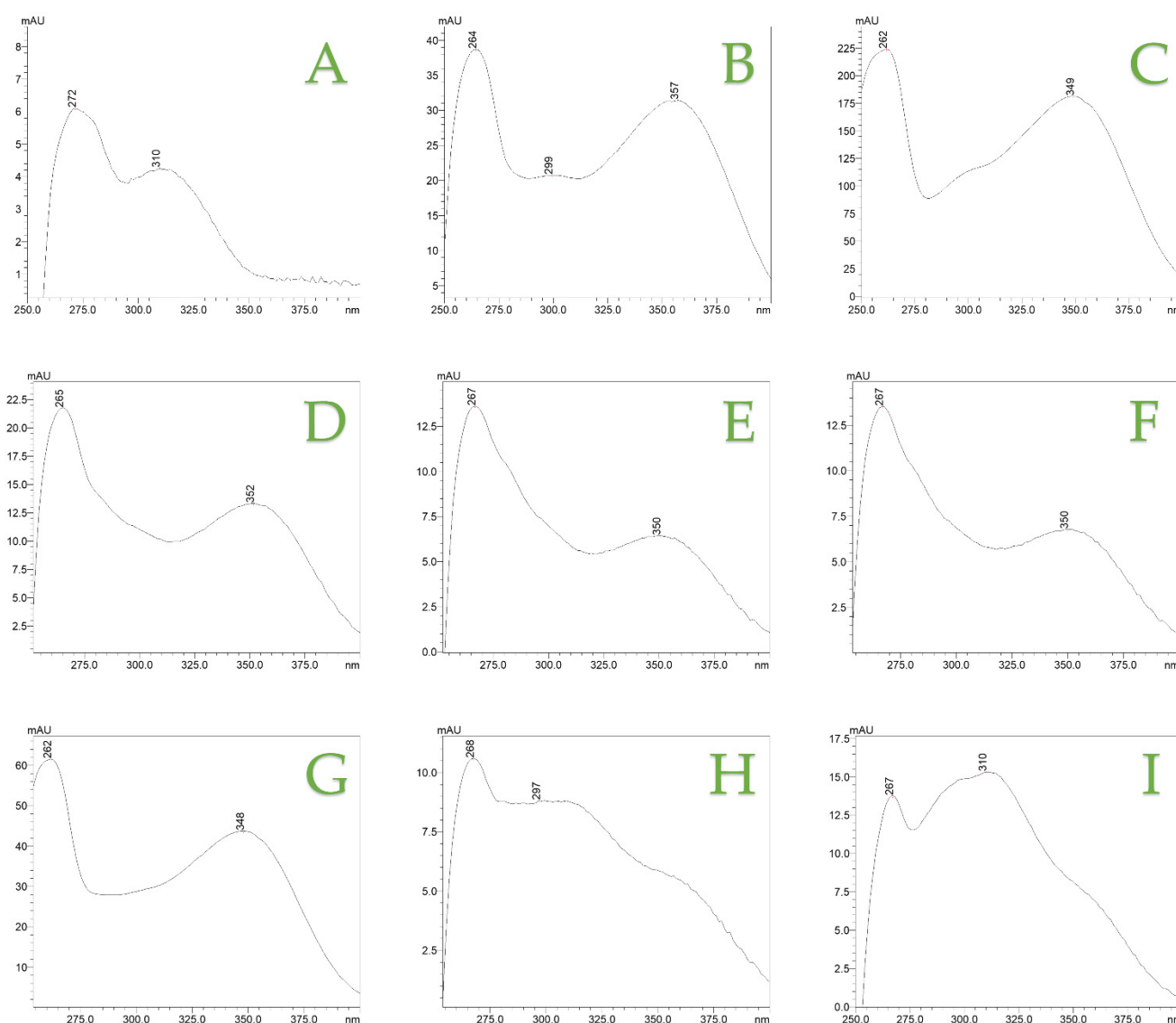


## Extraction of bioactive compounds from *Cistus creticus* leaves and use for preparation of yogurt desserts

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**Figure S1.** Spectral data for each identified compound, including the maximum wavelength; **A:** Luteolin glucoside derivative, **B:** 1\_Myricetin glucoside derivative, **C:** Myricetin rhamnoside, **D:** 1\_Quercetin glucoside derivative, **E:** Rutin, **F:** 2\_Quercetin glucoside derivative, **G:** Quercetin rhamnoside derivative, **H:** 2\_Myricetin glucoside derivative, **I:** Luteolin 7-(2''-p-coumaroylglucoside).