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Article

Recovery of Polyphenols from Brewer's Spent Grains

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Table S1. Multiple reaction monitoring (MRM) transitions, cone voltages and collision energies used for the UPLC-TQD quantification of BSG polyphenols.

Polyphenol	MRM transitions (*m*/*z*)	Cone Voltage (V)	Collision energy (eV)
Ferulic acid	192.9→133.9	31	16
	192.9→177.9		12
p-coumaric acid	163.0→118.9	25	14
	163.0 → 92.9		30
Catechin	289.1→ 245.0	40	16
	289.1→ 108.9		22
Syringic acid	197.1→152.9	31	12
	197.1→181.9		14
4-hydroxybenzoic acid	137.0→64.9	29	26
	137.0→92.9		14
Sinapic acid	223.1→120.9	32	26
	223.1→163.9		14
Caffeic acid	179.0→78.9	35	24
	179.0→134.9		16
Protocatechuic acid	153.0→80.9	29	8
	153.0→108.9		14

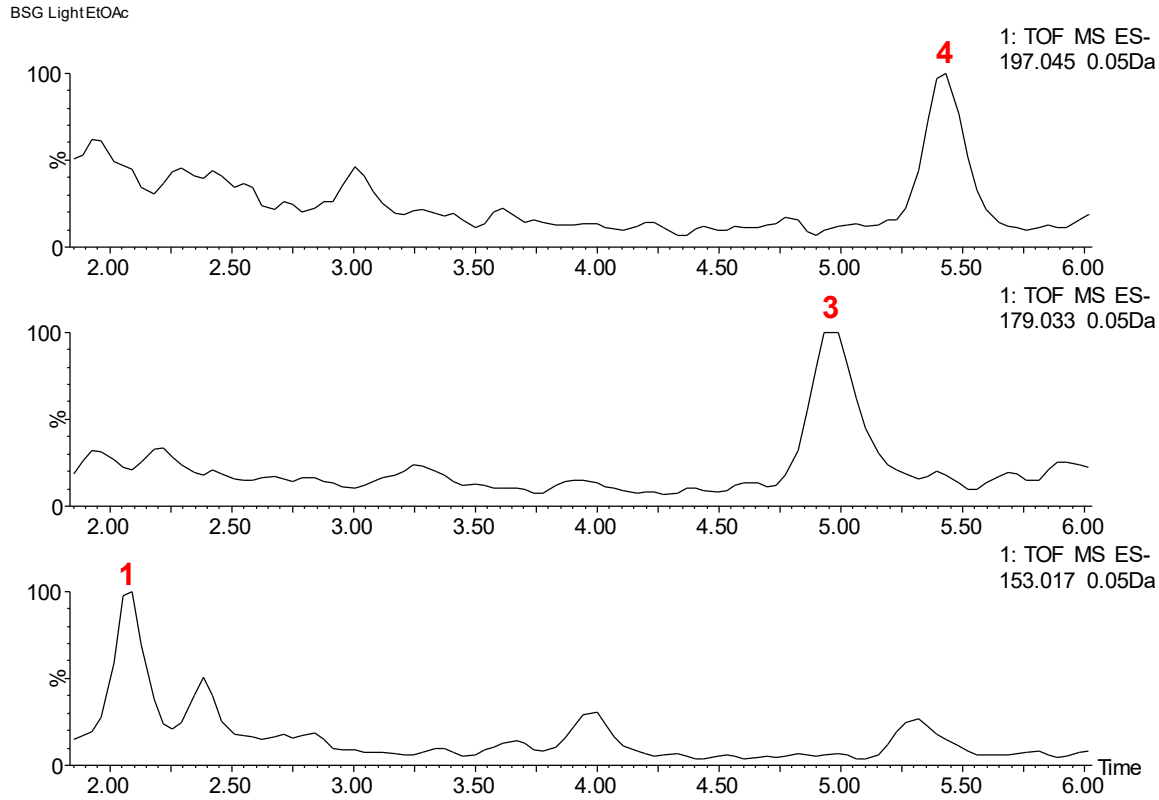

Figure S1. Extraction ion chromatograms for peak 1 (*m*/*z* 153.017 $[M-H]^-$), peak 3 (*m*/*z* 179.0133 $[M-H]^-$) and peak 4 (*m*/*z* 197.045 $[M-H^]^-$).