

Sustainable valorization of *Sambucus nigra* L. berries: from crop biodiversity to nutritional value of juice and respective pomace

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Supplementary Information

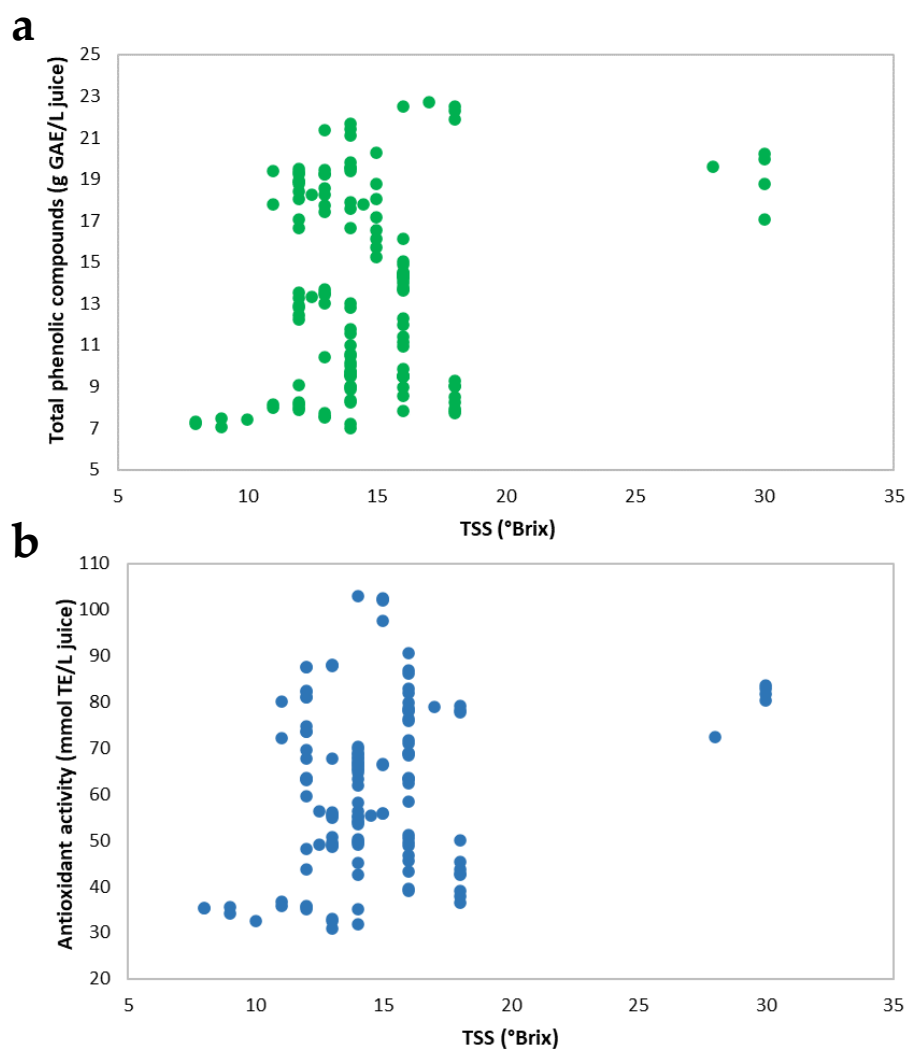


Figure S1. Dispersion of the (a) total phenolic, and (b) antioxidant activity values of all elderberries under study according to the respective TSS expressed as °Brix, showing, in each graphic, a positive association between the levels of variation of both parameters through ripening.

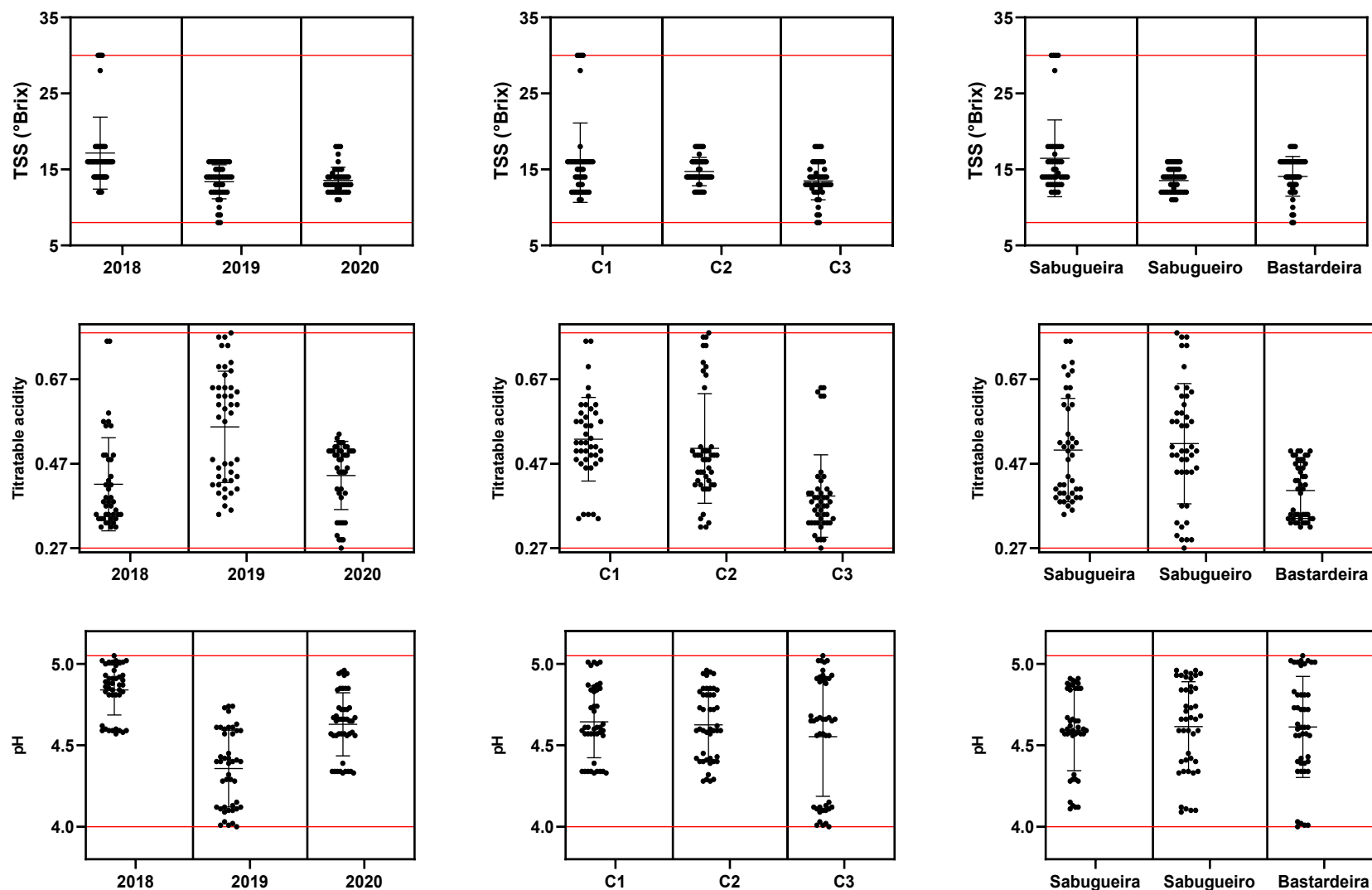


Figure S2. Descriptive statistics of physicochemical content of ripe berries from *Sambucus nigra* L., from three consecutive harvests (2018-2020), three fields (C1, C2 and C3) and cultivars 'Sabugueira', 'Sabugueiro' and 'Bastardeira'. Bars represent 25th and 75th percentiles with median in middle. The red line above and below represents the maximum and minimum, respectively. Results for TSS expressed as °Brix, and titratable acidity expressed as g citric acid/L juice.

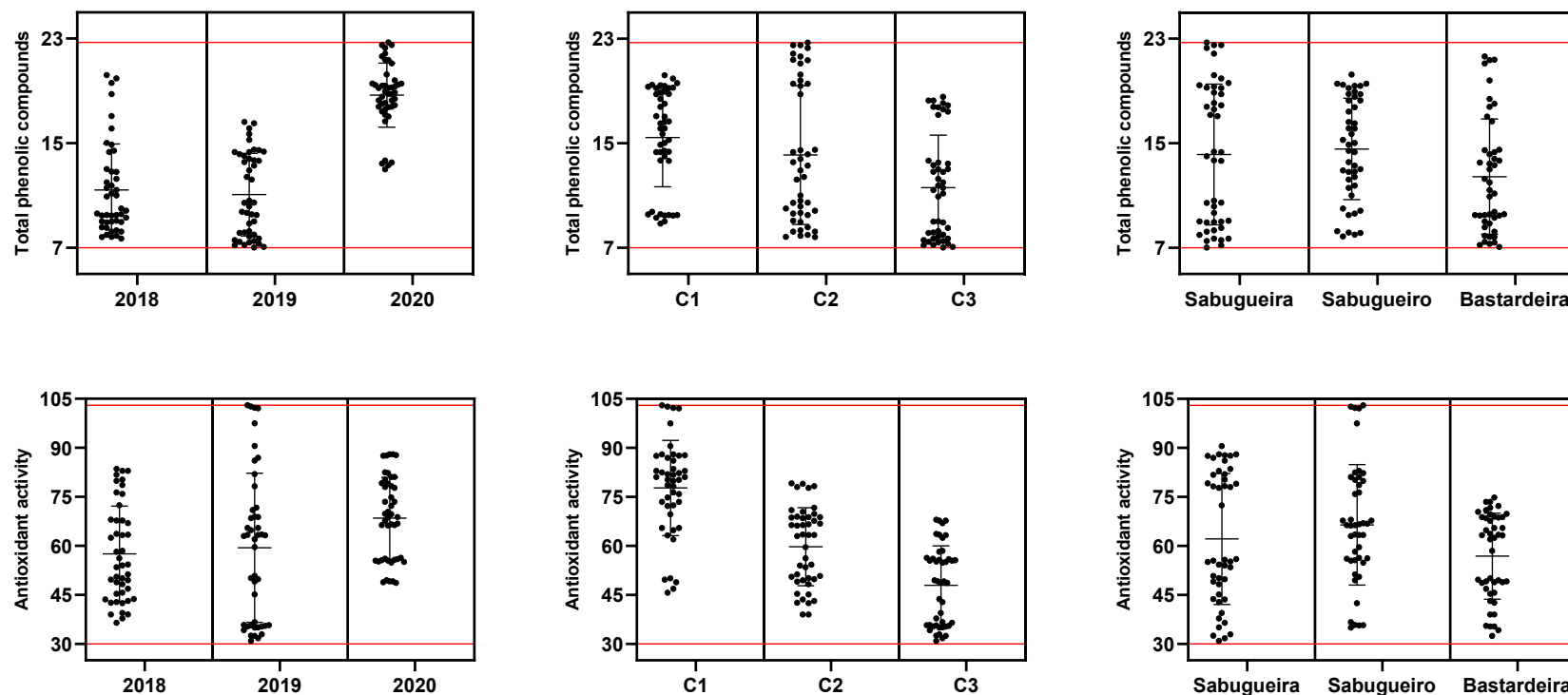


Figure S3. Descriptive statistics of total phenolic content and antioxidant activity reported ripe berries from *Sambucus nigra* L., from three consecutive harvests (2018-2020), three fields (C1, C2 and C3) and cultivars 'Sabugueira', 'Sabugueiro' and 'Bastardeira'. Bars represent 25th and 75th percentiles with median in middle. The red line above and below represents the maximum and minimum, respectively. Results for total phenolic compounds expressed as g GAE/L juice, and antioxidant activity expressed as mmol TE/L juice.