

Supplementary material for the article:

Mesarović, J.; Trifković, J.; Tosti, T.; Fotirić Akšić, M.; Milatović, D.; Ličina, V.;
Milojković-Opsenica, D. Relationship between Ripening Time and Sugar Content of Apricot
(*Prunus Armeniaca* L.) Kernels. *Acta Physiologiae Plantarum* **2018**, *40* (8).
<https://doi.org/10.1007/s11738-018-2731-7>

Supplementary material

Acta Physiologiae Plantarum

Sugar profile of kernels as an indicator of ripening time of apricot (*Prunus armeniaca* L.)

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Content

Table S1: Limits of detection (LOD), limits of quantification (LOQ) and recovery for the investigated sugars and sugar alcohols.

Table S2. Kruskal-Wallis test applied on results of cultivars with different ripening time

Table S1: Limits of detection (LOD), limits of quantification (LOQ) and recovery for the investigated sugars and sugar alcohols.

Name	Retention time (min)	LOD (ng/mL)	LOQ (ng/mL)	Recovery (%)
Sorbitol	2.77	0.189	0.567	102
Galactitol	3.01	0.239	0.719	93
Trehalose	3.31	0.108	0.325	95
Rhamnose	4.25	0.116	0.348	101
Arabinose	4.85	0.193	0.579	98
Glucose	5.55	0.056	0.168	103
Fructose	6.41	0.078	0.238	104
Ribose	6.80	0.294	0.882	107
Melibiose	7.84	0.107	0.321	102
Isomaltose	8.70	0.116	0.348	97
Sucrose	9.20	0.085	0.255	99
Melezitose	12.65	0.126	0.378	94
Gentiobiose+Turanose	13.79	0.113	0.339	97
Isomaltotriose	14.49	0.144	0.432	103
Maltose	17.89	0.099	0.297	101
Panose	21.66	0.083	0.249	96
Maltotriose	23.14	0.154	0.462	105
Maltotetraose	24.25	0.214	0.642	108
Maltopentaose	24.67	0.096	0.288	109
Maltohexaose	25.04	0.147	0.441	102
Maltoheptaose	25.47	0.201	0.603	106

Table S2. Kruskal-Wallis test applied on results of cultivars with different ripening time

	Kruskal-Wallis test	
	<i>P</i> ^a	Z-value ^b
Sor	0.7517	-
Gal	0.2823	-
Rib	0.2209	E(L)
Ara	0.1180	-
Rib	0.5188	-
Tre	0.0677	L(E,ME)
Glu	0.5547	-
Fru	0.4330	-
Suc	0.3041	-
Melez	0.2483	-
Gen withTur	0.2471	-
<i>iso</i> -Maltotri	0.1953	E(ML)
Malt	0.2732	-
Pan	0.0981	E(L,ML)
Maltotri	0.0876	L(ME)
Maltotetr	0.6478	-
Maltopen	0.0574	ME(ML)
Maltohex	0.2720	-
Maltohep	0.3674	-

^a Differences between two set of data is significant when *P* value is less or equal to *P* = 0.05

^b Regular Test: Medians significantly different if Z-value > 1.9600