

SUPPLEMENTARY MATERIAL

Exploratory Monitoring of the Quality and Authenticity of Commercial Honey in Ecuador

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Table S1. Physico – Chemical Analysis Results

Sample	Glucose (%)	Fructose (%)	Reducing Sugar ^a (%F+G)	Sucrose ^b (%)	Moisture ^c (%)	Cond ^d (mS/cm)
1	27.26	26.04	53.30	23.30	12.8	0.243
2	19.72	18.70	38.42	38.91	12.7	0.273
3	39.34	34.62	73.96	1.93	12.5	0.228
4	35.93	38.19	74.12	3.57	11.6	0.190
5	32.29	40.61	72.90	4.45	13.3	0.459
6	29.57	41.06	70.63	2.71	11.5	0.572
7	35.97	39.22	75.19	1.25	12.1	0.415
8	28.20	35.69	63.89	4.02	12.0	1.149
9	39.24	34.80	74.04	3.04	11.8	0.168
10	33.37	36.96	70.33	5.43	12.9	0.616
11	35.67	38.86	74.53	4.27	11.6	0.542
12	27.13	44.67	71.80	1.62	14.7	0.316
13	31.59	37.50	69.09	6.18	12.2	0.454
14	30.66	36.87	67.53	5.52	13.2	0.964
15	37.31	36.36	73.67	4.39	10.6	0.428
16	31.68	38.23	69.91	3.19	10.9	0.604
17	33.73	39.55	73.28	3.90	9.6	0.656
18	26.54	30.63	57.16	5.20	19.0	0.209
19	36.56	38.03	74.59	2.18	13.5	0.386
20	37.59	34.65	72.23	5.79	11.2	0.249
21	34.30	36.18	70.48	2.21	12.3	0.023
22	32.99	37.70	70.68	3.06	12.3	0.022
23	30.83	39.20	70.03	2.80	13.6	0.021
24	31.30	37.19	68.49	2.87	12.9	0.020
25	37.40	37.51	74.91	4.90	10.4	0.020

^aReducing sugars (%): ≥65^bSucrose (%): ≤5^cMoisture (%): ≤20^dCond mS/m: ≤0.8

Table S2. Pesticides Residues Results

[illegible]

Thiamethoxam	2	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<
Triflumizole	1	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<	<

*Limit of Quantitation

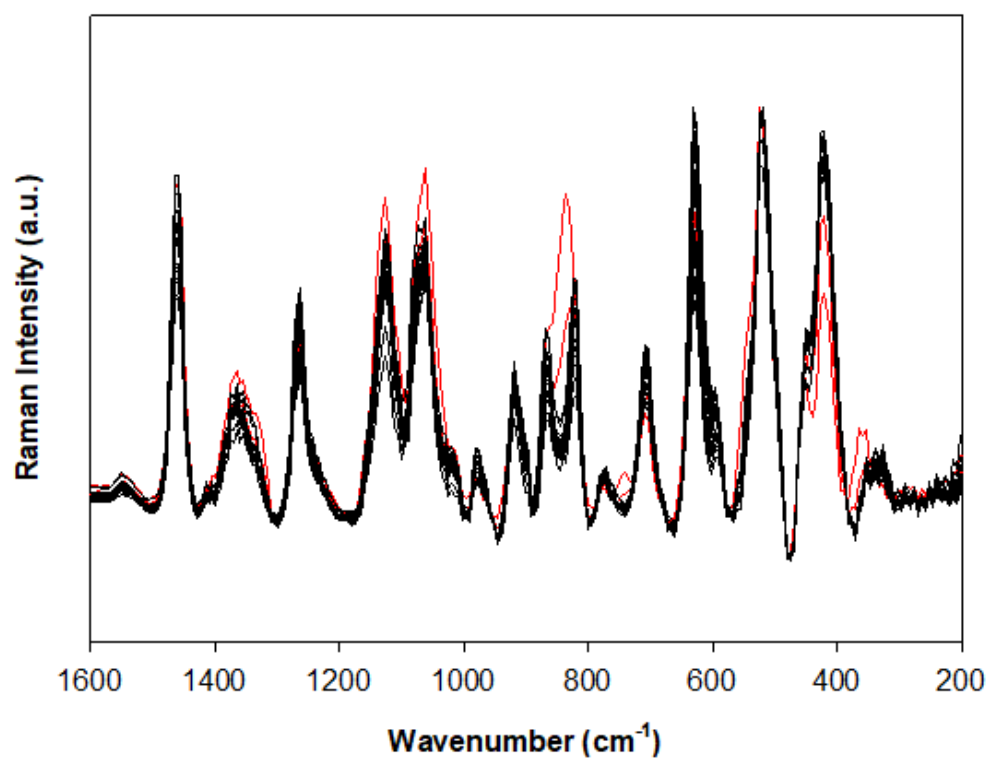


Figure S1. Average Raman spectra of the 25 samples of honey. Spectra of samples 1 and 2 are drawn in red.

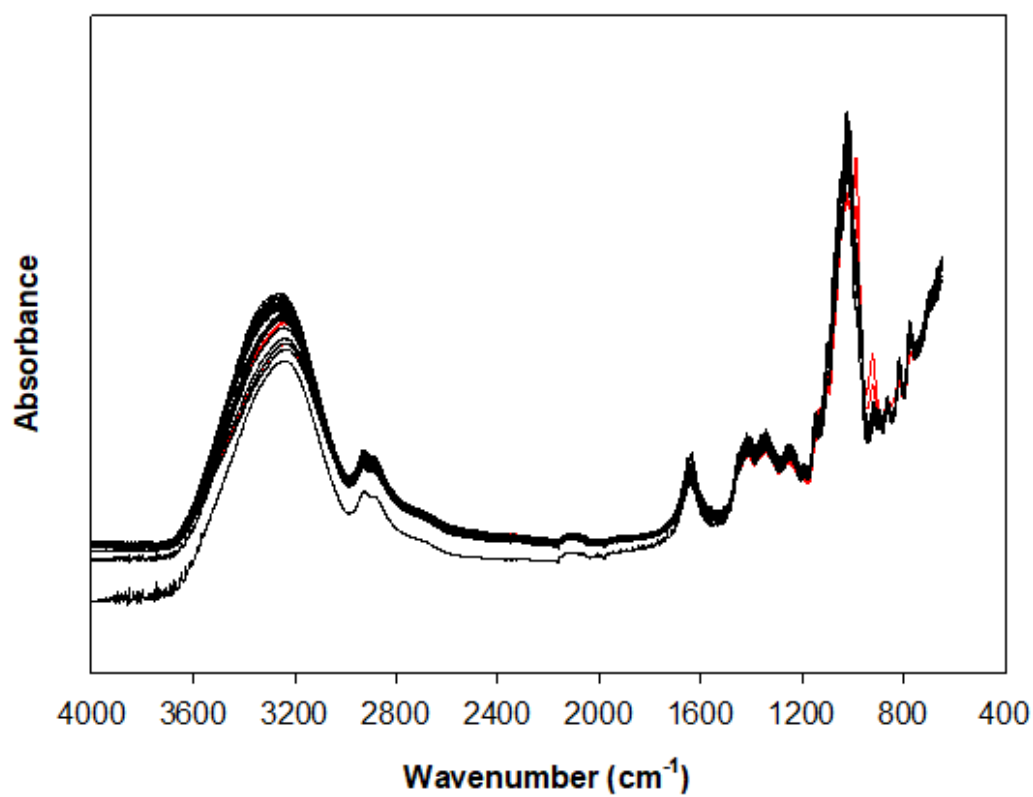


Figure S2. Average infrared spectra of the 25 samples of honey. Spectra of samples 1 and 2 are drawn in red.