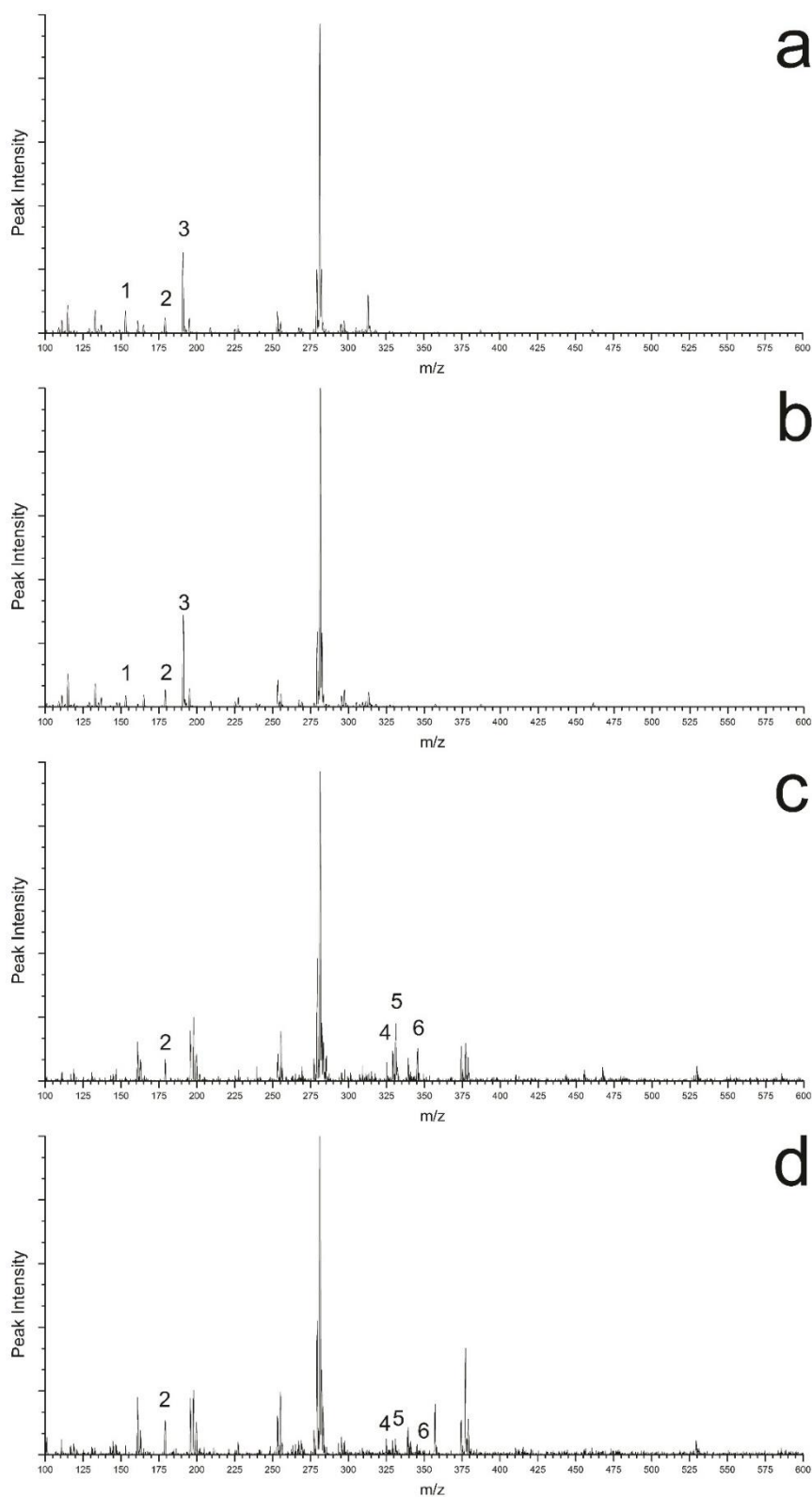


## Supplementary Information

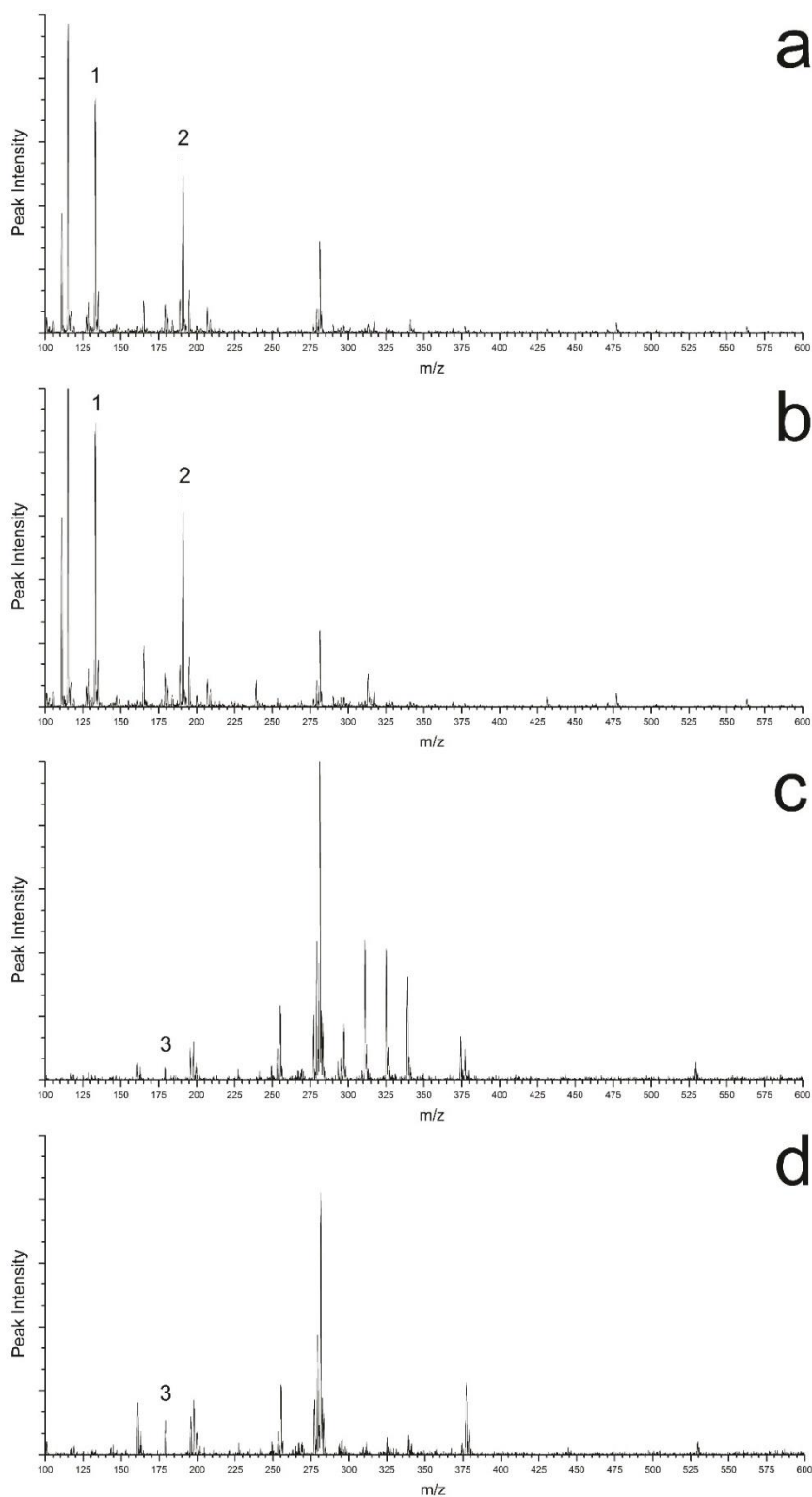
### Investigation of Distribution of Antioxidant Compounds from Natural Sources and Study of Lipid Protection in Oil-in-Water Emulsions

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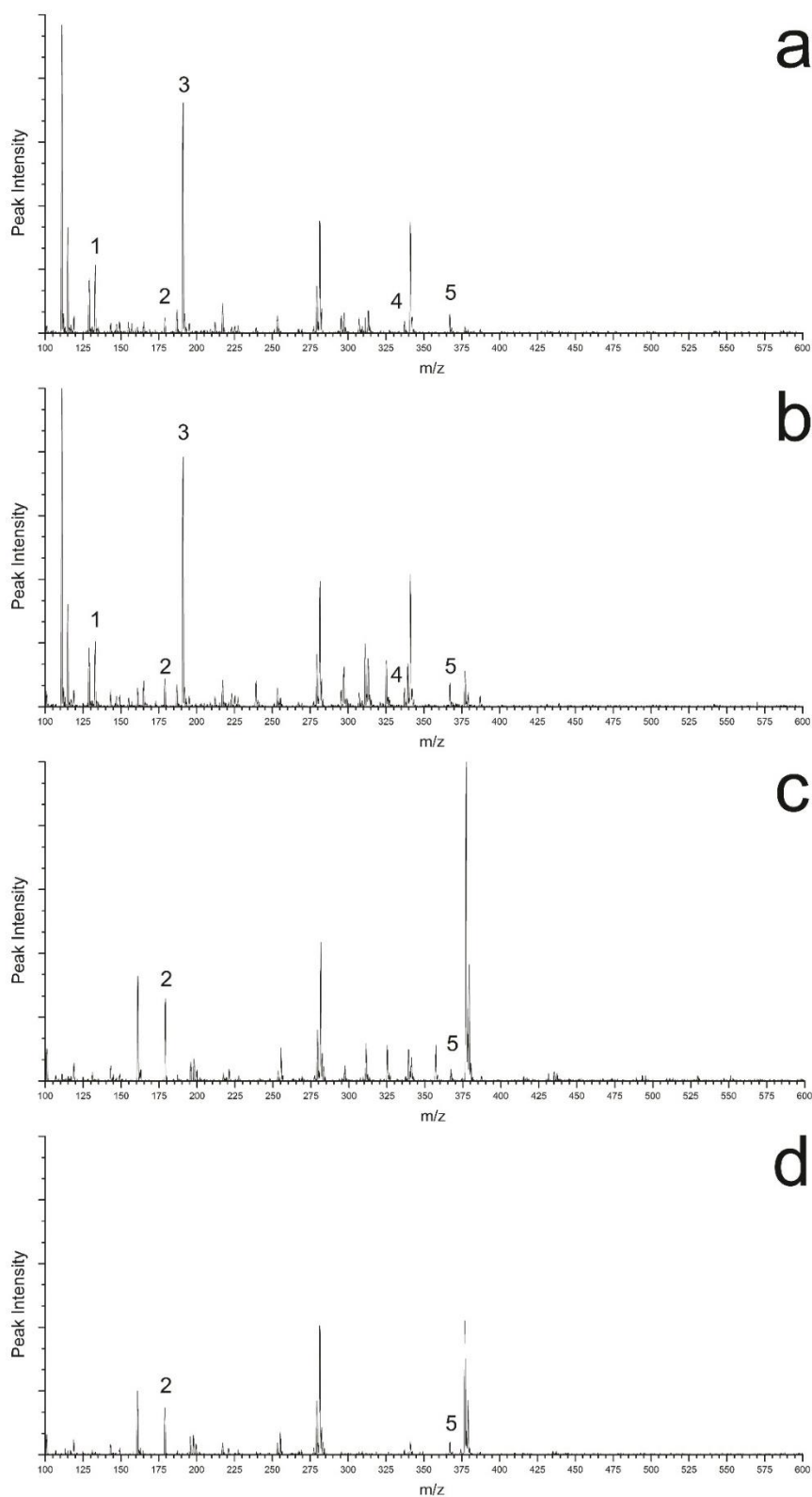
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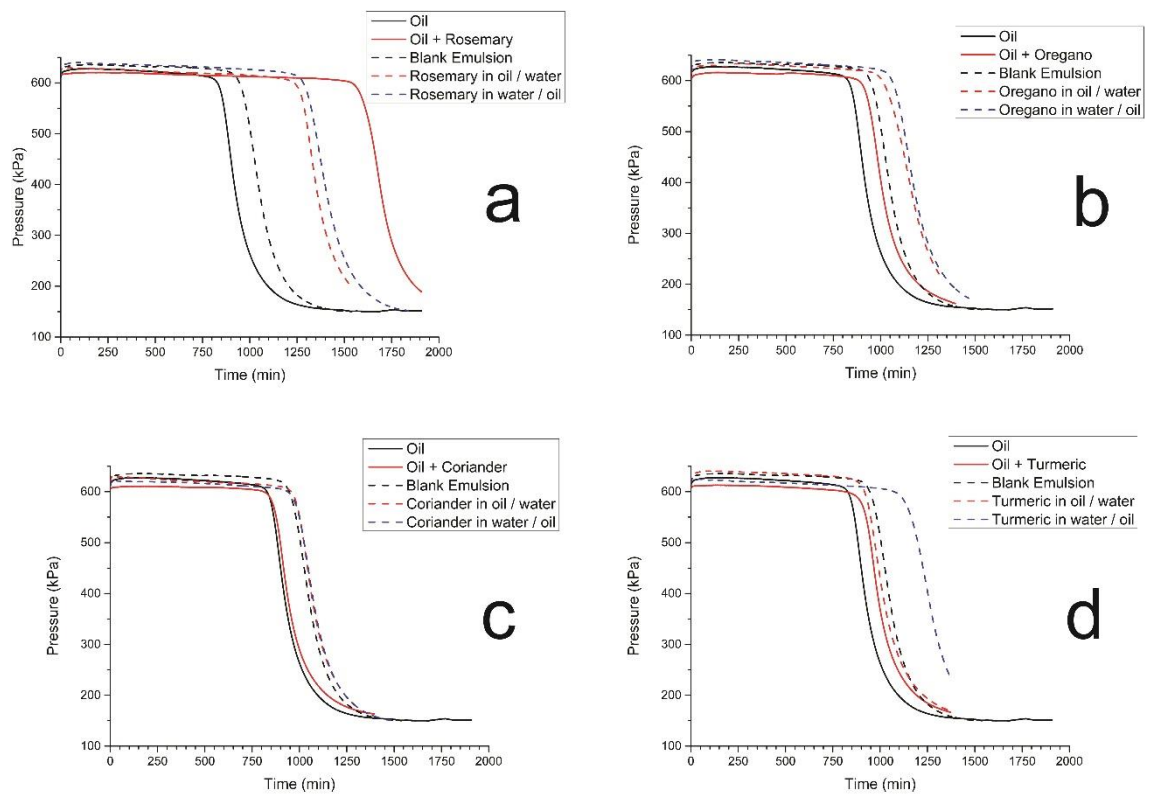
**Figure S1.** MS spectra for oregano emulsions. (a) Aqueous phase of oregano in oil/water emulsion; (b) aqueous phase of oregano in water/oil emulsion; (c) oil phase of oregano in oil/water emulsion; (d) oil phase of oregano in water/oil emulsion. 1: protocatechuic acid ( $m/z$  153.0); 2: caffeic acid ( $m/z$  179.0); 3: quinic acid ( $m/z$  191.0); 4: carnosol ( $m/z$  329.0); 5: carnosic acid ( $m/z$  331.0); 6: 12-*O*-methylcarnosic acid ( $m/z$  345.0).



**Figure S2.** MS spectra for coriander emulsions. (a) Aqueous phase of coriander in oil/water emulsion; (b) aqueous phase of coriander in water/oil emulsion; (c) oil phase of coriander in oil/water emulsion; (d) oil phase of coriander in water/oil emulsion. 1: Malic acid ( $m/z$  133.0); 2: quinic acid ( $m/z$  191.0); 3: caffeic acid ( $m/z$  179.0).



**Figure S3.** MS spectra for turmeric emulsions. (a) Aqueous phase of turmeric in oil/water emulsion; (b) aqueous phase of turmeric in water/oil emulsion; (c) oil phase of turmeric in oil/water emulsion; (d) oil phase of turmeric in water/oil emulsion. 1: Malic acid ( $m/z$  133.0); 2: caffeic acid ( $m/z$  179.0); 3: quinic acid ( $m/z$  191.0); 4: demetoxicurcumin ( $m/z$  337.0); 5: curcumin ( $m/z$  368.0).



**Figure S4.** Oxitest results for crude oil, oil + sample mixture and emulsions containing (a) rosemary; (b) oregano; (c) coriander; (d) turmeric.