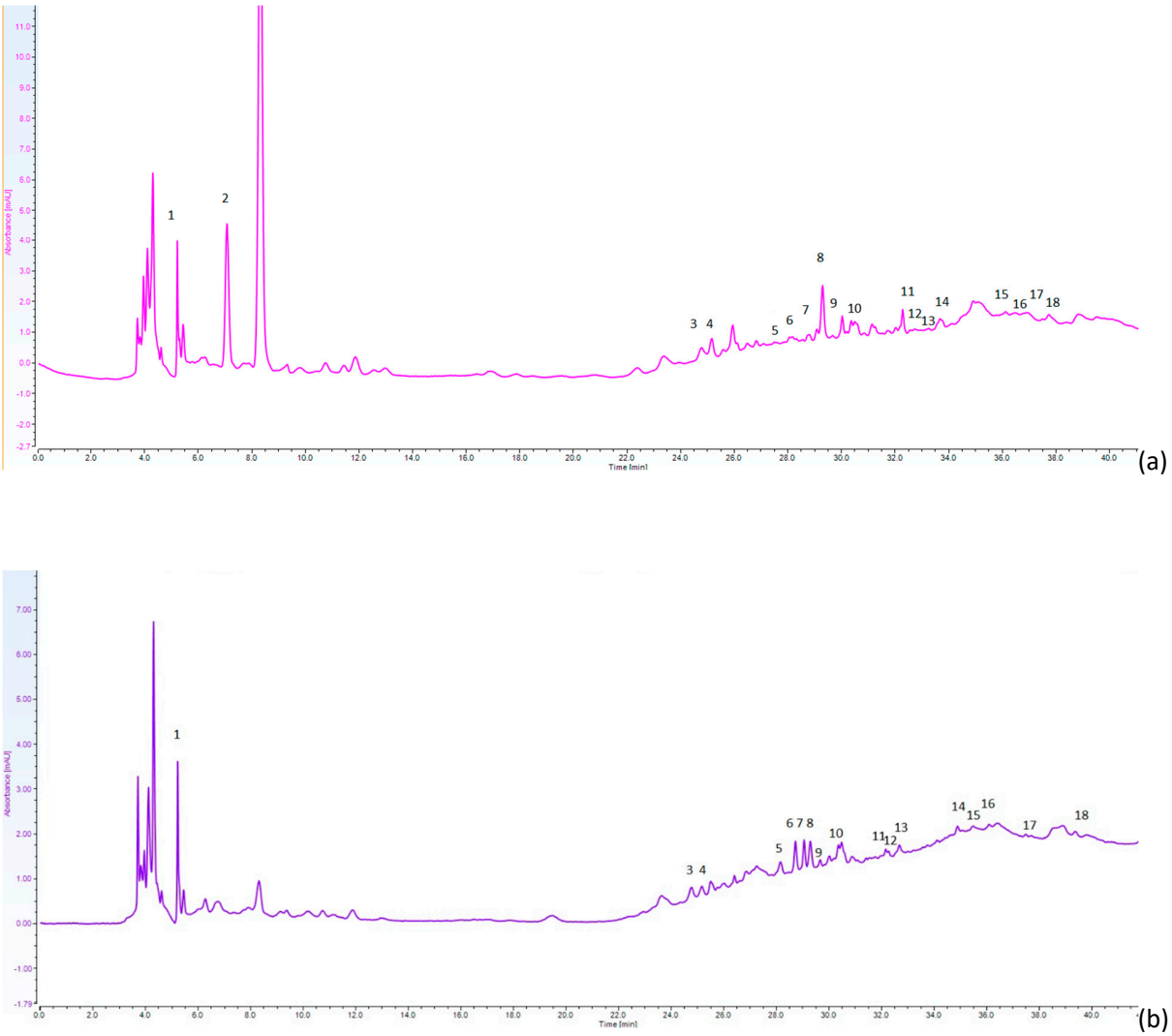


Figure S1. Chromatograms of the phenolic compounds in the intestinal phase of raspberry fruits (a), and in the intestinal phase of blackberry fruits (b). Peaks identification: 1 - gallic acid, 2 – epigallocatechin, 3 – catechin, 4 - chlorogenic acid, 5 - vanillic acid, 6 - caffeic acid, 7- syringic acid, 8 - 3-hydroxybenzoic acid, 9 – epicatechin, 10 – rutin, 11 - coumaric acid, 12 - ellagic acid, 13 - methoxycinnamic acid, 14 - ferulic acid, 15 - protocatechuic acid, 16 – resveratrol, 17 – quercetin, 18 - cinnamic acid