

## Supporting Information

Tabulated Results:

**Table S1.** Physicochemical characteristics of cold and hot brew peaberry coffee samples from four regions. TTA: total titratable acidity titrated to a pH 6.0 and pH 8.0 expressed in ml of 0.1 N NaOH per 30 mL of coffee.

Coffee Samples	pH	TTA pH = 6 (mL of 0.1 N NaOH)	TTA pH = 8 (mL of 0.1 N NaOH)
Cold Brew			
Kenya	5.18 ± 0.01 <sup>b</sup>	2.60 ± 0.01 <sup>ad</sup>	5.59 ± 0.03 <sup>ab</sup>
Papua New Guinea	5.20 ± 0.02 <sup>b</sup>	2.43 ± 0.03 <sup>bd</sup>	5.21 ± 0.09 <sup>b</sup>
Sumatra	5.10 ± 0.01 <sup>c</sup>	2.87 ± 0.01 <sup>a</sup>	6.00 ± 0.01 <sup>a</sup>
Tanzania	5.29 ± 0.01 <sup>a</sup>	2.26 ± 0.06 <sup>d</sup>	5.00 ± 0.18 <sup>b</sup>
Hot Brew			
Kenya	5.08 ± 0.01 <sup>c</sup>	2.76 ± 0.15 <sup>ab</sup>	5.45 ± 0.29 <sup>ab</sup>
Papua New Guinea	5.10 ± 0.01 <sup>c</sup>	2.72 ± 0.08 <sup>abc</sup>	5.45 ± 0.13 <sup>ab</sup>
Sumatra	5.14 ± 0.01 <sup>bc</sup>	2.61 ± 0.04 <sup>abc</sup>	5.53 ± 0.05 <sup>ab</sup>
Tanzania	5.11 ± 0.01 <sup>c</sup>	2.42 ± 0.05 <sup>cd</sup>	4.97 ± 0.13 <sup>b</sup>

Values are means ± SEM, n = 3. <sup>a-d</sup>Means in a column without a common superscript letter differ ( $p < 0.05$ ) as analyzed by two-way ANOVA and the TUKEY HDS post-test.

**Table S2.** 5-CQA, 4-CQA, 3-CQA, total CQA, and caffeine concentration of cold and hot brew peaberry coffee samples from four regions.

Coffee Samples	5-CQA (mg/L of Coffee)	4-CQA (mg/L of Coffee)	3-CQA (mg/L of Coffee)	Total CQA (mg/L of Coffee)	Caffeine (mg/L of Coffee)
Cold Brew					
Kenya	1027 ± 9 <sup>bc</sup>	496 ± 4 <sup>cd</sup>	404 ± 3 <sup>cd</sup>	1927 ± 16 <sup>cd</sup>	1315 ± 11 <sup>a</sup>
Papua New Guinea	981 ± 9 <sup>c</sup>	477 ± 4 <sup>d</sup>	387 ± 4 <sup>d</sup>	1845 ± 16 <sup>d</sup>	1233 ± 12 <sup>bc</sup>
Sumatra	1150 ± 8 <sup>a</sup>	571 ± 3 <sup>ab</sup>	470 ± 1 <sup>ab</sup>	2192 ± 11 <sup>ab</sup>	1183 ± 7 <sup>cd</sup>
Tanzania	1142 ± 9 <sup>a</sup>	564 ± 5 <sup>b</sup>	461 ± 3 <sup>b</sup>	2167 ± 16 <sup>b</sup>	1108 ± 8 <sup>e</sup>
Hot Brew					
Kenya	1067 ± 11 <sup>b</sup>	516 ± 5 <sup>c</sup>	418 ± 4 <sup>c</sup>	2001 ± 19 <sup>c</sup>	1283 ± 12 <sup>ab</sup>
Papua New Guinea	1056 ± 11 <sup>b</sup>	507 ± 5 <sup>cd</sup>	405 ± 4 <sup>cd</sup>	1967 ± 20 <sup>cd</sup>	1286 ± 14 <sup>ab</sup>
Sumatra	977 ± 13 <sup>c</sup>	478 ± 7 <sup>d</sup>	391 ± 5 <sup>d</sup>	1847 ± 25 <sup>d</sup>	1140 ± 8 <sup>de</sup>
Tanzania	1206 ± 33 <sup>a</sup>	598 ± 16 <sup>a</sup>	490 ± 12 <sup>a</sup>	2294 ± 61 <sup>a</sup>	1186 ± 31 <sup>cd</sup>

Values are means ± SEM, n = 6. <sup>a-d</sup>Means in a column without a common superscript letter differ ( $p < 0.05$ ) as analyzed by two-way ANOVA and the TUKEY HDS post-test.

**Table S3.** Antioxidant activities, total phenolic content (TPC), and total flavonoid content (TFC) of cold and hot brew peaberry coffee samples from four regions.

Coffee Samples	ABTS (mg TE/L of Coffee)	DPPH (mg TE/L of Coffee)	FRAP (mg FeSO <sub>4</sub> /L Coffee)	TPC (mg GAE/L of Coffee)	TFC (mg Rutin/L of Coffee)
Cold Brew					
<b>Kenya</b>	17.76 ± 0.19 <sup>a</sup>	16.84 ± 0.24 <sup>a</sup>	295 ± 1.0 <sup>a</sup>	596 ± 4.8 <sup>ac</sup>	9.55 ± 0.12 <sup>ab</sup>
<b>Papua New Guinea</b>	15.39 ± 0.34 <sup>c</sup>	13.89 ± 0.11 <sup>d</sup>	262 ± 3.6 <sup>c</sup>	565 ± 2.6 <sup>d</sup>	8.56 ± 0.06 <sup>c</sup>
<b>Sumatra</b>	17.42 ± 0.27 <sup>ab</sup>	15.60 ± 0.25 <sup>b</sup>	302 ± 1.9 <sup>a</sup>	605 ± 1.2 <sup>a</sup>	9.79 ± 0.08 <sup>a</sup>
<b>Tanzania</b>	16.70 ± 0.18 <sup>b</sup>	15.13 ± 0.19 <sup>bc</sup>	280 ± 3.5 <sup>b</sup>	585 ± 2.7 <sup>c</sup>	9.65 ± 0.05 <sup>ab</sup>
Hot Brew					
<b>Kenya</b>	17.57 ± 0.09 <sup>ab</sup>	15.92 ± 0.27 <sup>b</sup>	306 ± 1.4 <sup>a</sup>	602 ± 2.8 <sup>ab</sup>	9.65 ± 0.08 <sup>ab</sup>
<b>Papua New Guinea</b>	18.10 ± 0.14 <sup>a</sup>	14.59 ± 0.13 <sup>cd</sup>	295 ± 2.4 <sup>a</sup>	592 ± 2.2 <sup>bc</sup>	9.33 ± 0.06 <sup>b</sup>
<b>Sumatra</b>	17.28 ± 0.11 <sup>ab</sup>	15.35 ± 0.18 <sup>bc</sup>	298 ± 2.8 <sup>a</sup>	602 ± 3.2 <sup>ab</sup>	9.67 ± 0.07 <sup>ab</sup>
<b>Tanzania</b>	17.30 ± 0.09 <sup>ab</sup>	15.84 ± 0.16 <sup>b</sup>	304 ± 2.4 <sup>a</sup>	600 ± 2.1 <sup>ab</sup>	9.82 ± 0.11 <sup>a</sup>

Values are means ± SEM, n = 6. <sup>a-d</sup>Means in a column without a common superscript letter differ ( $p < 0.05$ ) as analyzed by two-way ANOVA and the TUKEY HDS post-test.

#### Cyclic Voltammetry:

A BASi Epsilon Eclipse Potentiostat was utilized for all cyclic voltammetry (CV) measurements. A three-electrode system was setup consisting of a glassy carbon working electrode, platinum wire counter electrode, and silver-silver chloride reference electrode. The glassy carbon working electrode was polished with 0.05 micron alumina (BASi PK-4 polishing kit), thoroughly cleaned of any residue, and dried before use. Glassware was cleaned and oven-dried overnight before use. All scans were performed at a scan rate of 0.1 V/s with a potential window of -0.2 V to +1.1 V at room temperature, unless for variable scan rate measurements to determine reversibility in the case of the caffeic acid standard. Distilled water was used in all aspects of CV analyses. Each scan has the proper heading to distinguish between samples.









