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Supporting Information to article "*Comparative study of sugar extraction procedures for HPLC analysis and proposal of an ethanolic extraction method for plant-based high-protein ingredients*" in the **Journal of the Science of Food and Agriculture**

Table A.1: Sugar levels determined in wheat flour, wholemeal wheat flour and soy protein isolate using different extraction procedures

	Wheat flour			Whole wheat flour			Soy protein isolate		
Extraction	Sucrose/maltose	Glucose	Fructose	Sucrose/maltose	Glucose	Fructose	Sucrose/maltose	Glucose	Fructose
A1	1.87 ± 0.16^{a}	0.26 ± 0.03^{a}	0.21 ± 0.03^{a}	0.53 ± 0.04^{bc}	0.66 ± 0.05^{a}	0.81 ± 0.07^{a}	-*	-*	-*
A2	1.71 ± 0.02^{a}	0.34 ± 0.01^{a}	0.26 ± 0.00^{a}	0.45 ± 0.04^{c}	0.69 ± 0.02^{a}	0.91 ± 0.02^{a}	-*	-*	-*
A3	1.11 ± 0.17^{b}	0.13 ± 0.02^{b}	0.07 ± 0.01^{b}	0.79 ± 0.03^{a}	0.27 ± 0.01^{b}	0.18 ± 0.01^{c}	-*	-*	-*
A4	0.47 ± 0.23^{c}	0.02 ± 0.01^{c}	0.03 ± 0.01^{c}	0.61 ± 0.06^{abc}	0.05 ± 0.00^{c}	0.05 ± 0.00^{c}	-*	-*	-*
A5	0.60 ± 0.03^{bc}	0.03 ± 0.00^{c}	0.04 ± 0.00^{c}	0.63 ± 0.00^{ab}	0.06 ± 0.00^{c}	0.06 ± 0.00^{c}	-*	-*	-*
A6	2.09 ± 0.26^{a}	0.15 ± 0.06^{b}	0.08 ± 0.02^{b}	0.63 ± 0.08^{ab}	0.35 ± 0.05^{b}	0.39 ± 0.09^{b}	-*	-*	-*
E1	0.43 ± 0.02^{c}	0.03 ± 0.00^{c}	0.04 ± 0.00^{c}	0.58 ± 0.04^{bc}	0.03 ± 0.00^{c}	0.05 ± 0.00^{c}	0.33 ± 0.03^{a}	0.04 ± 0.01^{a}	0.04 ± 0.00^{a}
E2	0.45 ± 0.01^{c}	0.03 ± 0.00^{c}	0.04 ± 0.00^{c}	0.60 ± 0.00^{bc}	0.04 ± 0.00^{c}	0.05 ± 0.00^{c}	0.30 ± 0.01^{a}	0.04 ± 0.01^{a}	0.04 ± 0.00^{a}
E3	0.48 ± 0.01^{c}	0.03 ± 0.00^{c}	0.04 ± 0.00^{c}	0.62 ± 0.06^{abc}	0.04 ± 0.00^{c}	0.05 ± 0.00^{c}	0.36 ± 0.01^{a}	0.05 ± 0.00^{a}	0.04 ± 0.00^{a}

Means ± standard deviation with different letters in the same column were significantly different ($p < 0.05$).

* Method not applicable for this ingredient.

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Table A.2: Sugar levels determined in HPIs using extraction procedure E2

	Sugar-Pak I column			High-Performance Carbohydrate column			
Ingredient	Sucrose/maltose	Glucose	Fructose	Sucrose	Maltose	Glucose	Fructose
Soy	0.31 ± 0.02^{i}	0.04 ± 0.00^{g}	0.04 ± 0.00^{e}	0.28 ± 0.02^{f}	n.d.	n.d.	n.d.
Pea	0.77 ± 0.11^{h}	0.01 ± 0.00^{i}	0.04 ± 0.00^{ef}	0.71 ± 0.11^{e}	n.d.	n.d.	n.d.
Lupin	0.15 ± 0.00^{j}	n.d.	0.03 ± 0.00^{f}	n.d.	n.d.	n.d.	n.d.
Gluten	0.95 ± 0.00^{g}	0.06 ± 0.00^{f}	0.07 ± 0.00^{b}	0.16 ± 0.01^{f}	0.78 ± 0.05^{b}	n.d.	n.d.
Lentil IEP	0.81 ± 0.01^{h}	0.12 ± 0.00^{e}	0.06 ± 0.00^{c}	0.61 ± 0.01^{e}	0.19 ± 0.04^{d}	0.13 ± 0.02^{b}	n.d.
Lentil UF	0.05 ± 0.01^{j}	0.02 ± 0.00^{h}	0.02 ± 0.00^{g}	n.d.	n.d.	n.d.	n.d.
Carob	4.94 ± 0.08^{c}	0.25 ± 0.01^{b}	0.07 ± 0.00^{b}	4.60 ± 0.08^{b}	0.22 ± 0.04^{d}	n.d.	0.26 ± 0.01^{a}
Chickpea	1.56 ± 0.00^{e}	0.15 ± 0.00^{c}	0.03 ± 0.00^{ef}	1.18 ± 0.02^{d}	0.38 ± 0.04^{c}	n.d.	0.15 ± 0.01^{b}
Quinoa	7.04 ± 0.03^{a}	0.45 ± 0.00^{a}	0.14 ± 0.00^{a}	5.86 ± 0.13^{a}	1.17 ± 0.05^{a}	0.43 ± 0.00^{a}	n.d.
Amaranth	5.18 ± 0.03^{b}	n.d.	0.05 ± 0.00^{d}	4.61 ± 0.20^{b}	0.44 ± 0.03^{c}	n.d.	n.d.
Buckwheat	2.28 ± 0.05^{d}	0.14 ± 0.00^{d}	0.07 ± 0.00^{b}	2.32 ± 0.11^{c}	n.d.	n.d.	n.d.
Faba bean	1.19 ± 0.02^{f}	n.d.	0.04 ± 0.00^{ef}	1.16 ± 0.05^{d}	n.d.	n.d.	n.d.
Lentil	0.95 ± 0.02^{g}	0.05 ± 0.00^{g}	0.04 ± 0.00^{ef}	0.82 ± 0.09^{e}	0.20 ± 0.03^{d}	n.d.	n.d.

Means ± standard deviation with different letters in the same column were significantly different ($p < 0.05$).

n.d. – not detected or levels below 0.01 %DM (SP column) or 0.15 %DM (HPC column).