

Supplementary materials

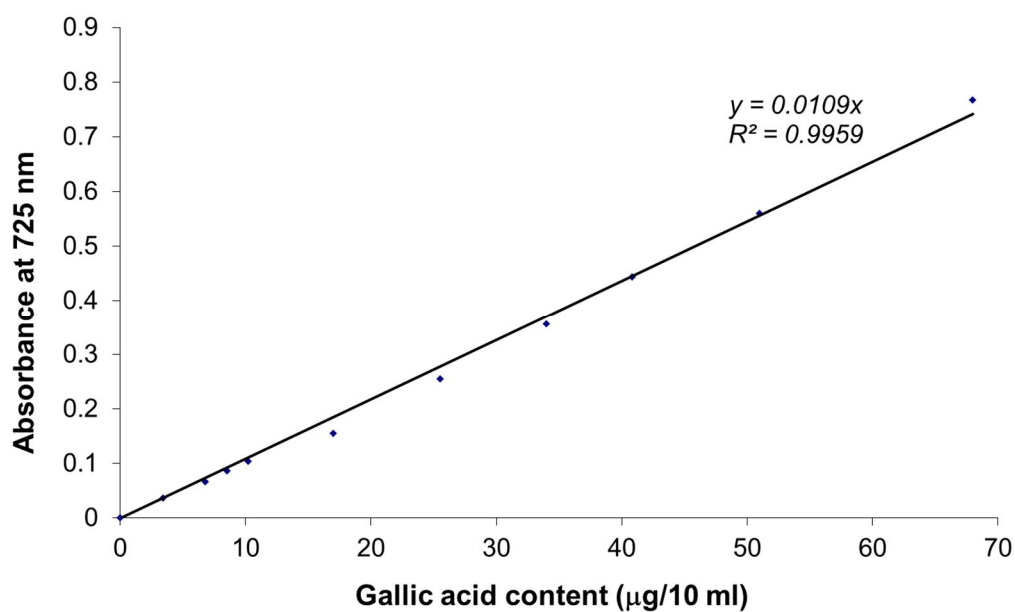


Fig. S1. Standard curve for gallic acid in the method Folina-Ciocalteu.

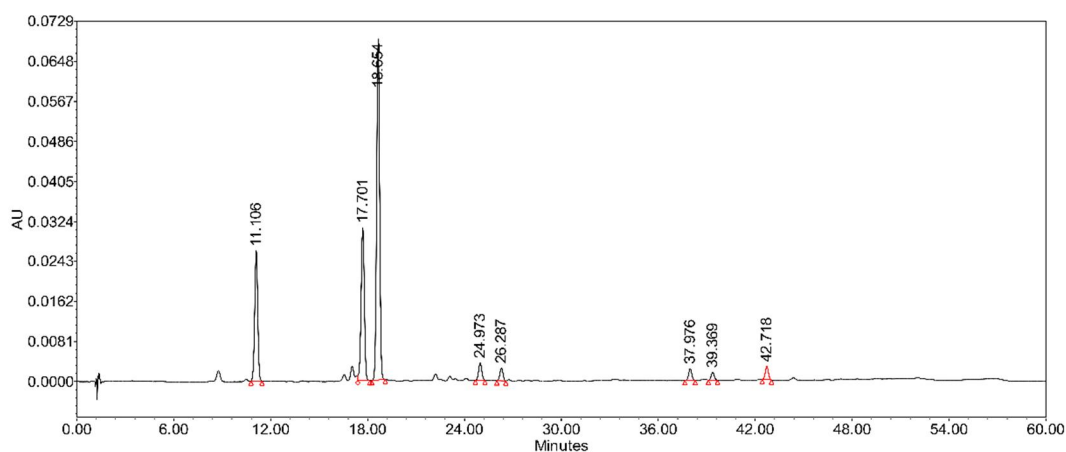


Fig. S2. Separation chromatogram of phenolic compounds: 3CQA ($t = 11.106$ min), 5CQA ($t = 17.701$ min), 4CQA ($t = 18.654$ min), 5FQA ($t = 24.973$ min), 4FQA ($t = 26.287$ min), 3,4diCQA ($t = 37.976$ min), 3,5diCQA ($t = 39.369$ min), 4,5diCQA ($t = 42.718$ min) in methanol extracts from coffee beans.

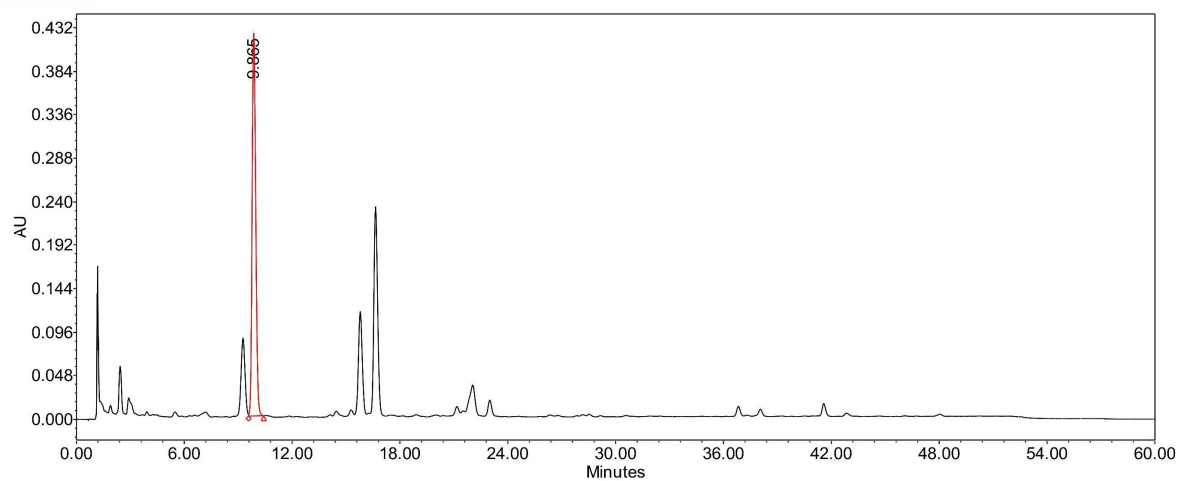


Fig. S3. Caffeine separation chromatogram ($t = 9.865$ min) in methanol extracts from coffee beans.



(Coffea arabica L.)

Green coffee



(Coffea arabica L.)

Cinnamon roast



(Coffea arabica L.)

American roast



(Coffea arabica L.)

Italian roast

Foto 1. Guatemalan coffee.