



Chemical Characterization, Antioxidant Capacity and Anti-Oxidative Stress Potential of South American Fabaceae *Desmodium tortuosum*

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Supplementary Materials

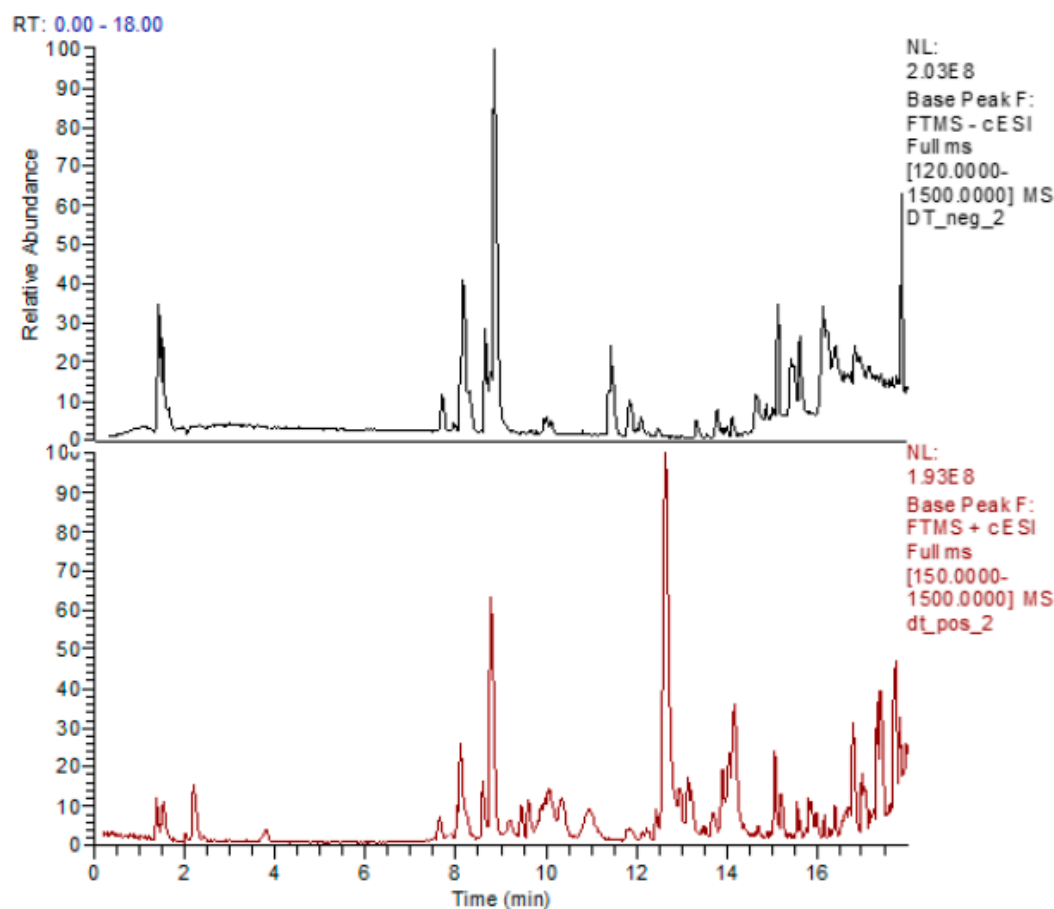


Figure S1. TIC chromatograms of the *D. tortuosum* sample analyzed in negative (top) ESI mode and in positive (bottom) ESI mode. The total ion current (TIC) chromatograms recorded for the analyzed sample are shown in Figure. The mass spectra of the compounds present in the sample were analyzed in ESI positive and ESI negative mode, and under the same chromatographic conditions. The intensity of the signals (peaks), as well as their presence or absence in the different chromatograms, varies according to the concentration and the structural characteristics of the molecules present in the sample.