

SUPPLEMENTARY DATA

TABLE S1. 25 solutions prepared with mixture of gallic acid, ferulic acid and quercetin, according to the fractional factorial experimental design.

Solution	GA, mg/L	FA, mg/L	Q, mg/L	TPC, mg mix PC/L
P1	36.5	42.4	35.7	114.6
P2	36.5	10.6	20.4	67.5
P3	9.1	21.2	10.2	40.5
P4	18.3	10.6	61.2	90.1
P5	9.1	84.8	61.2	155.1
P6	73.1	84.8	35.7	193.6
P7	73.1	42.4	20.4	135.9
P8	36.5	21.2	61.2	118.9
P9	18.3	84.8	20.4	123.5
P10	73.1	21.2	51.0	145.3
P11	18.3	63.6	51.0	132.9
P12	54.8	63.6	35.7	154.1
P13	54.8	42.4	61.2	158.4
P14	36.5	84.8	51.0	172.3
P15	73.1	63.6	61.2	197.9
P16	54.8	84.8	10.2	149.8
P17	73.1	10.6	10.2	93.9
P18	9.1	10.6	35.7	55.4
P19	9.1	42.4	51.0	102.5
P20	36.5	63.6	10.2	110.3
P21	54.8	10.6	51.0	116.4
P22	9.1	63.6	20.4	93.1
P23	54.8	21.2	20.4	96.4
P24	18.3	21.2	35.7	75.2
P25	18.3	42.4	10.2	70.9

GA – gallic acid; FA – ferulic acid; Q – quercetin; TPC – total phenolic content; PC – phenolic compounds

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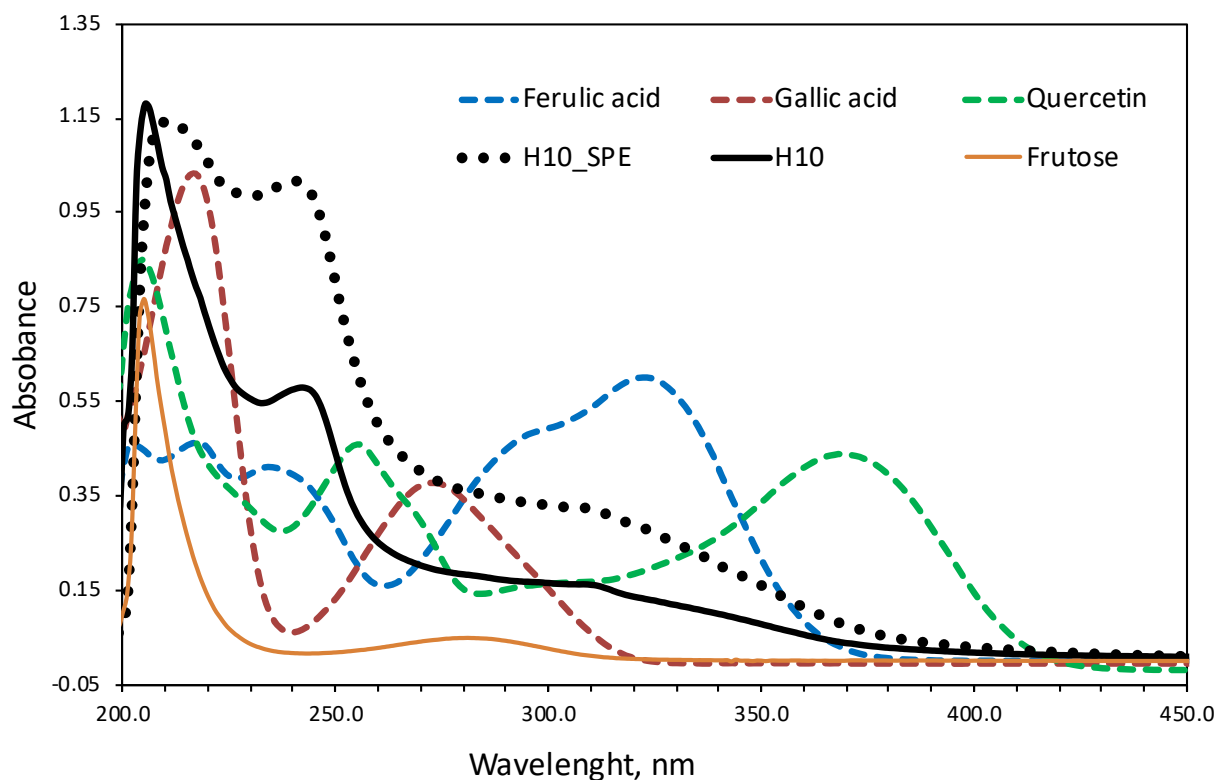


Figure S1. Spectrum of an amber honey (sample H10, 4 g/20 mL), amber honey final extract solution (H10), fructose (4 g/20 mL) and phenolic compounds, gallic acid, ferulic acid and quercetin (concentrations of 0.02 g/20 mL).

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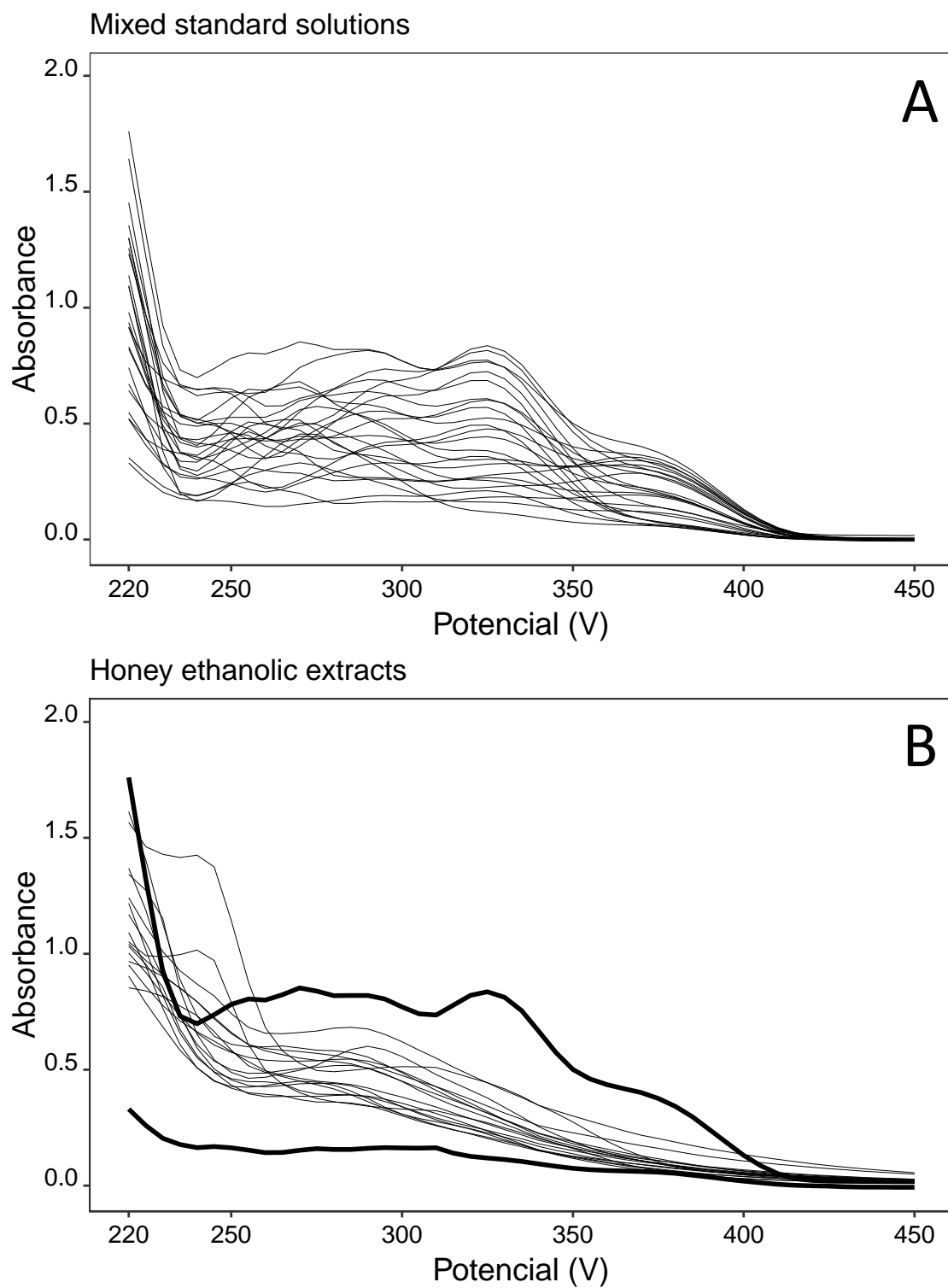


Figure S2. Spectra of: A - all mixed standard solutions; B – honey ethanolic extract solutions with limits defining the range represented by the spectra of the standard mixing solutions.