

Supplementary material for the article:

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Table S1. Retention times, limit od detection (LOD) and quantification (LOQ), and recovery of the method.

Sign	Name	Retention time (min)	LOD ×10 ⁻³ (µg/ml)	LOQ ×10 ⁻³ (µg/ml)	Recovery (%)
S1	Glycerol	2.207	0.028	0.093	98
S2	Erythritol	2.434	0.172	0.516	104
S3	Arabitol	2.569	0.026	0.087	105
S4	Sorbitol	2.775	0.189	0.567	102
S5	Galactitol	3.009	0.239	0.719	93
S6	Trehalose	3.309	0.108	0.325	95
S7	Mannitol	3.550	0.253	0.759	109
S8	Rhamnose	4.250	0.116	0.348	101
S9	Arabinose	4.851	0.193	0.579	98
S10	Glucose	5.550	0.056	0.168	103
S11	Fructose	6.409	0.078	0.238	104
S12	Isomaltose	8.700	0.116	0.348	97
S13	Sucrose	9.200	0.085	0.255	99
S14	Melezitose	12.650	0.126	0.378	94
S15	Gentiobiose	13.214	0.052	0.171	107
S16	Turanose	14.896	0.048	0.159	105
S17	Isomaltotriose	15.753	0.041	0.134	103
S18	Maltose	17.890	0.099	0.297	101
S19	Panose	21.658	0.083	0.249	96
S20	Maltotriose	23.124	0.145	0.478	95