

# Supplementary Materials: Assessment of Berries of some Sea Buckthorn Genotypes by Physicochemical Properties and Fatty Acid Content of the Seed

Mónika Máté<sup>1</sup>, Granit Selimaj<sup>1,2</sup>, Gergely Simon<sup>2</sup>, Lilla Szalóki-Dorkó<sup>1</sup>, Gitta Ficzek<sup>2\*</sup>

<sup>1</sup>Department of Fruit and Vegetable Processing Technology, Institute of Food Science and Technology, Hungarian University of Agriculture and Life Sciences

<sup>2</sup>Department of Fruit Growing, Institute of Horticulture, Hungarian University of Agriculture and Life Sciences

\* Correspondence: ficzek.gitta@uni-mate.hu

Table S1. Detailed list of analytes, compound names, trivial names, retention times (Rt) [min], and resolution (R) [-]

Abbr.	Compound	Trivial Name	R <sub>t</sub> [min]	R [-]
C14:0	Methyl myristate	Myristic acid	9.94	39.0
C15:0	Methyl pentadecanoate	Pentadecylic acid	11.05	14.4
C16:0	Methyl palmitate	Palmitic acid	12.43	15.8
C16:1n-7c	Methyl palmitoleate	Palmitoleic acid	13.24	21.8
C18:0	Methyl stearate	Stearic acid	16.30	24.8
C18:1n-9c	Methyl oleate	Oleic acid	17.20	6.0
C18:2n-6c	Methyl linoleate	Linoleic acid	19.04	2.6
C18:3n-3c	Methyl linoleate	$\alpha$ -linolenic acid	21.56	17.6
C20:0	Methyl arachidate	Arachidic acid	21.95	5.9
C20:1n-9c	Methyl eicosanoate	Gondoic acid	23.00	15.0
C20:3n-6c	Methyl eicosatrienoate	dihomo- $\gamma$ -linolenic acid	26.63	18.6
C22:0	Methyl behenate	Behenic acid	27.91	10.2
C24:1n-9c	Methyl nervonate	Nervonic acid	31.02	8.2

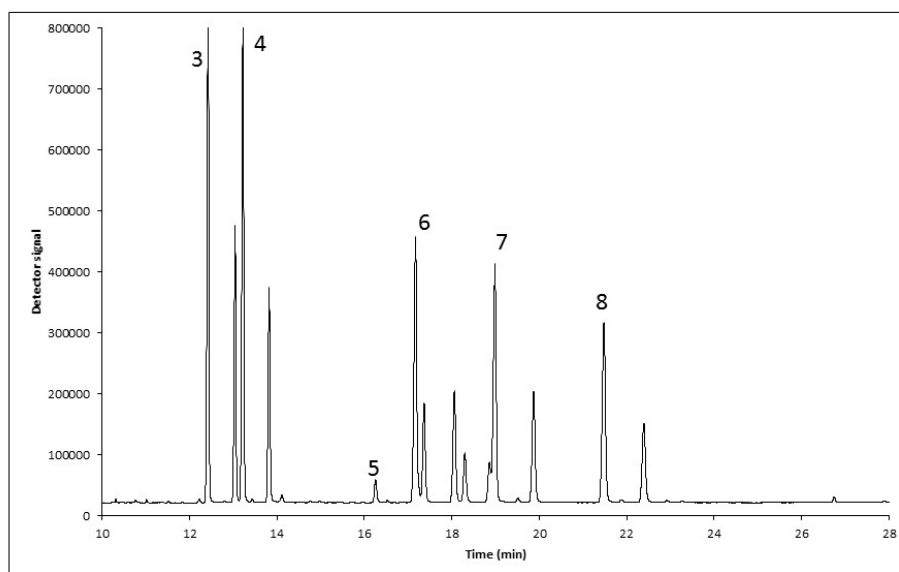


Figure S1. Chromatograms of R-01 candidate. (Peak 3: Palmitic acid; Peak 4: Palmitoleic acid; Peak 5: Stearic acid; Peak 6: Oleic acid; Peak 7: Linoleic acid; Peak 8:  $\alpha$ -linolenic acid)