

# Supplementary Information

## Discrimination of Commercial Roasted and Ground Coffees According to Chemical Composition

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**Table S1.** Estimated data for weight loss (WL%)<sup>a</sup> in commercial (1 to 38), arabica (A1 to A5) and robusta (R1 to R3) coffees

Samples			Samples		
Numbers/letters	Code <sup>b</sup>	WL%	Numbers/letters	Code <sup>b</sup>	WL%
1	AEF	16.40	24	LT	15.66
2	BP	15.45	25	MT	15.83
3	BG	16.79	26	NF	13.90
4	CT	17.71	27	OEF	16.10
5	CG	12.41	28	PF	16.69
6	DT	15.11	29	QT	13.40
7	DEF	16.82	30	QEF	14.87
8	DA	14.95	31	REF	15.01
9	DEX	16.12	32	SEF	16.66
10	ET	17.58	33	SEF class	14.35
11	EF	17.33	34	TF	14.41
12	EEF	17.00	35	UG	17.57
13	FT	18.40	36	VT	15.87
14	FEF	17.38	37	VEF	17.56
15	FG	14.29	38	WES	14.04
16	GT	18.18	A1		17.43
17	HT	16.77	A2		19.20
18	HEF	17.02	A3		13.52
19	HP	16.33	A4		16.18
20	IEF	14.23	A5		15.26
21	IG	13.11	R1		17.88
22	JEF	15.25	R2		20.60
23	KT	18.19	R3		16.95

<sup>a</sup>Estimated according to the following equation:  $WL\% = 26.81 - 12.12 \text{ SUM (nicotinic acid + trigonelline)} + 4.26 \text{ RATIO (5-CQA/caffeine)} - 0.13 \text{ L}^* - 0.06 \text{ H}^*$  (Dias<sup>14</sup>); <sup>b</sup>Coding for each product previously applied by De Souza *et al.*<sup>30</sup>

**Table S2.** Kahweol/cafestol and caffeine/kahweol ratios for commercial coffee samples

Samples	Kahweol/cafestol ratio	Caffeine/kahweol ratio
1	0.79	5.89
2	1.12	2.73
3	1.58	1.34
4	1.82	1.48
5	1.65	1.52
6	0.87	4.04
7	0.80	4.69
8	1.22	1.62
9	0.72	4.47
10	0.88	3.98
11	1.03	3.43
12	0.97	3.88
13	0.79	5.76
14	0.88	5.05
15	1.21	2.25
16	1.63	1.64
17	1.06	3.86
18	1.09	3.29
19	1.18	2.81
20	1.11	2.94
21	1.60	1.74
22	0.91	3.61
23	0.54	9.37
24	1.03	3.21
25	0.66	6.62
26	1.01	3.52
27	0.27	20.07
28	0.93	4.66
29	0.69	6.10
30	0.80	3.83
31	0.52	9.26
32	1.58	1.63
33	1.67	1.62
34	1.48	2.15
35	1.74	1.60
36	1.01	4.38
37	0.93	4.74
38	0.90	4.26