

Electronic Supplementary information (ESI) FOR RSC Advances

An overview of the chemical aspects of *Capsicum genus*

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Table 1 - Normalized data matrix used in the Principal Component Analyze

	Quercetin	Luteolin	C	DHC	N-DHC	Antheraxanthin	Capsanthin	Lutein	Zeaxanthin	Cryptoxanthin	A-carotene	B-carotene	Ref
<i>C. annuum</i> ancho	1.0000	0.9428	0.0286	0.1802	0.5774	0.0000	0.1096	0.0000	0.3683	0.1773	0.0409	0.4389	1-3
<i>C. baccatum</i> n.d	0.2431	0.3252	0.0043	0.0050	0.0131	0.7879	0.3121	0.0000	0.2146	0.0000	0.0117	0.0651	2,4
<i>C. annuum</i> cayenne	0.0898	0.4856	0.0707	0.1824	0.4575	0.0000	1.0000	0.0000	0.3479	0.1385	0.0000	0.0712	3,5,6
<i>C. annuum</i> yellow bell	0.0458	0.2947	0.0000	0.0000	0.0000	0.0000	0.0000	1.0000	1.0000	0.1580	1.0000	0.1955	5,7,8
<i>C. chinense</i> habanero orange	0.0308	0.1503	1.0000	1.0000	1.0000	1.0000	0.0509	0.2084	0.9271	0.0000	0.0000	0.0000	1,9
<i>C. chinense</i> habanero red type 1	0.0140	0.0000	0.4829	0.3180	0.2310	0.0000	0.0611	0.0000	0.0601	0.0000	0.0000	0.0000	9,10
<i>C. annuum</i> paprika	0.0119	0.0101	0.0647	0.1697	0.3903	0.0000	0.6327	0.1051	0.7328	0.1024	0.0000	0.1945	11,12
<i>C. annuum</i> jalapeno	0.0098	0.1962	0.1084	0.1973	0.4157	0.0000	0.1414	0.0000	0.0000	0.0000	0.0000	0.0000	9,13
<i>C. annuum</i>	0.0011	0.0007	0.0000	0.1000	0.0000	0.0000	0.0000	0.0000	0.0015	0.0000	0.0000	0.0000	13

serrano													5
<i>C. frutescens</i>													14
tabasco	0.0032	1.0000	0.0903	0.0821	0.1524	0.0202	0.0373	0.0000	0.0172	0.0000	0.0000	0.0000	
<i>C. annuum</i>													14
laris HS	0.0000	0.0000	0.0030	0.0012	0.0046	0.0762	0.6828	0.0000	0.1296	0.7477	0.1103	0.1981	
<i>C. annuum</i>													14
jatilaba	0.0000	0.0000	0.0030	0.0012	0.0046	0.0616	0.6895	0.0000	0.1570	0.6143	0.1189	0.2561	
<i>C. annuum</i>													14
keystone													
Resistant													
giant	0.0001	0.0003	0.0000	0.0000	0.0000	0.3848	0.6462	0.0000	0.0818	0.7996	0.0928	0.2000	
<i>C. annuum</i>													14
long sweet	0.0015	0.0010	0.0000	0.0000	0.0000	0.1308	0.7685	0.0000	0.0556	0.5434	0.1136	0.1699	
<i>C. annuum</i>													14
sweet													
banana	0.0002	0.0001	0.0000	0.0000	0.0000	0.1253	0.5612	0.0000	0.0852	1.0000	0.1161	0.2606	
<i>C. chinense</i>													14
yolo wonder													
L.	0.0000	0.0002	0.0000	0.0000	0.0000	0.2484	0.6488	0.0000	0.0704	0.5506	0.0479	0.4303	
<i>C. annuum</i>													14
miscucho													
colorado	0.0002	0.0001	0.0049	0.0035	0.0116	0.0552	0.8033	0.0000	0.0469	0.3670	0.1172	0.2295	
<i>C. chinense</i>													14
chili de													
arbol	0.0002	0.0001	0.0099	0.0164	0.0346	0.0907	0.6091	0.0000	0.1233	0.4824	0.0840	0.5278	
<i>C. chinense</i>													14
AC 2212	0.0003	0.0010	0.0010	0.0000	0.0000	0.1976	0.6883	0.1699	0.5225	0.5841	0.0848	0.1141	
<i>C. chinense</i>													14
1GAA	0.0000	0.0000	0.0030	0.0047	0.0069	0.0802	0.7180	0.0000	0.1363	0.5331	0.1238	0.2500	
<i>C. chinense</i>													14
RU 72-194	0.0000	0.0000	0.0099	0.0059	0.0023	0.0000	0.5385	0.0000	0.0000	0.0000	0.0928	1.0000	
<i>C. chinense</i>													14
RU 72-241	0.0000	0.0000	0.0099	0.0047	0.0023	0.4209	0.9424	0.0000	0.0000	0.2799	0.0812	0.0000	
<i>C. frutescens</i>													14
Lombok	0.0000	0.0006	0.0591	0.0374	0.1155	0.0471	0.6448	0.0000	0.0890	0.6964	0.1011	0.3266	
<i>C. baccatum</i>													14
Aji blanco													
christol	0.0001	0.0001	0.0030	0.0023	0.0116	0.1040	0.5822	0.0000	0.0491	0.9606	0.1338	0.2403	

C = capsaicin; DHC = dihydrocapsaicin; n-DHC = nordihydrocapsaicin; a-carotene = α -carotene; b-carotene = β -carotene.

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