

## Supplemental Material

Supplemental Table S1. Chemical properties of Rivers Hill elderberry juice.

| Analysis  | Elderberry juice |
|---|------------------|
| Titrateable acidity (g/100 mL citric acid)      | 1.9±0.2          |
| Total solids (g/100g)                           | 9.8              |
| Brix (°Bx)                                      | 8.3±0.1          |
| pH  | 4.6±0.1          |
| TPC (mg/L)                                      | 7624 ± 91        |
| PAC (mg/L)                                      | 239 ± 2          |
| Total anthocyanin content (mg/100 fresh weight) | 842±80           |

*Note.* TPC: total phenolic content; PAC: proanthocyanidin content

Methods used to generate content values followed recommended procedures:

Mitch C. Johnson, Matheus Dela Libera Tres, Andrew L. Thomas, George E. Rottinghaus, and C. Michael Greenlief, “Discriminant Analyses of Anthocyanin and Polyphenol Content of American Elderberry Juice from Multiple Environments Provide Genotype Fingerprint,” *Journal of Agricultural and Food Chemistry*, **65**, 4044–4050 (2017), doi.org/10.1021/acs.jafc.6b05675.

Supplemental Table S2: Quantified Average Polyphenol Content ( $\mu\text{g/mL} \pm \text{Standard Error}$ )

|                                     | Neo-chlorogenic acid | Chlorogenic acid | Crypto-chlorogenic acid | Quercetin 3-rutinoside | Isoquercetin | Kaempferol 3-rutinoside | Isorhamnetin3-rutinoside | Isorhamnetin 3-glucoside |
|-------------------------------------|----------------------|------------------|-------------------------|------------------------|--------------|-------------------------|--------------------------|--------------------------|
| <b>Bob Gordon Cultivar</b><br>(n=9) | 79 $\pm$ 18          | 98 $\pm$ 24      | 4 $\pm$ 1               | 214 $\pm$ 90           | 16 $\pm$ 4   | 21 $\pm$ 8              | 72 $\pm$ 22              | 4.6 $\pm$ 0.5            |

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