

## Supplementary Material

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### Compositional Features of 'Kweli' Red Raspberry and its Antioxidant and Antimicrobial Activities

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**Table S1.** Fatty acids composition of 'Kweli' red raspberry.

Fatty acids and relative ratios	Relative percentage (%) <sup>1</sup>
Caproic acid (C6:0)	0.72 ± 0.01
Caprylic acid (C8:0)	0.32 ± 0.01
Capric acid (C10:0)	0.58 ± 0.01
Undecanoic acid (C11:0)	1.17 ± 0.02
Lauric acid (C12:0)	1.11 ± 0.02
Myristic acid (C14:0)	1.6 ± 0.02
Pentadecanoic acid (C15:0)	0.45 ± 0.01
Palmitic acid (C16:0)	20.2 ± 0.3
Palmitoleic acid (C16:1)	1.66 ± 0.01
Heptadecanoic acid (C17:0)	0.452 ± 0.005
Stearic acid (C18:0)	6.25 ± 0.09
Oleic acid (C18:1 <i>n</i> -9 <i>c</i> )	27.1 ± 0.3
Linoleic acid (C18:2 <i>n</i> -6 <i>c</i> )	11.9 ± 0.3
α-Linolenic acid (C18:3 <i>n</i> -3)	16.6 ± 0.3
Arachidic acid (C20:0)	3.41 ± 0.05
<i>cis</i> -11-Eicosenoic acid (C20:1)	0.49 ± 0.02
Eicosenoic acid (C21:0)	0.35 ± 0.01
Behenic acid (C22:0)	3.48 ± 0.07
<i>cis</i> -13,16-Docosadienoic acid (C22:2)	0.66 ± 0.02
Tricosanoic acid (C23:0)	0.46 ± 0.01
Lignoceric acid (C24:0)	1.17 ± 0.02
Saturated fatty acids (SFA)	41.7 ± 0.1
Monounsaturated fatty acids (MUFA)	29.2 ± 0.3
Polyunsaturated fatty acids (PUFA)	29.1 ± 0.7
PUFA/SFA ratio	0.70 ± 0.02
PUFA <i>n</i> -3/ <i>n</i> -6 ratio	1.40 ± 0.01

<sup>1</sup>The results are presented as mean ± standard deviation.