Supplementary information

3D-QSAR studies on structure-bitterness analysis of citrus flavonoids

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This material includes: The correlation between the training set and test set observed

value data and predicted value data (Figure S1) and bitterness threshold of 20 flavonoids (Table S1).

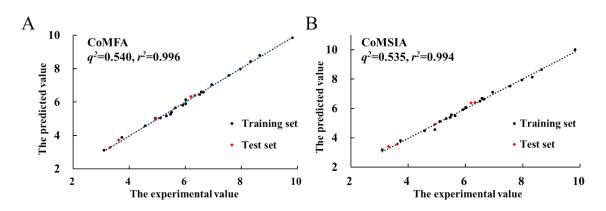


Figure S1. The correlation between the training set and test set observed value data and predicted value data. (A): CoMFA model results; (B): CoMSIA model results

	Compound Structure	Bitterness Threshold	Compound Structure	Bitterness Threshold	Compound Structure	Bitterness Threshold	Compound Structure	Bitterness Threshold	Compound Structure	Bitterness Threshold
Flavanone	HO HO HO HO HO HO HO HO	0.075	HO,	0.011	HO CH	0.042	HO H	0.015	HOTHER HO	0.025
	HOT HE HO	0.002	но од од од Сон но он он он 21 Hesperetin-7-O- glucoside	0.010	HO HOH HOHOHOH HO HOHOHOHO 22 Eriocitrin	0.012	HO OHO 23 Naringenin	0.033		
	HO TOH HO TOH HO TOH HO TOH HO TOH HO TOH HO OH OH HO OH OH OH OH OH OH OH OH OH OH OH O	0.023	HOTHOH HOTHOH HOTHOH OH OH OH OTION	0.003	HO HOH HO HOHOHO HO HOHOHO 06 Linarin	0.005	HO HO HO HO HO HO HO HO HO HO HO HO HO H	0.001		
Flavone	HOTOLOGICAL HOTOLOGICAL OB Luteoloside	0.017	HO + O + O + O + O + O + O + O + O + O +	0.029	HO THE HOLD HE	0.022	HO TO H	0.016		
	HO CH	0.117	HOGGE OH OHOGE OH HOGGE OH HOGGE OH 14 Isorhannetin-3- O-rutinoside	0.033	HO OH OHO OH HO OH HO OH HO OH HO OH HO OH HIS Isoquercitrin	0.011				
Flavonol	но со Сон онборон но сон но сон но сон он 19 Hyperoside	0.004	но со сон онбо сон но сон онбо сон ио сон он онбо сон ио сон он он он он он он он он он он он он о	0.014	HO HO HO HO HO HO HO HO HO HO HO HO HO H	0.081				
PMF	16 Nobiletin	0.008	20 5-Demethylnobiletin	0.020	25 Tangeretin	0.100				

 Table S1 Bitterness threshold of 26 flavonoids