

**Effect of domestic cooking on carotenoids, tocopherols, fatty acids, phenolics and antioxidant activities of lentils (*Lens culinaris*)**

Bing Zhang<sup>a,b,#</sup>, Zeyuan Deng<sup>a,\*</sup>, Yao Tang<sup>b,c,#</sup>, Peter X. Chen<sup>b,d</sup>, Ronghua Liu<sup>b</sup>, Dan Ramdath<sup>b</sup>, Qiang Liu<sup>b</sup>, Marta Hernandez<sup>b</sup>, Rong Tsao<sup>b\*</sup>

<sup>a</sup> State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, 330047, China

<sup>b</sup> Guelph Food Research Centre, Agriculture and Agri-Food Canada, 93 Stone Road West, Guelph, ON N1G 5C9, Canada

<sup>c</sup> Key Laboratory of Food nutrition & Safety (Tianjin University of Science & Technology), Ministry of Education, Tianjin 300457, China

<sup>d</sup> Department of Food Science, Ontario Agricultural College, University of Guelph, Guelph, ON, N1G 2W1, Canada

<sup>#</sup> These authors contributed equally to this work.

**\* Corresponding authors:**

Telephone: +1 226-217-8108. Fax: +1 226-217-8183. E-mail: [rong.cao@agr.gc.ca](mailto:rong.cao@agr.gc.ca) (Rong Tsao, PhD)

Telephone/Fax: +86 791 88304402, E-mail address: [zeyuandeng@hotmail.com](mailto:zeyuandeng@hotmail.com) (Professor Z-Y Deng, PhD);

### **Supporting Information caption**

**Figure S1.** UV/Vis absorption spectra of five unknown peaks (UK1-5) in bound phenolics extract of lentil and standards of all known phenolic compounds identified. UK = unknown; 1 = gallic acid; 2 = protocatechuic acid; 3 = P- hydroxybenzoic acid; 4 = catechin; 5 = caffeic acid; 6 = syringic acid; 7 = epicatechin; 8 = ferulic acid; 9 = 3-hydrocinnamic acid.

Figure S1

