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Table S1. LC-QQQ-MS parameters for phenolic acid and flavonoid analysis of Belica wine samples

Compound	t/min	Polarity	m/z precursor ion	m/z product ion*	Collision energy/V	Y=ax+b		Linearity range/(µg/mL)	R ²	LOD/(µg/mL)	LOQ/(µg/mL)
						Slope (a)	Intercept (b)				
Phenolic acid											
2,5-DHBA	4.42	-	152.8	<u>108.0</u>	20	15806.66	33.47	0.001–7.5	0.995	0.007	0.021
				81.8	16						
3,4-DHBA	1.70	-	152.9	<u>108.0</u>	20	3761.51	15.01	0.005–7.5	0.998	0.013	0.040
				81.0	16						
caffeic	5.35	-	178.8	<u>135.0</u>	12	27277.16	206.79	0.005–5.0	0.991	0.025	0.076
				116.9	24						
ellagic	6.70	-	301.0	<u>283.7</u>	28	898.41	291.00	1.0–5.0	0.997	1.069	3.239
				228.4	30						
ferulic	6.70	-	192.9	<u>177.9</u>	8	2289.69	4.91	0.01–10.0	0.997	0.007	0.021
				149.0	6						
gallic	0.86	-	168.8	<u>125.0</u>	10	11611.28	58.78	0.01–7.5	0.998	0.017	0.051
				78.9	20						
<i>p</i> -coumaric	6.26	-	162.9	<u>119.0</u>	12	30897.42	769.42	0.025–2.5	0.991	0.082	0.249
				92.8	36						
syringic	5.59	-	197.0	<u>181.8</u>	8	463.54	-89.15	0.25–7.5	0.992	0.6347	1.923
				166.9	16						
				<u>122.6</u>	22						
Flavonoid											
(+)catechin	5.20	-	298.0	<u>244.8</u>	10	1753.68	7.32	0.1–5.0	0.997	0.014	0.042
				204.9	12						
(-)epicatechin	5.70	-	298.1	<u>244.9</u>	10	2893.55	-0.61	0.01–2.5	0.999	0.001	0.002
				108.9	26						
3-hydroxytyrosol	1.73	-	152.9	<u>95.0</u>	18	756.90	18.41	0.1–2.5	0.994	0.080	0.243
				94.8	20						
quercetin	9.15	-	300.9	<u>178.8</u>	14	17670.76	-23.67	0.1–1.0	0.992	0.004	0.013
				151.0	18						
luteolin-7-O-glucoside	6.80	+	449.1	<u>287.0</u>	14	122734.19	117.66	0.001–2.5	0.999	0.003	0.010
				120.9	24						
naringenin	10.16	-	270.9	<u>151.0</u>	12	33448.04	10.74	0.001–0.5	0.998	0.001	0.003
				118.9	24						
pinobanksin	10.10	-	271.0	<u>252.9</u>	18	10928.37	27.17	0.01–1.0	0.998	0.008	0.025
				225.0	18						
resveratrol	8.31	+	228.8	<u>196.6</u>	24	7089.69	-3.93	0.001–10.0	0.995	0.002	0.005
				160.7	24						
				<u>163.3</u>	26						
				107.2	8						
				<u>135.0</u>	20						

*Quantifier ions are underlined. LOD=limit of detection, LOQ=limit of quantification, DHBA=dihydroxybenzoic acid

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Table S2. Results of the Fourier-transform infrared spectroscopy (FTIR) analysis of Belica wine samples from Kastav region (Croatia)

Wine sample	ϕ (alcohol)/%	γ (glucose and fructose)/(g/L)	γ (total acidity)/(g/L)	γ (malic acid)/(g/L)	γ (lactic acid)/(g/L)	γ (volatile acidity)/(g/L)	pH	Specific gravity
B1	11.5	2.6	4.7	0.6	1.4	0.20	3.39	0.9915
B2	12.5	2.0	5.9	1.7	0.2	0.25	3.15	0.9907
B3	12.9	1.9	5.6	2.5	0	0.18	3.32	0.991
B4	11.6	1.9	6.1	2.6	0	0.23	3.35	0.9922
B5	12.3	2.5	5.2	1.9	0	0.21	3.25	0.9904
B6	12.3	2.2	5.5	2.2	0	0.23	3.27	0.9909
B7	13.0	4.4	6.3	2.6	0	0.16	3.09	0.9915
B8	11.4	3.3	7.0	2.9	0	0.24	3.15	0.9924
B9	12.9	2.3	5.6	1.6	0	0.29	3.10	0.9913
B10	13.5	3.4	6.7	2.3	0	0.20	3.33	0.9907
B11	11.2	2.0	5.5	2.2	0	0.12	3.48	0.9913
B12	12.3	1.9	5.0	1.7	0	0.18	3.27	0.9908

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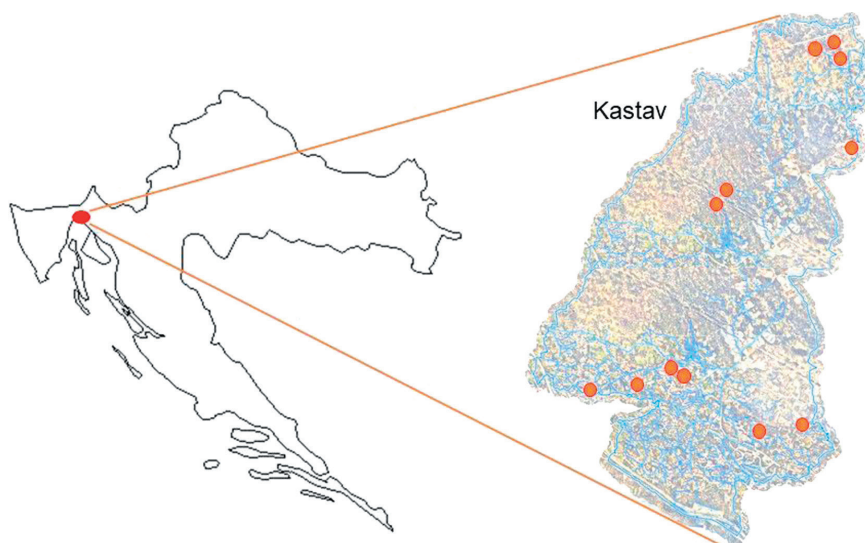


Fig. S1. Map of the Kastav area (Croatia). Red circles indicate the locations of the vineyards from which Belica grapes were collected