

Article

# LC-ESI/LTQ-Orbitrap-MS Based Metabolomics in Evaluation of Bitter Taste of *Arbutus unedo* Honey

## Supporting information

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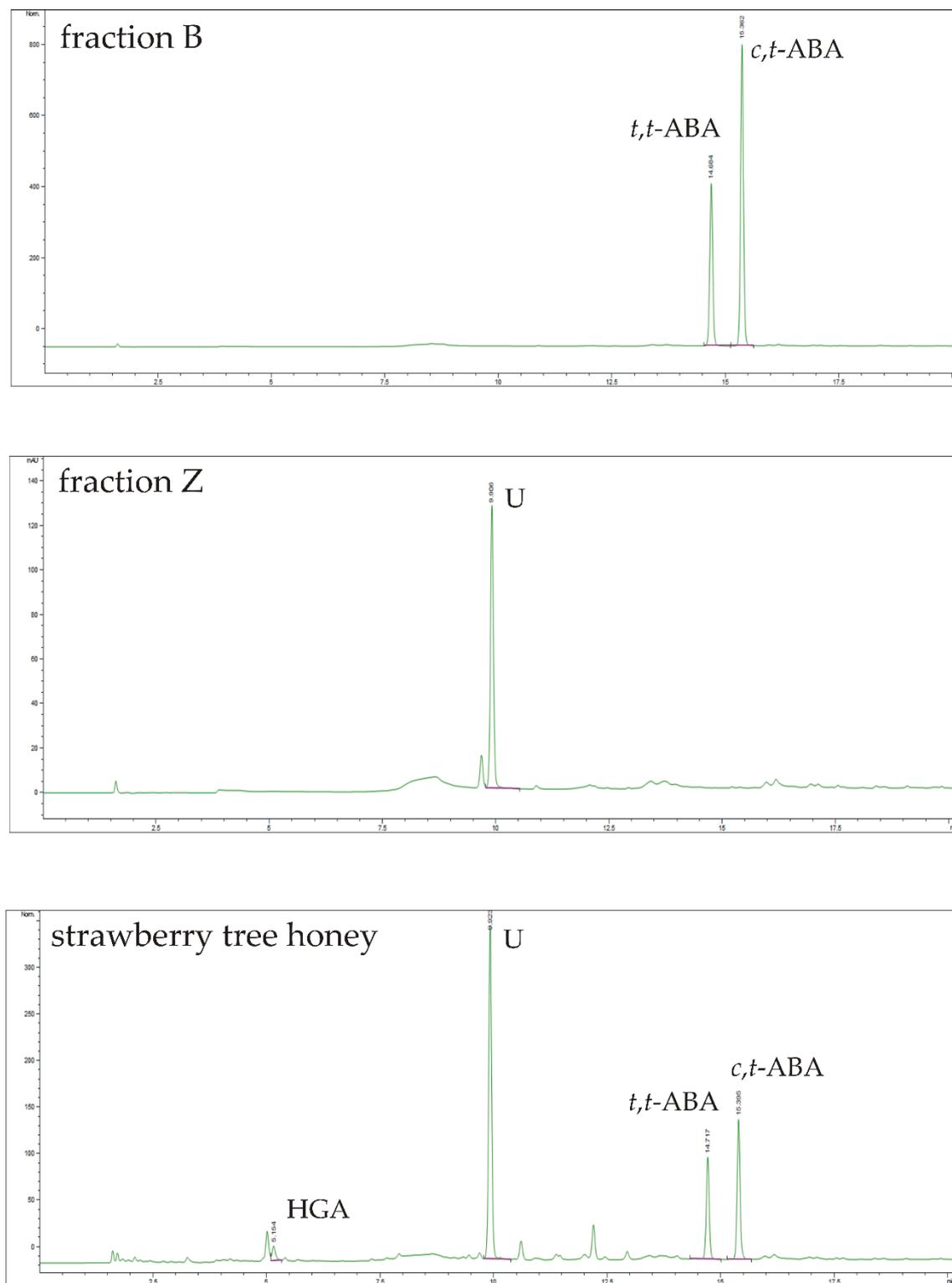
**Table S1.** Sensory analysis results (5 judges, mean  $\pm$  sd) of the bitter perception in the 21 fractions obtained from the fractioning of strawberry tree honey on C18 column.

**Figure S1.** LC-DAD representative chromatograms at  $\lambda = 262$  nm of fraction B, fraction Z, and pure strawberry tree honey (dilution 1:100 in water w/v). *t,t*-ABA: ( $\pm$ )-2-*trans*,4-*trans*-abscisic acid; *c,t*-ABA: ( $\pm$ )-2-*cis*,4-*trans*-abscisic acid; U: unedone; HGA: homogentisic acid. Chromatographic conditions are described in the text.

**Table S1.** Sensory analysis results (5 judges, mean  $\pm$  sd) of the bitter perception in the 21 fractions obtained from the fractioning of strawberry tree honey on C18 column.

Fraction	Code	Level of bitter perception <sup>a</sup>					Mean	$\pm$ sd
		J#1	J#2	J#3	J#4	J#5		
1	A	0	0	0	0	0	0	0
2	B	0	0	0	0	0	0	0
3	C	1	0	0	0	0	0	0
4	D	1	1	0	1	1	1	0
5	E	1	1	1	1	1	1	0
6	F	2	2	2	2	2	2	0
7	G	3	2	3	3	3	3	0
8	H	3	3	3	3	3	3	0
9	I	3	3	3	2	3	3	0
10	L	3	3	3	3	3	3	0
11	M	2	1	1	1	1	1	0
12	N	1	1	1	1	1	1	0
13	O	1	1	1	1	2	1	0
14	P	2	3	2	3	3	3	1
15	Q	1	1	1	2	1	1	0
16	R	1	1	1	1	1	1	0
17	S	1	1	1	1	1	1	0
18	T	1	1	1	1	1	1	0
19	U	1	1	1	1	1	1	0
20	V	2	2	2	3	2	2	0
21	Z	4	4	4	4	4	4	0

<sup>a</sup> Level of bitter perception: 0) no bitter taste; 1) barely detectable; 2) weak, 3) moderate 4) strong.



**Figure S1.** LC-DAD representative chromatograms at  $\lambda = 262$  nm of fraction B, fraction Z, and pure strawberry tree honey (dilution 1:100 in water w/v). *t,t*-ABA: ( $\pm$ )-2-*trans*,4-*trans*-abscisic acid; *c,t*-ABA: ( $\pm$ )-2-*cis*,4-*trans*-abscisic acid; U: unedone; HGA: homogentisic acid. Chromatographic conditions are described in the text.