SUPPLEMENTARY DATA

Table S1 –Polyphenol occurrence in selected honeys with different botanical origins.

Polyphenol Name	Honey Kinds								
	LH	BH	HH	TCH	PVH	DDH	MAH	STH	MH
Reference	[1, 2]	[3, 4]	[4]	[5]	[6]	[7]	[8, 9]	[10]	[11]
3,4-dimethoxycinnamic acid						X			
3,5-dihydroxybenzoic acid						X			
3-O-acetyl pinobanksin				X					
3-hydroxybenzoic acid		X	X						
4-Hydroxybenzaldehyde		X							
4-Hydroxybenzoic acid		X	X	X		X	X		X
4-hydroxyphenylacetic acid									X
8-methoxykaempferol							X		
Apigenin	X			X	X			X	X
Benzoic acid		X							X
Biochanin A				X					
Caffeic acid	X		X	X	X	X	X		X
Carvacrol									X
Chorogenic acid		X	X	X	X	X			X
Chrysin	X	X	X		X				X
Cinnamic acid	X					X		X	X
Cis,trans-abscisic acid	X	X	X	X		X			
Dihydrokaempferol				X					
Ellagic acid		X	X	X		X			
Epicatechin				X					
Ferulic acid		X	X		X	X			X
Fisetin				X		X			
Galangin	X	X	X		X			X	X
Gallic acid	X	X		X		X	X		X
Genistein-7-O-glucoside				X					
Hesperetin						X			
Hesperidin						X			
Isoferulic Acid		X					X		
Isorhamnetin-3-O-glucoside									
Kaempferol	X	X	X	X			X	X	X
Lindenin	X								
Luteolin	X			X		X	X	X	X
Luteolin-5-methyl ether				X					
Maleic acid									X
Methyl syringate	X	X		X					
Myricetin		X	X						X
Naringenin				X	X	X			X

Naringin						X			X
o-coumaric acid						X			
p-coumaric acid	X	X	X		X		X		X
Phenethyl caffeate				X					
Phenol									X
Pinobanksin	X				X			X	
Pinobanksin-5-methyl ether				X					
Pinocembrin	X					X		X	
Protocatechuic acid	X	X		X	X	X			
Quercetin		X	X	X	X	X	X		X
Rosmarinic acid		X	X		X				
Rutin				X		X		X	
Salicylic acid				X					
Sinapic acid									X
Syringic acid			X		X	X	X	X	X
Thymol									X
Trans-abscisic acid	X	X							
Vanillic acid		X	X		X				X
Vanillin		X							

LH: Linden Honey. BH: Buckwheat honey. HH: Heather honey. TCH: *Triadica cochinchinensis* honey. PVH: *Prunella vulgaris* honey. DDH*: Dendropanax dentiger* honey. MAH: Manuka honey. STH: strawberry tree honey. MH: Multifloral honey.

Table S2 – Flavonoids and Non-Flavonoids total content in selected honey with different botanical origins.

Honey Botanical Origin	Flavonoids Content (mg CAE/kg)	Non-Flavonoids Content (mg GAE/kg)	Reference
LH	61.2	0.1331	[1, 2]
BH	96.6	0.211	[3, 4]
HH	77.5	0.306	[4]
PVH	145.7	N/D	[6]
MAH	71.9	0.89	[8, 9]
STH	80.55	0.82	[10]
MH	56.8	0.141	[11]

Flavonoids content as a chlorogenic acid equivalents (mg CAE/kg). There are no references available about TCH and DDH flavonoid content. Non-Flavonoids total content as gallic acid equivalents (mg GAE/kg). There are no references available about PVH and DDH non-flavonoid total content. LH: Linden Honey. BH: Buckwheat honey. HH: Heather honey. PVH: *Prunella vulgaris* honey. MAH: Manuka honey. STH: strawberry tree honey. MH: Multifloral honey. N/D: No determined.

Table S3 – Dominant Species Composition in each phylum level group of the mouse intestinal microbiota[5]**.**

	Species Phylum	Groups of Mice						
		G1	G2	G3	G4	G5	G6	G7
Dominant Species Composition (%)	Bacteroidetes	69.34	48.62	64.31	54.96	48.71	42.75	48.55
	Firmicutes	23.54	39.78	26.45	31.49	37.49	44.85	35.94
	Campilobacterota	2.07	1.98	3.01	9.1	8.1	3.28	8.6
	Actinobacteriota	2.19	4.18	2.5	0.29	1.89	3.47	1.51
	Verrucomicrobiota	1.49	2.86	2.45	2.59	0.77	1.57	3.31
	Proteobacteria	0.33	1.3	0.3	0.57	1.85	3.31	0.64
	Desulfobacterota	0.7	0.79	0.75	0.63	0.73	0.36	1.12

Table S4 – Activity disease index in colitic mice supplemented with DSS and PVH[6]**.**

Experimental Days	Activity Disease Index	
	DSS	PVH
0	0	0
1	0.36259	0.03541
2	1.63165	0.84604
3	2.51223	0.73381
4	4.11799	0.74245
5	5.14532	2.09784
6	3.62590	1.37266
7	3.38417	1.60576

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