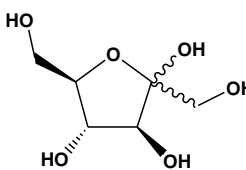
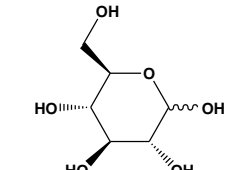
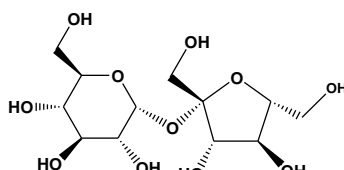
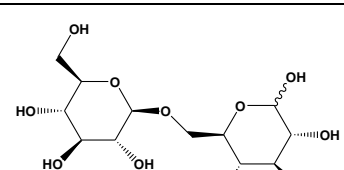
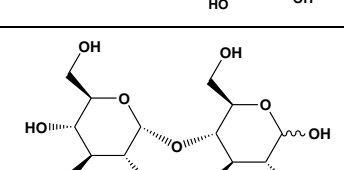
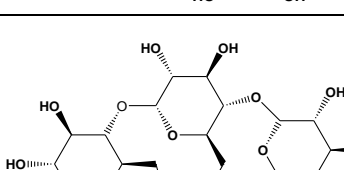


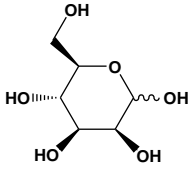
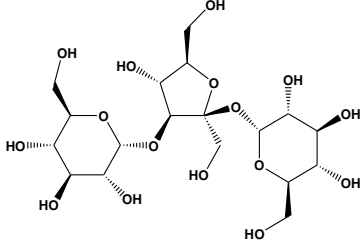
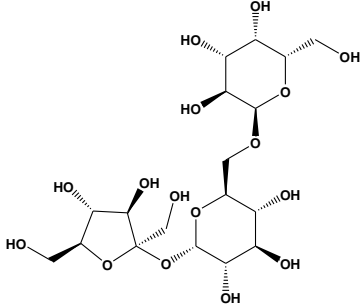
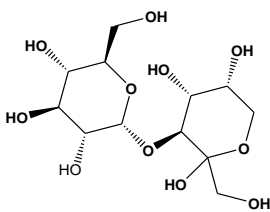
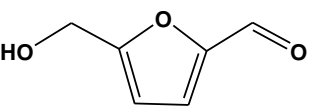
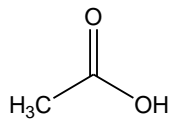
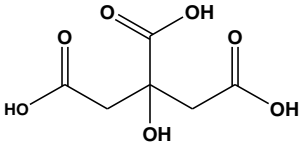
## A Novel Integrative Methodology for Research on Pot-honey Variations During Post-harvest

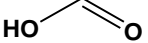
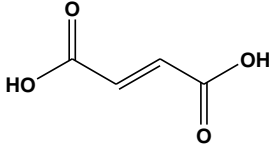
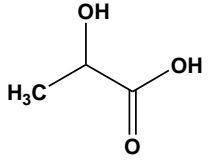
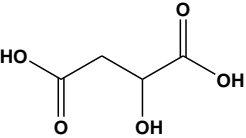
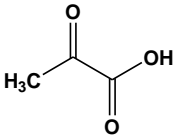
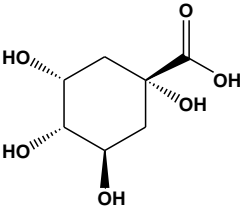
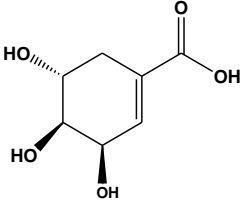
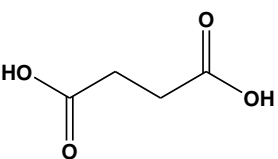
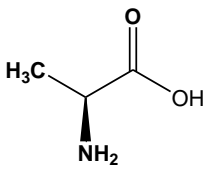
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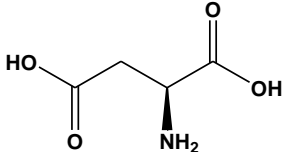
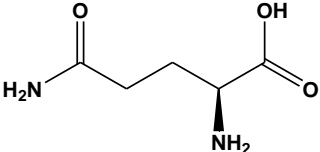
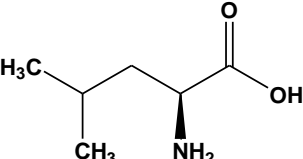
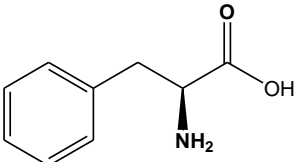
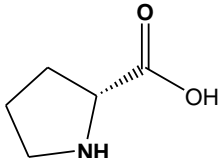
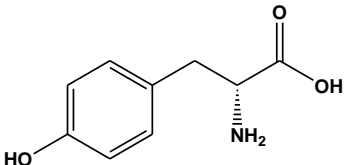
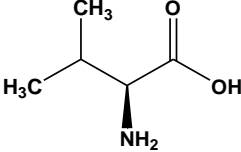
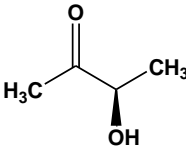
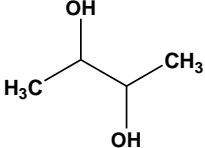
*Sociobiology* (2022) 69(4): e8251 (December, 2022) DOI: 10.13102/sociobiology.v69i4.8251

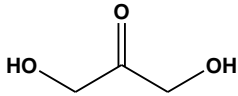
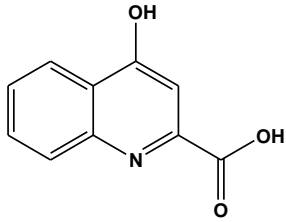
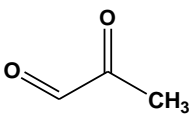
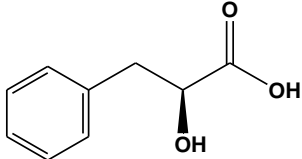
**Table S1.** Targeted 36 organic metabolites, Limit of Quantitation LoQ, molecular formula, chemical structure, regions of the  $^1\text{H-NMR}$  spectra (ppm), and signal type

No.	LoQ <sup>1</sup>	Organic metabolite Molecular formula	Chemical structure	$^1\text{H-NMR}$ range (ppm)	Signal type
<b>g/100g Sugars</b>					
1	10	<b>Fructose</b> $\text{C}_6\text{H}_{12}\text{O}_6$ Monosaccharide		4.075–4.115	doublet
2	10	<b>Glucose</b> $\text{C}_6\text{H}_{12}\text{O}_6$ Monosaccharide		4.615–4.650	singlet
3	0.5	<b>Sucrose</b> $\text{C}_{12}\text{H}_{22}\text{O}_{11}$ Disaccharide		4.185–4.215	doublet
4	0.3	<b>Gentiobiose</b> $\text{C}_{12}\text{H}_{22}\text{O}_{11}$ Disaccharide		4.483–4.507	doublet
5	0.5	<b>Maltose</b> $\text{C}_{12}\text{H}_{22}\text{O}_{11}$ Disaccharide		5.377–5.394	doublet
6	1	<b>Maltotriose</b> $\text{C}_{18}\text{H}_{32}\text{O}_{16}$ Trisaccharide		3.260–3.290	doublet

7	0.01	<b>Mannose</b> $C_6H_{12}O_6$ Monosaccharide		5.162–5.178	doublet
8	1	<b>Melezitose</b> $C_{18}H_{32}O_{16}$ Trisaccharide		5.420–5.445 4.273–4.290	doublet
9	0.1	<b>Raffinose</b> $C_{18}H_{32}O_{16}$ Trisaccharide		4.972–4.990	doublet
10	0.2	<b>Turanose</b> $C_{12}H_{22}O_{11}$ Disaccharide		5.270–5.300	doublet
<b>mg/kg Indicator of quality</b>					
11	5	<b>5-Hydroxymethylfurfural (HMF)</b> $C_6H_6O_3$		9.430–9.460	singlet
<b>mg/kg Alcohol</b>					
12	5	<b>Ethanol</b> $C_2H_6O$	$H_3C-CH_2-OH$	1.145–1.195	triplet
<b>mg/kg Aliphatic Organic Acids (AOA)</b>					
13	10	<b>Acetic Acid</b> $C_2H_4O_2$ Monocarboxylic acid		2.090–2.080	singlet
14	50	<b>Citric Acid</b> $C_6H_8O_7$ Tricarboxylic acid		2.920–2.988 2.770–2.838	doublet of doublets

15	5	<b>Formic Acid</b> CH <sub>2</sub> O <sub>2</sub> Monocarboxylic acid		8.230–8.310	singlet
16	5	<b>Fumaric Acid</b> C <sub>4</sub> H <sub>4</sub> O <sub>4</sub> Dicarboxylic acid		6.720–6.750	singlet
17	10	<b>Lactic Acid</b> C <sub>3</sub> H <sub>6</sub> O <sub>3</sub> Monocarboxylic acid		1.375–1.415	doublet
18	100	<b>Malic Acid</b> C <sub>4</sub> H <sub>6</sub> O <sub>5</sub> Dicarboxylic acid		2.740–2.820 2.850–2.930	double doublet
19	10	<b>Pyruvic Acid</b> C <sub>3</sub> H <sub>4</sub> O <sub>3</sub> Monocarboxylic acid		2.365–2.372	singlet
20	300	<b>Quinic Acid</b> C <sub>7</sub> H <sub>12</sub> O <sub>6</sub> Monocarboxylic acid		1.850–1.950	doublet
21	80	<b>Shikimic Acid</b> C <sub>7</sub> H <sub>10</sub> O <sub>5</sub> Cyclitol and cyclohexanecarboxylic acid		6.780–6.815	multiplet
22	5	<b>Succinic Acid</b> C <sub>4</sub> H <sub>6</sub> O <sub>4</sub> Dicarboxylic acid		2.640–2.675	singlet
<b>mg/kg Amino Acids</b>					
23	5	<b>Alanine</b> C <sub>3</sub> H <sub>7</sub> NO <sub>2</sub>		1.470–1.498	doublet

24	150	<b>Aspartic acid</b> C <sub>4</sub> H <sub>7</sub> NO <sub>4</sub>		2.910–2.945	doublet
25	200	<b>Glutamine</b> C <sub>5</sub> H <sub>10</sub> N <sub>2</sub> O <sub>3</sub>		2.420–2.482	multiplet
26	40	<b>Leucine</b> C <sub>6</sub> H <sub>13</sub> NO <sub>2</sub>		0.932–0.945 0.950–0.963	multiplet
27	100	<b>Phenylalanine</b> C <sub>9</sub> H <sub>11</sub> NO <sub>2</sub>		7.395–7.450	multiplet
28	150	<b>Proline</b> C <sub>5</sub> H <sub>9</sub> NO <sub>2</sub>		2.070–2.110 2.285–2.400	multiplet
29	50	<b>Tyrosine</b> C <sub>9</sub> H <sub>11</sub> NO <sub>3</sub>		6.860–6.915	multiplet
30	10	<b>Valine</b> C <sub>5</sub> H <sub>11</sub> NO <sub>2</sub>		0.974–0.997 1.015–1.046	doublet
<b>mg/kg Botanical markers</b>					
31	20	<b>Acetoin</b> C <sub>4</sub> H <sub>8</sub> O <sub>2</sub>		2.230–2.220 1.350–1.376	doublet singlet
32	20	<b>2,3-Butanediol</b> C <sub>4</sub> H <sub>10</sub> O <sub>2</sub>		1.115–1.138	doublet

33	5	<b>Dihydroxyacetone</b> (DHA) C <sub>3</sub> H <sub>6</sub> O <sub>3</sub>		4.405–4.41	singlet
34	30	<b>Kynurenic acid</b> C <sub>10</sub> H <sub>7</sub> NO <sub>3</sub>		6.980–7.080	singlet
35	30	<b>Methylglyoxal</b> (MGO) C <sub>3</sub> H <sub>4</sub> O <sub>2</sub>		1.355–1.365 Methylglyoxal monohydrate 2.285 – 2.295 Methylglyoxal dihydrate	singlet  singlet
36	300	<b>3-Phenyllactic acid</b> C <sub>9</sub> H <sub>10</sub> O <sub>3</sub>		2.935–3.000	doublet

<sup>1</sup>LoQ Limit of Quantitation