

Supplementary

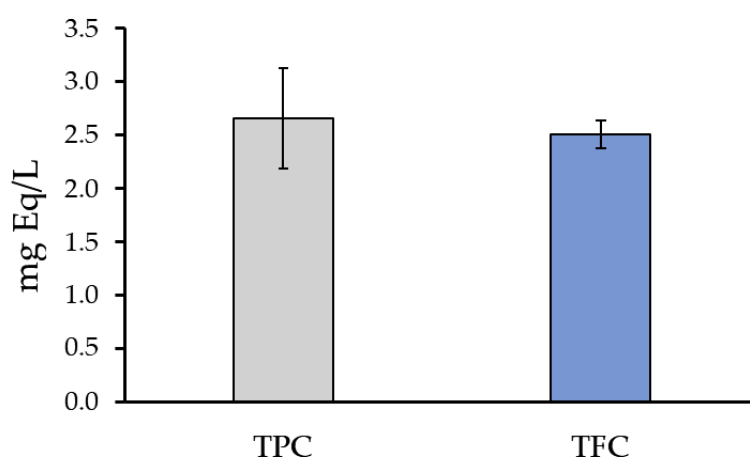
## Chemical profile and antioxidant properties of artisanal jabuticaba (*Plinia jabuticaba*) wine

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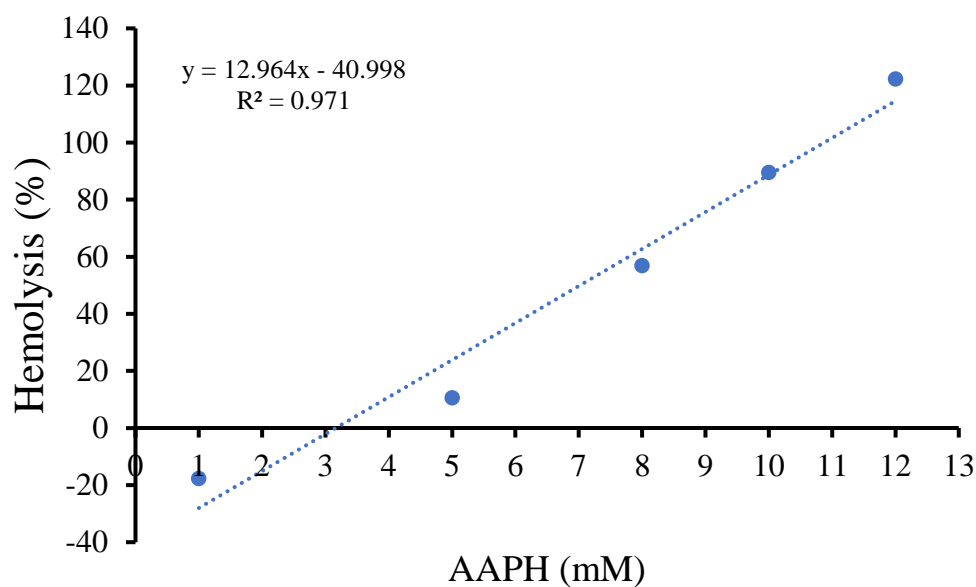
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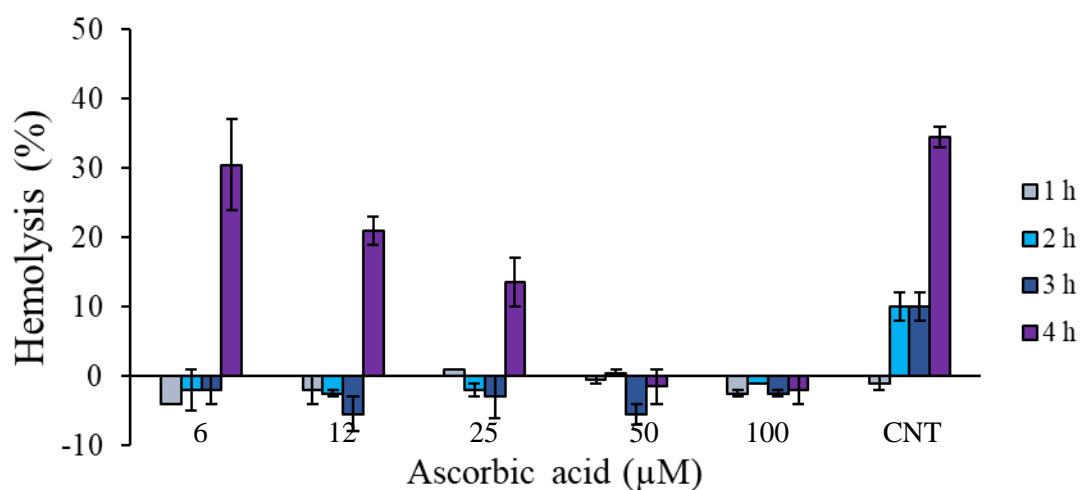
ψ These authors contributed equally to this work.



**Figure S1.** Total phenolic (TPC) and flavonoid (TFC) contents of jabuticaba wine extract (JWE). TPC result is expressed as mg GAE/L of wine. TFC result is expressed as mg QE/L of wine. The bars represent the mean values  $\pm$  standard deviation of three independent experiments.

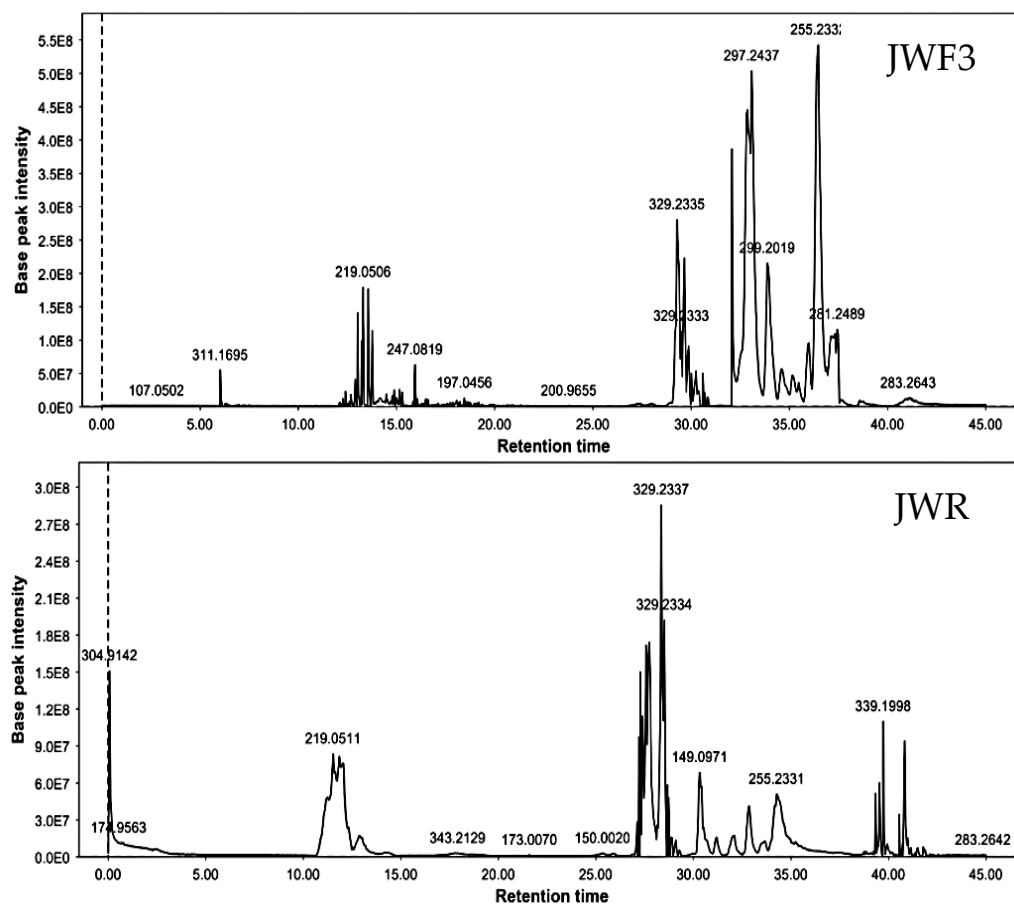


**Figure S2.** Determination of half maximum concentration for the hemolysis induced by AAPH oxidative stress (OC<sub>50</sub>). The dose-response curve was generated using the mean values of four independent experiments. The linear regression analysis of the data resulted in an OC<sub>50</sub> value of 7.0 mM.

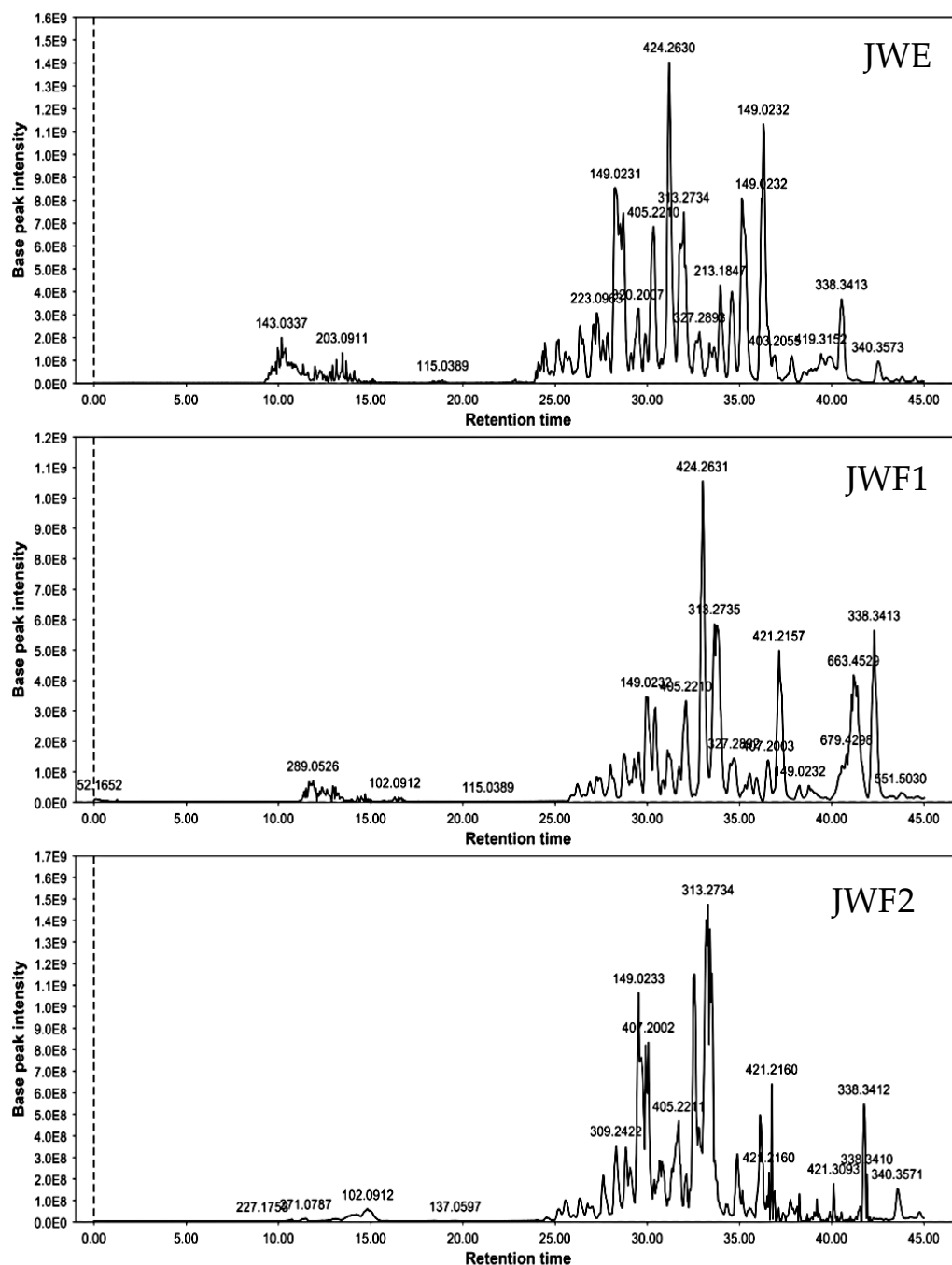


**Figure S3.** Hematoprotective effect of ascorbic acid against the hemolysis induced by AAPH oxidative stress. Sheep erythrocytes were treated with ascorbic acid and then challenged with 7.0 mM AAPH (OC<sub>50</sub>). The minor concentration of ascorbic acid able to provide sub-maximal protection of erythrocytes against oxidative stress was selected as control of antioxidant activity.

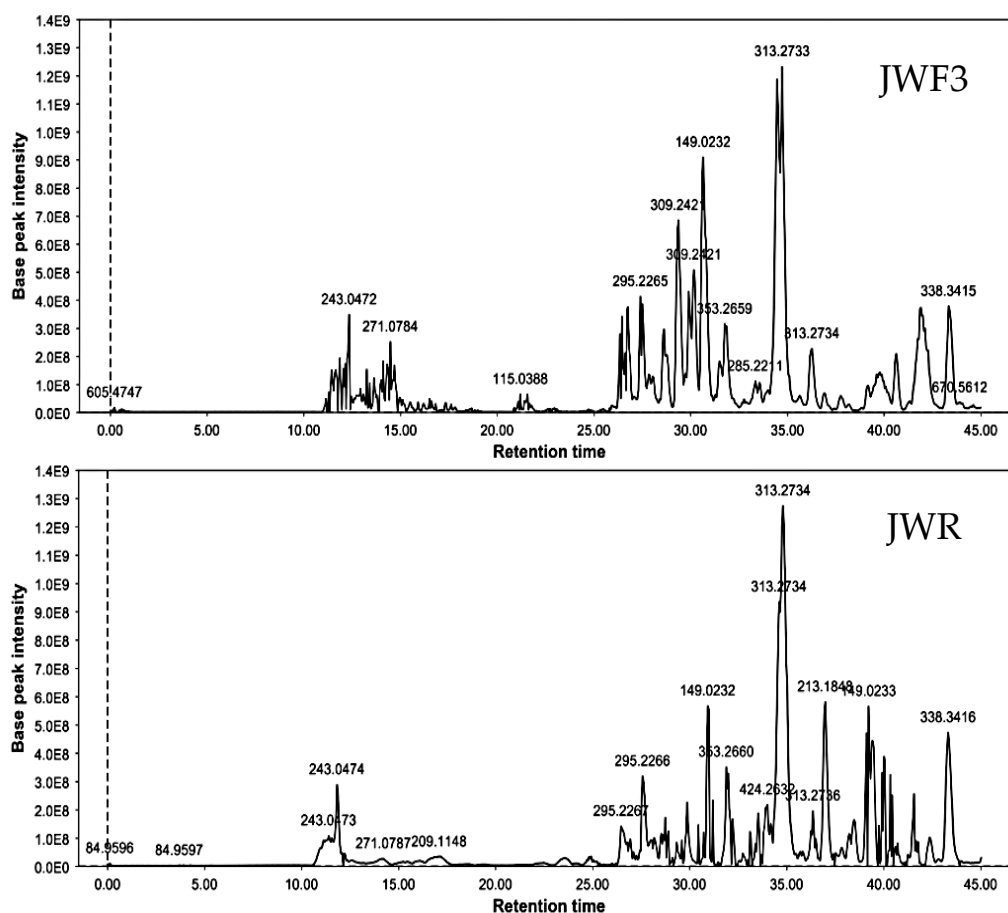




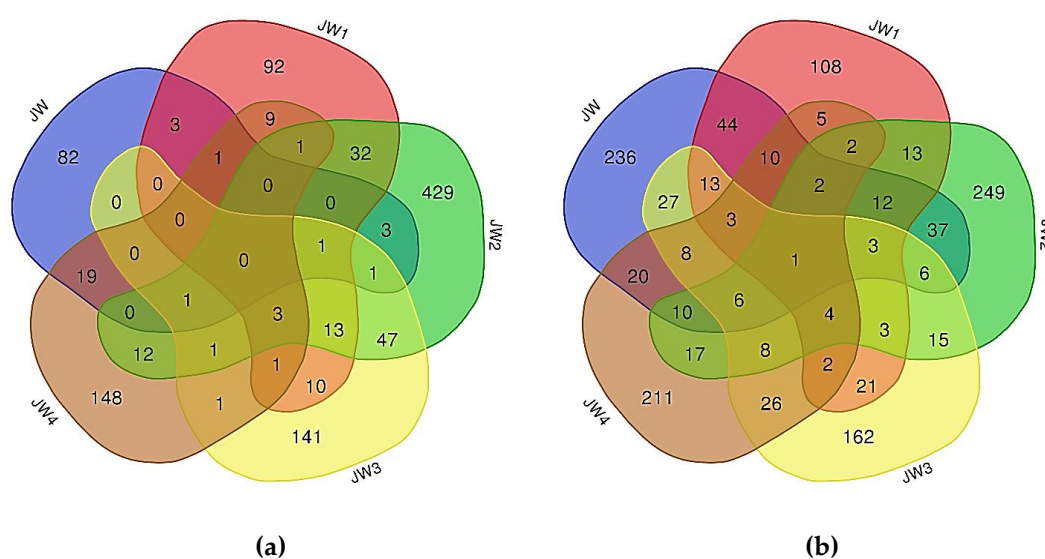
**Figure S4 (continuation).** Jabuticaba wine extract (JWE), fractions (JWF1-3), and residue (JWR) chromatograms obtained by HPLC-HRMS/MS analysis in negative ionization mode.



**Figure S5.** Jaboticaba wine extract (JWE), fractions (JWF1-3), and residue (JWR) chromatograms obtained by HPLC-HRMS/MS analysis in positive ionization mode.



**Figure S5 (continuation).** Jabuticaba wine extract (JWE), fractions (JWF1-3), and residue (JWR) chromatograms obtained by HPLC-HRMS/MS analysis in positive ionization mode.



**Figure S6.** Venn diagram of the total ions obtained from HPLC-MS/MS data. (a) Data obtained in negative ionization mode; (b) Data obtained in positive ionization mode.