Supplementary information



Figure S1. Free radical scavenging activity of Ecuadorian quinoa leaf extracts (methanol - water; 80:20, w/w; sample/solvent ratio, 1:20 w/v, and application volumes, 6 μ L). Mobile phase: formic acid - water - methyl ethyl ketone - ethyl acetate (10:10:30:50, v/v/v/v). Derivatization with DPPH• for 30 min and examination under visible light. Rutin 0.50 μ g (track, ST). Quinoa leaves from Pichincha: INIAP-Tunkahuan (IT, tracks 1, 2, 3), INIAP-Pata de Venado (PV, tracks 4, 5, 6); quinoa leaves from Chimborazo: INIAP-Tunkahuan (IT, tracks 7, 8), INIAP-Pata de Venado (PV, tracks 9, 10), Chimborazo variety (C, 11, 12) and Chimborazo variety yellow (Cy), green (Cg) and red (Cr) colors (tracks 13, 14, 15). Samples as per Table 1.



Figure S2. α -amylase inhibitory activity of Ecuadorian quinoa leaf extracts (methanol - water; 80:20, w/w; sample/solvent ratio, 1:20 w/v, and application volumes, 14 µL). Mobile phase more polar: formic acid - water - methyl ethyl ketone - ethyl acetate (10:20:40:30, v/v/v/v). Derivatization with α -amylase, starch and iodine; examination under visible light. Quinoa leaves from Pichincha: INIAP-Tunkahuan (IT, tracks 1, 2, 3), INIAP-Pata de Venado (PV, tracks 4, 5, 6); quinoa leaves from Chimborazo: INIAP-Tunkahuan (IT, tracks 7, 8), INIAP-Pata de Venado (PV, tracks 9, 10), Chimborazo variety (C, 11, 12). Samples as per Table 1. The red marks indicate α -amylase inhibition zones. The large blue smear at the bottom of the plate (Rf 0.0 to 0.2) is due to inhibition of α -amylase by the formic acid of the mobile phase. Samples as per Table 1.