Table S1. Identification of phenolic compounds in chokeberry polyphenol-rich extract (PRE) and fractions (F1-F6).

Peak	t_R (min)	λ_{max} (nm)	$[MS-H]^-$ $[MS+H]^+$ (*m/z*)	MS/MS (*m/z*)	Identity
1	2.06	261;294	153	109	Protocatechuic acid
2	2.95	254;325	353	191/179/135	3-*O*-caffeoylquinic acid
3	4.66	311	337	191/163	*p*-coumaroylquinic acid[a]
4	5.08	245;325	353	191/179/135	5-*O*-caffeoylquinic acid
5	5.40	245;325	353	191/179/135	4-*O*-caffeoylquinic acid[a]
6	6.13	266;299	319	301/165/137	Depside[a]
7	6.74	515	449 +	287	Cyanidin 3-*O*-galactoside
8	7.49	515	449 +	287	Cyanidin 3-*O*-glucoside
9	8.07	516	419 +	287	Cyanidin 3-*O*-arabinoside[a]
10	8.08	328	353	191	Caffeoylquinic acid[a]
11	8.39	277	565	403/223/179	Sinapoylsiringinic acid hexoside[a]
12	9.22	258;353	625	301	Quercetin 3-*O*-dihexoside[a]
13	9.49	257;353	625	301	Quercetin 3-*O*-dihexoside[a]
14	10.09	516	419 +	287	Cyanidin 3-*O*-xyloside[a]
15	11.02	257;355	595	301	Quercetin 3-*O*-vicianoside[a]
16	11.68	284	463	287	Eriodictyol 7-glucuronide[a]
17	11.78	257;355	609	301	Quercetin 3-*O*-robinoside[a]
18	11.78	257;354	463	301	Quercetin 3-*O*-galactoside
19	12.01	270	403	223/179	Sinapoylsiringinic acid[a]
20	12.18	257;354	609	301	Quercetin 3-*O*-rutinoside
21	12.18	257;354	463	301/257	Quercetin 3-*O*-glucoside
22	14.61	255;355	623	315	Isorhamnetin 3-*O*-rhamnosylhexoside 1[a]
23	15.04	255;355	623	315	Isorhamnetin 3-*O*-rhamnosylhexoside 2[a]

t_R – retention time for HPLC.
[a] Tentatively identified (Li et al., 2012; Slimestad et al., 2005; Wu et al., 2004).

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