An Analytical Pipeline for Quantitative Characterization of Dietary Intake

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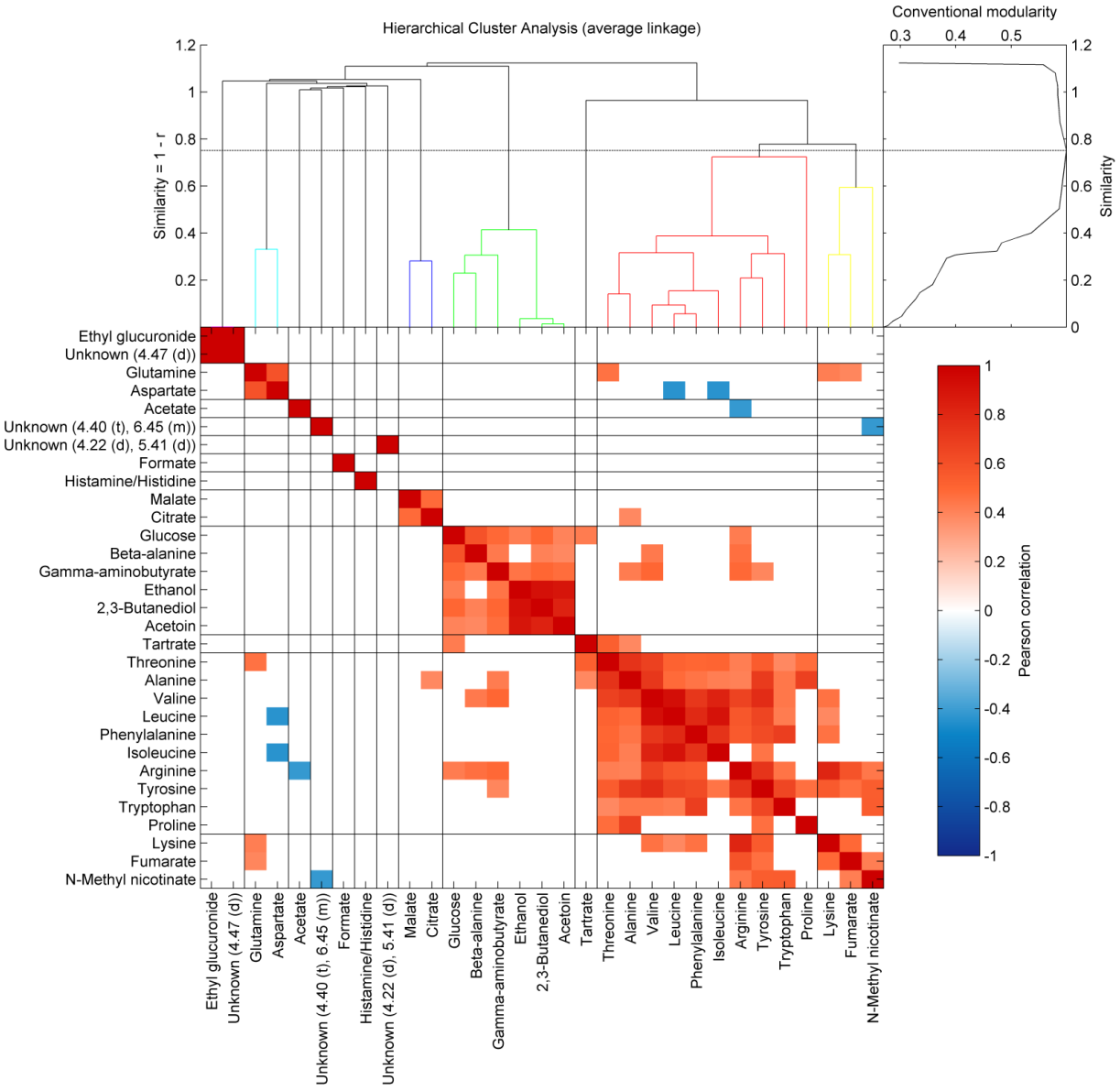
Supplementary Figure 1: Correlation of 31 identified compounds in ^{1}H-NMR global profiles of red and green grapes visualized in a heat map with hierarchical clustering applied.



Supplementary Table 1: Mean values of quantified tartaric acid in different varieties of red and green grapes from different countries.

red grape variety	mean tartaric acid (mMol)	SD
Sharad (India)	0.88	0.03
Red Globe (Peru)	0.59	0.09
Ralli (Chile)	0.81	0.04
Pink Muscat (Chile)	0.81	0.04
Flame (Chile) (1)	0.93	0.05
Flame (Chile) (2)	0.85	0.05
Crimson (Chile)	1.11	0.09
Black Princess (Chile)	0.98	0.00
Jack's Salute (South Africa)	0.71	0.08
Magenta (South Africa)	0.79	0.03
Crimson (South Africa)	0.81	0.04
total	0.84	0.03
green grape variety	mean tartaric acid (mMol)	SD
Thompson (India) (1)	1.11	0.14
Thompson (India) (2)	0.71	0.04
Thompson (Namibia)	0.82	0.04
Thompson (Chile)	0.76	0.03
Sugraone (Chile)	0.91	0.09
Thompson (South Africa)	0.80	0.11
total	0.85	0.08