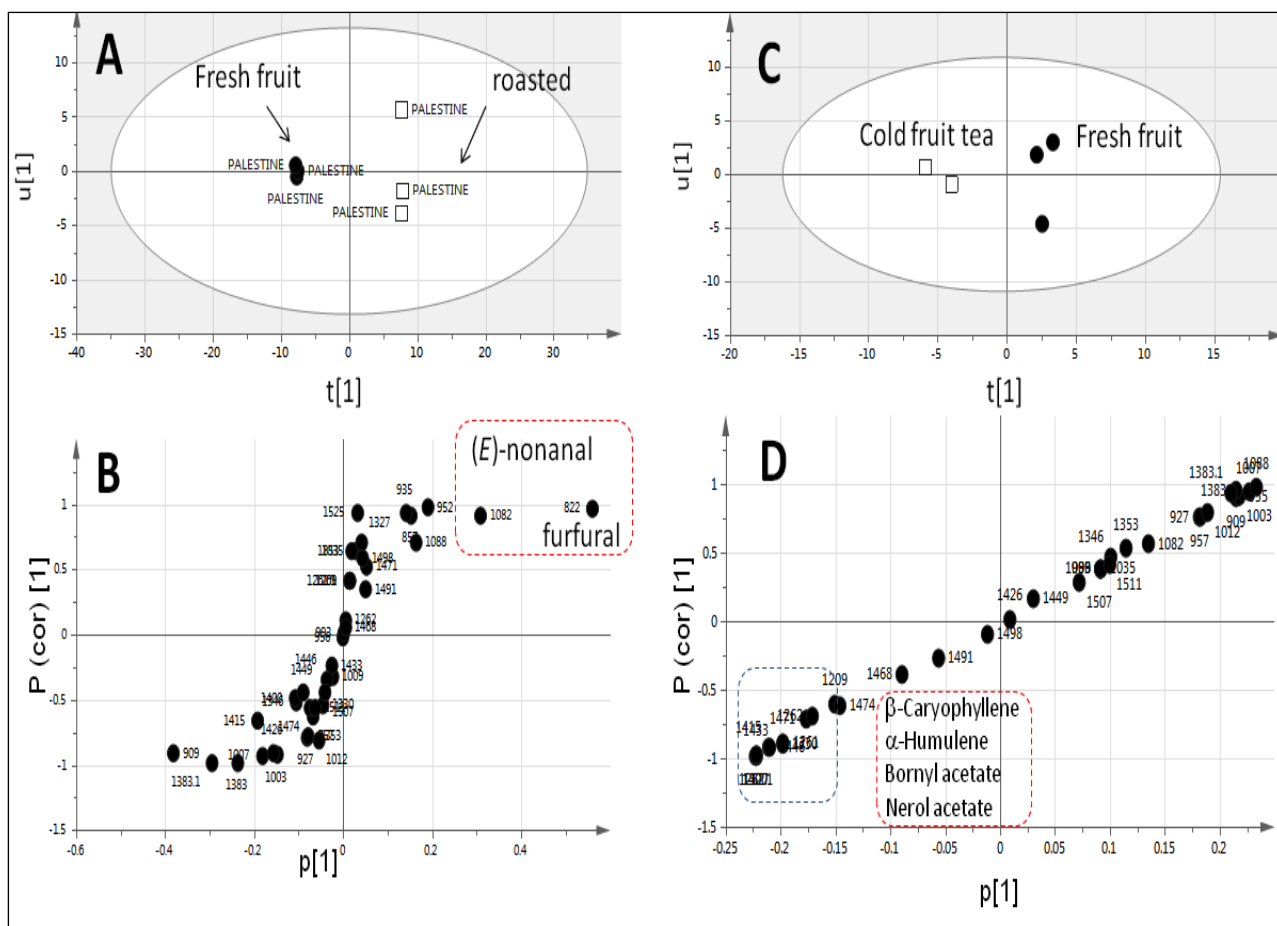


Suppl. Fig. S1: Representative SPME-GC-MS chromatogram of fresh *R. coriaria* fruit (Sumac) starting from 0 minutes and showing major acetic acid peak eluting at 2.3 min.



Suppl. Fig. S2: OPLS-DA score plots derived from modeling roasted Sumac fruit (A) and cold beverage Sumac fruit (C) separately against fresh Sumac fruit. The S-plot derived from roasted (B) and cold beverage (D) shows the covariance $p[1]$ against the correlation $p[1]$ of the variables of the discriminating component of the OPLS-DA model. Cut-off values of $P < 0.05$ were used; chosen variables are highlighted in the S-plot with KI values.