

Table S1. Parameters of the calibration curve for nine different phenolic acids.

No.	Compound	Calibration Curve	R ²
1	protocatechuic acid	$y = -0.0254 x^2 + 1.4661 x + 0.0137$	0.997
2	p-OH-benzoic acid	$y = -0.0117 x^2 + 1.4390 x + 0.1649$	0.997
3	vanillic acid	$y = 0.0001 x^2 + 0.1940 x - 0.0031$	0.998
4	caffeic acid	$y = -0.0183 x^2 + 2.4210 x + 0.4368$	0.995
5	syringic acid	$y = -0.00005 x^2 + 0.2598 x - 0.0026$	0.986
6	p-coumaric acid	$y = -0.0166 x^2 + 2.0582 x + 2.0582$	0.993
7	ferulic acid	$y = -0.0004 x^2 + 0.3801 x + 3.3001$	0.994
8	synapic acid	$y = -0.0032 x^2 + 0.5524 x - 0.0620$	0.998
9	salicylic acid	$y = -0.0338 x^2 + 3.2638 x + 0.8268$	0.998

Table S2. Parameters of the calibration curve for nine different anthocyanins.

No.	Compound	Calibration Curve	R ²	Standard
1	cyanidin-3-galactoside	$y = 0.0356116 x^2 + 1.46712 x + 0.028605$	0.998	Sigma Aldrich
2	cyanidin-3-glucoside	$y = -0.0234753 x^2 + 1.67904 x + 0.133956$	0.998	Sigma Aldrich
3	cyanidin-3-arabinoside	$y = 0.02451638 x^2 + 0.6744029 x - 0.05311$	0.998	Sigma Aldrich
4	cyanidin-3-xyloside	$y = 0.04351638 x^2 + 0.6327 x - 0.43343$	0.998	Sigma Aldrich

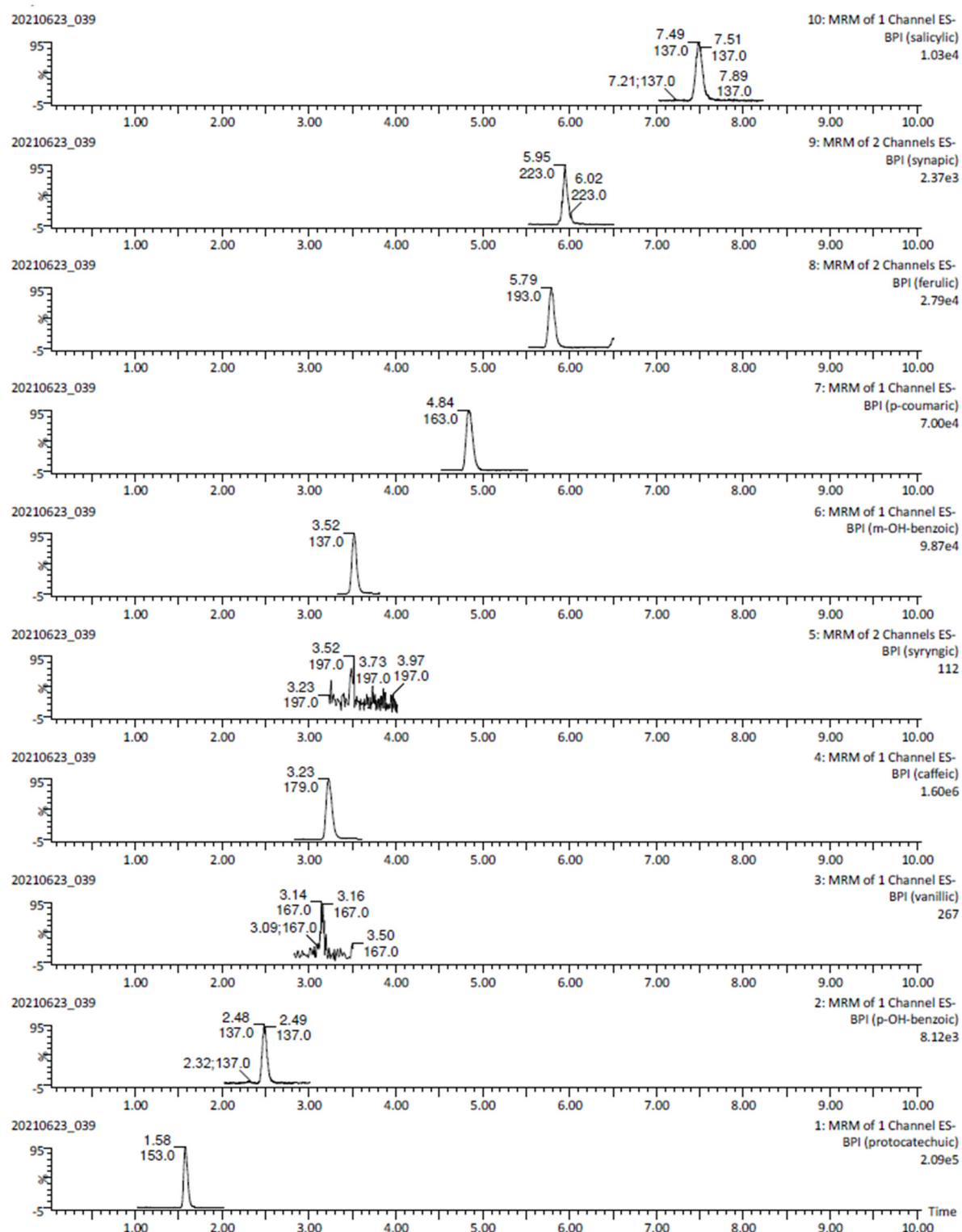


Figure S1. Chromatogram of the tested phenolic acids in snack pellets processed at 36 mc and 60 rpm supplemented with 30% of chokeberry.