

*Biochelates from spent coffee grounds increases iron levels of  
Dutch cucumbers but affects their antioxidant capacity*

## **SUPPLEMENTAL INFORMATION**

### **Supporting information description**

**Supplemental Table 1.** Fe content and total antioxidant capacity of different groups of cucumbers.

**Supplemental Table 2.** Short chain fatty acids content of different groups of cucumbers.

**Supplemental Table 1.** Fe content (mg/100g fresh weight) and total antioxidant capacity of different groups of cucumbers, expressed as mmol Trolox/Kg cucumber fresh weight for FRAP, DDPH and ABTS assays. For FC assay total antioxidant capacity is expressed as mg equivalent gallic acid/Kg cucumber.

<b>SAMPLE</b>					
<b>PLOT 1</b>	<b>Fe content</b>	<b>FRAP assay</b>	<b>DPPH assay</b>	<b>ABTS assay</b>	<b>FC assay</b>
Control	0.09 ± 0.00	4.24 ± 0.66	1.49 ± 0.92	57.3 ± 0.24	3524 ± 733
Control-Fe	0.09 ± 0.00	3.24 ± 1.13	1.65 ± 0.22	55.3 ± 0.89	2673 ± 115
ASCG	0.07 ± 0.00	2.60 ± 0.05	1.24 ± 0.03	62.7 ± 8.69	2806 ± 199
ASCG-Fe	0.10 ± 0.00	3.17 ± 0.44	1.96 ± 0.67	87.5 ± 0.26	4398 ± 131
AH160	0.10 ± 0.00	2.66 ± 0.03	1.27 ± 0.19	59.4 ± 0.42	3640 ± 109
AH160-Fe	0.12 ± 0.00	2.89 ± 0.11	1.37 ± 0.31	73.5 ± 11.0	3974 ± 69.0
<b>PLOT 2</b>	<b>Fe content</b>	<b>FRAP assay</b>	<b>DPPH assay</b>	<b>ABTS assay</b>	<b>FC assay</b>
Control	0.10 ± 0.00	4.17 ± 1.66	1.88 ± 1.33	85.8 ± 1.29	2711 ± 100
Control-Fe	0.09 ± 0.00	2.69 ± 0.08	1.06 ± 0.04	56.6 ± 2.31	2338 ± 258
ASCG	0.10 ± 0.00	2.86 ± 0.35	1.30 ± 0.09	57.1 ± 0.39	4989 ± 29.1
ASCG-Fe	0.10 ± 0.00	4.54 ± 0.23	1.69 ± 0.11	71.2 ± 1.92	2890 ± 336
AH160	0.07 ± 0.00	3.07 ± 0.01	1.51 ± 0.05	52.4 ± 1.10	5483 ± 415
AH160-Fe	0.11 ± 0.00	2.79 ± 0.02	1.23 ± 0.02	44.5 ± 10.8	3261 ± 95.8

**Supplemental Table 2.** Short chain fatty acids content (expressed in mM) of different groups of cucumbers.

<b>SAMPLE</b>						
<b>PLOT 1</b>	<b>Lactic acid</b>	<b>Acetic acid</b>	<b>Succinic acid</b>	<b>Propionic acid</b>	<b>Butiric acid</b>	<b>Total SCFAs</b>
Control	29.4 ± 0.06	19.4 ± 0.00	7.06 ± 0.01	9.91 ± 0.02	0.63 ± 0.01	29.9 ± 0.01
Control-Fe	31.7 ± 0.08	18.8 ± 0.05	6.91 ± 0.03	9.78 ± 0.01	0.61 ± 0.01	29.2 ± 0.07
ASCG	28.4 ± 0.04	19.1 ± 0.15	6.74 ± 0.01	9.12 ± 0.01	0.70 ± 0.01	29.0 ± 0.13
ASCG-Fe	25.7 ± 0.00	21.1 ± 0.05	6.67 ± 0.03	8.63 ± 0.02	0.78 ± 0.00	30.7 ± 0.04
AH160	25.7 ± 0.02	21.8 ± 0.12	6.11 ± 0.02	8.95 ± 0.02	0.77 ± 0.00	31.5 ± 0.14
AH160-Fe	25.8 ± 0.00	21.8 ± 0.03	6.80 ± 0.01	8.68 ± 0.06	0.78 ± 0.01	31.3 ± 0.10
<b>PLOT 2</b>	<b>Lactic acid</b>	<b>Acetic acid</b>	<b>Succinic acid</b>	<b>Propionic acid</b>	<b>Butiric acid</b>	<b>Total SCFAs</b>
Control	21.2 ± 0.10	20.7 ± 0.11	6.42 ± 0.01	8.23 ± 0.02	0.84 ± 0.01	29.7 ± 0.13
Control-Fe	25.3 ± 0.01	19.9 ± 0.05	6.47 ± 0.00	8.01 ± 0.05	0.68 ± 0.01	28.6 ± 0.00
ASCG	25.3 ± 0.21	20.1 ± 0.03	6.49 ± 0.04	8.17 ± 0.03	0.75 ± 0.01	29.0 ± 0.04
ASCG-Fe	24.3 ± 0.06	21.6 ± 0.17	6.86 ± 0.01	7.91 ± 0.02	0.75 ± 0.01	30.2 ± 0.18
AH160	24.4 ± 0.05	20.2 ± 0.02	6.85 ± 0.00	8.00 ± 0.01	0.81 ± 0.00	29.0 ± 0.01
AH160-Fe	27.1 ± 0.13	19.1 ± 0.07	6.63 ± 0.00	7.94 ± 0.03	0.80 ± 0.00	27.9 ± 0.10