

Supplementary data for the article:

Alrgei, H. O. S.; Dabić, D. C.; Natić, M. M.; Rakonjac, V. S.; Milojković-Opsenica, D.; Tešić, Z. L.; Fotirić Akšić, M. M. Chemical Profile of Major Taste- and Health-Related Compounds of Oblačinska Sour Cherry. *Journal of the Science of Food and Agriculture* **2016**, *96* (4), 1241–1251. <https://doi.org/10.1002/jsfa.7212>

XV/1	0.79	-	0.31	-	-	0.18	4.38	0.44	0.99	0.41
D1	-	-	-	-	-	0.84	-	-	-	-
D2	-	-	-	-	-	-	-	-	-	-
D3	-	-	-	-	0.22	-	-	-	-	-
D4	0.70	-	0.29	-	-	-	-	-	-	-
D6	-	-	0.25	-	-	-	-	-	-	-
D7	-	-	0.30	0.79	-	-	-	-	-	-
D8	-	-	-	0.68	-	-	-	-	-	-
D9	-	-	-	-	-	-	-	-	-	-
D10	0.73	-	-	-	-	-	-	-	-	-
D12	-	-	-	-	-	-	-	-	-	-
D13	-	-	-	-	-	-	-	-	-	-

GaA – Gallic acid; **CG** – Catechin 3-gallate; **NAN** – Naringin; **EGC** – Epigallocatechin-gallate; **MYR** – Myricetin; **QUE** – Quercetin; **RES** – Resveratrol; **KAE** – Kaempferol; **CHR** – Chrysin; **PNC** - Pinocembrin;