

Supplementary data for article:

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1 **Supplementary material**

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3 **Physicochemical analysis and phenolic profiles of polyfloral and honeydew honey from**
4 **Montenegro**

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6 Milica Nešović^a, Uroš Gašić^b, Tomislav Tosti^c, Jelena Trifković^c, Rada Baošić^c, Stevan
7 Blagojević^a, Ljubiša Ignjatović^d, Živoslav Tešić^{c*}

8
9 ^aInstitute of General and Physical Chemistry, Studentski trg 12-16, 11158 Belgrade, Serbia

10 ^bInstitute for Biological Research “Siniša Stanković”, University of Belgrade, Bulevar despota
11 Stefana 142, 11060 Belgrade, Serbia

12 ^cUniversity of Belgrade - Faculty of Chemistry, Studentski trg 12-16, 11158 Belgrade, Serbia

13 ^dUniversity of Belgrade - Faculty of Physical Chemistry, Studentski trg 12-16, 11158 Belgrade,
14 Serbia

15 *Corresponding author:

16 Živoslav Lj. Tešić

17 Address: Studentski trg 12-16, 11158 Belgrade, Serbia

18 Tel: +381113336733

19 Tel/Fax: +381112639357

20 E-mail: ztesic@chem.bg.ac.rs

21 **Table S1**

22 Physicochemical parameters (water content, electrical conductivity, free acidity, diastase activity and HMF content) of honey samples.

Type of honey	No	Water content (%)	Electrical conductivity (mS/cm)	Free acidity (meq/kg)	Diastase activity (DN)	HMF (mg/kg)
Honeydew	1	16.33	1.11	30.16	29.26	< 5
Polyfloral	2	15.63	0.76	29.76	31.77	< 5
Honeydew	3	14.93	1.13	27.93	32.78	< 5
Honeydew	4	14.98	1.10	27.68	32.19	< 5
Polyfloral	5	16.45	0.73	28.55	41.17	< 5
Polyfloral	6	16.65	0.48	24.43	33.48	10.76
Honeydew	7	16.68	0.94	26.25	34.81	< 5
Honeydew	8	16.88	0.95	25.81	34.11	< 5
Polyfloral	9	15.70	0.54	28.21	40.63	< 5
Polyfloral	10	16.90	0.49	31.73	46.11	7.99
Polyfloral	11	15.65	0.70	27.67	32.43	< 5
Polyfloral	12	16.70	0.49	22.70	26.63	< 5
Polyfloral	13	15.85	0.64	29.16	33.67	< 5

Polyfloral	14	17.15	0.77	17.61	30.65	< 5
Polyfloral	15	15.93	0.54	23.75	39.07	< 5
Honeydew	16	16.28	1.07	32.18	31.50	5.50
Polyfloral	17	16.08	0.59	27.18	34.14	< 5
Polyfloral	18	15.90	0.58	34.37	38.23	< 5
Polyfloral	19	17.10	0.51	30.96	33.12	< 5
Polyfloral	20	15.93	0.27	17.41	19.77	10.44
Polyfloral	21	14.90	0.28	17.58	25.56	< 5
Polyfloral	22	16.15	0.78	29.20	32.13	< 5
Polyfloral	23	16.83	0.61	27.65	35.81	6.50
Polyfloral	24	15.25	0.45	31.58	35.14	< 5
Honeydew	25	15.30	0.99	36.63	30.57	< 5
Honeydew	26	16.28	0.94	32.04	27.93	< 5
Polyfloral	27	16.03	0.75	32.04	42.16	10.95
Polyfloral	28	14.85	0.75	32.04	31.20	< 5

24 **Table S2**

25 Comparison of the quantified average values for phenolic compounds of analyzed samples with some other reported results.

Type of honey	Authors of other studies	Similar values	Lower values	Higher values
Polyfloral	Gasic et al., 2014	Gal, Api, Chy, Lut, Pin, PchA	Kae, CA	p-Cou
	Nascimento et al., 2018	Que	No content of p-Cou and PchA	-
	Combarros-Fuertes et al., 2019	Chy	Que	Kae
Honeydew	Karabagias et al., 2016	Que and Kae (with higher maximum values)	Chy	-
	Vasić et al., 2018	Kae, Api, Kaef, Aca, Nar	Lower: Que, Chy, Pin, FA, SA For one size lower: p-HbA, PchA, VA, p-Cou, Nar-7-O-glu, Rut, Que-3-O-rham	p-HpaA
	Seraglio et al., 2017	Lut, PchA	Que, Kae, Pin, Nar, FA, p-Cou, CA, sum of phenolic compounds	
Polyfloral and Honeydew	Holouzka et al., 2016	VA, CA, p-Cou	For polyfloral: Pin, and no content of Tax, Nar, Eri, For honeydew: Nar, Tax, FA, and no content of Eri	Pin (for honeydew), PchA, p-HpaA
	Ciucure et al., 2019	Gal, Rut	Kae, Api, Pin, PchA, CA, p-Cou	-
	Orion et al., 2017	-	Que, Kae, Gal, Api, Lut, Pin, CA, p-Cou	-
	Escriche et al., 2014	-	-	Much higher: Que, Kae, Gal, Chy,

Pin, Nar, CA, p-Cou

Salonen et al., 2017

For polyfloral: VA, p-Cou, FA, Que-3-O-rham

For polyfloral: Api

-

For honeydew: p-Cou, FA, and no content of Api, VA, Que-3-O-rham

Socha et al., 2011

p-Cou (for polyfloral)

Lower: Kae, FA,

p-Cou (for honeydew), Nar

For one size lower: Que, CA, FA (for honeydew), SA

26 Flavonoids: Que – Quercetin, Kae – Kaempferol, Gal – Galangin, Api – Apigenin, Chr – Chrysin, Aca – Acacetin, Lut – Luteolin,, Pin – Pinocembrin, Nar – Naringenin, Eri – Eriodyctol, Tax –

27 Taxifolin; Phenolic acids: p-HbA – p-Hydroxybenzoic acid, PchA – Protocatechuic acid, VA – Vanilic acid, p-HpaA – p-Hydroxyphenylacetic acid, CA – Caffeic acid, p-Cou – p-Coumaric acid, FA –

28 Ferulic acid, SA – Sinapic acid; Glycosides: Nar-7-O-glu – Naringenin-7-O-glucoside (Naringin), Rut – Quercetin-3-O-rutinoside (Rutin), Que-3-O-rham – Quercetin-3-O-rhamnoside.

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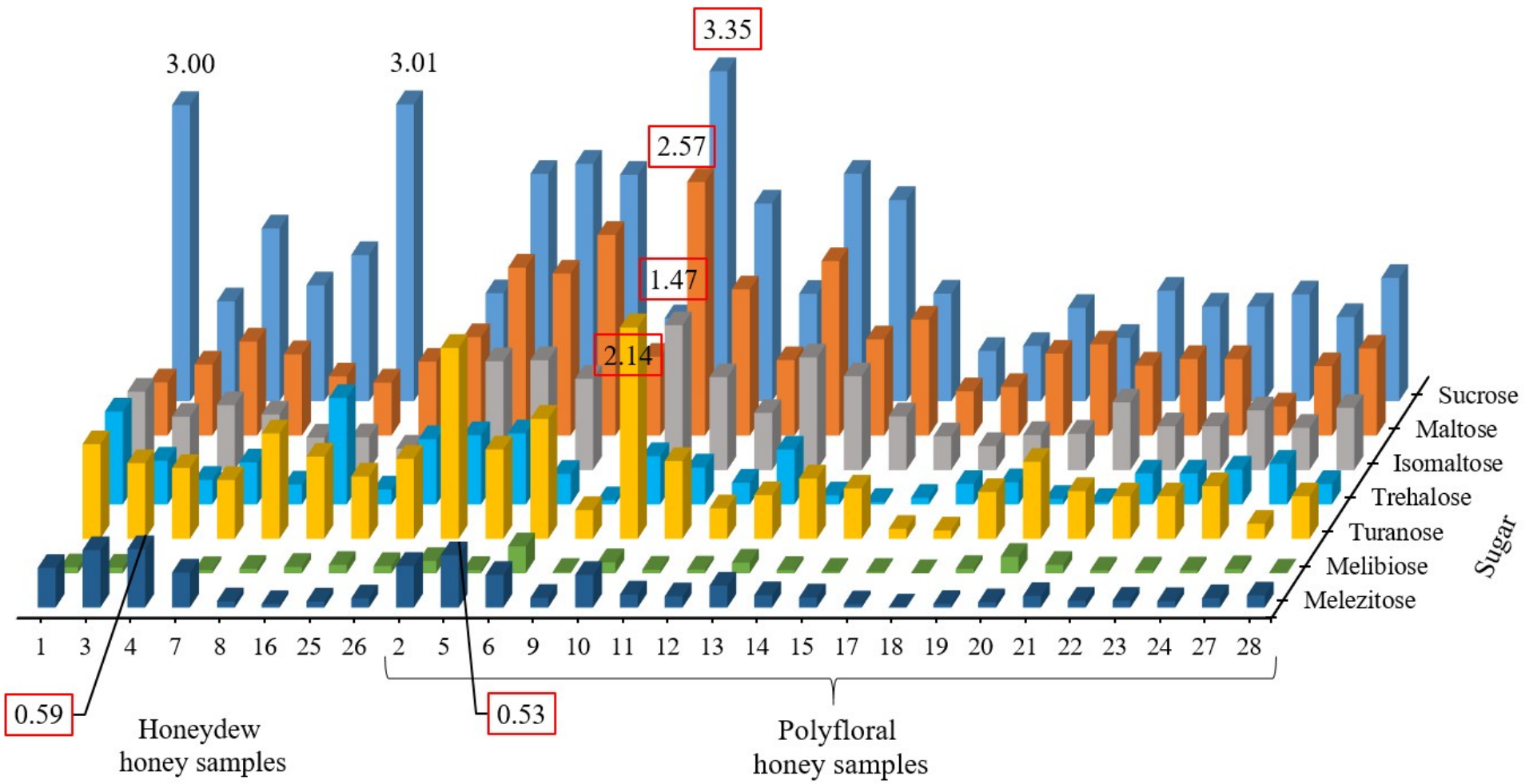
30 **Table S3**

31 Correlation between TPC (mgGAE/100g), RSA (%), and sum of phenolic compounds (mg/100g) in honey samples, according to their botanic origin.

Honey type	Honeydew honey			Polyfloral honey		
Parameters	TPC	RSA	Sum of phenolic compounds	TPC	RSA	Sum of phenolic compounds
TPC	1			1		
RSA	0.907	1		0.928	1	
Sum of phenolic compounds	-0.305	0.018	1	0.061	-0.012	1

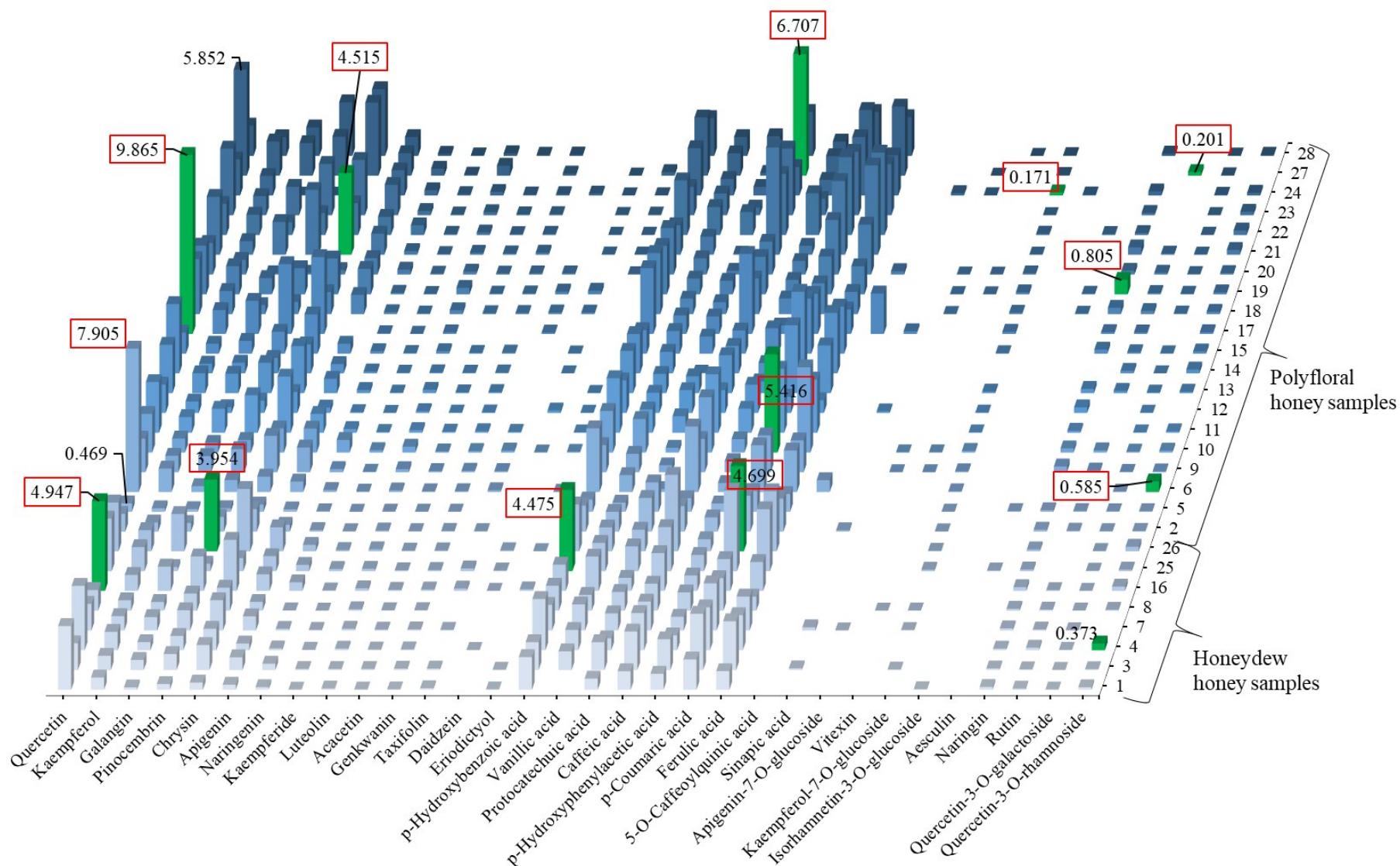
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Figure S1. Distribution of content of oligosaccharides (g/100g) in honey samples.



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Figure S2. Distribution of content of each phenolic compounds (mg/kg) in honey samples.

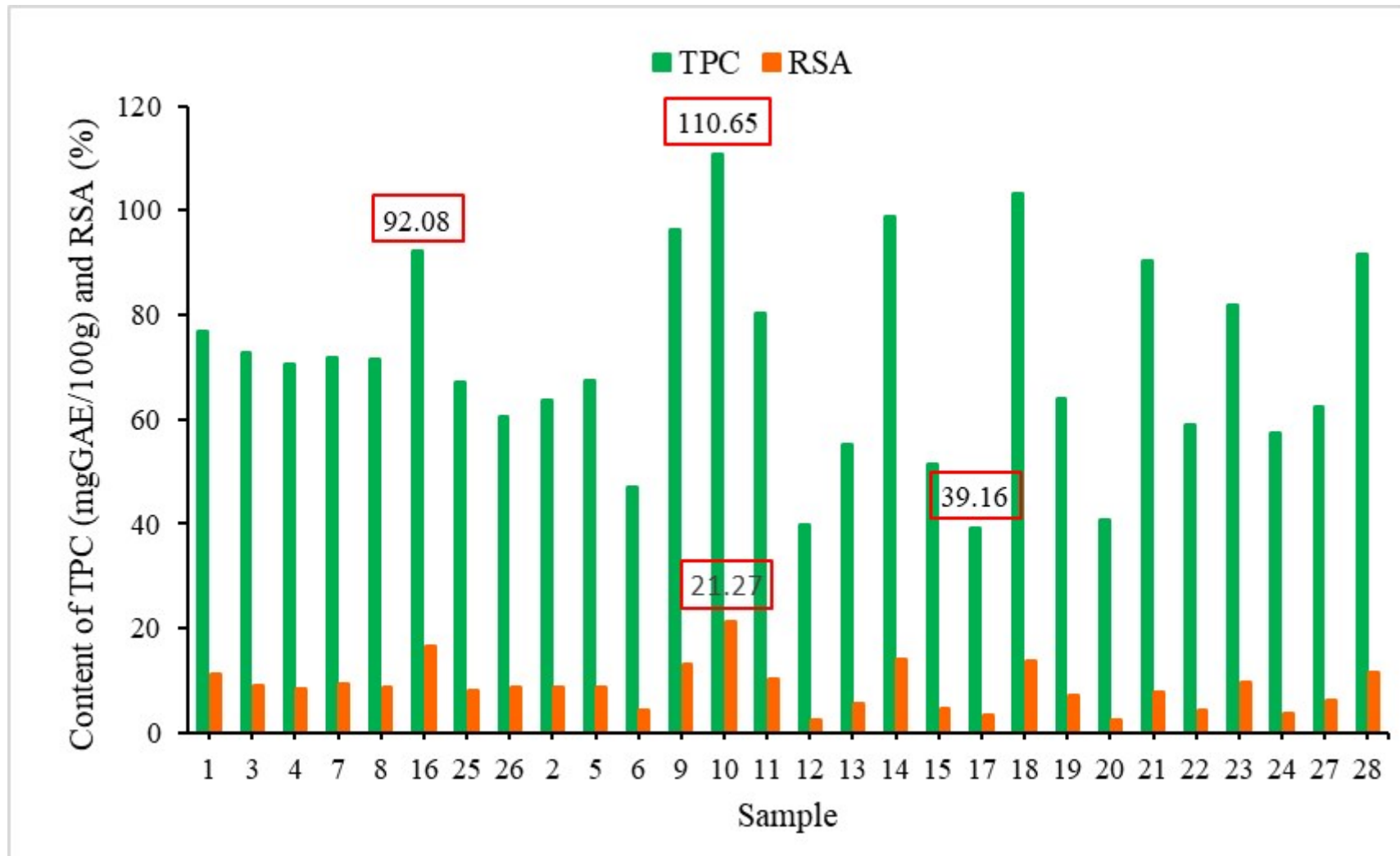
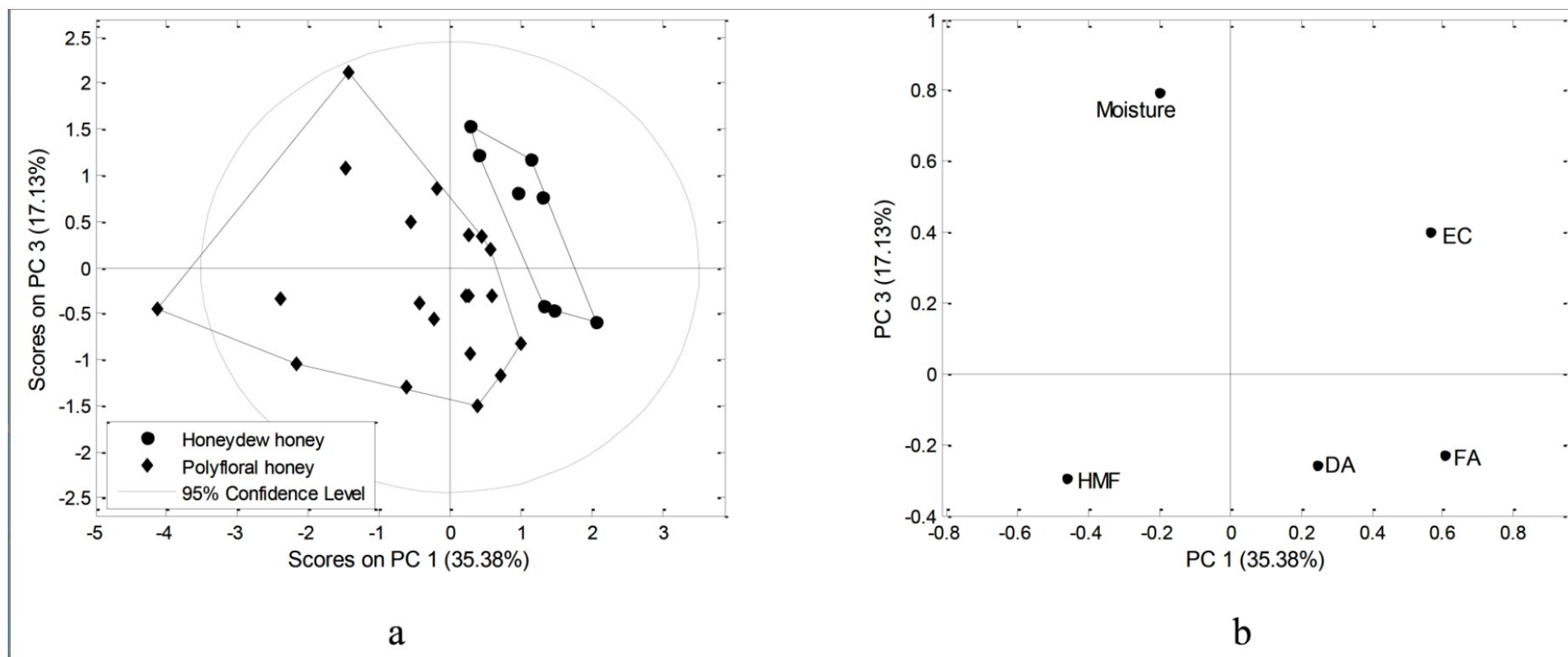


Figure S3. Distribution of content of TPC (mgGAE/100g) and RSA (%) in honey samples.

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Figure S4. PCA applied on physicochemical parameters: a) score plot, b) loading plot.