

**Table 1.** Varieties of chestnuts and procedures for flour preparation in different areas of Tuscany

<b>Area of origin</b>	<b>Varieties</b>	<b>Drying</b>	<b>Temperature</b>	<b>Time</b>	<b>Kind of mill</b>
Caprese Michelangelo(1)	Marroncini, Pistolesi	Traditional	About 30°C	35/40 days	Grindstones powered by electricity
Caprese Michelangelo (2)	Marroncini, Pistolesi 'Castagne gialle'	Traditional	30-40°C	35/40 days	Grindstones powered by electricity
Caprese Michelangelo (3)	Marroncini, Pistolesi	Air drying oven	N.D.	From 7 to 15 days	Hammermill powered by electricity
Garfagnana (1)	Selvana, Mozza e Nerona	Traditional	28-30°C	40 days	Grindstones powered by water
Garfagnana (2)	Cesarucche	Traditional	28-30°C	40 days	Grindstones powered by water
Mugello (1)	Marrone Fiorentino	Traditional	N.D.	40 days	Grindstones powered by water
Mugello (2)	Marrone Fiorentino	Traditional	N.D.	40 days	Grindstones powered by water
Orsigna (1)	Calarese, Pastinese, Ceppa	Traditional	30°C	45 days	Grindstones powered by water
Orsigna (2)	Calarese, Pastinese, Ceppa	No traditional	30°C	45 days	Grindstones powered by water
Alta Maremma	Carpinese, Rossolina, Marrone	Traditional	40°C	30 days	Grindstones powered by water
Lunigiana	Bresciana, Carpanese, Fosetta Marzolina, Moretta, Primaticcia Rigola, Rossella, Rossola	Traditional	N.D.	N.D.	Grindstones powered by electricity
Amiata	Bastarda, Marrone, Cecia, Domestica	Traditional	N.D.	42 days	Grindstones powered by electricity

N.D. Not declared; Number in areas of origin (1) or (2) or (3) refers to different locations inside the area

Table 2: Main chemical composition of Marrone Fiorentino Chestnut flour.

<b>Sweet Flour</b>			
Moisture (g/100g)	5.4±0.9	K (mg/100 g dry weight)	1076±269
Protein (g/100 g, dry weight)	4.0±0.4	Mg (mg/100 g dry weight)	77.3±21.6
Fat (g/100g, dry weight)	5.2±1.0	Ca (mg/100 g dry weight)	5.7±2.1
Saturated Fat (g/100g, dry weight)	0.8±0.2	Cu (mg/100 g dry weight)	0.6±0.1
Monosaturated Fat (g/100g, dry weight)	2.4±0.4	Fe (mg/100 g dry weight)	1.6±0.7
Polysaturated Fat (g/100g, dry weight)	1.7±0.5	Mn (mg/100 g dry weight)	1.9±0.5
Sugars (g/100g, dry weight)	29.9±8.3	Na (mg/100 g dry weight)	4.8±6.7
Starch (g/100g, dry weight)	41.8±5.5	Zn (mg/100 g dry weight)	0.9±0.1
Ash (g/100g , dry weight)	2.5±0.4		

Data are means ± SD (*n*=24)

Table 3. Composition in total Polyphenols, Tocopherol and SLs in Tuscan chestnut sweet flour extract obtained from different areas of Tuscany

Origin	Total Polyphenols (mg/kg gallic acid)		Total tocopherols (mg/kg)		$\gamma$ -Tocopherol %	$\delta$ -tocopherol %	$\alpha$ -tocopherol %	Total SL (mg/kg)	
	mean	SD	mean	SD				mean	SD
Alta Maremma	182 <sup>cd</sup>	241	18 <sup>e</sup>	2	89	3	6	56	4
Amiata	223 <sup>abcd</sup>	129	83 <sup>bcd</sup>	2	96	3	1	49	6
Caprese Michel. (1)	2263 <sup>abcd</sup>	420	22 <sup>e</sup>	1	89	7	3	53	5
Caprese Michel. (2)	1688 <sup>d</sup>	115	103 <sup>ab</sup>	12	97	2	1	52	4
Caprese Michel. (3)	2520 <sup>ab</sup>	27	114 <sup>a</sup>	17	96	3	1	N.D.	
Garfagnana (1)	2602 <sup>ab</sup>	203	64 <sup>d</sup>	3	95	3	1	50	3
Garfagnana (2)	2015 <sup>bcd</sup>	269	64 <sup>d</sup>	5	95	3	1	49	1
Lunigiana	1689 <sup>d</sup>	140	102 <sup>ab</sup>	7	96	3	1	51	1
Mugello (1)	2799 <sup>a</sup>	297	90 <sup>bc</sup>	5	97	2	1	49	3
Mugello (2)	2556 <sup>ab</sup>	226	75 <sup>cd</sup>	5	96	2	1	48	3
Orsigna (1)	2190 <sup>abcd</sup>	74	82 <sup>bcd</sup>	9	94	4	1	52	2
Orsigna (2)	2452 <sup>abc</sup>	184	21 <sup>e</sup>	1	91	3	3	52	1

Mean values followed by the same letter are not significantly different (99% level of significance). SL: sphingolipids. N.D. Not determined

Table 4. Effect of total polyphenols or tocopherols on control C2C12 cells and on Dexa- and serum starvation-induced atrophic cells

Cell treatments	Cell diameter ( $\mu\text{m}$ )		Number of myonuclei/cell	
	mean	SD	Mean	SD
Vehicle	15	4	11	2
Dexa	8 *	1	6*	2
Dexa + Total Polyphenol extract	7 *	1	6*	2
Dexa + Total Tocopherol extract	12 #	1	9#	2
Starvation (-FCS)	11 *	1	8	2
Starvation + Total Polyphenol extract	9 * <sup>§</sup>	1	6* <sup>§</sup>	1
Starvation + Total Tocopherol extract	16	2	11	1
Cycloheximide	9*	2	6*	1

C2C12 myotubes were incubated with vehicle or with polyphenol or tocopherol extracts (100 nM) or cycloheximide (3  $\mu\text{M}$ ) for 1 h before the addition of Dexa or serum-starved as indicated in Methods. Thirty six hours later, cells were observed at phase contrast microscope. Data are reported as mean $\pm$ standard deviation of at least three independent experiments. Student' *t* test \* $P < 0.05$  vs. control cells (vehicle), # $P < 0.05$  vs. specific control (Dexa), <sup>§</sup> $p < 0.05$  vs. serum-starved cells

Table 5. Effect of total polyphenols or tocopherol on [<sup>3</sup>H]-leucine incorporation in control cells and in cells induced to atrophy by Dexa-or serum starvation

Cell treatments	[ <sup>3</sup> H]-leucine incorporation (dpm/well)	
	Mean	SD
Vehicle	1500	189
+ Dexa	1350	250
Starvation (– FCS)	780*	315
Total Polyphenol extract	2570*	315
Total Tocopherol extract	2875*	405
Dexa+ Total Polyphenol extract	2175*	185
Dexa+ Total Tocopherol extract	1895*§	205
-FCS + Total Polyphenol extract	1120	200
-FCS + Total Tocopherol extract	1065*	140

C2C12 myotubes were incubated with vehicle or with polyphenol or tocopherol extracts (100 nM) for 1 hour before the addition of Dexamethasone (Dexa) or serum-starved as indicated in Methods. Thirty six hours later, cells were treated with [<sup>3</sup>H]-Leucine as reported in Methods. Data are reported as mean and standard deviation of at least three independent experiments. Student' *t* test \*P<0.05 vs. control cells (vehicle), §P<0.05 vs. specific control. –FCS: absence of fetal calf serum.

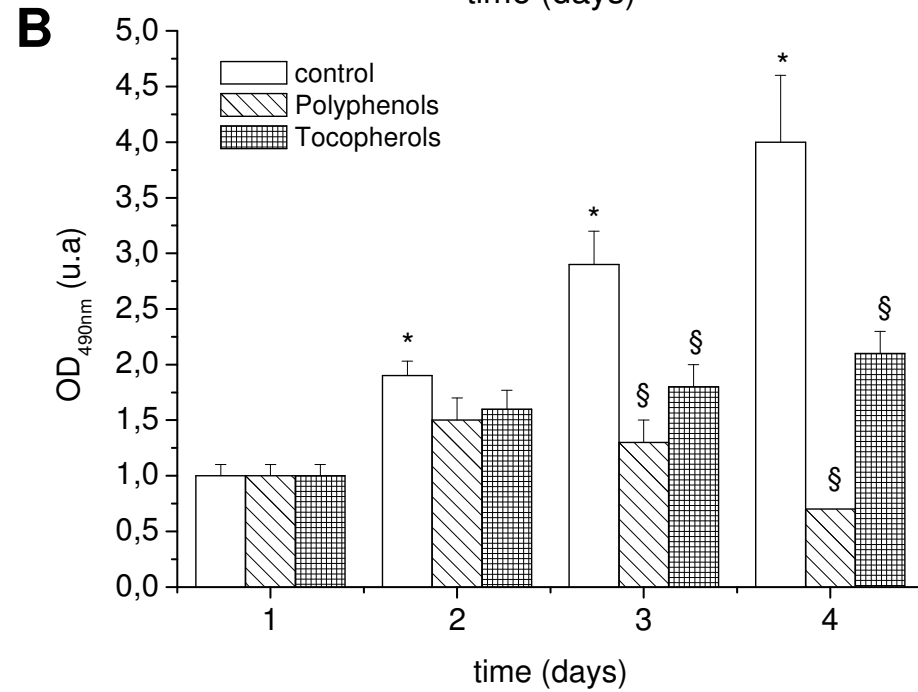
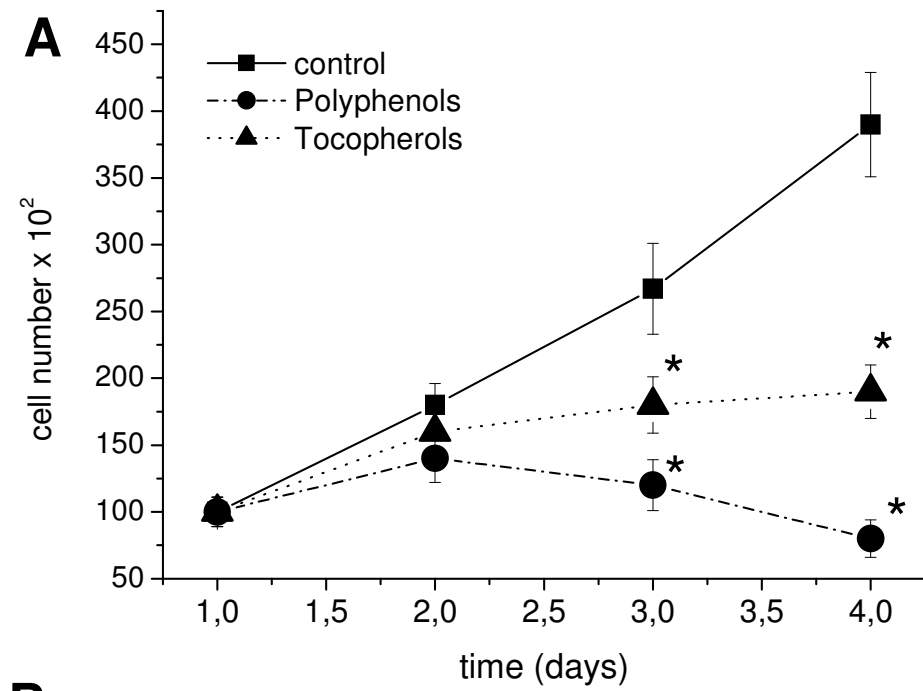
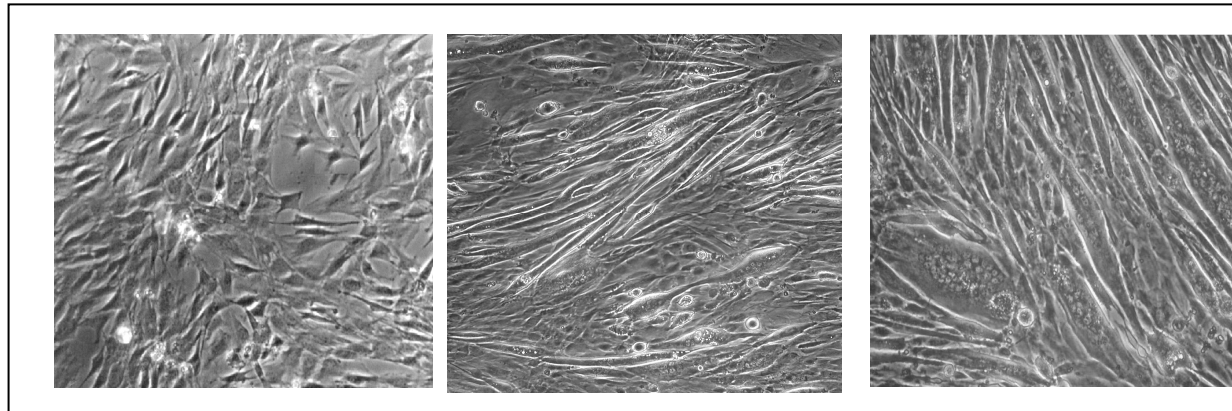


Figure 1

**A**



$T_0$

48h HS

96h HS

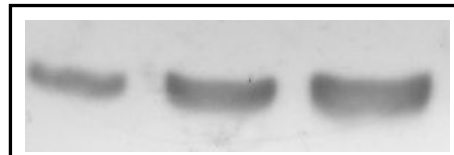
1% HS (h)

24

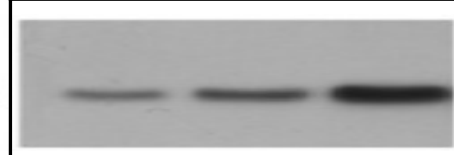
48

72

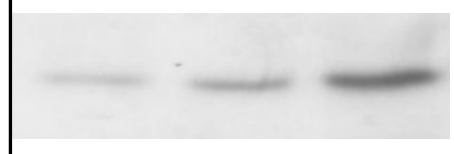
Sarcomeric actin



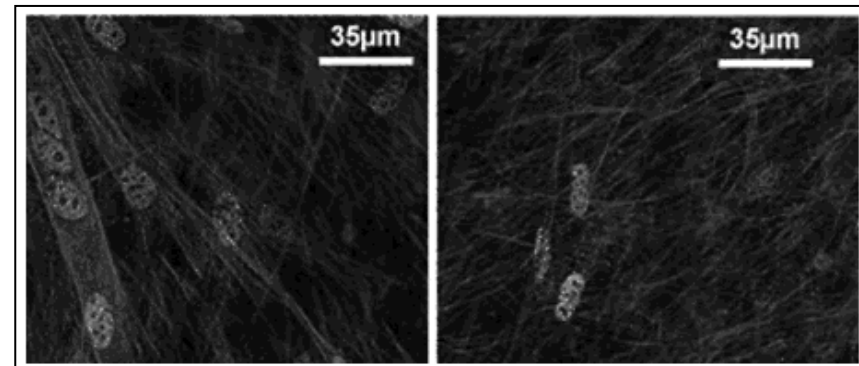
Caveolin-3



P-p38 MAPK



Nuclear myogenin

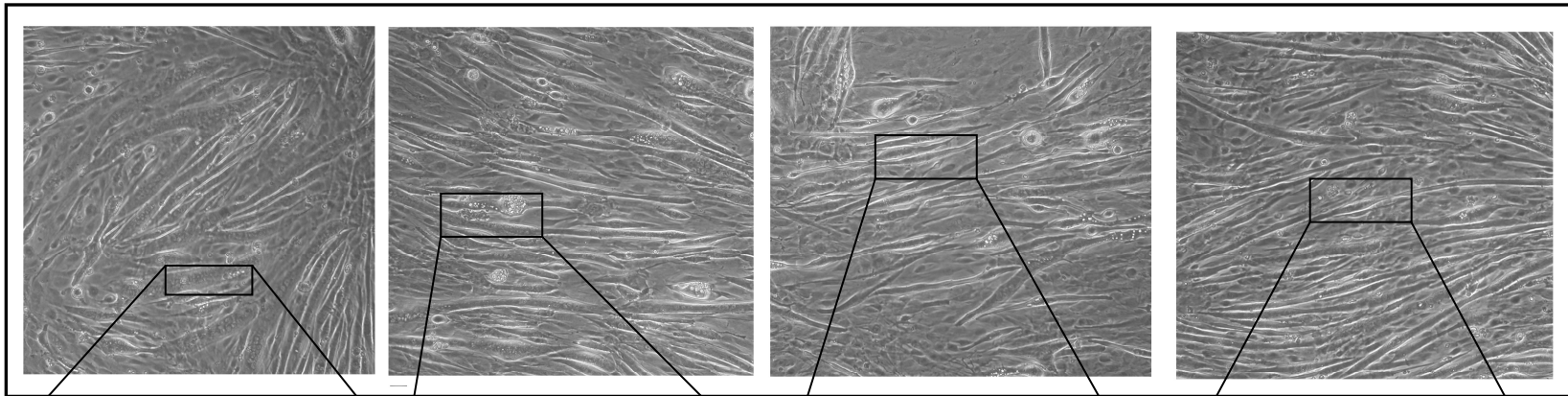


1% HS (48h)

1% HS (24h)

Figure 2A

**B**



**Control**

**- FCS**

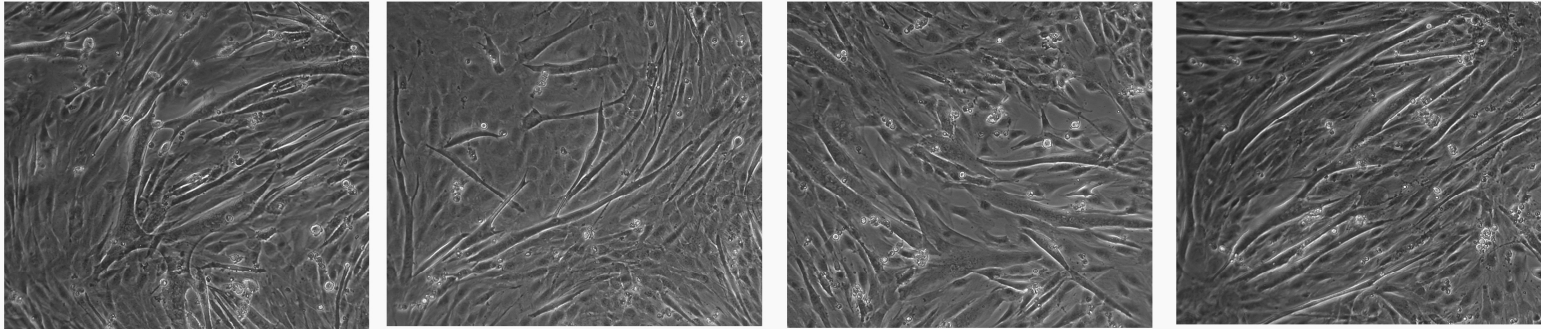
**+ Dexa**

**+ cycloheximide**

Figure 2B



**C**



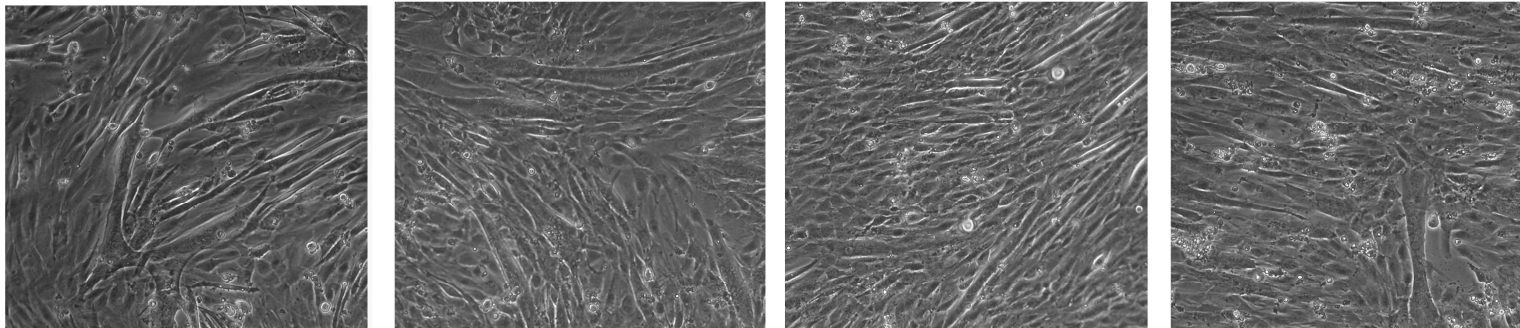
**Control**

**24 nM**

**8 nM**

**4 nM**

**Total Polyphenol Extract**



**Control**

**24 nM**

**8 nM**

**4 nM**

**Total Tocopherol Extract**

Figure 2C

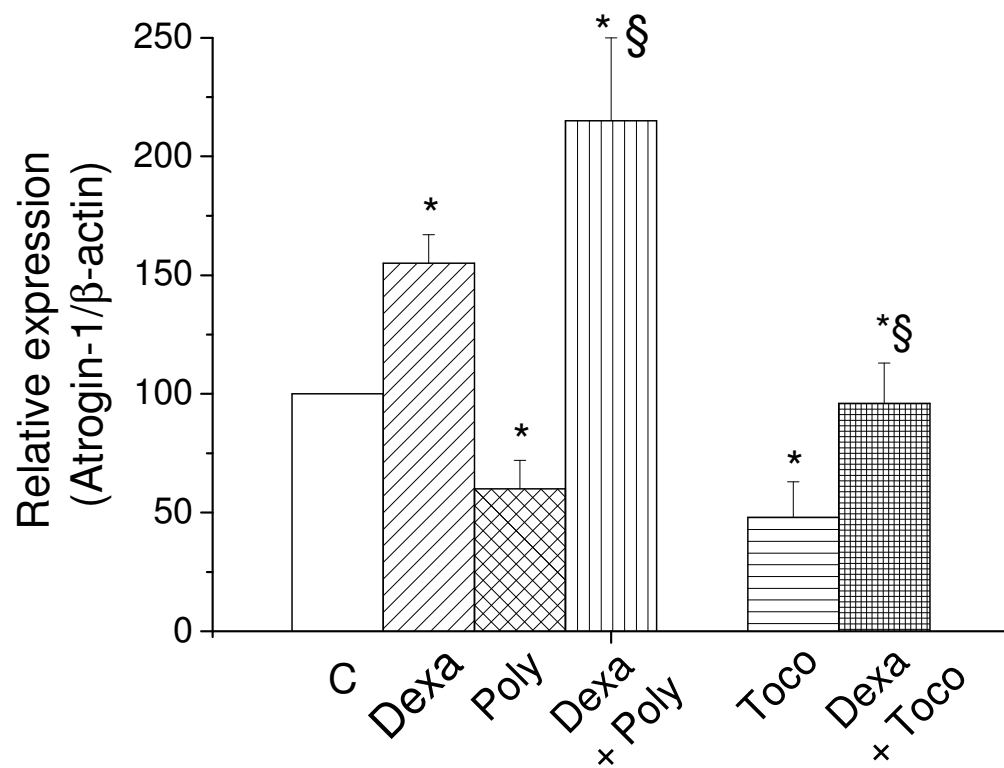
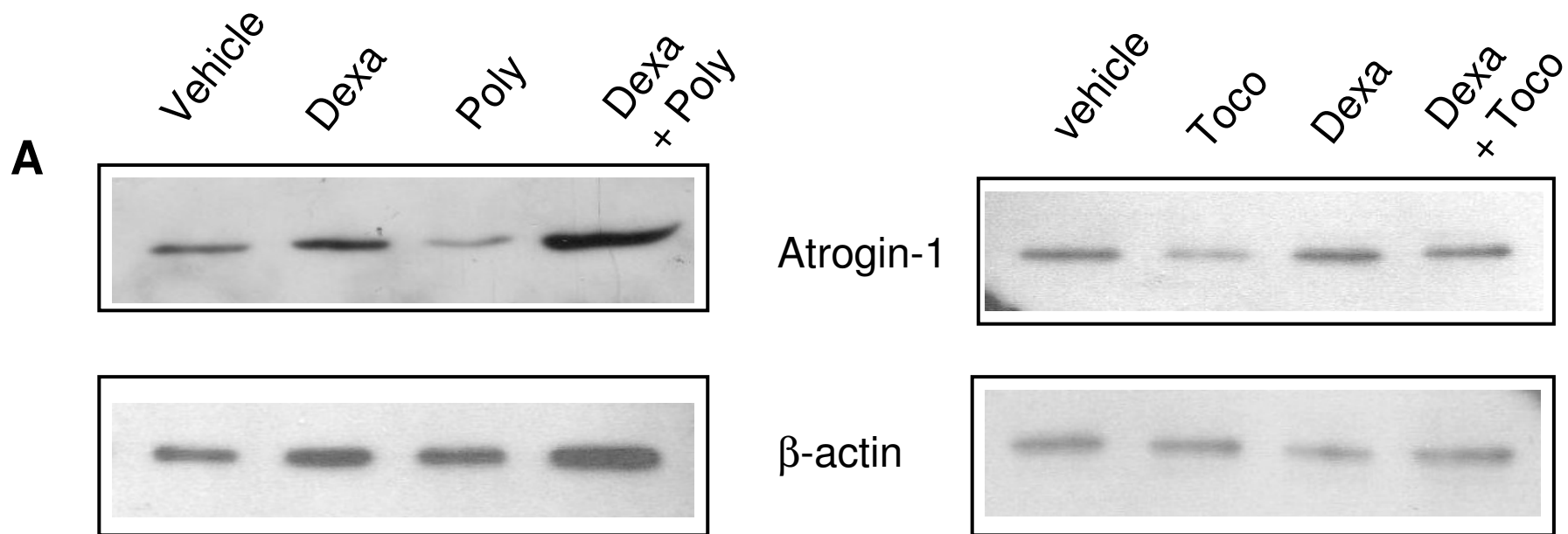


Figure 3A

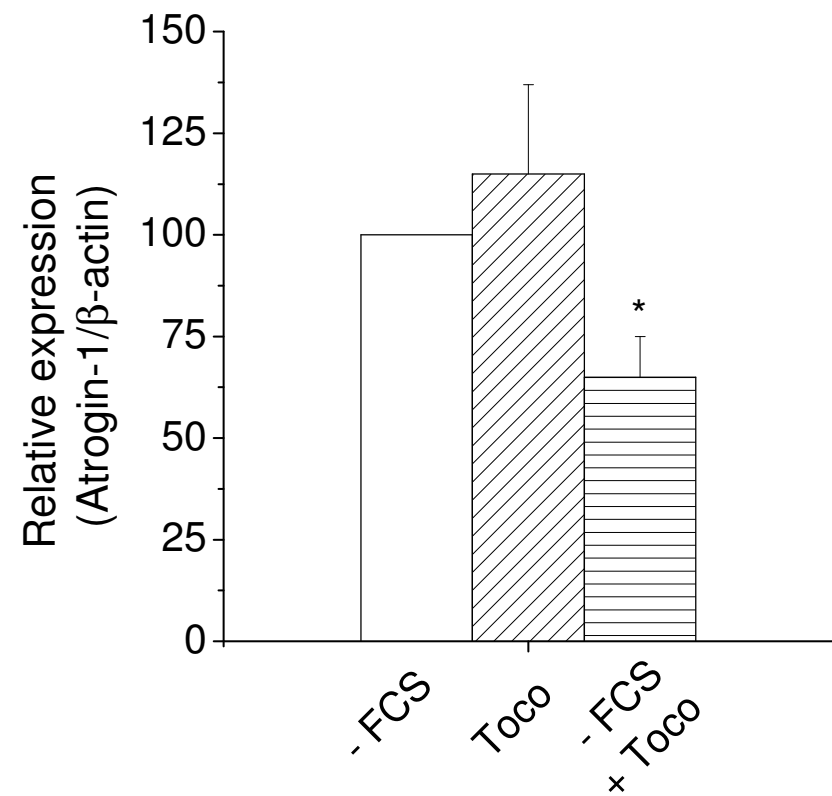
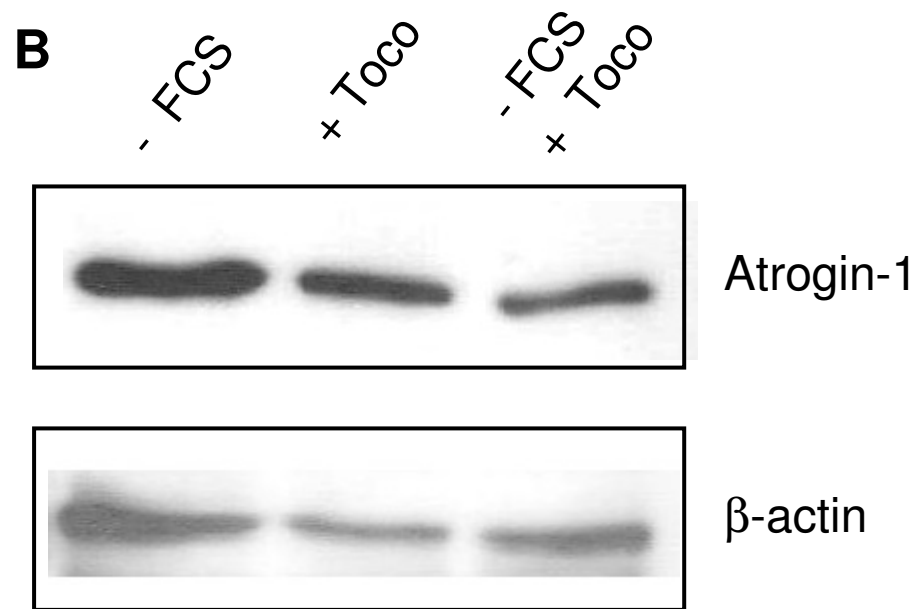


Figure 3B

**C**

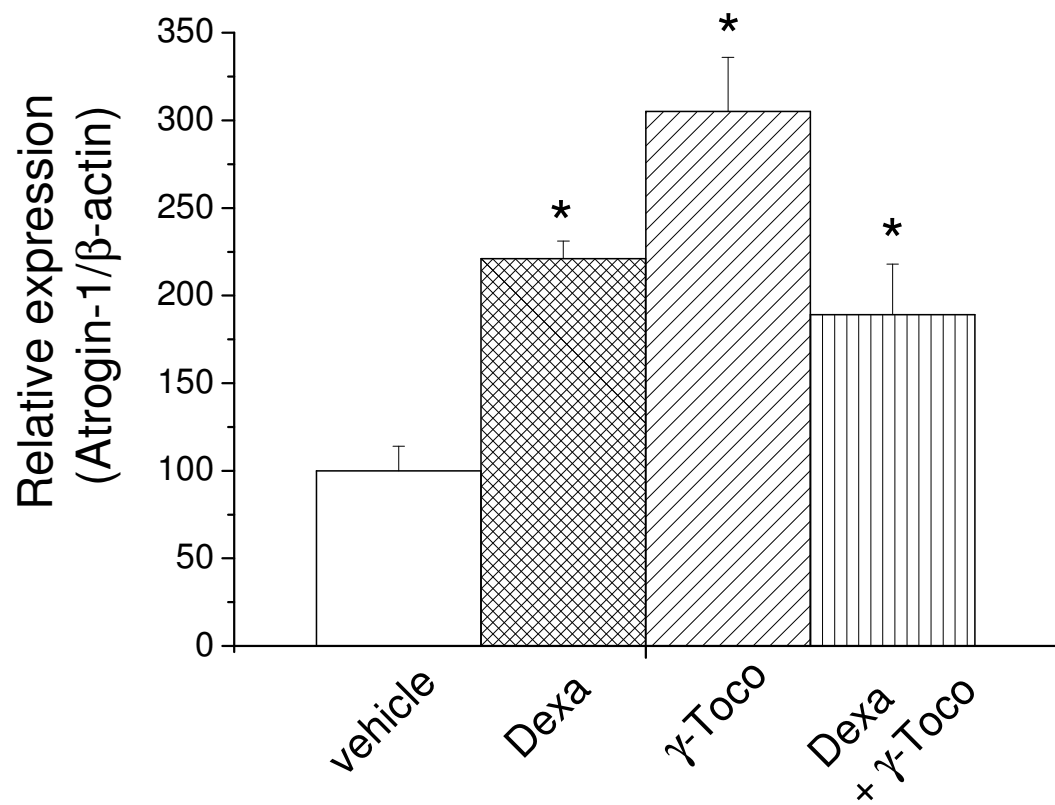
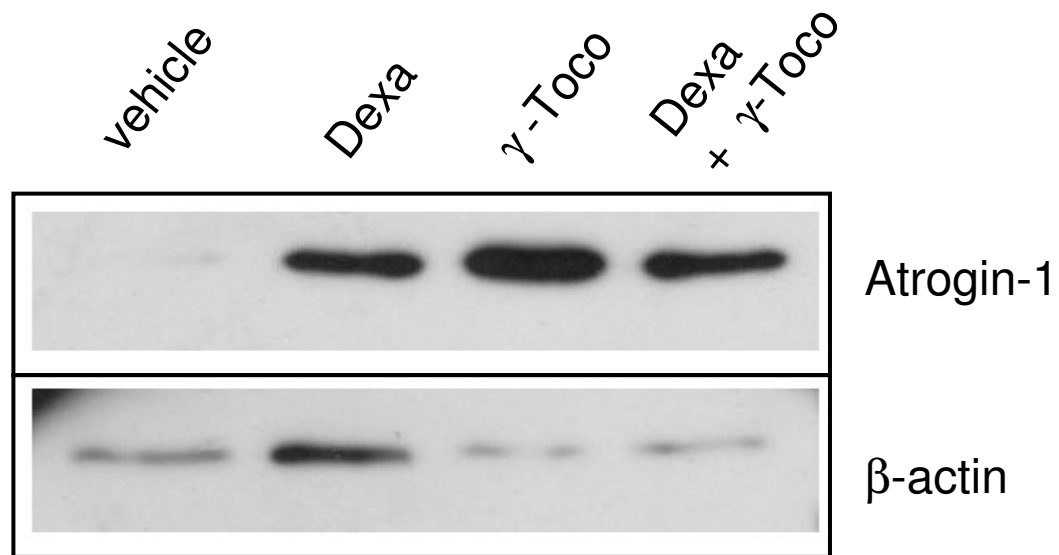
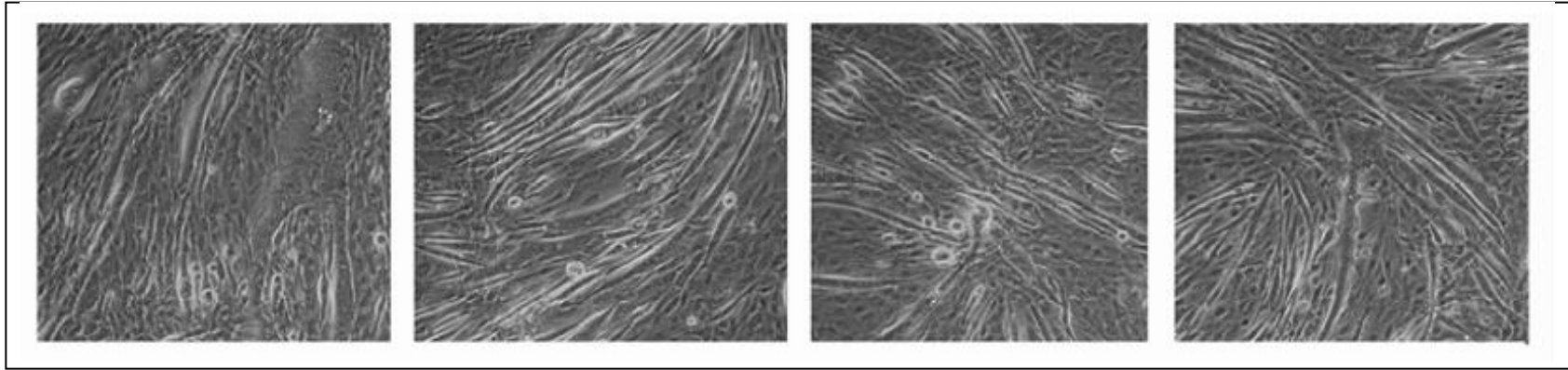


Figure 3C

**D**



C

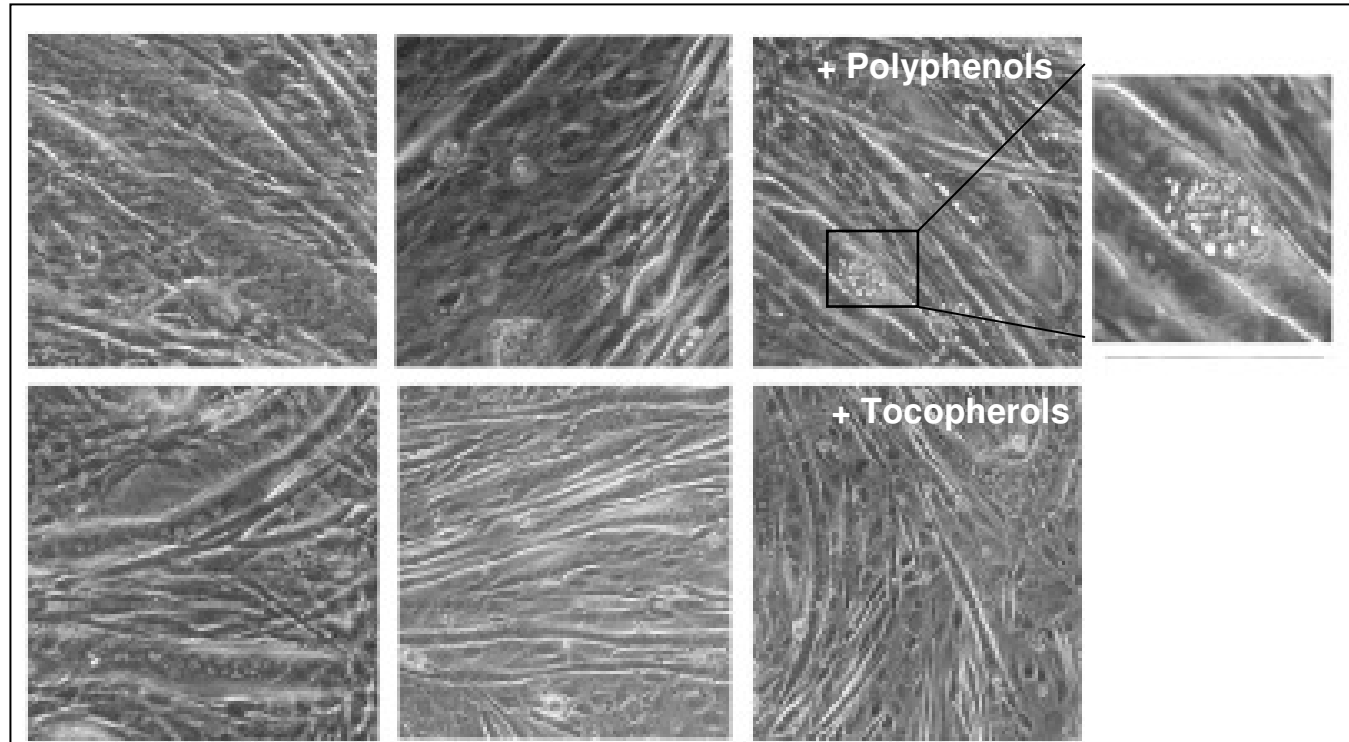
Dexa

$\gamma$ -Toco

Dexa +  $\gamma$ -Toco

Figure 3D

**A**



**MT  
control**

**Dexa-treated-MT**

Figure 4A

**B**

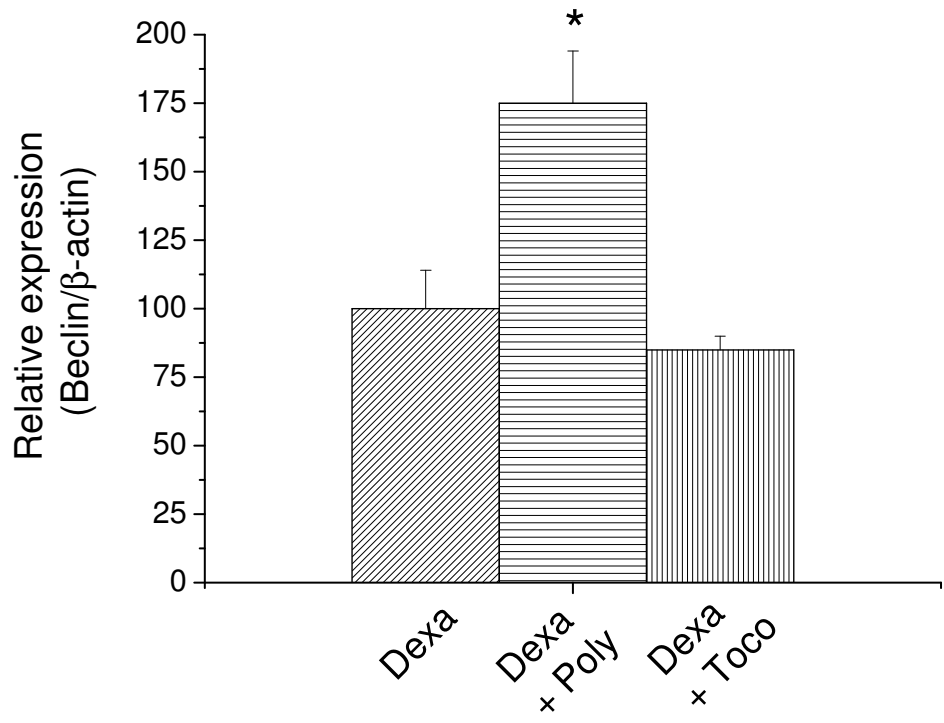
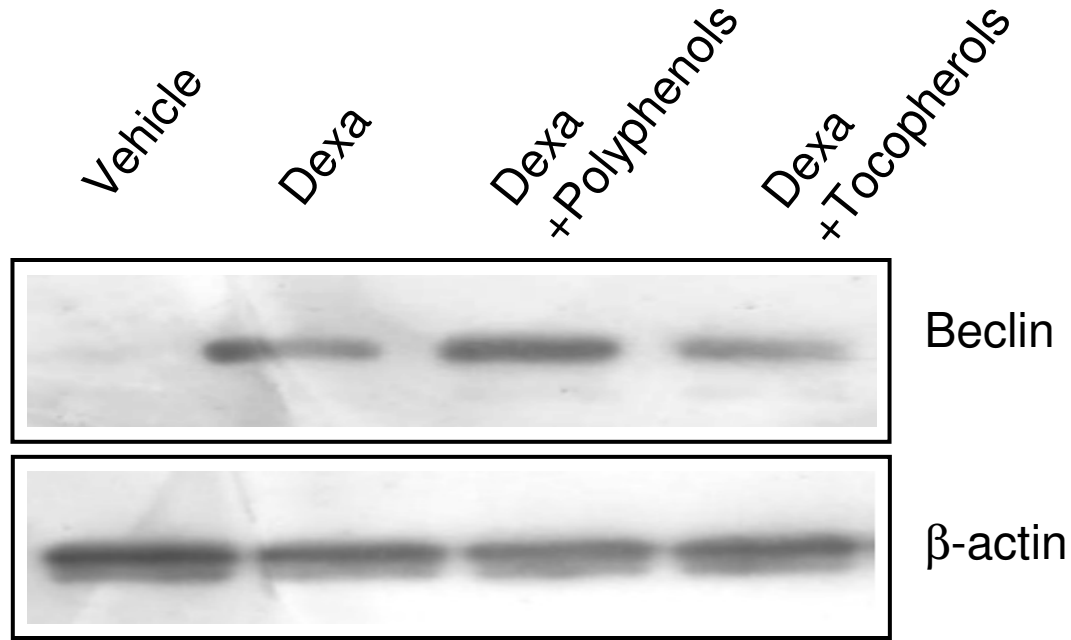


Figure 4B

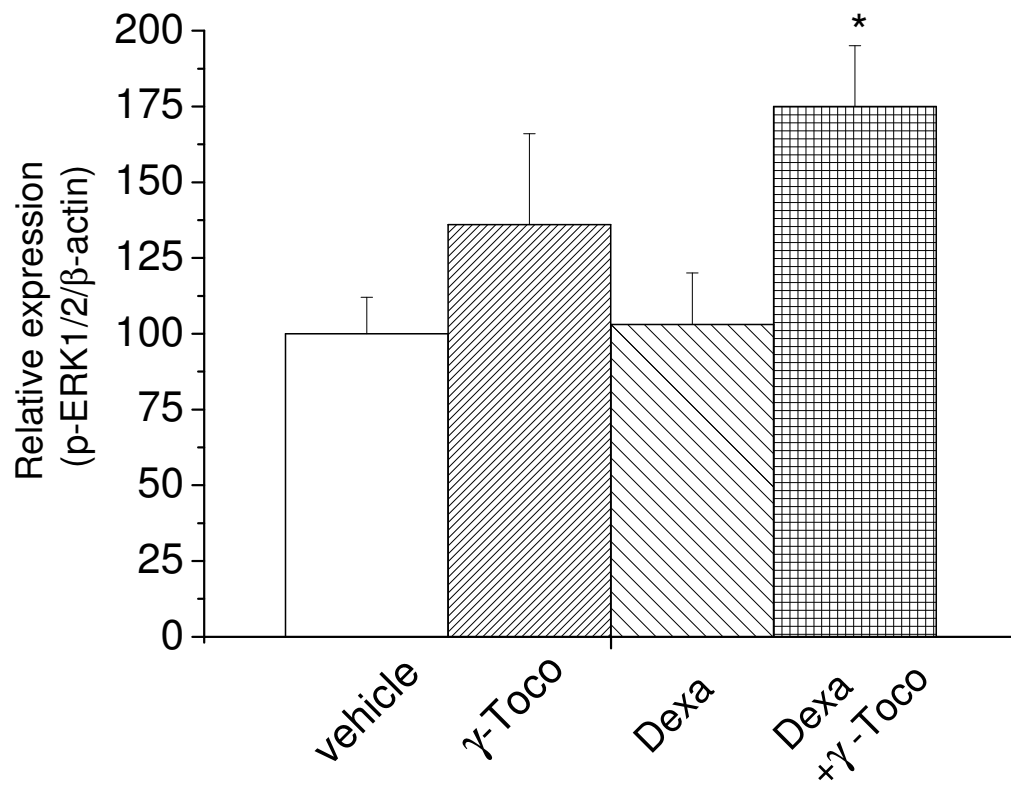
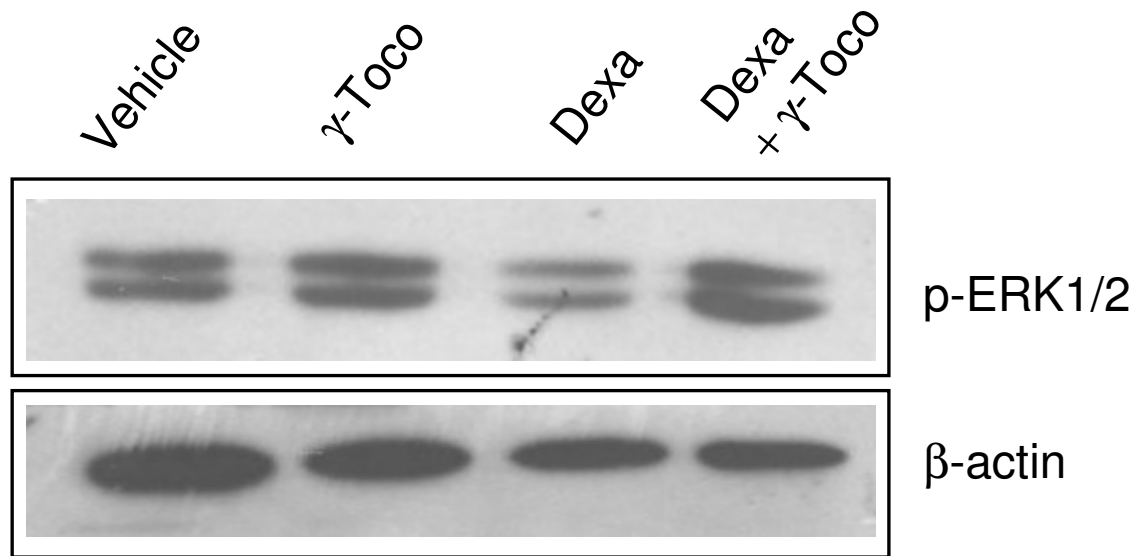


Figure 5



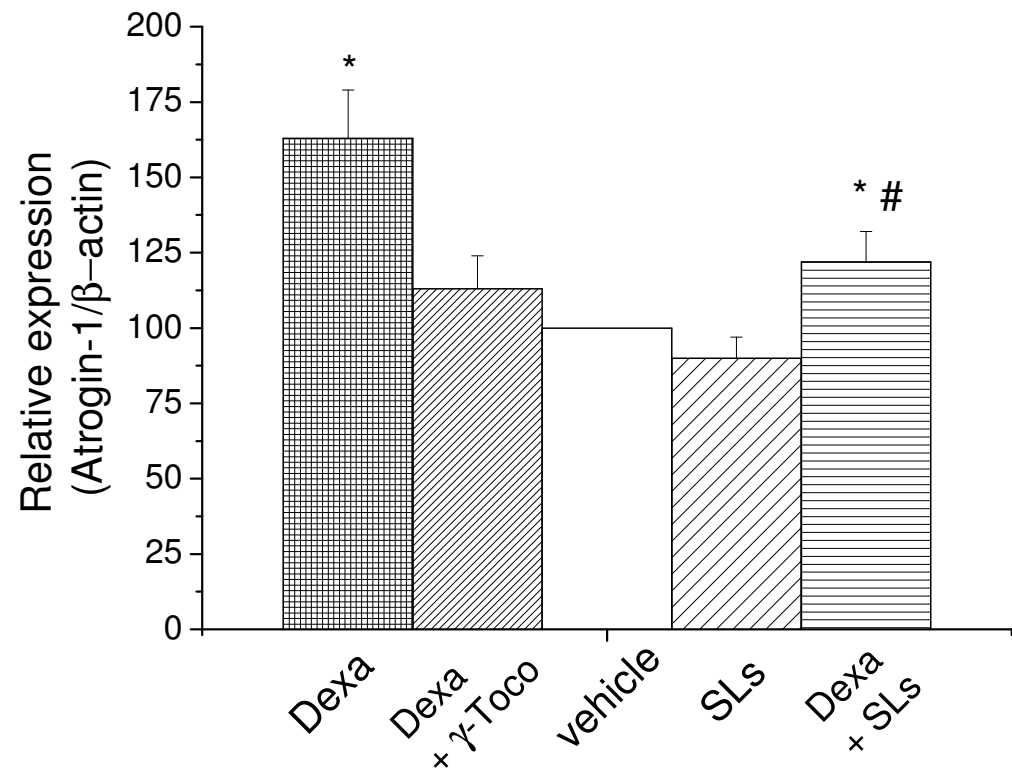
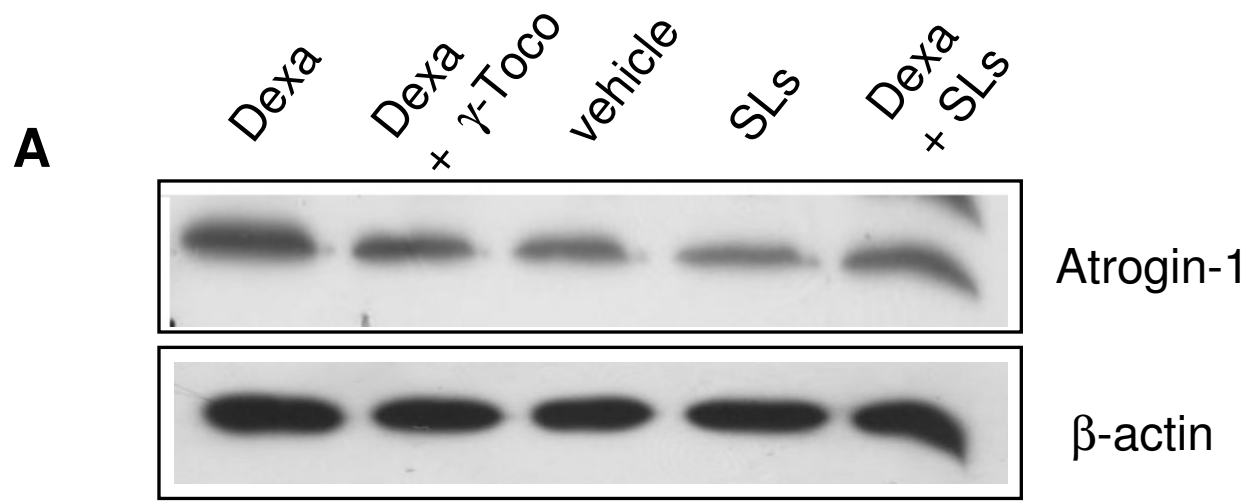


Figure 6A

**B**

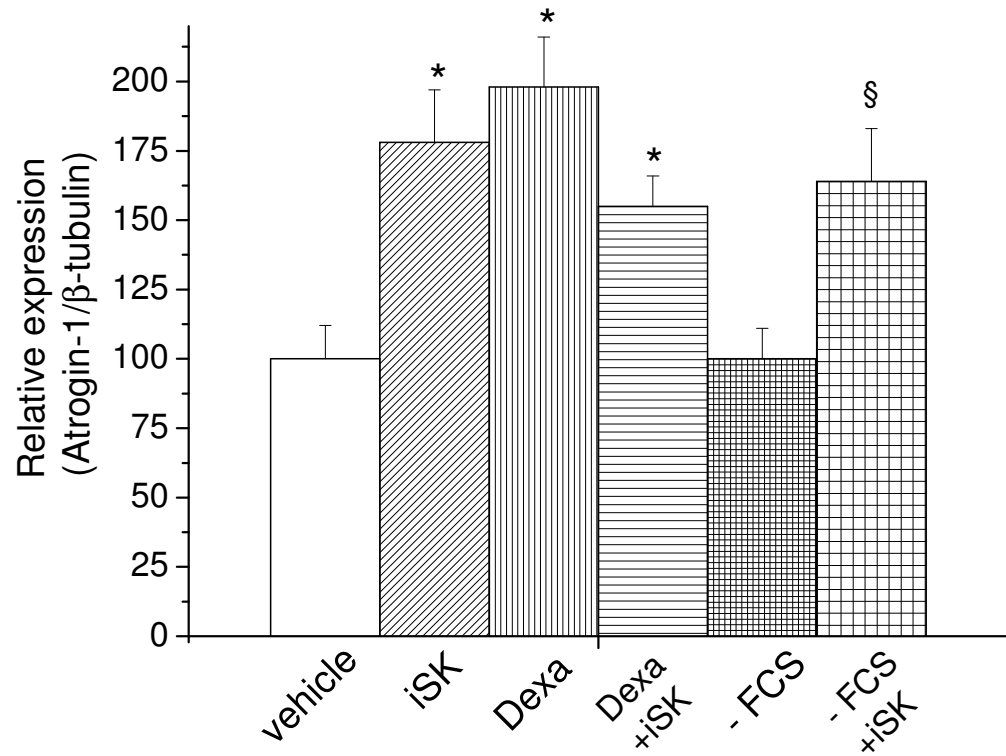
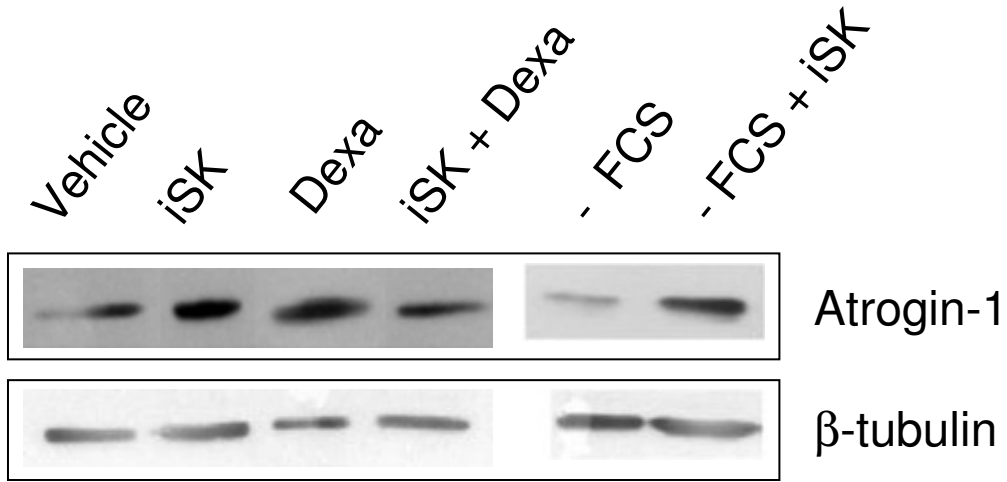


Figure 6B