

1 **Characteristics of biologically active compounds**  
2 **in Cornelian cherry meads**

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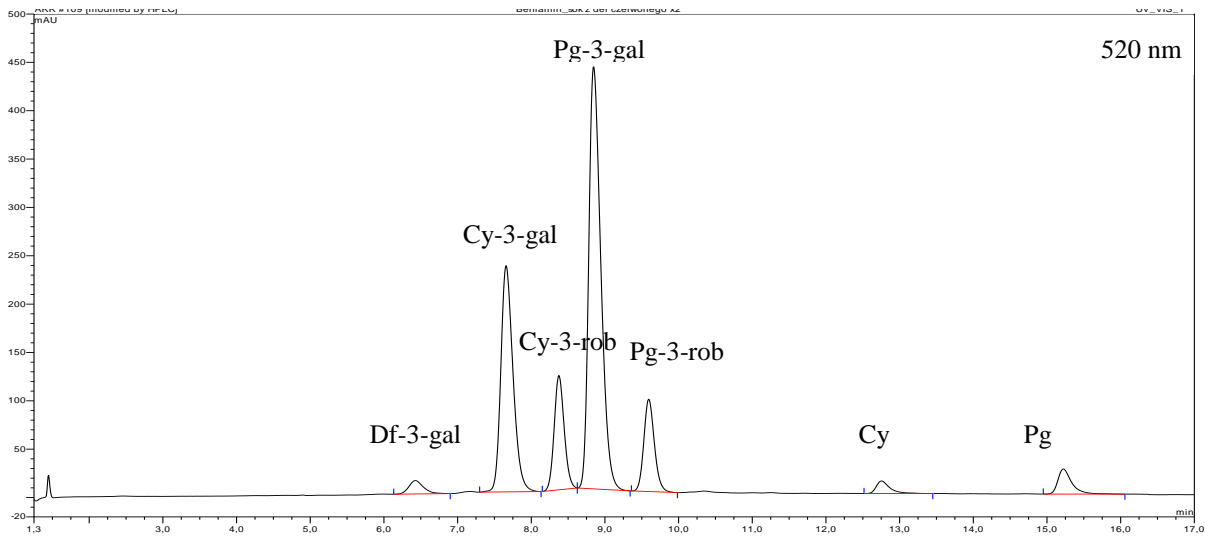
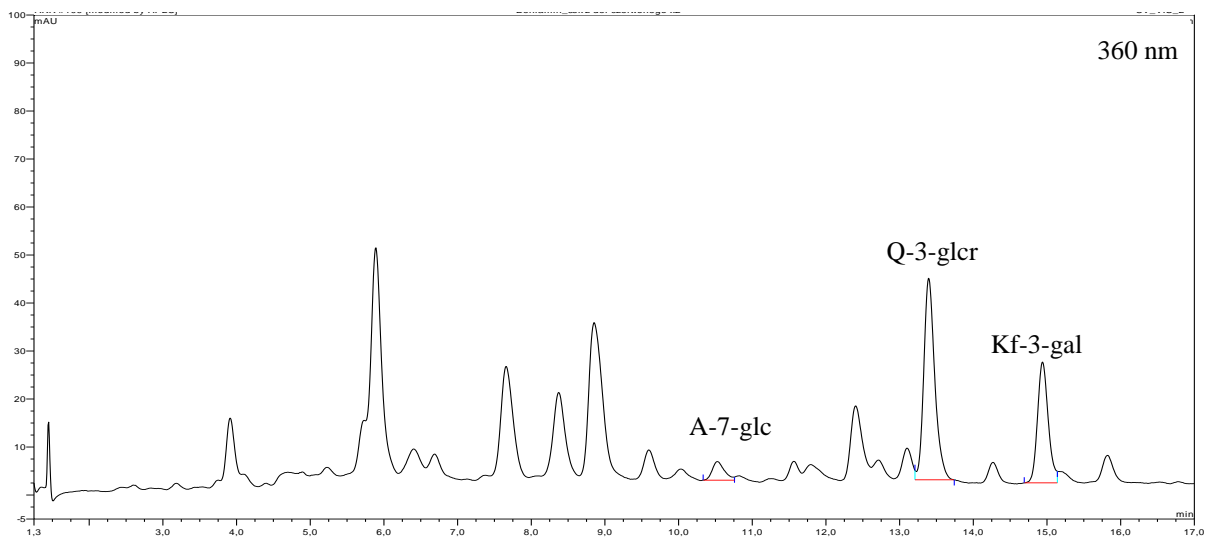
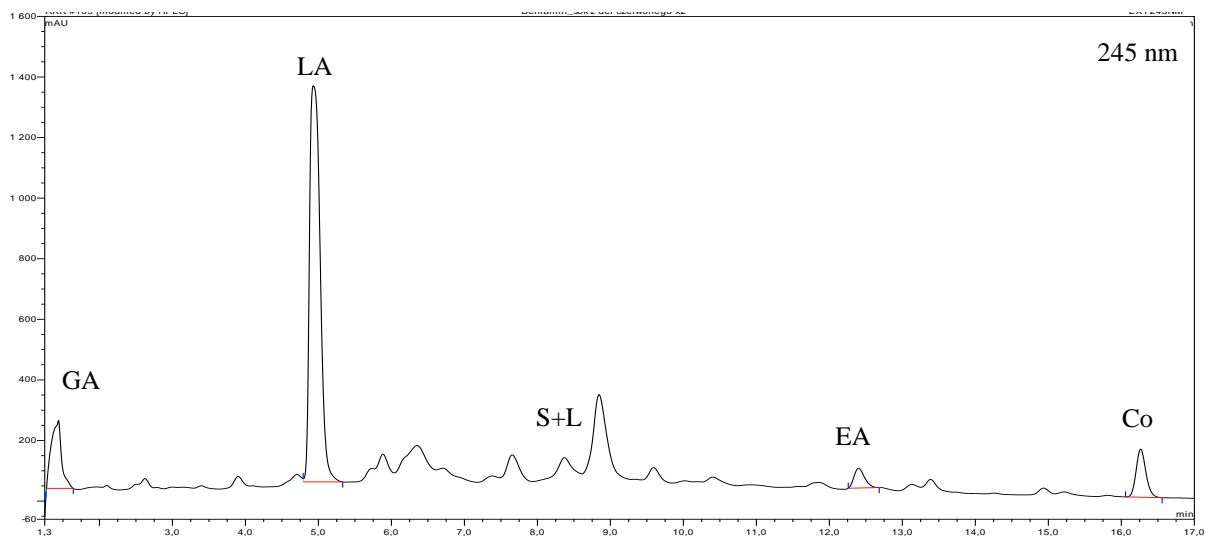
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20 Fig. S1. HPLC-DAD chromatograms (245 nm, 360 nm, 520 nm) of compounds of red  
21 cornelian cherry juice (GA, gallic acid; LA, loganic acid; S, Sweroside; Lo, Loganin; Co,  
22 cornuside; EA, ellagic acid; Df-3-gal, delphinidin 3-O-galactoside; Cy-3-gal, cyjanidin 3-O-  
23 galactoside; Cy-3-rob, cyjanidin 3-O-robinobioside; Pg-3-gal, pelargonidin 3-O-galactoside;  
24 Pg-3-rob, pelargonidin 3-O-robinobioside; Cy, cyjanidin; Pg, pelargonidin; A-7-glc,  
25 aromadendrin 7-glucoside; Q-3-glcr, quercetin 3-O-glucuronide; Kf-3-gal, kaempferol 3-O-  
26 galactoside).  
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