**Table S1.** Phytochemistry of the raw materials used in the elaboration of prehispanic fermented beverages in Chile. Only the chemical composition of the part used in fermentation **(Table 1)** has been considered.

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| --- | --- | --- |
| **Species - Family** | **Chemical compounds per superclass** | **References** |
| *Araucaria araucana* (Molina) K.Koch (syn. *Araucaria imbricata* Pav.) [Araucariaceae] | **Flavonoids:** amentoflavone; bilobetin; catechin; epicatechin; epigallocatechin; eriodictyol; gallocatechin; ginkgetin; quercetin; taxifolin | (Gallia et al., 2020; Schmeda-Hirschmann et al., 2021) |
| **Lignans:** isolariciresinol; lariciresinol; secoisolariciresinol | (Schmeda-Hirschmann et al., 2021) |
| **Phenolic acids:** gallic acid; homogentisic acid; piperonylic acid; protocatechuic acid | (Gallia et al., 2020; Schmeda-Hirschmann et al., 2021) |
| **Phenylpropanoids:** caffeic acid; 3-*p*-coumaroylquinic acid; 4-*p*-coumaroylquinic acid; ferulic acid; sinapic acid; vanillic acid | (Schmeda-Hirschmann et al., 2021) |
| *Aristotelia chilensis* (Molina) Stuntz [Elaeocarpaceae] | **Anthocyanins:** cyanidin 3-glucoside; cyanidin 3-sambubioside; cyanidin 3,5-diglucoside; cyanidin 3,5-di-(6-acetylglucoside); cyanidin 3-glucoside-5-rhamnoside; cyanidin 3-(2′-acetylrutinoside); cyanidin 3-sambubioside-5-glucoside; cyanidin 3-(3″,6″-dimalonylglucoside); cyanidin 3-(6-malonylglucoside)-7-(6-feruloylglucoside)-3′-glucoside; cyanidin 3-xylosyl (coumaroylglucosyl)galactoside; cyanidin 3-[6-(6-p-coumarylglucosyl)-2-xylosylgalactoside]; delphinidin 3-galactoside; delphinidin 3-glucoside; delphinidin 3-sambubioside; delphinidin 3,5-diglucoside; delphinidin-3,7-diglucoside; delphinidin 3-sambubioside-5-glucoside; delphinidin 3-(2″-galloylgalactoside); delphinidin 3,7-diglucoside-3′,5′-di(6-*p*-coumaroyl-*β*-glucoside); delphinidin 3-(6-feruloyl)-5-diglucoside; malvidin 3-rutinoside; malvidin 3,5-diglucoside; malvidin 3,7-diglucoside; pelargonidin 3-glucoside; pelargonidin 3-rutinoside; pelargonidin 3-sambubioside; pelargonidin 3-sambubioside-5-glucoside; pelargonidin 3-(6″-p-coumaryl sambubioside)-5-(6″′-malonylglucoside); peonidin 3-glucoside-5-(6″-acetylglucoside); peonidin 3-rutinoside; petunidin 3-glucoside; petunidin 3,5-diglucoside | (Diaz et al., 1984; Escribano-Bailón et al., 2006; Ruiz et al., 2010; Schreckinger et al., 2010, 2012; Céspedes et al., 2010a, 2010b, 2017; Gironés-Vilaplana et al., 2012b, 2012a, 2014; Lila et al., 2012; Rojo et al., 2012; Wang et al., 2012; Tanaka et al., 2013; Fredes et al., 2014, 2018a, 2018b; Reyes-Farias et al., 2014, 2016; Genskowsky et al., 2016; Lucas-Gonzalez et al., 2016; Brauch et al., 2016, 2017; Li et al., 2017; Overall et al., 2017; Quispe-Fuentes et al., 2018; Vázquez-Espinosa et al., 2018, 2019; Viuda-Martos et al., 2018; Di Lorenzo et al., 2019; Bastías-Montes et al., 2019, 2022; Sandoval et al., 2019; Zhou et al., 2019; Chen et al., 2020; Agulló et al., 2021b, 2021a; del Campo et al., 2021; Rodríguez et al., 2021; Pineda et al., 2022; Pinto et al., 2022) |
| **Carotenoids:** *β*-carotene | (Rodríguez et al., 2016) |
| **Coumarins:** brevifolincarboxylic acid; umbelliferone; urolithin M5 | (Zhou et al., 2019; Chen et al., 2020) |
| **Flavonoids:** apigenin; apigenin 7-O-glucoside; astilbin; astragalin; avicularine; caryatin; catechin; chrysin; epicatechin; (-)-epigallocatechin gallate; flavan-3-ol; galangin; (-)-gallocatechin gallate; 3-hydroxyflavone; hyperoside; isorhamnetin; isorhamnetin 3-glucoside; kaempferol; kaempferol 3-galactoside; kaempferol 7-glucoside; kaempferol 3-[2″-glucosyl-6″-acetyl-galactoside]7-glucoside; kaempferol 3-(4″;6″-diacetylglucoside)-7-rhamnoside; luteolin 7-glucoside; mangiferin; mangiferin 6'-gallate; myricetin; myricetin 3-galactoside; myricetin 3-glucoside; myricetin 3-glucoside-7-galactoside; narcissin; naringenin; nicotiflorin; pinobanksin; pinocembrin; procyanidin B1; procyanidin B2; quercetin; quercetin 3-glucuronide; quercetin 3-glucoside; quercetin 4′-galactoside; quercetin 5,3′-dimethyl ether; quercetin 3-(6″″-ferulylsophorotrioside); tetramethylquercetin 3-rutinoside; quercitrin; reinutrin; rutin | (Céspedes et al., 2010a; Ruiz et al., 2010, 2016; Céspedes et al., 2010b, 2017; Rubilar et al., 2011; Gironés-Vilaplana et al., 2014, 2012b; Brauch et al., 2016; Lucas-Gonzalez et al., 2016; Rodríguez et al., 2016, 2021; Genskowsky et al., 2016; Li et al., 2017; Nowak et al., 2018; Quispe-Fuentes et al., 2018, 2019; Viuda-Martos et al., 2018; Zhou et al., 2019; Di Lorenzo et al., 2019; Chen et al., 2020; Agulló et al., 2021b; Roldán et al., 2021; Concha-Meyer et al., 2021; Pineda et al., 2022; Pinto et al., 2022) |
| **Lignans:** matairesinol | (Chen et al., 2020) |
| **Meroterpenoids:** *α*-tocopherol; *γ*-tocopherol | (Rodríguez et al., 2016) |
| **Nicotinic acid alkaloids:** nicotinic acid; pyridoxine | (Rodríguez et al., 2016) |
| **Phenolic acids:** ellagic acid; ellagic acid 4-O-*β*-D-xylopyranoside; gallic acid; 5-galloylquinic acid; gentistic acid; granatin B; 4-hydroxybenzoic acid; methyl gallate; methyl protocatechuate; protocatechuic acid; protocatechuic acid 4-glucoside; quinic acid; shikimic acid; valoneic acid dilactone | (Céspedes et al., 2010b, 2010a, 2017; Wang et al., 2012; Gironés-Vilaplana et al., 2012b, 2014; Brauch et al., 2016; Lucas-Gonzalez et al., 2016; Rodríguez et al., 2016, 2021; Ruiz et al., 2016; Genskowsky et al., 2016; Li et al., 2017; Nowak et al., 2018; Quispe-Fuentes et al., 2018, 2019; Zhou et al., 2019; Di Lorenzo et al., 2019; Chen et al., 2020; Roldán et al., 2021; Peçanha et al., 2022; Pineda et al., 2022) |
| **Phenylpropanoids:** caffeic acid; caftaric acid; chlorogenic acid; *p*-coumaric acid; cryptochlorogenic acid; ferulic acid; *trans*-ferulic acid; neochlorogenic acid; sinapic acid | (Céspedes et al., 2010b, 2010a, 2017; Gironés-Vilaplana et al., 2012b, 2014; Rodríguez et al., 2016, 2021; Genskowsky et al., 2016; Quispe-Fuentes et al., 2019; Nowak et al., 2018; Quispe-Fuentes et al., 2018; Zhou et al., 2019; Roldán et al., 2021; Concha-Meyer et al., 2021; Pineda et al., 2022) |
| **Phloroglucinols:** myrciaphenone A; *O*2-*β*-glucosidyl-phloroglucinaldehyde | (Li et al., 2017) |
| **Stilbenoids:** pterostilbene | (Roldán et al., 2021) |
| **Tryptophan alkaloids:** aristoteline; 3-hydroxyindole | (Céspedes et al., 2009, 2010b; Peçanha et al., 2022) |
| *Berberis darwinii* Hook. [Berberidaceae] | **Anthocyanins:** cyanidin 3-glucoside; cyanidin 3-rutinoside; delphinidin 3-glucoside; delphinidin 3-rutinoside; malvidin-3-glucoside; peonidin 3-glucoside; petunidin 3-gentiobioside; petunidin 3-glucoside; petunidin 3-rutinoside | (Medrano et al., 1985; Chamorro et al., 2019) |
| **Flavonoids:** epicatechin | (Chamorro et al., 2019) |
| **Phenylpropanoids:** chlorogenic acid; 3-*p*-coumaroylquinic acid; 5-*p*-coumaroylquinic acid; neochlorogenic acid | (Chamorro et al., 2019) |
| *Berberis microphylla* G. Forst.(syn*. Berberis buxifolia* Lam*.*, *Berberis parodii* Job) [Berberidaceae] | **Anthocyanins:** cyanidin 3-glucoside; cyanidin 3-rutinoside; cyanidin 3,7-diglucoside; delphinidin 3-arabinoside; delphinidin 3-galactoside; delphinidin 3-glucoside; delphinidin 3-rutinoside; delphinidin 3;5-diglucoside; delphinidin 3,7-diglucoside; delphinidin 3-rutinoside-5-glucoside; malvidin 3-glucoside; malvidin 3-rutinoside; malvidin 3,7-diglucoside; malvidin 3-rutinoside-5-glucoside; malvidin 3-(6΄΄-acetyl) galactoside; malvidin 3-(6΄΄-coumaroyl) glucoside; peonidin 3-arabinoside; peonidin 3-glucoside; peonidin 3,7-diglucoside; peonidin 3-rutinoside; petunidin 3-galactoside; petunidin 3-glucoside; petunidin 3-rutinoside; petunidin 3,7-diglucoside; petunidin 3-rutinoside-5-glucoside; petunidin 3-(6΄΄-acetyl) glucoside | (Ruiz et al., 2010, 2013b, 2013a, 2014a; Brito et al., 2014; Reyes-Farias et al., 2014; Ramirez et al., 2015, 2021; Bustamante et al., 2018; López et al., 2018; Calfío and Huidobro-Toro, 2019; Chamorro et al., 2019; Boeri et al., 2020; Soto-Covasich et al., 2020; Olivares-Caro et al., 2020; Romero-Román et al., 2021b, 2021a) |
| **Flavonoids:** catechin; hyperoside; isorhamnetin; isorhamnetin 3-galactoside; isorhamnetin-3-glucoside; isorhamnetin 3-rutinoside-7-glucoside; kaempferol; kaempferol-3-rutinoside; myricetin; myricetin-3-glucoside; myricetin 3-rutinoside; myricetin 3-rutinoside-7-glucoside; narcissin; 2',3,4,4',6'-pentahydroxychalcone 4'-O-*β*-D-glucoside; quercetin; quercetin-3-glucoside; quercetin 3-rutinoside-7-glucoside; quercitrin; rutin | (Ruiz et al., 2010, 2014b; Brito et al., 2014; Ramirez et al., 2015; Arena et al., 2017; Bustamante et al., 2018; López et al., 2018; Calfío and Huidobro-Toro, 2019; Chamorro et al., 2019; Boeri et al., 2020; Olivares-Caro et al., 2020; Romero-Román et al., 2021b) |
| **Phenolic acids:** gallic acid; syringic acid | (Arena et al., 2017; Boeri et al., 2020) |
| **Phenylethanoids:** hydroxytyrosol | (Boeri et al., 2020) |
| **Phenylpropanoids:** caffeic acid; 3-*trans*-caffeoylglucaric acid; 4-*trans*-caffeoylglucaric acid; chlorogenic acid; *p*-coumaric acid; cryptochlorogenic acid; O-feruloylgalactaric acid; isochlorogenic acid A; isochlorogenic acid C; ferulic acid; 3-feruloylquinic acid; 4-feruloylquinic acid; neochlorogenic acid | (Ruiz et al., 2013b, 2014a; Brito et al., 2014; Ramirez et al., 2015; Arena et al., 2017; Bustamante et al., 2018; López et al., 2018; Chamorro et al., 2019; Boeri et al., 2020; Olivares-Caro et al., 2020) |
| **Stilbenoids:** *trans*-resveratrol | (Boeri et al., 2020) |
| **Tyrosine alkaloids:** berberine; jatrorrhizine | (Ruiz et al., 2014b; Olivares-Caro et al., 2020) |
| *Chenopodium pallidicaule* Aellen [Amaranthaceae] | **Benzenediols\*:** 4-methylresorcinol; resorcinol\*chemical superclass not identified by NPClassifier (Kim et al., 2021a) | (Peñarrieta et al., 2008) |
| **Flavonoids:** alcesefoliside; apiorutin; isorhamnetin; isorhamnetin 3-O-robinoside; isorhamnetin 3-O-(2;6-di-O-*α*-rhamnosyl)-*β*-galactopyranoside; isorhamnetin 3-O-*β*-D-apiofuranosyl-(1→2)-O-[*α*-L-rhamnopyranosyl(1→6)]-*β*-D-glucopyranoside; kaempferol; kaempferol 3-O-robinobioside; myricetin; narcissin; quercetin; quercetin 3-O-robinobioside; quercetin 3-O-*β*-D-apiofuranosyl-(1→2)-O-[*α*-L-rhamnopyranosyl(1→6)]-*β*-D-galactopyranoside; rhamnetin; rutin | (Rastrelli et al., 1995; Peñarrieta et al., 2008; Repo-Carrasco-Valencia et al., 2010; Coronado-Olano et al., 2021) |
| **Phenolic acids:** catechin; catechin gallate; gallic acid; 4-hydroxybenzoic acid | (Peñarrieta et al., 2008; Repo-Carrasco-Valencia et al., 2010; Coronado-Olano et al., 2021) |
| **Phenylpropanoids:** caffeic acid; chlorogenic acid; *p*-coumaric acid; ferulic acid; vanillic acid | (Peñarrieta et al., 2008; Repo-Carrasco-Valencia et al., 2010; Coronado-Olano et al., 2021) |
| **Steroids:** 20-hydroxyecdysone; 20,26-dihydroxyecdysone | (Rastrelli et al., 1996b) |
| **Triterpenoids:** lucyoside H; momordin II; olean-12-en-28-oic acid, 3-[(O-*β*-D-glucopyranosyl-(1→2)-O-[*β*-D-glucopyranosyl-(1→4)]-*β*-D-glucopyranosyl)oxy]-, *β*-D-glucopyranosyl ester, (3*β*)-; olean-12-ene-28,29-dioic acid, 3-(*β*-D-glucopyranosyloxy)-23-hydroxy-, 28-*β*-D-glucopyranosyl 29-methyl ester, (3*β,*4*α,*20*β*)-; olean-12-ene-28,29-dioic acid, 3-[(O-*β*-D-glucopyranosyl-(1→4)-O-*β*-D-glucopyranosyl-(1→4)-*β*-D-glucopyranosyl)oxy]-23-hydroxy-, 28-*β*-D-glucopyranosyl 29-methyl ester, (3*β,*4*α,*20*β*)-; olean-12-ene-28,29-dioic acid, 3-[(4-O-*β*-D-glucopyranosyl-*β*-D-glucopyranosyl)oxy]-23-hydroxy-, 28-*β*-D-glucopyranosyl 29-methyl ester, (3*β,*4*α,*20*β*)-; *β*-D-glucopyranosiduronic acid, (3*β*,4*α*)-28-(*β*-D-glucopyranosyloxy)-23-hydroxy-28-oxoolean-12-en-3-yl 3-O-*α*-L-arabinopyranosyl- | (Rastrelli et al., 1996a) |
| *Fragaria chiloensis* (L.) Mill (syn. *Potentilla chiloensis* (L.) Mabb.) [Rosaceae] | **Anthocyanins**: cyanidin 3-glucoside; pelargonidin 3-glucoside; pelargonidin 3-rutinoside | (Cheel et al., 2005; Wang and Lewers, 2007; Simirgiotis et al., 2009; Salvatierra et al., 2010, 2013; Simirgiotis and Schmeda-Hirschmann, 2010; Muñoz et al., 2011; López et al., 2018; Chamorro et al., 2019; Han et al., 2019; Noriega et al., 2021) |
| **Apocarotenoids:** 3-oxo-*α*-ionol | (Prat et al., 2014) |
| **Flavonoids:** astragalin; benzophenone; catechin; epicatechin; isorhamnetin 3-glucoside; kaempferol; nicotiflorin; procyanidin B; quercetin; quercetin 3-glucoside; quercetin 3-glucuronide | (Cheel et al., 2005; Wang and Lewers, 2007; Simirgiotis et al., 2009; Simirgiotis and Schmeda-Hirschmann, 2010; Muñoz et al., 2011; Salvatierra et al., 2013; Prat et al., 2014; Thomas-Valdés et al., 2019; López et al., 2018; Thomas-Valdés et al., 2018; Han et al., 2019; Noriega et al., 2021) |
| **Monoterpenoids:** L-carvomenthone; D-carvone; 1,8-cineole; estragole; D-limonene; linalool; 8-hydroxylinalool; isobornyl acetate; *p*-menthan-3-one; 2,6-dimethyl-7-octene-1,6-diol; *γ*-terpinene; *α*-terpineol | (Prat et al., 2014; Noriega et al., 2021) |
| **Phenolic acids:** benzyl benzoate; ellagic acid; pedunculagin | (Cheel et al., 2005; Wang and Lewers, 2007; Simirgiotis et al., 2009; Simirgiotis and Schmeda-Hirschmann, 2010; Prat et al., 2014; López et al., 2018; Thomas-Valdés et al., 2018; Noriega et al., 2021) |
| **Phenylethanoids:** 2-phenylethanol | (Prat et al., 2014; Noriega et al., 2021) |
| **Phenylpropanoids**: anethole; benzyl acetate; cinnamic acid; 1-*O*-*E*-cinnamoyl-*β*-D-rhamnopyranoside; 1-*O*-*E*-cinnamoyl-R-xylofuranosyl-(1→6)-*β*-D-glucopyranose; 1-*O*-*E*-cinnamoyl-*β*-D-xylopyranoside; cinnamyl alcohol; cinnamyl acetate; hydroxycinnamyl alcohol; hydroxycinnamyl acetate; *p*-coumaric acid 4-glucoside; 3-phenylpropanal; styrene; vanillin | (Cheel et al., 2005; Muñoz et al., 2011; Prat et al., 2014; Noriega et al., 2021) |
| **Sesquiterpenoids:** *α*-amorphene; *α*-farnesene; farnesol; *α*-muurolene | (Prat et al., 2014; Noriega et al., 2021) |
| **Triterpenoids:** squalene | (Prat et al., 2014) |
| *Gaultheria mucronata* (L.f.) Hook. & Arn. [Ericaceae] | **Anthocyanins:** cyanidin 3-galactoside; cyanidin 3-glucoside; cyanidin 3-lathyroside; delphinidin 3-galactoside | (Ruiz et al., 2013a) |
| **Flavonoids:** quercitrin | (Ruiz et al., 2015) |
| **Phenylpropanoids:** chlorogenic acid; neochlorogenic acid | (Ruiz et al., 2015) |
| *Gaultheria poeppigii* DC. (syn. *Pernettya myrtilloides* Zucc. ex Steud.) [Ericaceae] | **Anthocyanins**: cyanidin 3-arabinoside; cyanidin 3-galactoside; delphinidin-3-arabinoside; delphinidin 3-galactoside | (Mieres-Castro et al., 2019, 2022; Oyarzún et al., 2020) |
| **Flavonoids**: astragalin; hyperoside; quercetin; quercetin-3-O-arabinoside; quercetin-3-O-glucoside; quercetin 3-glucuronide; quercitrin | (Mieres-Castro et al., 2019, 2022; Oyarzún et al., 2020) |
| **Monoterpenoids:** 6*α*-hydroxydihydromonotropein-10-*trans*-cinnamate; monotropein-10-*trans*-cinnamate; vaccinoside | (Mieres-Castro et al., 2019, 2022) |
| **Phenylpropanoids**: caffeoylglucaric acid; 5-O-caffeoylshikimic acid; chlorogenic acid; neochlorogenic acid; 5-*p*-coumaroylquinic acid | (Mieres-Castro et al., 2019, 2022; Oyarzún et al., 2020) |
| *Geoffroea decorticans* (Gillies ex Hook. & Arn.) Burkat [Fabaceae] | **Flavonoids:** apigenin; apigenin 7-glucoside; baicalin; kaempferol; luteolin; quercetin; quercetin 7-rhamnoside; quercetin 3-glucoside-7-rhamnoside; quercitrin; rutin | (Silva et al., 1999; Costamagna et al., 2016; Jiménez-Aspee et al., 2017) |
| **Meroterpenoids:** *α*-tocopherol; *γ*-tocopherol | (Cittadini et al., 2021) |
| **Phenolic acids:** gallic acid; protocatechuic acid; quinic acid; syringic acid | (Costamagna et al., 2016; Cittadini et al., 2021) |
| **Phenylpropanoids:** 3,5-dicaffeoylquinic acid; 4,5-dicaffeoylquinic acid; *p*-coumaric acid; 5-*p*-coumaroylquinic acid; vanillic acid; vanillin | (Costamagna et al., 2016, 2017; Jiménez-Aspee et al., 2017; Cittadini et al., 2021) |
| **Steroids:** Δ5-avenasterol\*; Δ7-avenasterol\*; campesterol\*; cholesterol\*; *β*-sitosterol\*; stigmasterol\*; Δ7-stigmasterol\*\*reported only in seeds | (Lamarque et al., 2000; Maestri et al., 2002) |
| *Greigia sphacelata* Ruiz & Pav.) Regel [Bromeliaceae] | **Coumarins:** esculetin-7-O-glucuronide; 7-hydroxycoumarin glucuronide; scopoletin 7-O-glucuronide**Diterpenoids:** marrubiin**Flavonoids:** catechin; diffutidin; procyanidin A1; procyanidin B1**Isoflavonoids:** daidzein-7-O-galactoside; daidzin; genistein-7-O-di-glucoside; genistein-7-O-di-galactoside; genistin; lupinisoflavone A; ononin; tectoridin**Meroterpenoids:** evodinnol**Monoterpenoids:** ebuloside; jatamanvaltrate H**Phenolic acids:** bis(2-hydroxyethyl) phthalate; glucosyringic acid; quinic acid**Phenylpropanoids:** 2-caffeoylisocitric acid; 1-O-*trans*-*p*-coumaroylglycerol; 1,3-O-di-*trans*-*p*-coumaroylglycerol**Phloroglucinols:** congestiflorone**Sesquiterpenoids:** dictamnoside N; euonyminol**Stilbenoids:** amurensin**Triterpenoids:** quillaic acid | (Barrientos et al., 2020) |
| *Luma apiculata* (DC.) Burret (syn. *Myrceugenella apiculata* (DC.) Kausel) [Myrtaceae] | **Anthocyanins:** cyanidin 3-glucoside; delphinidin 3-arabinoside; delphinidin 3-galactoside; malvidin 3-arabinoside; malvidin 3-galactoside; malvidin 3-glucoside; malvidin 3-(6΄΄acetyl) galactoside; peonidin 3-arabinoside; peonidin 3-galactoside; peonidin 3-glucoside; petunidin 3-arabinoside; petunidin 3-glucoside | (Simirgiotis et al., 2013; Brito et al., 2014; Ramirez et al., 2015; Fuentes et al., 2016) |
| **Flavonoids:** catechin; epicatechin; epigallocatechin gallate; hyperoside; isorhamnetin; isorhamnetin 3-glactoside; myricetin; myricetin 3-galactoside; myricitrin; quercetin; quercetin 3-glucoside; rutin | (Simirgiotis et al., 2013; Brito et al., 2014; Ramirez et al., 2015; Fuentes et al., 2016; Viktorová et al., 2020; Velásquez et al., 2022) |
| **Phenolic acids:** gallic acid; syringic acid | (Velásquez et al., 2022) |
| **Phenylpropanoids:** caffeic acid; chlorogenic acid; cinnamic acid; ferulic acid; 3-feruloylquinic acid; 4-feruloylquinic acid; neochlorogenic acid | (Brito et al., 2014; Ramirez et al., 2015; Velásquez et al., 2022) |
| *Neltuma alba* (Griseb.) C.E.Hughes & G.P.Lewis (syn. *Prosopis alba* Griseb.) [Fabaceae] | **Flavonoids:** apigenin; isoschaftoside; isovitexin; luteolin; luteolin 7-glucoside; 3-methylquercetin; myricetin 3-glucoside; narcissin; quercetin\*\*; quercetin 3-glucoside; rutin; schaftoside; thermopsoside; vicenin II\*\*; vitexin\*\*\*\*reported also in fermented beverages after spontaneous fermentation | (Pérez et al., 2014; Cattaneo et al., 2016, 2019; Picariello et al., 2017; Young et al., 2017; Rodriguez et al., 2019; Rodríguez et al., 2020; Correa Uriburu et al., 2022) |
| **Monoterpenoids:** linalool oxide A; linalool oxide B | (Takeoka et al., 2008) |
| **Nicotinic acid alkaloids:** pyridine | (Takeoka et al., 2008) |
| **Phenolic acids:** methyl salicylate | (Takeoka et al., 2008) |
| **Phenylpropanoids:** benzylideneacetone; methyl cinnamate; cinnamic acid\*\*; *p*-coumaric acid; ferulic acid; guaiacol; 4-vinyl-2-methoxyphenol\*\*reported also in fermented beverages after spontaneous fermentation | (Takeoka et al., 2008; Rodriguez et al., 2019; Rodríguez et al., 2020) |
| **Proline alkaloids:** 2-acetylpyrrole | (Takeoka et al., 2008) |
| **Steroids:** Δ5-avenasterol\*; Δ7-avenasterol\*; campesterol\*; cholesterol\*; *β*-sitosterol\*; stigmasterol\*; Δ7-stigmasterol\*\*reported only in seeds | (Lamarque et al., 1994) |
| **Tetramate alkaloids:** ethylpyrazine; 2,5-dimethyl-3-ethylpyrazine; methylpyrazine; 2-ethyl-5-methylpyrazine; 2-ethyl-6-methylpyrazine; 2,3-dimethylpyrazine; 2,5-dimethylpyrazine; 2,6-dimethylpyrazine; 2,3,5-trimethylpyrazine; 2-propy1-3,6-dimethylpyrazine; 2-methyl-6-vinylpyrazine | (Takeoka et al., 2008) |
| **Tryptophan alkaloids:** tryptamine | (Pérez et al., 2014) |
| *Neltuma chilensis (Molina) C.E.Hughes & G.P.Lewis* (syn. *Prosopis chilensis* (Molina) Stuntz) [Fabaceae] | **Flavonoids:** isovitexin | (Schmeda-Hirschmann et al., 2015) |
| **Steroids:** Δ5-avenasterol\*; Δ7-avenasterol\*; campesterol\*; cholesterol\*; *β*-sitosterol\*; stigmasterol\*; Δ7-stigmasterol\*\*reported only in seeds | (Lamarque et al., 1994) |
| **Tyrosine alkaloids:** L-dopa | (Rajaram and Janardhanan, 1991) |
| *Otholobium glandulosum* (L.) J.W.Grimes (syn. *Psoralea glandulosa* L.) [Fabaceae] | **Meroterpenoids:** bakuchiol\*; cyclobakuchiol A; cyclobakuchiol B; 3-hydroxybakuchiol\*; 12-hydroxybakuchiol\***Sesquiterpenoids:** caryophyllene oxide\*chemical superclass not identified by NPClassifier (Kim et al., 2021a) | (Madrid et al., 2013) |
| *Peumus boldus* Molina [Monimiaceae] | **Flavonoids:** catechin; chrysin; epicatechin; quercetin; rutin | (Velásquez et al., 2017; Otero et al., 2022) |
| **Phenolic acids**: chlorogenic acid; 3-hydroxybenzoic acid; syringic acid | (Otero et al., 2022) |
| **Phenylpropanoids**: caffeic acid; *p*-coumaric acid; sinapic acid | (Velásquez et al., 2017; Otero et al., 2022) |
| **Tyrosine alkaloids**: boldine; higenamine; isocorydine; laurolitsine; N-methyllaurotetanine | (Otero et al., 2022) |
| *Prumnopitys andina* (Poepp. ex Endl.) de Laub. (syn. *Podocarpus andinus* Poepp. ex Endl.) [Podocarpaceae] | **Flavonoids:** orientin**Phenylpropanoids:** chlorogenic acid; 5-*p*-coumaroylquinic acid; 3,5-dicaffeoylquinic acid**Steroids:** 20-hydroxyecdysone | (Jiménez-Aspee et al., 2019) |
| *Ribes magellanicum* Poir. [Grossulariaceae] | **Anthocyanins:** cyanidin 3-glucoside; cyanidin 3-rutinoside; delphinidin 3-glucoside; delphinidin 3-rutinoside | (Medrano et al., 1985; Ruiz et al., 2013a; Burgos-Edwards et al., 2017, 2018; Theoduloz et al., 2018) |
| **Flavonoids:** astragalin; catechin; epicatechin; epigallocatechin; hyperoside; isovitexin; kaempferol; quercetin; quercetin 3-glucoside; quercetin 3-rhamnoside-7-glucoside; rutin | (Ruiz et al., 2015; Jiménez-Aspee et al., 2016b; Burgos-Edwards et al., 2017, 2018) |
| **Phenylpropanoids:** chlorogenic acid; *p*-coumaric acid; 3-*p*-coumaroylquinic acid; 4-*p*-coumaroylquinic acid; 5-*p*-coumaroylquinic acid; cryptochlorogenic acid; 3-O-feruloylquinic acid; neochlorogenic acid | (Ruiz et al., 2015; Burgos-Edwards et al., 2017, 2018; Theoduloz et al., 2018) |
| *Rubus geoides* Sm. [Rosaceae] | **Anthocyanins:** cyanidin 3-glucoside; cyanidin 3-sambubioside; cyanidin 3-sophoroside | (Ruiz et al., 2013a) |
| **Flavonoids:** catechin; hyperoside; quercetin | (Ruiz et al., 2015; Jiménez-Aspee et al., 2016a) |
| **Phenolic acids**: ellagic acid | (Jiménez-Aspee et al., 2016a) |
| *Schinus molle* L. [Anacardiaceae] | **Anthocyanins:** cyanidin 3-galactoside; 7-methylcyanidin 3-galactoside; pelargonidin 3-galactoside; 7-methylpelargonidin 3-galactoside | (Feuereisen et al., 2017) |
| **Apocarotenoids:** 4-(2-hydroxy-2,6,6-trimethylcyclohexyl)-3-buten-2-one; 2-hydroxy-2,4,4-trimethyl-3-(3-methylbuta-1,3-dienyl)cyclohexanone | (Al-Andal et al., 2019) |
| **Carotenoids:** *β*-carotene; *β*-cryptoxanthin; lutein; lycopene; phytoene; phytofluene | (Giuffrida et al., 2020) |
| **Diterpenoids:** cembrene; 4,8,13-duvatriene-1,3-diol; kaur-15-en-19-ol acetate; kaur-16-ene; ent-16-kauren-19-ol acetate; neocembrene; thunbergol | (Bendaoud et al., 2010; Al-Andal et al., 2019) |
| **Flavonoids:** agathisflavone; amentoflavone; 2'',3''-dihydroamentoflavone; tetrahydroamentoflavone; 7-O-methylapigenin; catechin; catechin 3-gallate; chamaejasmin; engeletin; epicatechin; hinokiflavone; kaempferol; luteolin; masazinoflavanone; neochamaejasmin B; quercetin; quercetin 3-glucoside; quercetin 3-O-glucuronide; quercetin 3-lathyroside; quercetin 3-(2-galloylglucoside); quercitrin; robustaflavone; rutin | (Yueqin et al., 2003; Ono et al., 2008; Feuereisen et al., 2017; Tlili et al., 2018; Volpini-Klein et al., 2020; Feriani et al., 2021, 2022; Kim et al., 2021b; Osman et al., 2021) |
| **Lysine alkaloids:** piperine | (Kim et al., 2021b) |
| **Monoterpenoids:** borneol; bornyl acetate; camphene; *α*-campholenal; camphor; 2-carene; 3-carene; *trans*-3-caren-2-ol; carvacrol; carveol; carvotanacetone; 1,8-cineole; 2-acetoxy-1,8-cineole; citronellol; methyl citronellate; citronellyl acetate; cryptone; 3,5-dimethylcyclohexanol; *o*-cymene; *p*-cymene; *p*-cymen-8-ol; dihydrocarveol; (*E*)-2,3-epoxycarane; *α*-fenchene; fenchyl acetate; geraniol; geranyl acetate; geranyl butyrate; geranyl propionate; (*E*)-methyl geranate; grandisol; ipsdienone; isoborneol; isomenthone; isomyrcenol; isopinocamphone; isopiperitenol; 4-isopropylbenzaldehyde; limonene; limonene-1,2-epoxide; linalool; linalool oxide A; linalyl acetate; linalyl butyrate; lineatin; *cis*-*p*-menth-2-en-1-ol; *trans*-*p*-menth-2-en-1-ol; *cis*-*p*-mentha-2,8-dien-1-ol; *trans*-*p*-mentha-2,8-dien-1-ol; *cis*-1(7),8- *p*-menthadien-2-ol; *trans*-1(7),8- *p*-menthadien-2-ol; *p*-mentha-1,8-dien-4-ol; *p*-menth-3-en-2-one; *β*-myrcene; myrtenal; myrtenol; 6-isopropenyl-4,8a-dimethyl-1,2,3,5,6,7,8,8a-octahydro-naphthalen-2-ol; neral; neryl butyrate; (3*E*)-2,6-dimethylocta-3,7-diene-2,6-diol; *cis*-*β*-ocimene; *trans*-*β*-ocimene; *allo*-ocimene; *neo*-*allo*-ocimene; 2,6-dimethylocta-1,5,7-trien-3-ol; *α*-phellandrene; *α*-phellandrene epoxide; *β*-phellandrene; phellandral; pinanediol; *α*-pinene; *β*-pinene; *β*-pinene oxide; pinocamphone; *trans*-pinocarveol; *cis*-piperitol; *trans*-piperitol; piperitone; sabinene; sabinol; sabinyl acetate; dehydrosabinaketone; sylvestrene; *α*-terpinene; *γ*-terpinene; terpinen-4-ol; *α*-terpineol; *α*-terpinolene; *α*-terpinyl acetate; *α*-thujene; *α*-thujenal; *α*-thujone; *β*-thujone; thymol; tricyclene; *trans*-verbenyl acetate | (Bernhard et al., 1983; Maffei and Chialva, 1990; Baser et al., 1997; Huaman et al., 2004; Hayouni et al., 2008; Atti dos Santos Santos et al., 2009; Abdel-Sattar et al., 2010; Zahed et al., 2010, 2011; Bendaoud et al., 2010; Hosni et al., 2011; Pérez-López et al., 2011; Rocha et al., 2012; Guerra-Boone et al., 2013; Martins et al., 2014; dos Santos Cavalcanti et al., 2015; Hamdan et al., 2016; Eryigit et al., 2017; Kasmi et al., 2017; Rey-Valeirón et al., 2017; Aboalhaija et al., 2019b, 2019a; Giuffrida et al., 2020; Osman et al., 2021; Volpini-Klein et al., 2021; Belhoussaine et al., 2022; Chaaban et al., 2022) |
| **Phenolic acids:** *p*-anisaldehyde; benzoic acid; *p*-aminobenzoic acid; 4-hydroxybenzoic acid; ellagic acid; eucaglobulin; gallic acid; pentagalloylglucose; *β*-glucogallin; protocatechuic acid; quinic acid; methyl salicylate; salicylic acid; shikimic acid; syringaldehyde; syringic acid | (Bendaoud et al., 2010; Galvez Ranilla et al., 2010; Feuereisen et al., 2017; Tlili et al., 2018; Feriani et al., 2021, 2022; Kim et al., 2021b; Osman et al., 2021) |
| **Phenylpropanoids:** anethole; chlorogenic acid; methyl *trans*-cinnamate; *p*-coumaric acid; ferulic acid; vanillic acid | (Galvez Ranilla et al., 2010; Eryigit et al., 2017; Tlili et al., 2018; Volpini-Klein et al., 2020; Kim et al., 2021b) |
| **Sesquiterpenoids:** *α*-acorenol; 4-acoren-3-one; agarospirol; amorpha-4,9-dien-2-ol; *α*-amorphene; aromadendrene; *allo*-aromadendrene; *cis*-*α*-bergamotene; *trans*-*α*-bergamotene; bicyclogermacrene; *epi*-bicyclosesquiphellandrene; *β*-bisabolene; cis-(Z)-*α*-bisabolene epoxide; *α*-bisabolenol; *β*-bisabolol; 1-endo-bourbonanol; *β*-bourbonene; bulnesol; cadina-1,4-diene; *α*-cadinene; *γ*-cadinene; *δ*-cadinene; *α*-cadinol; *epi*-*α*-cadinol; *α*-cadinol methyl ether; *δ*-cadinol; *τ*-cadinol; *α*-calacorene; *β*-calacorene; *cis*-calamenene; *trans*-calamenene; carotol; *cis*-*β*-caryophyllene; *trans*-*β*-caryophyllene; (*E*)-*epi*-*β*-caryophyllene; caryophyllene acetate; caryophyllene oxide; 4,8-epoxy- *β*-caryophyllene; cedrelanol; *α*-cedrene; chrysothol; copaborneol; *α-*copaene; *β*-copaene; *β*-copaen-4- *α*-ol; *δ*-copaene; *α*-cubebene; *β*-cubebene; cubebol; 4-*epi*-cubebol; cubenol; 1,10-di-epicubenol; 1-*epi*-cubenol; *γ*-curcumene; *trans*-dauc-8-en-4- *β*-ol; 9,10-dimethyltricyclo[4.2.1.1(2,5)]decane-9,10-diol; *β*-elemene; *γ*-elemene; elemol; 10-*epi*-elemol; 7*α*H-eudesma-3,5-diene; *β*-eudesmene; 1*β*,6*α*-dihydroxy-7-*epi*-eudesm-3-ene; 1*β*,6*β*-dihydroxy-7-*epi*-eudesm-3-ene; *α*-eudesmol; *β*-eudesmol; *γ*-eudesmol; 8-*epi*-*γ*-eudesmol; *α*-farnesene; *β*-farnesene; farnesol; germacrene A; germacrene B; germacrene D; germacrene D-4-ol; 1,6-germacradien-5-ol; gleenol; globulol; epiglobulol; 4*β*,6*β*-dihydroxy-10*α*-methoxy-1*α*,5*β*,7*α*(*H*)-guaiane; *β*-guaiene; 4*β*,6*β*-dihydroxy-1*α*,5*β*(*H*)-guai-9-ene; guaia-3,7-diene; guaiol; guaiol acetate; *a*-gurjunene; *β*-gurjunene; *γ*-gurjunene; *τ*-gurjunene;hedycaryol; 5-methyl-1-phenylbicyclo[3.2.0]heptane; *α*-himachalene; *α*-humulene; humulene-6,7-epoxide; isoaromadendrene epoxide; isocalamendiol; dehydroxyisocalamendiol; isoledene; juniper camphor; ledene; ledol; longifolenaldehyde; longifolene; *α*-muurolene; *γ*-muurolene; *α*-muurol; *epi*-*α*-muurol; *τ*-muurolol; *cis*-nerolidol; *trans*-nerolidol; nootkatol; oplodiol; oplopanone; *β*-oplopenone; palustrol; platambin; 2-(4-ethenyl-4-methyl-3-prop-1-en-2-ylcyclohexyl)propan-2-ol; 2-[(2S,4*α*S)-4*α*-methyl-8-methylidene-1,2,3,4,5,6,7,8*α*-octahydronaphthalen-2-yl]propan-2-ol; 1-methyl-3-(2,2,6-trimethyl-bicyclo[4.1.0]hept-1-yl)-propenyl acetate; *α* -selinene; *β*-selinene; *δ*-selinene; shyobunol; *β*-spathulene; spathulenol; teucladiol; teuclatriol; 10-*epi*-teuclatriol; valencene; valerianol; viridiflorol; *α*-ylangene | (Terhune et al., 1974; Bernhard et al., 1983; Maffei and Chialva, 1990; Baser et al., 1997; Huaman et al., 2004; Hayouni et al., 2008; Atti dos Santos Santos et al., 2009; Abdel-Sattar et al., 2010; Zahed et al., 2010, 2011; Bendaoud et al., 2010; Hosni et al., 2011; Pérez-López et al., 2011; Rocha et al., 2012; Guerra-Boone et al., 2013; Martins et al., 2014; dos Santos Cavalcanti et al., 2015; Hamdan et al., 2016; Eryigit et al., 2017; Kasmi et al., 2017; Rey-Valeirón et al., 2017; Aboalhaija et al., 2019b, 2019a; Al-Andal et al., 2019; Giuffrida et al., 2020; Osman et al., 2021; Volpini-Klein et al., 2021; Belhoussaine et al., 2022; Chaaban et al., 2022) |
| **Steroids:** *β*-sitosterol | (Al-Andal et al., 2019) |
| **Triterpenoids:** elemonic acid; isomasticadienolic acid; 3- *epi*-isomasticadienolic acid; isomasticadienonalic acid; isomasticadienonic acid; 3- *epi*-isomasticadienolalic acid; masticadienonic acid; (24*Z*)-3*α*-hydroxy-7-oxo-8,24-tirucalladiene-26-oic acid | (Pozzo-Balbi et al., 1978; Yueqin et al., 2003; Ono et al., 2008) |
| *Schinus polygama* (Cav.) Cabrera (syn. *Duvaua dependens* DC.) [ Anacardiaceae] | **Monoterpenoids:** borneol; bornyl acetate; camphene; camphor; *p*-cymene; *α*-fenchol; limonene; linalool; myrtenol; *α*-pinene; *β*-pinene; *trans*-pinocarveol; terpinene-4-ol; *α*-terpineol; *α*-thujene**Sesquiterpenoids:** *epi*-bicyclosesquiphellandrene; *γ*-cadinene; *δ*-cadinene; *δ*-cadinol; *β*-caryophyllene; *α*-copaene; *α*-cubebene; elemol; *α*-humulene; isolongifolol; *α*-muurolene; selina-3,11-diene-6-*α*-ol | (Erazo et al., 2006) |
| *Ugni molinae* Turcz. (syn. *Ugni philippii* O.Berg, *Ugni poeppigii* O.Berg) [Myrtaceae] | **Anthocyanins:** cyanidin 3-arabinoside; cyanidin 3-galactoside; cyanidin 3-glucoside; cyanidin 3-rutinoside; cyanidin 3-(6΄΄-succinoyl) glucoside; delphinidin 3-arabinoside; delphinidin 3-glucoside; malvidin 3-glucoside; pelargonidin 3-arabinoside; peonidin 3-arabinoside; peonidin 3-glucoside; petunidin 3-galactoside; petunidin 3-glucoside; petunidin 3-rutinoside | (Ruiz et al., 2010; Brito et al., 2014; Junqueira-Gonçalves et al., 2015; Ramirez et al., 2015; López et al., 2019) |
| **Carotenoids:** *β*-carotene | (López et al., 2017b) |
| **Flavonoids:** astragalin; catechin; epicatechin; hyperoside; isorhamnetin; kaempferol; luteolin; myricetin; quercetin; quercetin 3-glucoside; quercitrin; rutin | (Brito et al., 2014; Junqueira-Gonçalves et al., 2015; Ramirez et al., 2015; Jofré et al., 2016, 2019; López de Dicastillo et al., 2017; López et al., 2017b, 2019; Pérez-Arancibia et al., 2021; Gómez-Pérez et al., 2022) |
| **Meroterpenoids:** *α*-tocopherol; *β*-tocopherol; *γ*-tocopherol; *δ*-tocopherol | (López et al., 2017a) |
| **Monoterpenoids:** 1,8-cineole; limonene; *α*-pinene | (Scheuermann et al., 2008) |
| **Phenolic acids:** ellagic acid; gallic acid; 4-hydroxybenzoic acid; protocatechuic acid; syringic acid | (Junqueira-Gonçalves et al., 2015; Jofré et al., 2016, 2019; López de Dicastillo et al., 2017; López et al., 2017b, 2019; Pérez-Arancibia et al., 2021; Gómez-Pérez et al., 2022) |
| **Phenylethanoids:** hydroxytyrosol; tyrosol | (López et al., 2019) |
| **Phenylpropanoids:** caffeic acid 3-glucoside; chlorogenic acid; *trans*-cinnamic acid; *p*-coumaric acid; ferulic acid; 3-feruloylquinic acid; 4-feruloylquinic acid; neochlorogenic acid | (Brito et al., 2014; Junqueira-Gonçalves et al., 2015; Ramirez et al., 2015; López et al., 2017b, 2019; Gómez-Pérez et al., 2022) |
| **Stilbenoids:** *trans*-resveratrol | (Salazar et al., 2017) |

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