

## **Supplementary material**

# **Nutritional Composition, In Vitro Antioxidant Activity and Phenolic Profile of Shortcrust Cookies Supplemented by Edible Flowers**

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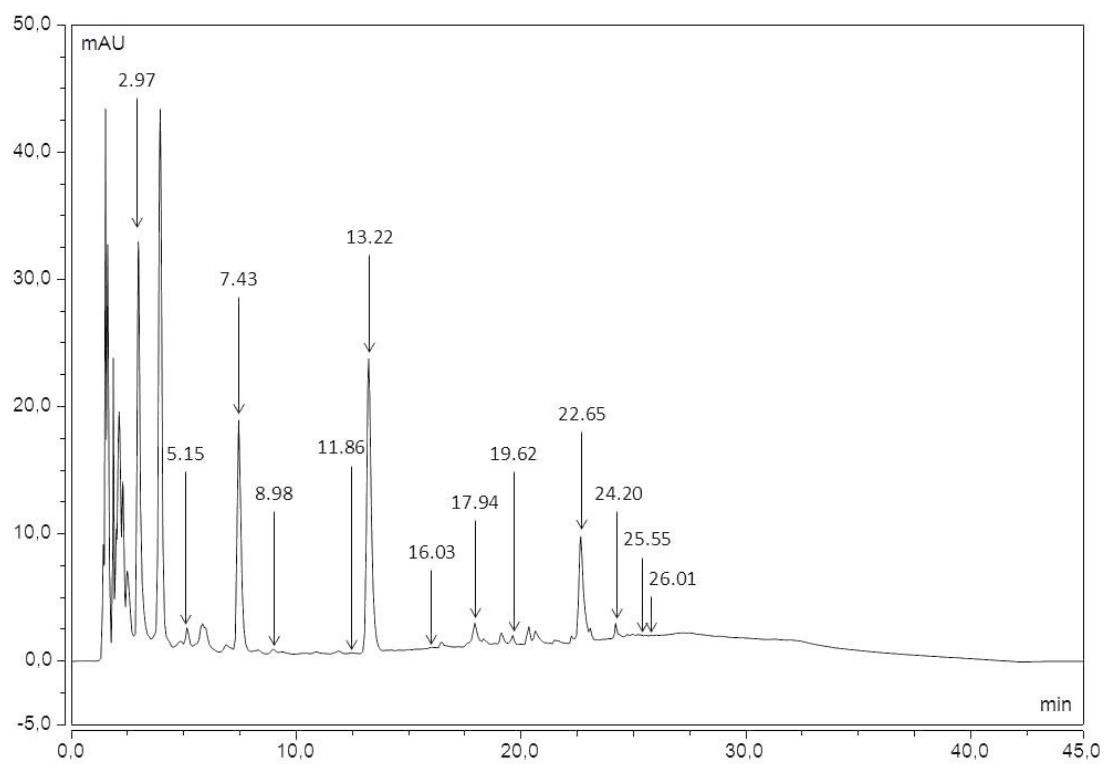
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**Table S1.** The correlation coefficients of chemical properties with in vitro digestibility values.

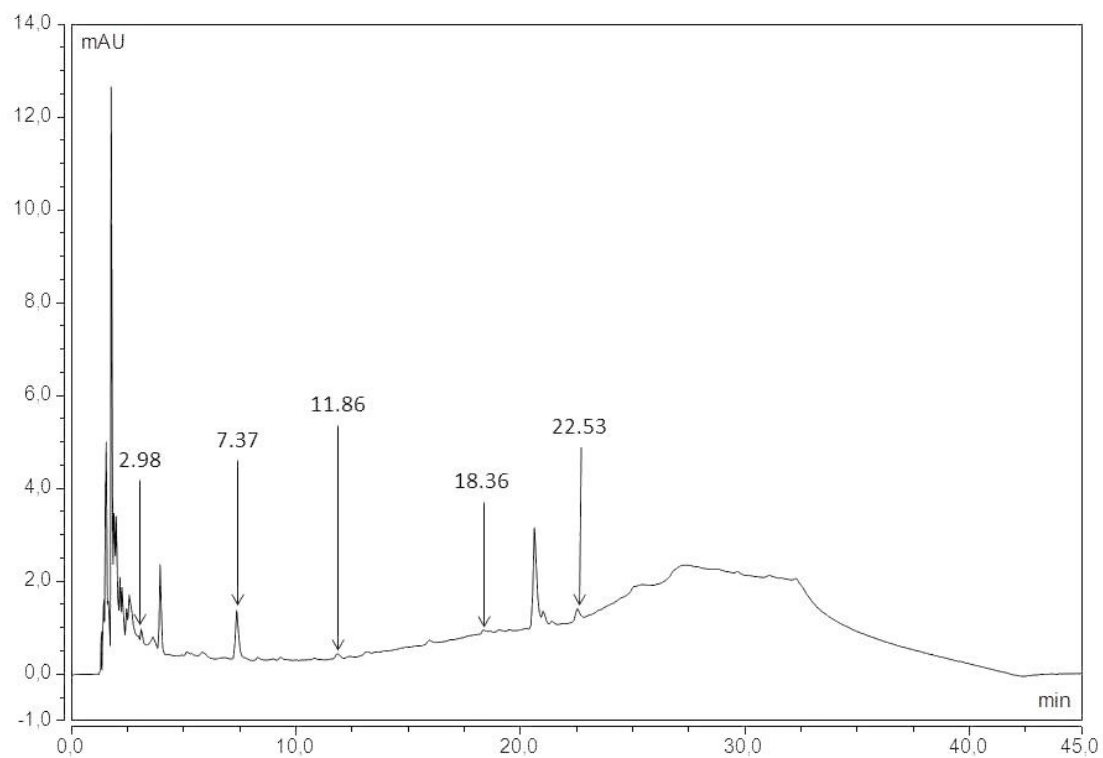
<i>r</i> <sup>a</sup>	CP	CFat	Ash	TCH	Starch	CF	NDF
DMD	0.1849	0.1967	0.9042	0,2534	0.8978	0.9530	0.9132
OMD	0.1924	0.2232	0.9189	0,2780	0.8795	0.9462	0.9040

<sup>a</sup>Pearson's correlation coefficient.



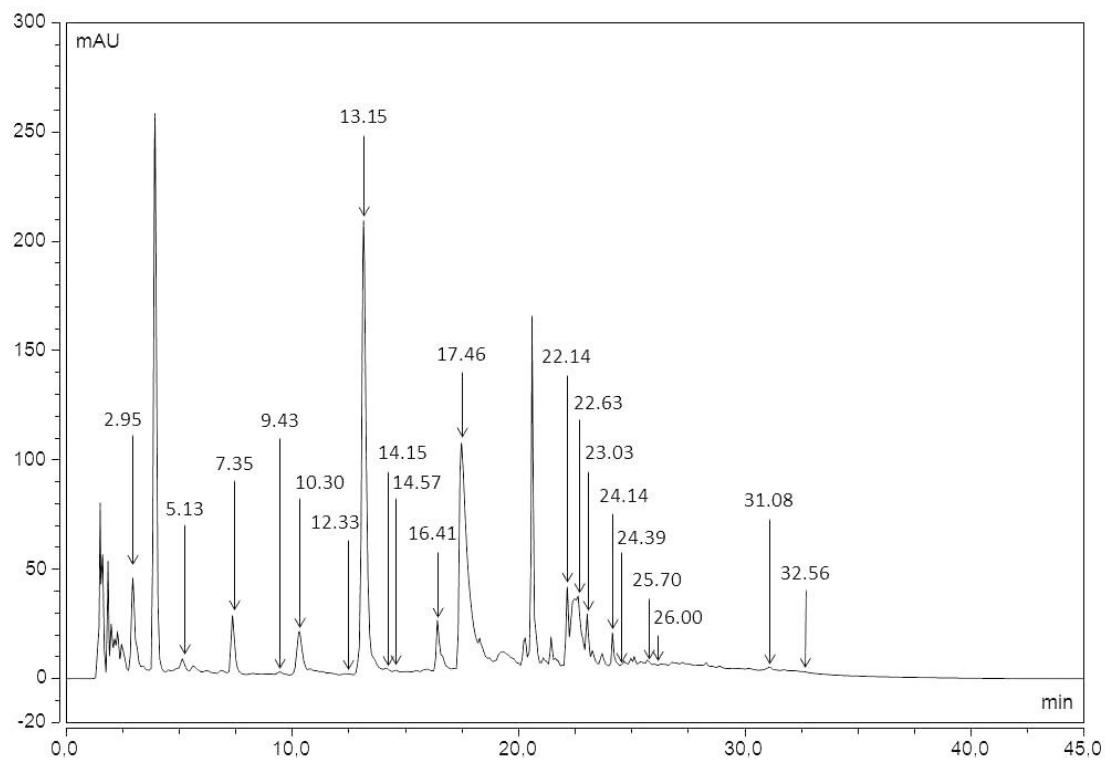
**Figure S1.** HPLC chromatogram for analysis of free phenolics in control sample; detected at the wavelength of 275 nm.

2.97 – gallic acid; 5.15 – protocatechuic acid; 7.43 – neochlorogenic acid; 8.98 – 4-hydroxybenzoic acid; 11.86 – catechin; 13.22 – vanillic acid; 16.03 – syringic acid; 17.94 – epicatechin; 19.62 – *trans-p*-coumaric acid; 22.65 – ferulic acid; 24.20 – protocatechuic acid ethylester; 25.55 – rutin; 26.01 – *trans*-cinnamic acid.



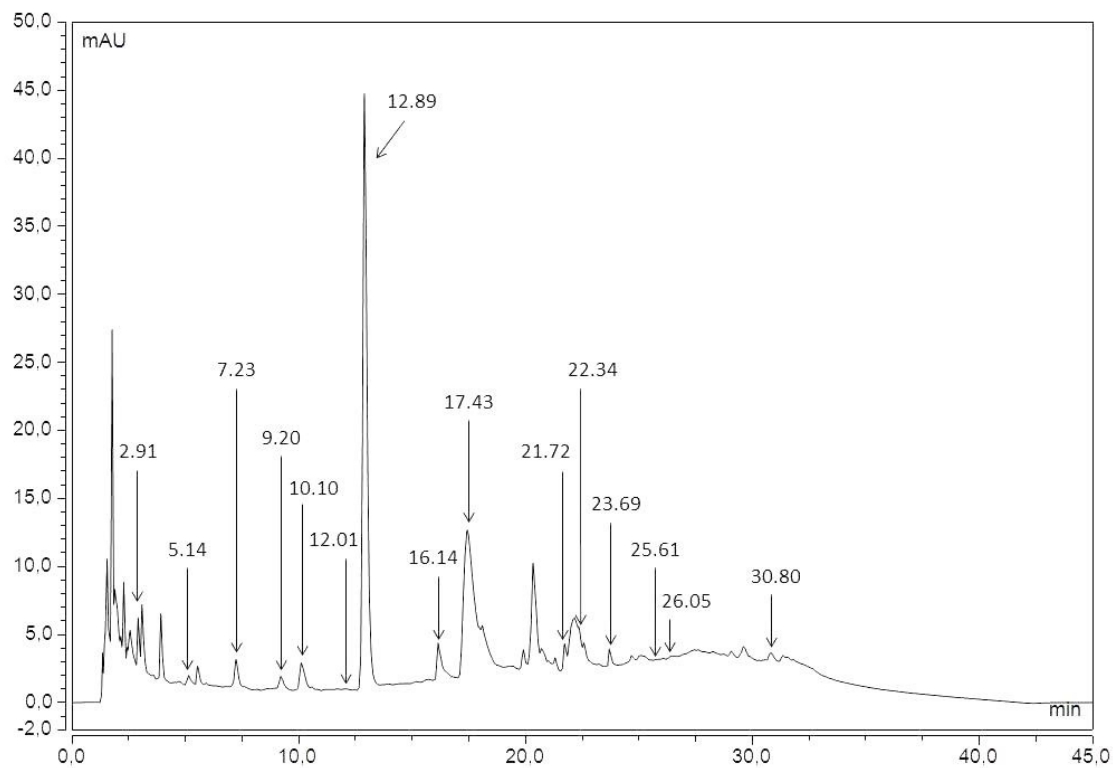
**Figure S2.** HPLC chromatogram for analysis of bound phenolics in control sample; detected at the wavelength of 275 nm.

2.98 – gallic acid; 7.37 – neochlorogenic acid; 11.86 – catechin; 18.36 – epicatechin; 22.53 – ferulic acid.



**Figure S3.** HPLC chromatogram for analysis of free phenolics in kamut sample; detected at the wavelength of 275 nm.

2.95 – gallic acid; 5.13 – protocatechuic acid; 7.35 – neochlorogenic acid; 9.43 – 4-hydroxybenzoic acid; 10.30 – epigallocatechin; 12.33 – catechin; 13.15 – vanillic acid; 14.15 – chlorogenic acid; 14.57 – caffeic acid; 16.41 – syringic acid; 17.46 – epicatechin; 22.14 – sinapic acid; 22.63 – ferulic acid; 23.03 – ellagic acid; 24.14 – protocatechuic acid ethylester; 24.39 – *trans*-2-hydroxycinnamic acid; 25.70 – rutin; 26.00 – *trans*-cinnamic acid; 31.08 – resveratrol; 32.56 – kaempferol.



**Figure S4.** HPLC chromatogram for analysis of bound phenolics in kamut sample; detected at the wavelength of 275 nm.

2.91 – gallic acid; 5.14 – protocatechuic acid; 7.23 – neochlorogenic acid; 9.20 – 4-hydroxybenzoic acid; 10.10 – epigallocatechin; 12.01 – catechin; 12.89 – vanillic acid; 16.14 – syringic acid; 17.43 – epicatechin; 21.72 – sinapic acid; 22.34 – ferulic acid; 23.69 – protocatechuic acid ethylester; 25.61 – rutin; 26.05 – *trans*-cinnamic acid; 30.80 – resveratrol.