

Supplementary material:

Functional Properties of Rapeseed Honey Enriched with Lyophilized Fruits

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Table S1. Retention times (t_R) and coefficients of determination (R^2) for HPLC determination of polyphenols

	t_R (min)	R^2
Protocatechuic acid	6.41	0.9925
Neochlorogenic acid	14.2	0.9918
Caffeic acid	25.4	0.9930
Chlorogenic acid	38.0	0.9985
<i>p</i> -Cumaric acid	42.3	0.9929
Ferulic acid	60.2	0.9951
Sinapic acid	65.0	0.9993
Quercetin-3-arabinoglucoside	72.8	0.9916
Quercetin-3-glucuronide	74.6	0.9950
Ellagic acid	75.8	0.9996
Quercetin-3-glucoside	75.9	0.9980
Quercetin-3-rutinoside	77.1	0.9904
Rutin	77.4	0.9937
Naringin	78.8	0.9974
Naringenin	90.0	0.9952
Quercetin	90.3	0.9999

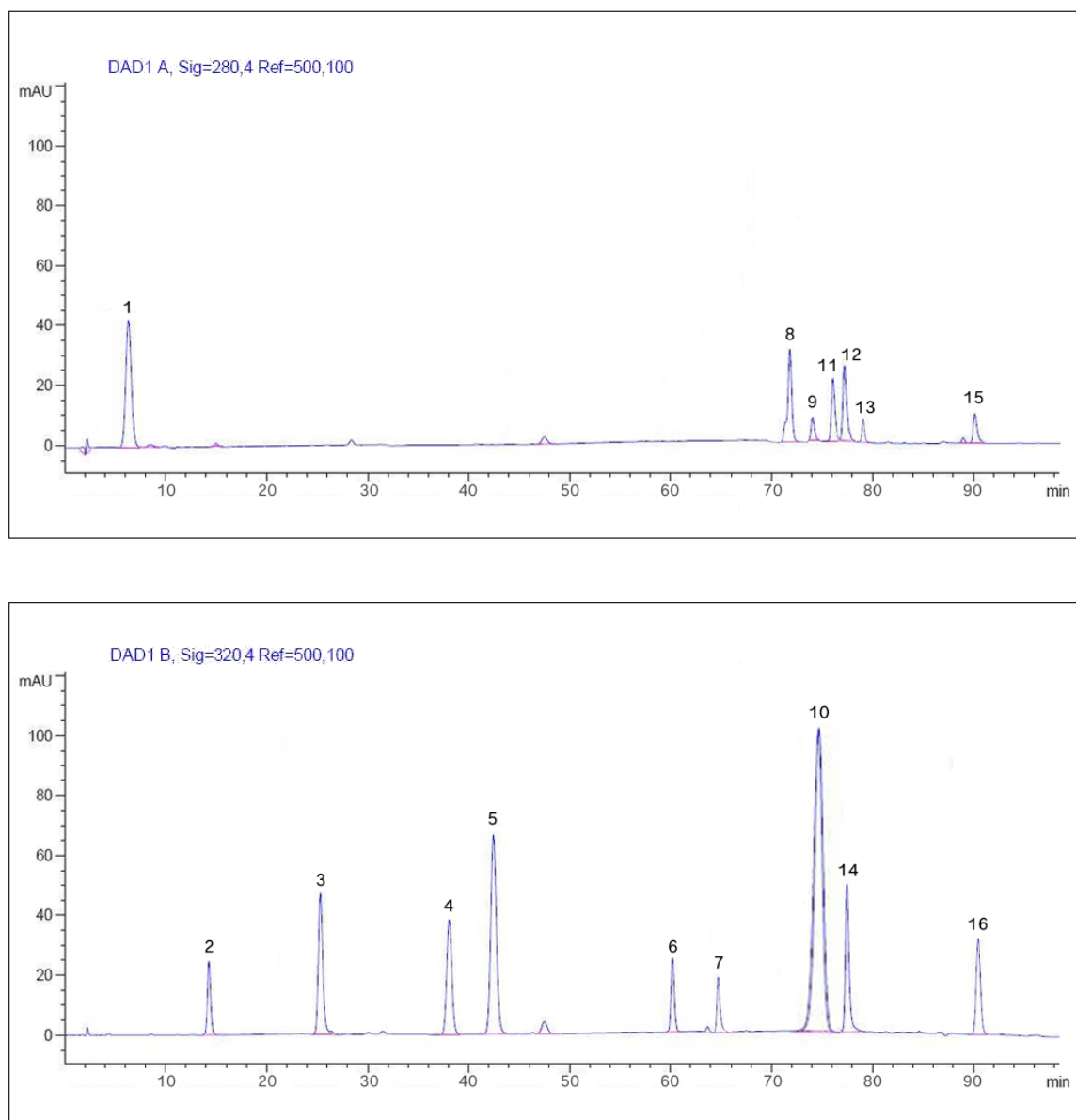
Table S2. Correlation matrix

Variables	TPC	TFC	TAC	RSC	<i>Escherichia coli</i> ATCC 8739	<i>Escherichia coli</i> ATCC 10536	<i>Enterococcus faecalis</i> ATCC 29212	<i>Staphylococcus aureus</i> ATCC 25923	<i>Staphylococcus epidermis</i> ATCC 12228	<i>Proteus hauseri</i> ATCC 13315	MCF-7	HT-29	HeLa
TPC	1	0.647	0.513	0.770	-0.545	-0.705	-0.965	-0.751	-0.941	-0.735	0.403	0.086	0.236
TFC		1	0.979	0.896	-0.735	-0.549	-0.487	-0.193	-0.712	-0.582	0.472	-0.365	0.503
TAC			1	0.810	-0.701	-0.483	-0.363	-0.106	-0.610	-0.490	0.444	-0.423	0.557
RSC				1	-0.812	-0.725	-0.589	-0.315	-0.822	-0.694	0.399	-0.435	0.226
<i>Escherichia coli</i> ATCC 8739					1	0.577	0.378	0.135	0.775	0.577	0.436	-0.511	0.129
<i>Escherichia coli</i> ATCC 10536						1	0.655	0.701	0.745	0.333	0.570	-0.186	0.388
<i>Enterococcus faecalis</i> ATCC 29212							1	0.866	0.878	0.655	0.373	0.246	0.254
<i>Staphylococcus aureus</i> ATCC 25923								1	0.661	0.389	0.411	0.276	0.292
<i>Staphylococcus epidermis</i> ATCC 12228									1	0.745	0.480	-0.096	0.240
<i>Proteus hauseri</i> ATCC 13315										1	-0.067	-0.404	-0.239
MCF-7											1	0.220	0.781
HT-29												1	0.297
HeLa													1

Values in bold are different from 0 with a significance level $\alpha = 0.05$.

TPC – total phenolic content; TFC – total flavonoid content; TAC – total anthocyanin content; RSC – relative scavenging capacity; HeLa – HeLa human cervical carcinoma cell line; MCF7 – MCF7 human breast adenocarcinoma cell line; HT-29 – HT-29 human colorectal adenocarcinoma cell line.

Figure S1. The chromatograms of the polyphenol standards mixture



Chromatogram of the standards mixture at 280.4 and 320.4 nm. The elution order of the compounds: 1 – Protocatechuic acid; 2 – Neochlorogenic acid; 3 – Caffeic acid; 4 – Chlorogenic acid; 5 – *p*-Cumaric acid; 6 – Ferulic acid; 7 – Sinapic acid; 8 – Quercetin-3-arabinoglucoside; 9 – Quercetin-3-glucuronide; 10 – Ellagic acid; 11 – Quercetin-3-glucoside; 12 – Quercetin-3-rutinoside; 13 – Rutin; 14 – Naringin; 15 – Naringenin; 16 – Quercetin

Figure S2. Image of the correlation matrix between total phenolic content (TPC), total flavonoid content (TFC), total anthocyanin content (TAC), and DPPH radical scavenging activity of rapeseed honey and honey-based products

