

Supporting Information

Lipoxygenase Inhibitory Constituents of the Fruits of Noni (*Morinda citrifolia*) Collected in Tahiti

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Figure S1. Key NOESY (H \leftrightarrow H) correlations for compounds **1** and **2**.

Figure S2. HPLC fingerprint of methanolic extract of noni fruits.

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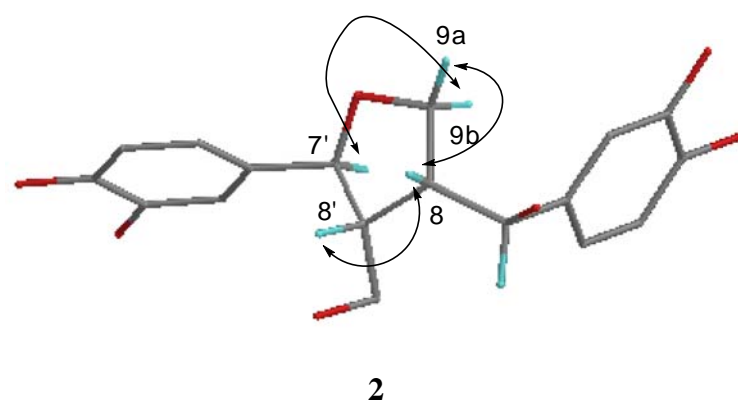
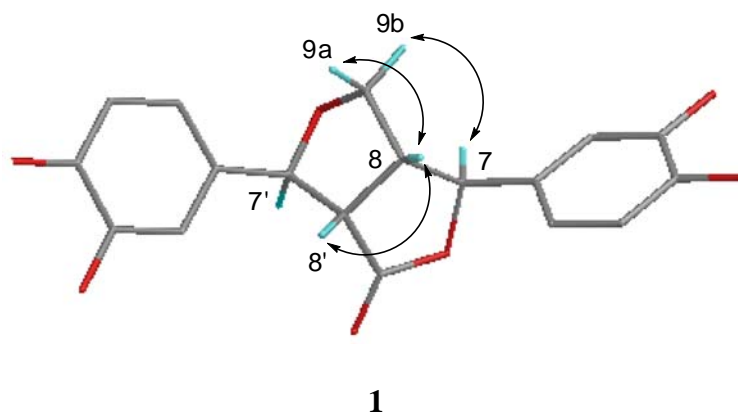


Figure S1. Key NOESY (H↔H) correlations for compounds **1** and **2**. The three-dimensional structures were constructed by Chem3D Ultra 10.0 (CambridgeSoft Corporation, MA). For clarity, only hydrogen atoms binding to the chiral carbons are shown.

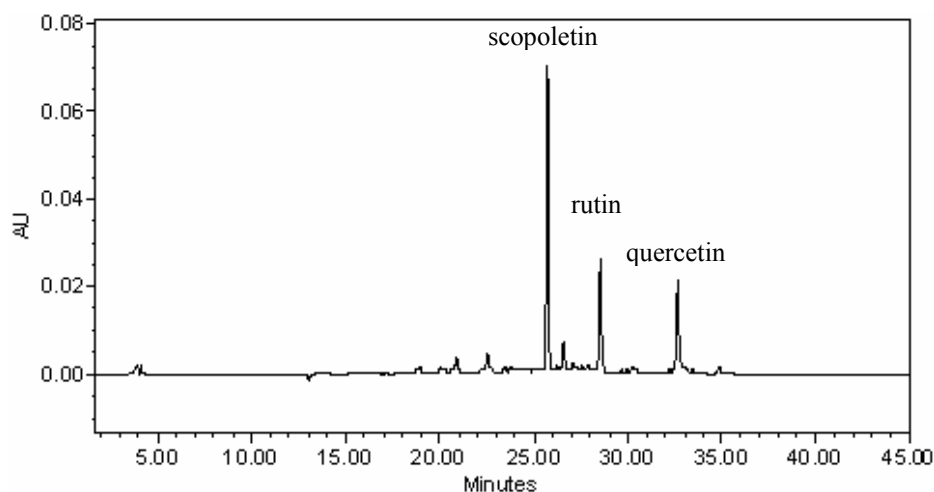


Figure S2. HPLC fingerprint of the methanolic extract of freeze-died noni fruits.

The fingerprint of the methanolic extract of noni fruits was established by using analytical HPLC, with an AllianceTM Waters 2690 separations module coupled to a Waters 996 photodiode array (PDA) detector, and a Waters Atlantis[®] dC₁₈ column (5 μ m, 4.6 \times 250 mm) at a flow rate of 1 mL/min. A gradient elution with methanol and 0.5% acetic acid in water (AW) was used as a mobile phase. The AW percentage was: 100%-99%, 0-8 min; 85%-5%, 9-40 min; 99%-100%, 41-45 min. The column temperature was maintained at 25.5 °C. The HPLC chromatogram was standardized on retention times and peak intensities of the peaks observed at a wavelength of 365 nm. The MeOH extract was prepared to a concentration of 10 mg/mL, with injection volume of 30 μ L. The reference compounds were isolated and identified in our laboratory.