

Nutritional Properties, Antioxidant and Antihaemolytic Activities of the Dry Fruiting Bodies of Wild Edible Mushrooms Consumed by Ethnic Communities of Northeast India.

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Supplementary Table S1: Retention times and absorption maxima of the 11 standards used for the identification of the compounds in the mushrooms.

Compound name	Retention time (min)	Precision (min)	Absorption maxima (nm)
Ascorbic acid	3.8	±0.1	265
Lactic acid	4.8	±0.1	210
Citric acid	6.0	±0.1	200
Gallic acid	8.5	±0.2	272
Caffeic acid	9.7	±0.1	265, 325
3,4-Dihydroxybenzoic acid	10.2	±0.2	259
Riboflavin	10.6	±0.2	267, 373
Vanillic acid	10.8	±0.2	205, 260
Pyruvic acid	14.4	±0.2	325
<i>p</i> -Coumaric acid	14.6	±0.1	311
<i>trans</i> -Cinnamic acid	15.4	±0.2	268