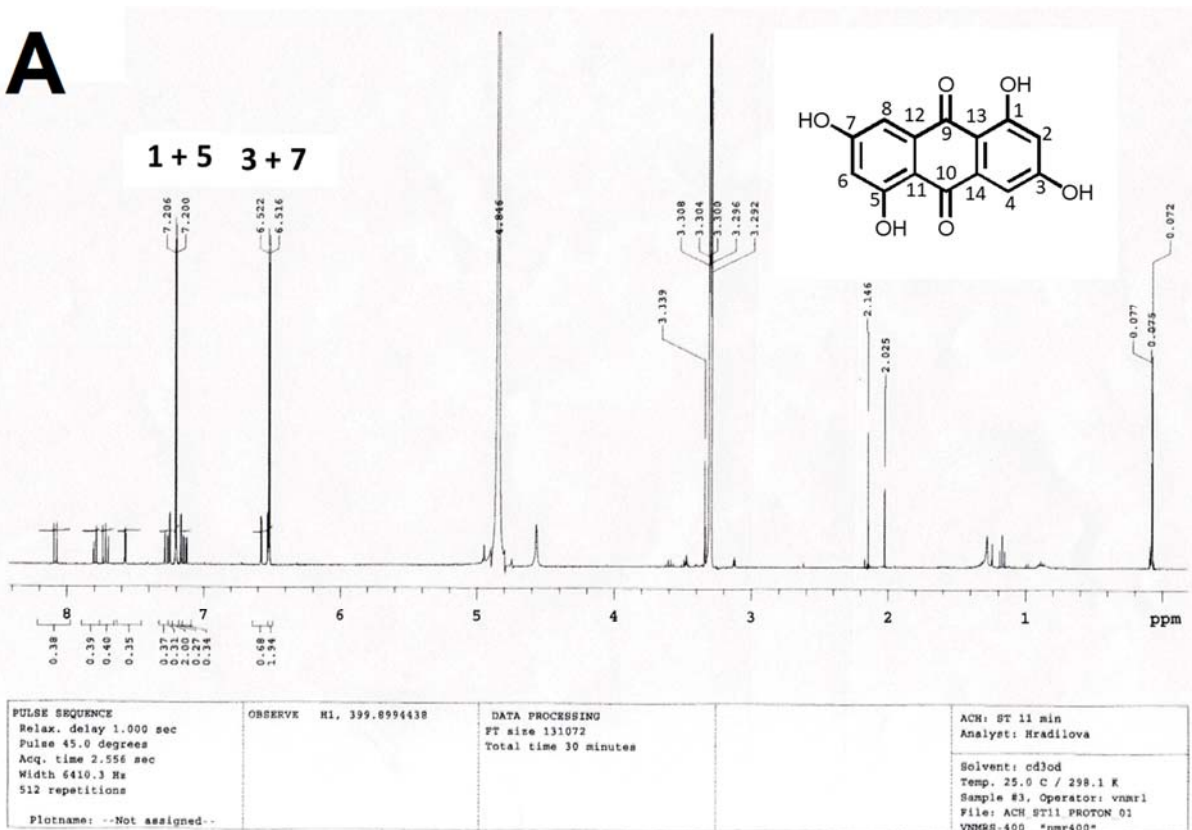
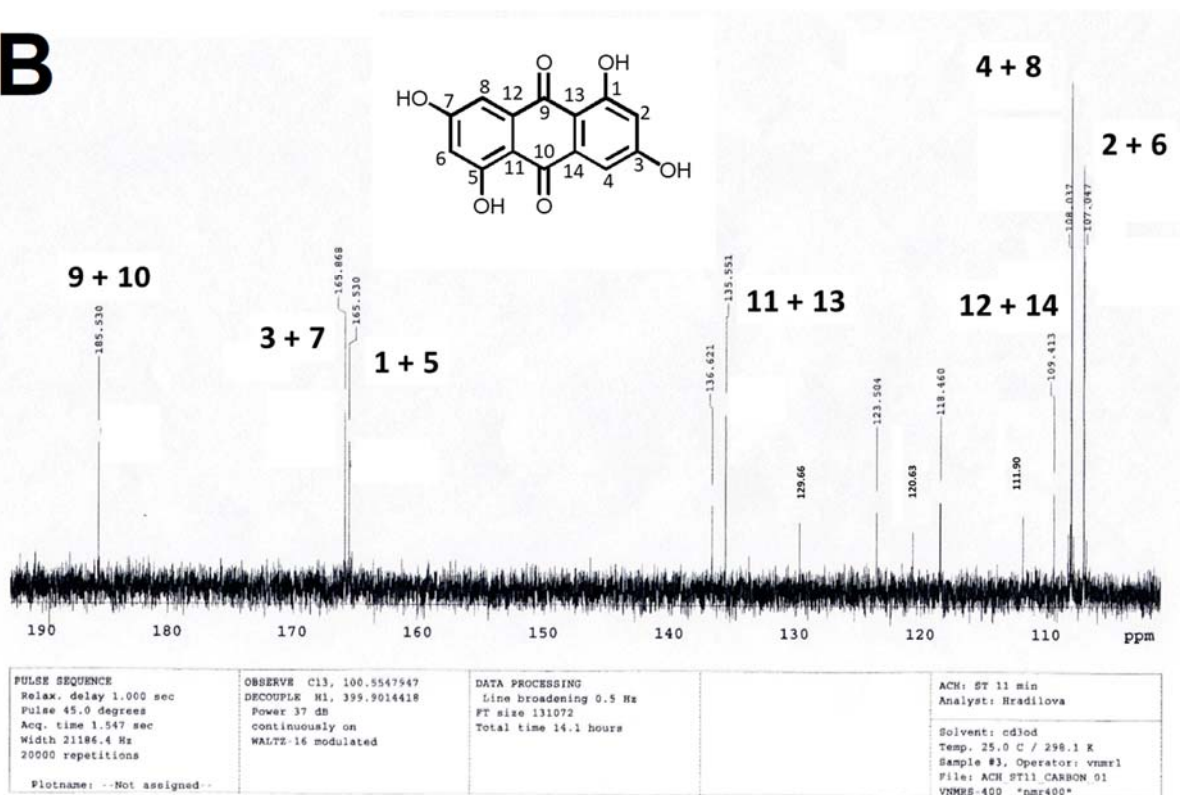


Figure S2. Reconstructed chromatograms of compounds with m/z 155.03 for PGA standard solution (**A**) and red wine control (untreated, **B**) and red wine treated under BNHC (**C**).

A**B**

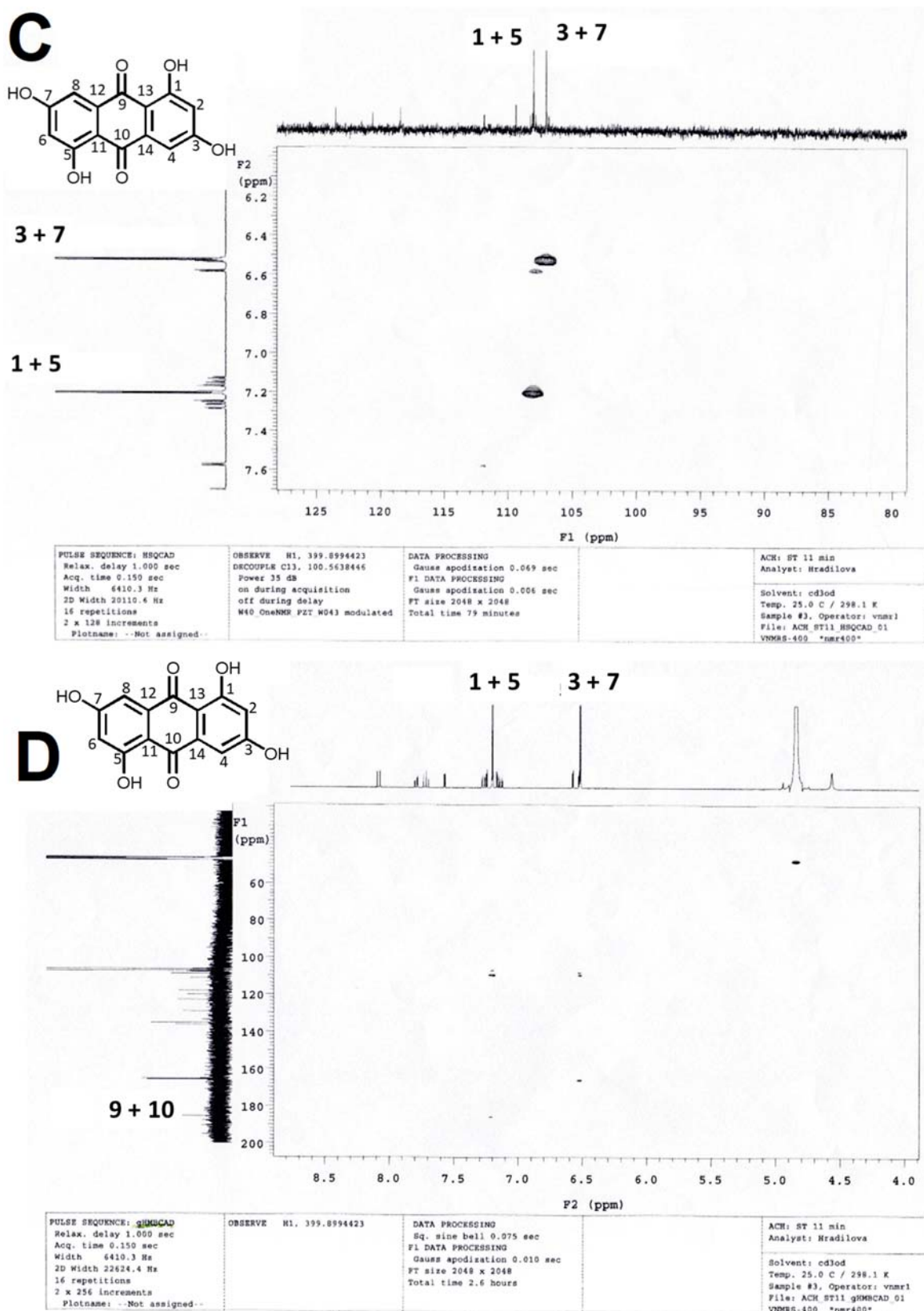


Figure S3. NMR spectra of synthesized standard of 1,3,5,7-tetrahydroxyanthraquinone. **A** – ^1H spectrum; **B** – ^{13}C spectrum; **C** - HSCQ spectrum and **D** – HMBC spectrum.