

**Supp. Table S1.** Linear relationships between pH, total acidity, organic acid and phenolic compounds of vinegar samples

\*1: Total acidity; 2: pH; 3: Maleic acid; 4: Malonic acid; 5: Barbituric acid; 6: Oksalic-dyhidrate 7: DL-isocitric acid; 8: (-)Quinic acid; 9: Shikimic acid; 10: Adipic acid; 11: Oxalic acid; 12: Citric acid; 13: D-(-)-Tartaric acid; 14: D-(+)-Malic acid; 15:Succinic acid; 16: L-(+)-Lactic acid; 17: Acetic acid; 18: Fumaric acid; 19: Propionic acid; 20: Isobutyric acid; 21: Butyric acid; 22: Ascorbic acid; 23: Gallic acid; 24: Ferulic acid; 25: Protocatechuic acid; 26: Hydroxybenzoic acid; 27: Vanillic acid; 28: Gentisic acid; 29: *p*-coumaric acid; 30: *o*-coumaric acid; 31: Trans-sinamic acid; 32: Catechin; 33: Rutin; 34: Naringin; 35: Neohesperidin; 36: Coumarin; 37: Resveratrol; 38: Quaracetin; 39: Hesperidin; 40: Alizarin

**Supp. Table S2.** Linear relationships between total anthocyanin content, antioxidant capacity (DPPH) and Total phenolic content

	TAC	DPPH-E	DPPH-H	DPPH-B	DPPH-B%	TPC-E	TPC-H	TPC-B	TPC-B%
<b>TAC*</b>	1.00								
<b>DPPH-E</b>	0.60	1.00							
<b>DPPH-H</b>	0.55	0.00	1.00						
<b>DPPH-B</b>	0.35	0.17	0.26	1.00					
<b>DPPH-B%</b>	0.07	-0.11	0.06	<b>0.94</b>	1.00				
<b>TPC-E</b>	-0.04	0.00	-0.34	<b>0.75</b>	<b>0.85</b>	1.00			
<b>TPC-H</b>	0.02	-0.05	-0.23	0.40	0.48	<b>0.75</b>	1.00		
<b>TPC-B</b>	0.26	0.18	0.11	<b>0.97</b>	<b>0.94</b>	<b>0.85</b>	0.52	1.00	
<b>TPC-B%</b>	0.44	0.34	0.67	0.39	0.16	-0.27	-0.59	0.26	1.00

\*TAC: Total anthocyanin content; DPPH: Trolox equivalent antioxidant capacity according to DPPH method; TPC: Total phenolic content; E: Extractable phenolic fraction; H: Hydrolysable phenolic fraction; B: Bioaccessible phenolic fraction; B% Bioaccessibility