

---

*Supplementary Material*

# **Blueberry Anthocyanins from Commercial Products: Structure Identification and Potential for Diabetic Retinopathy Amelioration**

**Rui Li** <sup>1,†</sup>, **Zhan Ye** <sup>1,2,3,4,†</sup>, **Wei Yang** <sup>1,2,3,4</sup>, **Yong-Jiang Xu** <sup>1,2,3,4</sup>, **Chin-Ping Tan** <sup>5</sup> and **Yuanfa Liu** <sup>1,2,3,4,\*</sup>

<sup>1</sup> School of Food Science and Technology, Jiangnan University, Wuxi 214122, China

<sup>2</sup> State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

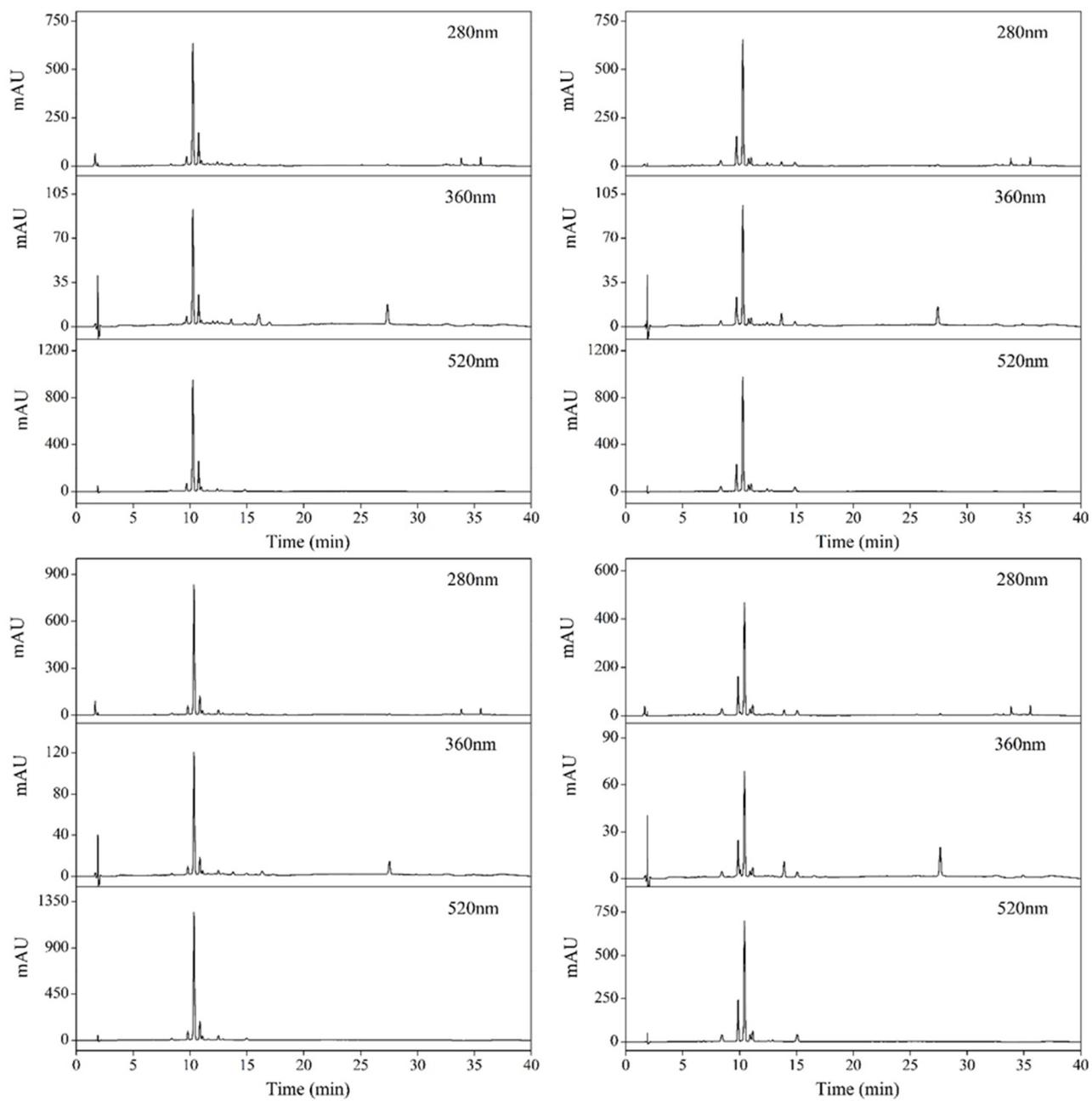
<sup>3</sup> National Engineering Research Center for Functional Food, Jiangnan University, Wuxi 214122, China

<sup>4</sup> Collaborative Innovation Center of Food Safety and Quality Control in Jiangsu Province, Wuxi 214122, China

<sup>5</sup> Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang 43400, Malaysia

\* Correspondence: yfliu@jiangnan.edu.cn; Tel.: +86-0510-8587-6799

† These authors contributed equally to this work.



**Figure S1.** Chromatograms of extracts of blueberries monitored at 280 nm, 360 nm, and 520 nm for optimal detection of flavan-3-ols, flavonols and anthocyanins. S2-S5 were the chromatograms of the four different samples obtained by HPLC-DAD, respectively.

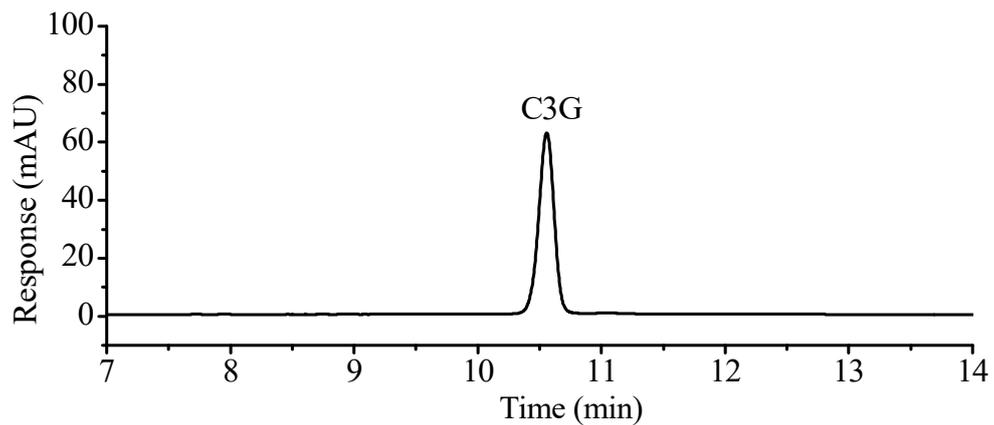


Figure S2. Chromatograms of extracts of Cyanidin-3-O-glucoside at 520 nm (RT = 10.55 min).

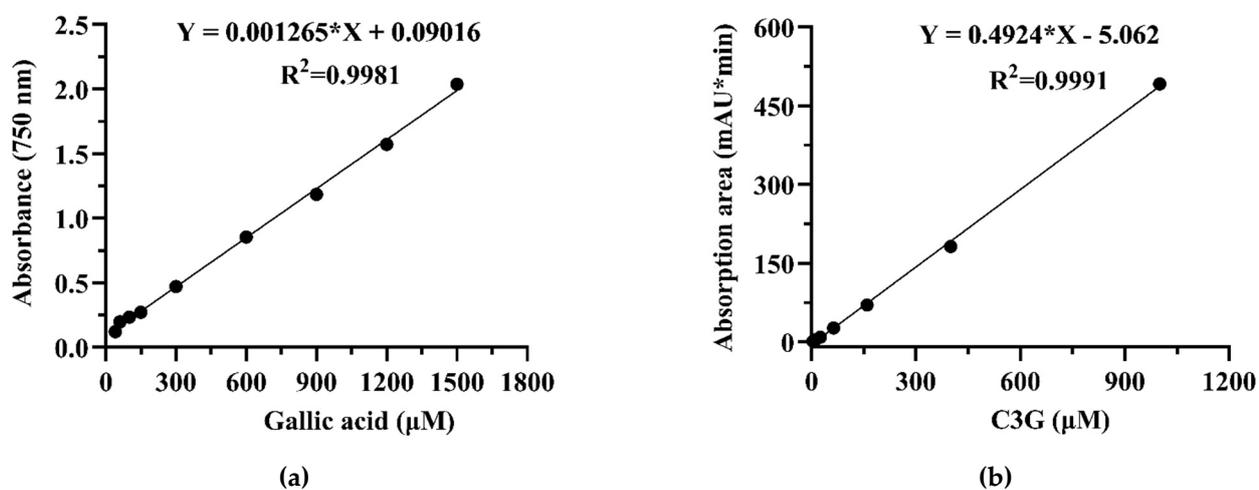


Figure S3. Calibration curve of standard Cyanidin-3-O-glucoside.

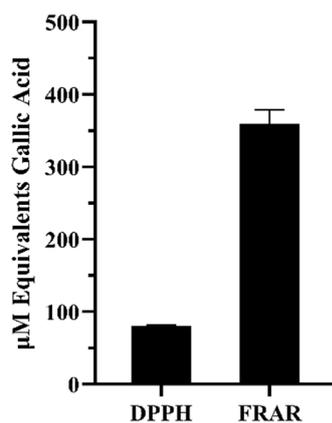


Figure S4. The FRAP and DPPH radical scavenging capacity of the C3G.

---

**Table S1.** The primer sequences.

<b>Gene</b>	<b>Forward primer</b>	<b>Reverse primer</b>
GAPDH	GGCAAGTTCAACGGCACAG	CGCCAGTAGACTCCACGACAT
Nrf2	AGTCCAGAAGCCAAACTGACAGAAG	GGAGAGGATGCTGCTGAAGGAATC
NQO1	AAGCCGCAGACCTTGTGATATTCC	CATGGCAGCGTAAGTGTAAGCAAAC