SUPPLEMNETARY MATERIALS

Glycoside Hydrolases and Non-Enzymatic Glycation Inhibitory Potential of *Viburnum opulus* L. Fruit—In Vitro Studies

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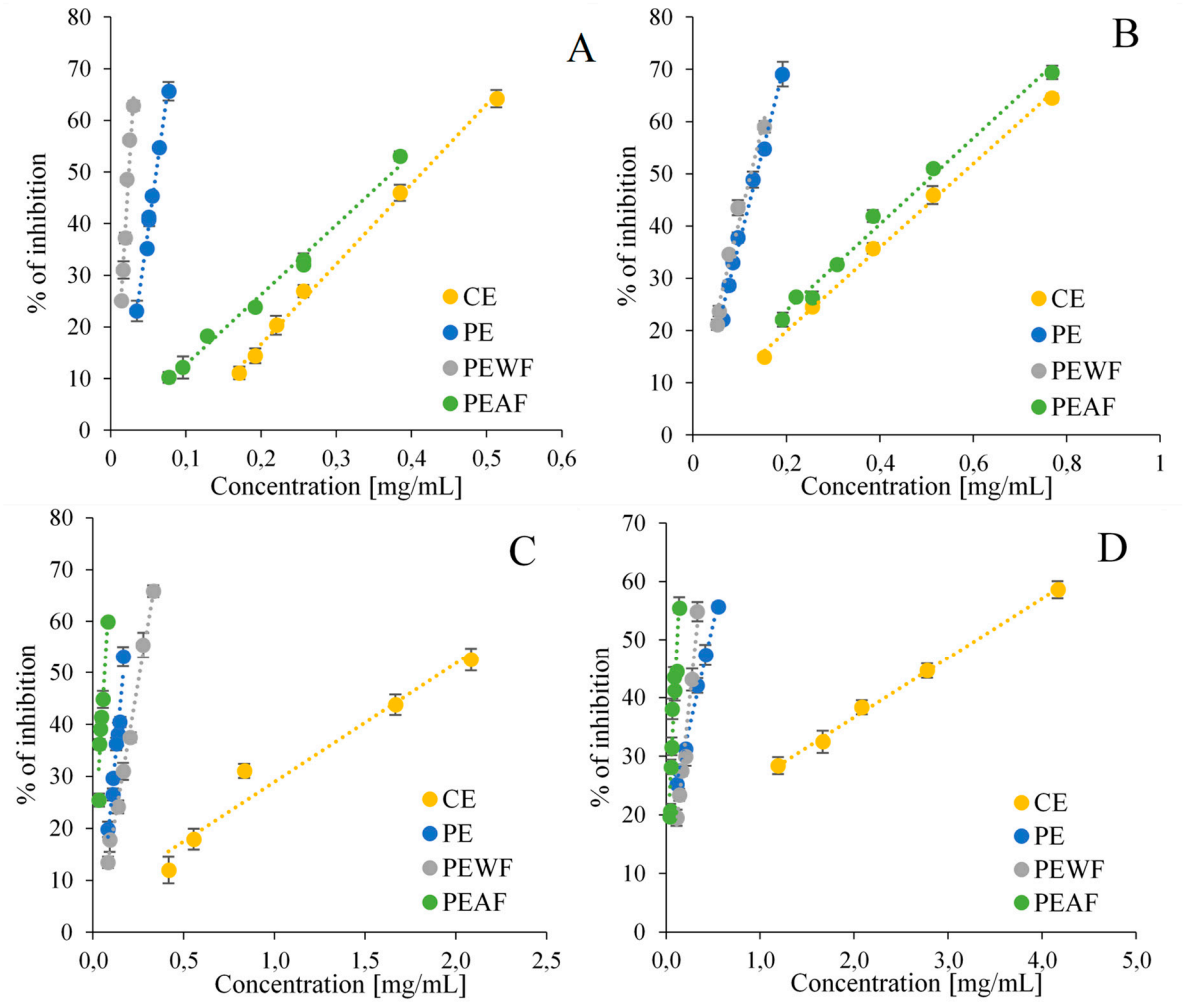

Figure S1. Inhibitory effects of *V. opulus* fruit samples on α-amylase activity in the presence of potato starch (**A**) and starch from rice (**B**), and on α-glucosidase activity in the presence of maltose (**C**) and sucrose (**D**). CE—crude extract, PE—purified extract, PEAF—ethyl acetate fraction of PE, PEWF—water fraction of PE.

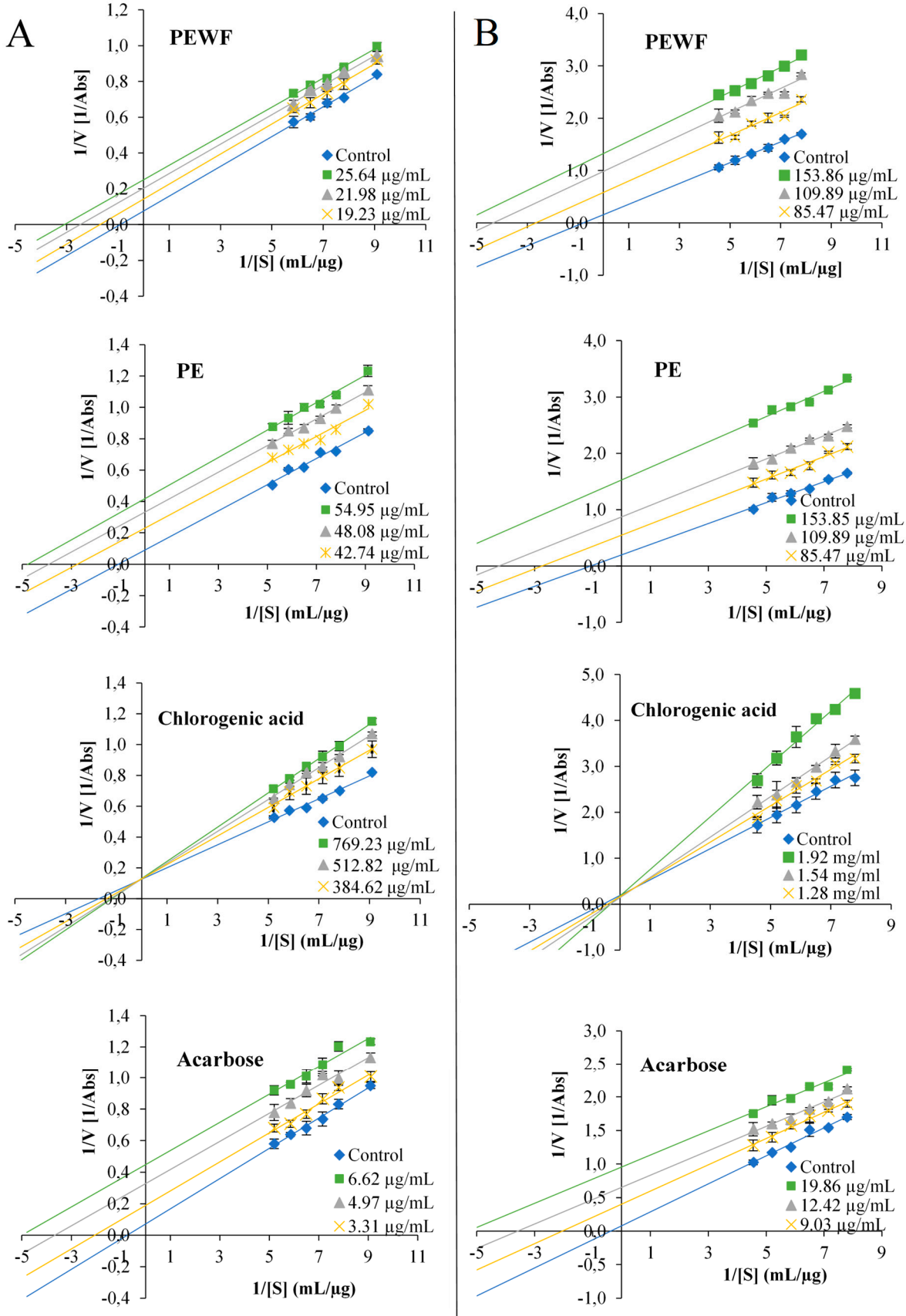

Figure S2. Inhibition mode of the *V. opulus* fruit samples (PE and PEWF) and reference substance (chlorogenic acid and acarbose) on α-amylase in the presence of potato starch (**A**) and starch from rice (**B**).

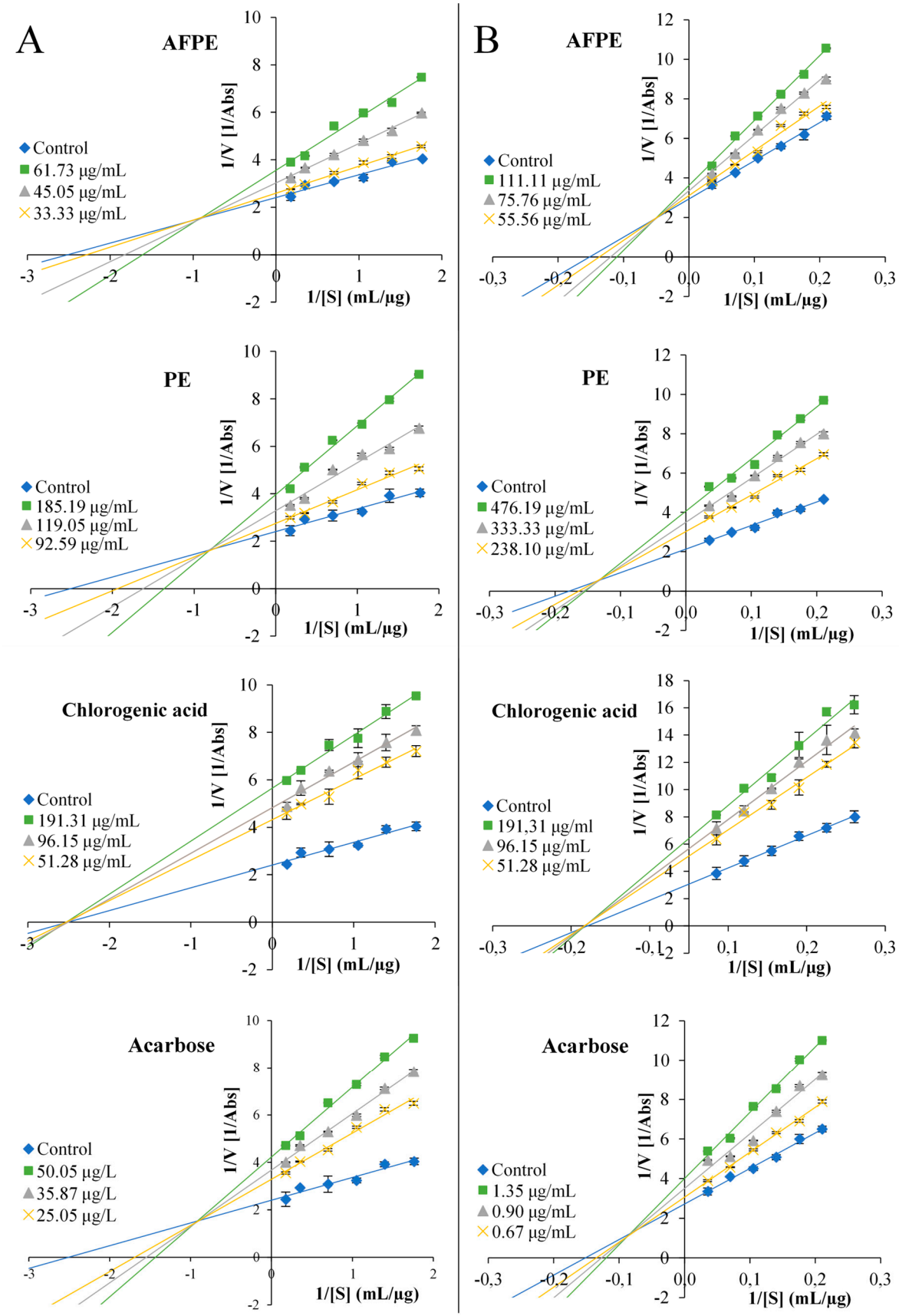

Figure S3. Inhibition mode of the *V. opulus* fruit samples (PE and PEAF) and reference substance (chlorogenic acid and acarbose) on α-glucosidase in the presence of maltose (**A**) and sucrose (**B**).

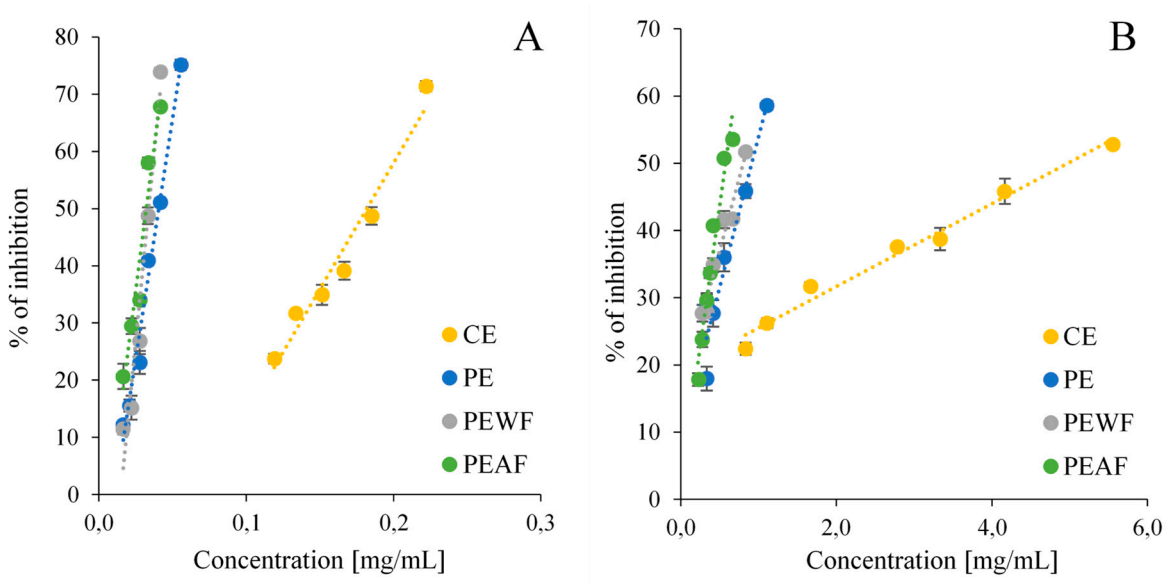

Figure S4. The inhibitory effects of *V. opulus* fruit samples on advanced glycation-end products (AGE) formation in BSA-fructose (**A**) and BSA-glucose (**B**) models. CE—crude extract, PE—purified extract, PEAF—ethyl acetate fraction of PE, PEWF—water fraction of PE.