Effect of the Addition of Apple Pomace and Erythritol on the Antioxidant Capacity and Antidiabetic Properties of Shortbread Cookies
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Supplementary Material

Table S1. Spearman correlation analysis (*r*).; **Table S2.** Eigenvalues for principal component analysis.;

Figure S1. Plot of eigenvalues and cumulative variability of principal component analysis.

Table S1. Spearman correlation analysis (*r*).

Variable	ABTS	ORAC	α-Amylase inhibitory activity	α-Glucosidase inhibitory activity	Lipase inhibitory activity
Cyanidin 3-*O*-glucoside	0.9933	0.9922	-0.3938	-0.3715	-0.7735
Cyanidin 3-*O*-galactoside	0.9890	0.9882	-0.4138	-0.3885	-0.7600
Quercetin 3-*O*-rutinoside	0.9779	0.9591	-0.4341	-0.4385	-0.8608
Quercetin 3-*O*-galactoside	0.9938	0.9868	-0.4314	-0.3945	-0.8262
Quercetin 3-*O*-glucoside	0.9910	0.9825	-0.4072	-0.4198	-0.8250
Quercetin 3-*O*-xyloside	0.9903	0.9858	-0.4003	-0.4119	-0.8113
Quercetin hexoside	0.9935	0.9910	-0.4174	-0.3877	-0.8047
Quercetin 3-*O*-rhamnoside	0.9927	0.9885	-0.4267	-0.3919	-0.8152
Chlorogenic acid	0.9952	0.9919	-0.4196	-0.3889	-0.8013
Procyanidin B_2	0.6872	0.6316	-0.5934	-0.3596	-0.8841
Procyanidin B_1	0.9938	0.9909	-0.4173	-0.3725	-0.7778
Phloretin 2′-*O*-xyloglucose	0.8490	0.8118	-0.6220	-0.4289	-0.8375
Phloretin 2′-O-glucose	0.9937	0.9929	-0.3996	-0.3834	-0.7915

Table S2. Eigenvalues for principal component analysis.

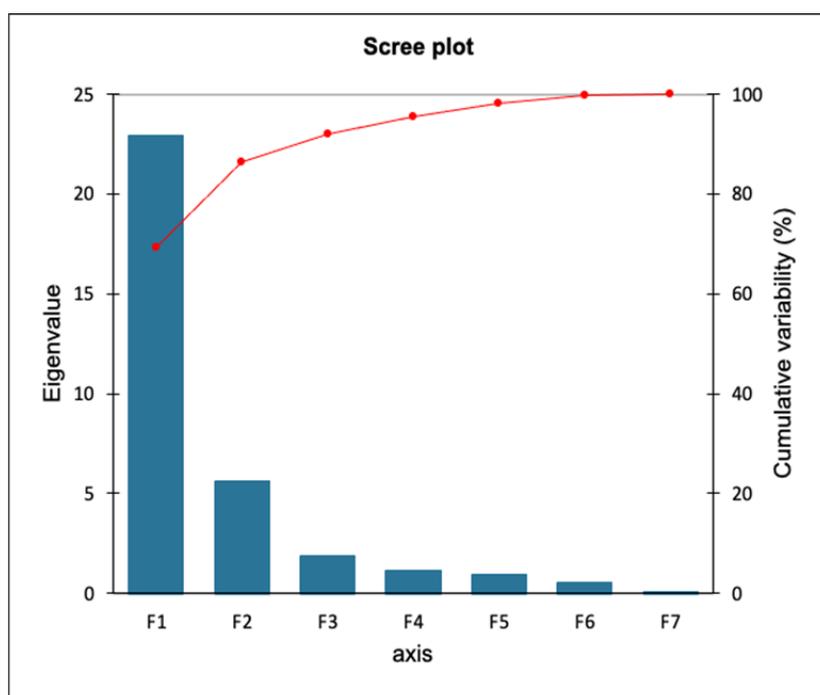|	F1	F2	F3	F4	F5	F6	F7
Eigenvalue	22.9	5.6	1.9	1.1	0.9	0.5	0.1
Variability (%)	69.4	16.9	5.7	3.5	2.7	1.5	0.2
Cumulative (%)	69.4	86.4	92.0	95.5	98.2	99.8	100.0

Figure S1. Plot of eigenvalues and cumulative variability of principal component analysis.