



# Supplementary Materials: Modeling of Antioxidant Activity, Polyphenols and Macronutrients Content of Bee Pollen Applying Solid-State $^{13}\text{C}$ NMR Spectra

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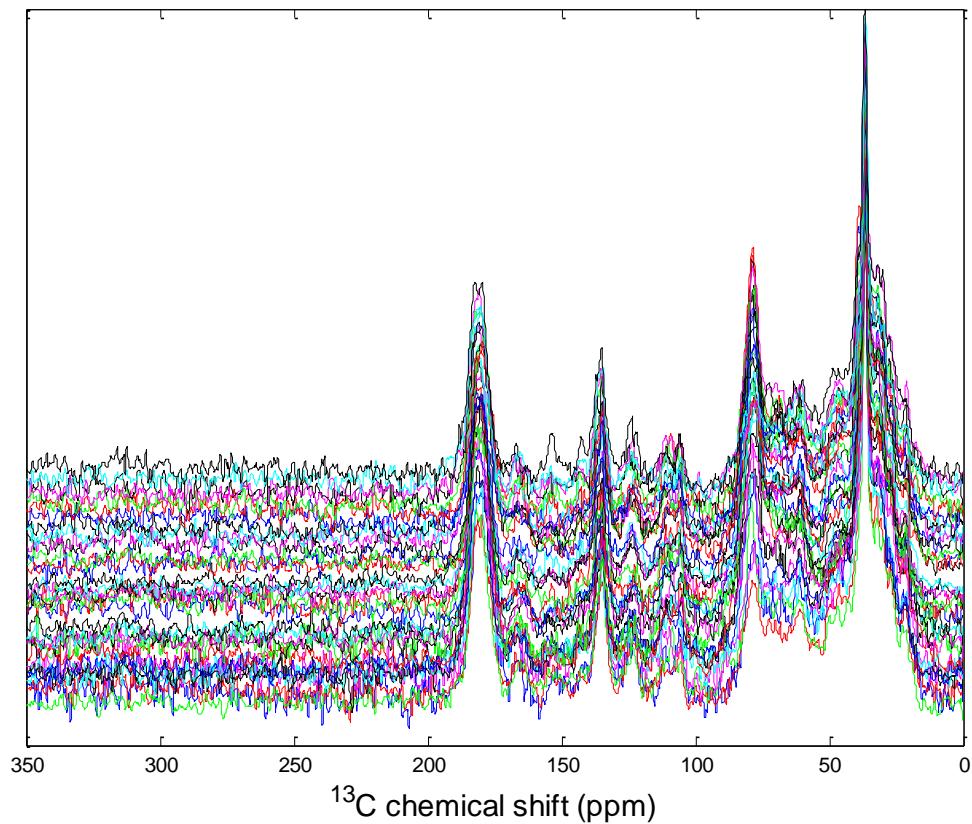
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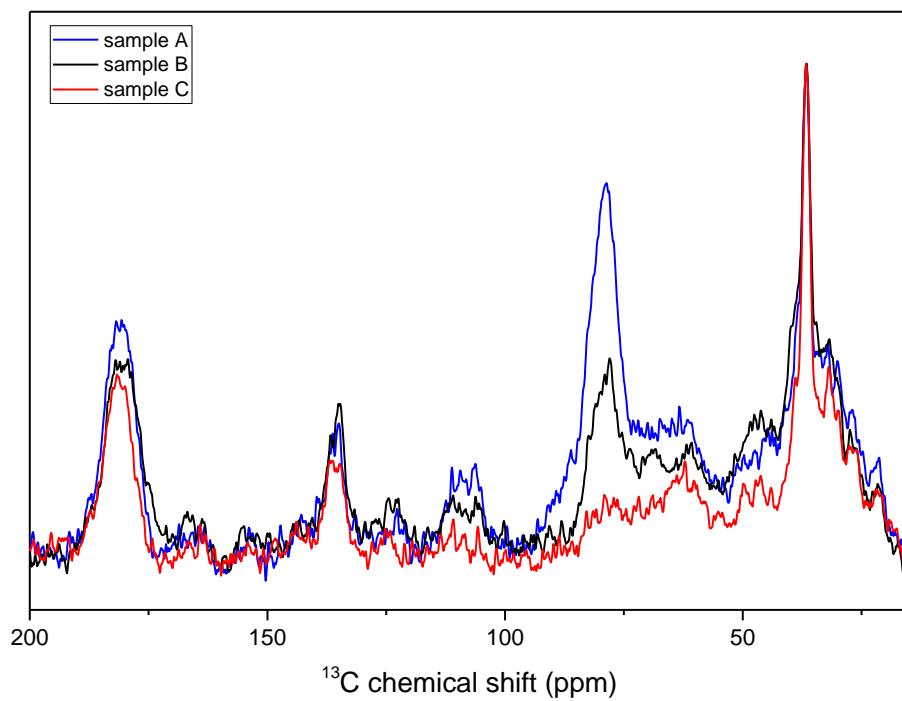
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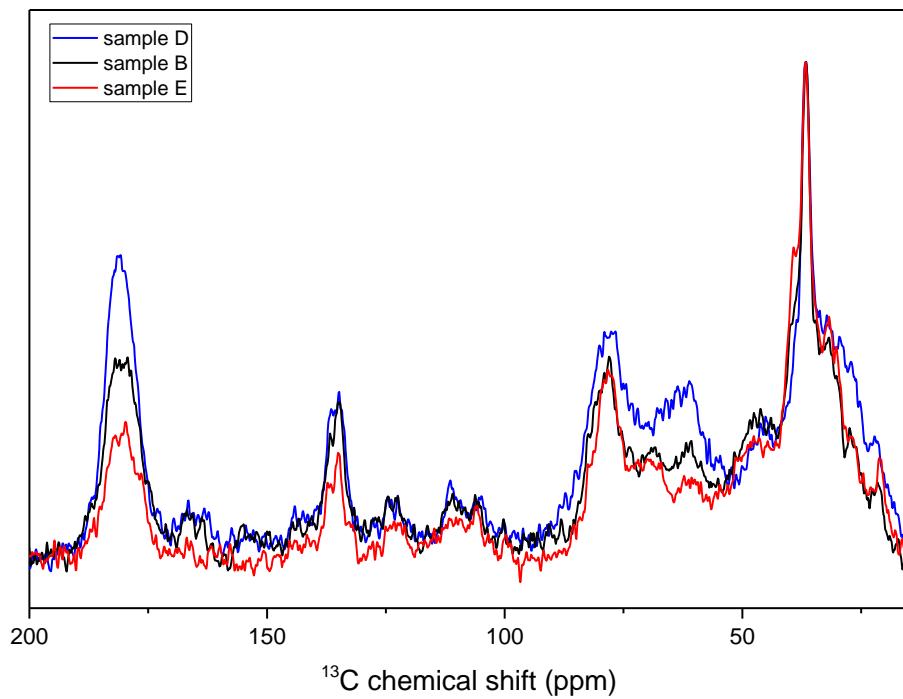
**Table S1.** Spectral regions used for PLS modeling.

Analyzed parameter	Region (ppm)
Reducing sugars	50-200
Protein	10-22 and 53-170
Fat	40-110 and 140-170
Total polyphenols	100-170
Antioxidant activity ABTS	73-158
NHCS	10-200
C	20-200
N	10-22 and 53-170
S	130-160 and 180-200
pH	110-130 and 160-180

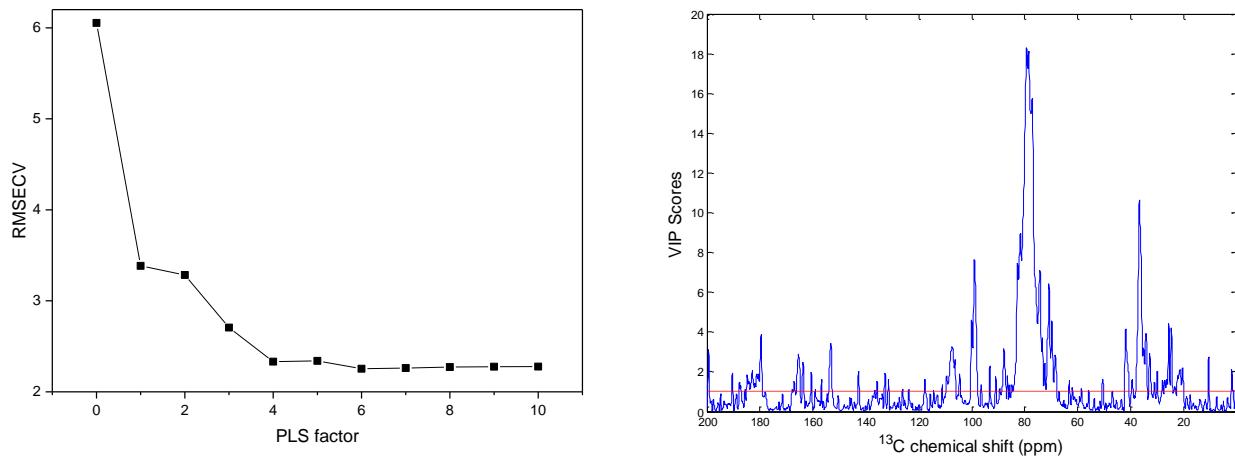


**Figure S1.**  $^{13}\text{C}$  CPMAS NMR spectra of the analyzed bee pollen samples.

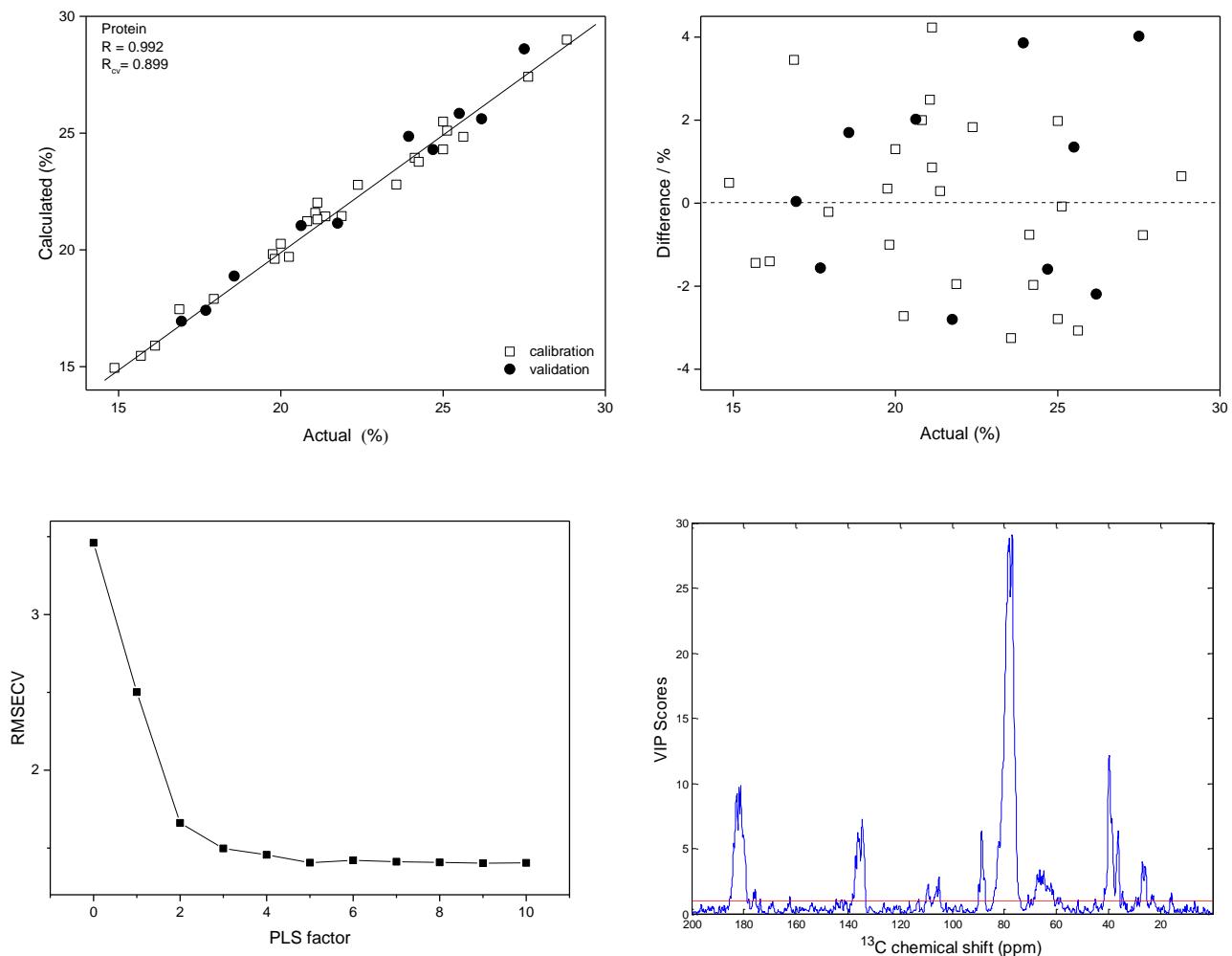




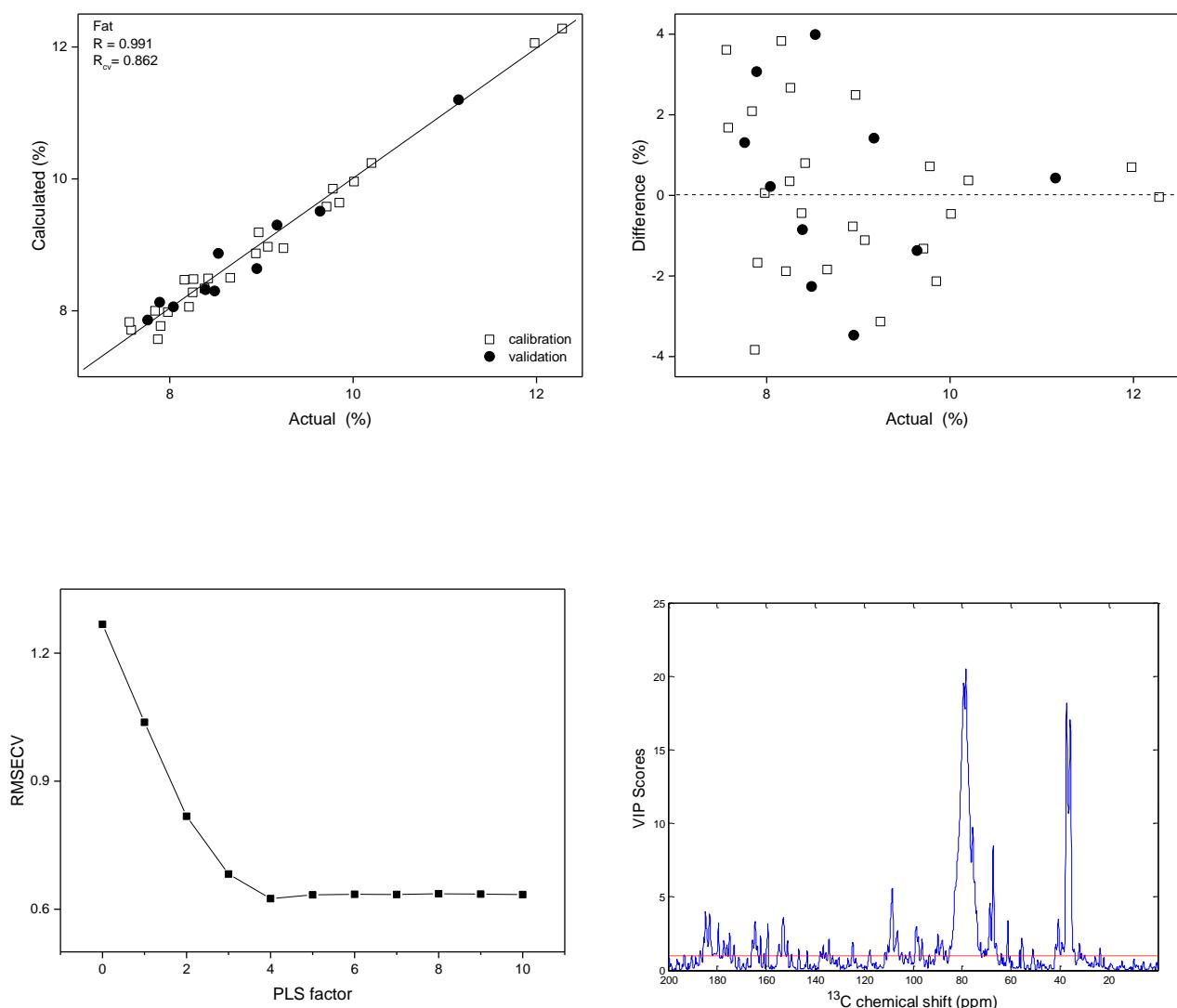
**Figure S2.** <sup>13</sup>C NMR spectra of selected bee pollen samples A-E; labeling as in Fig. 3.



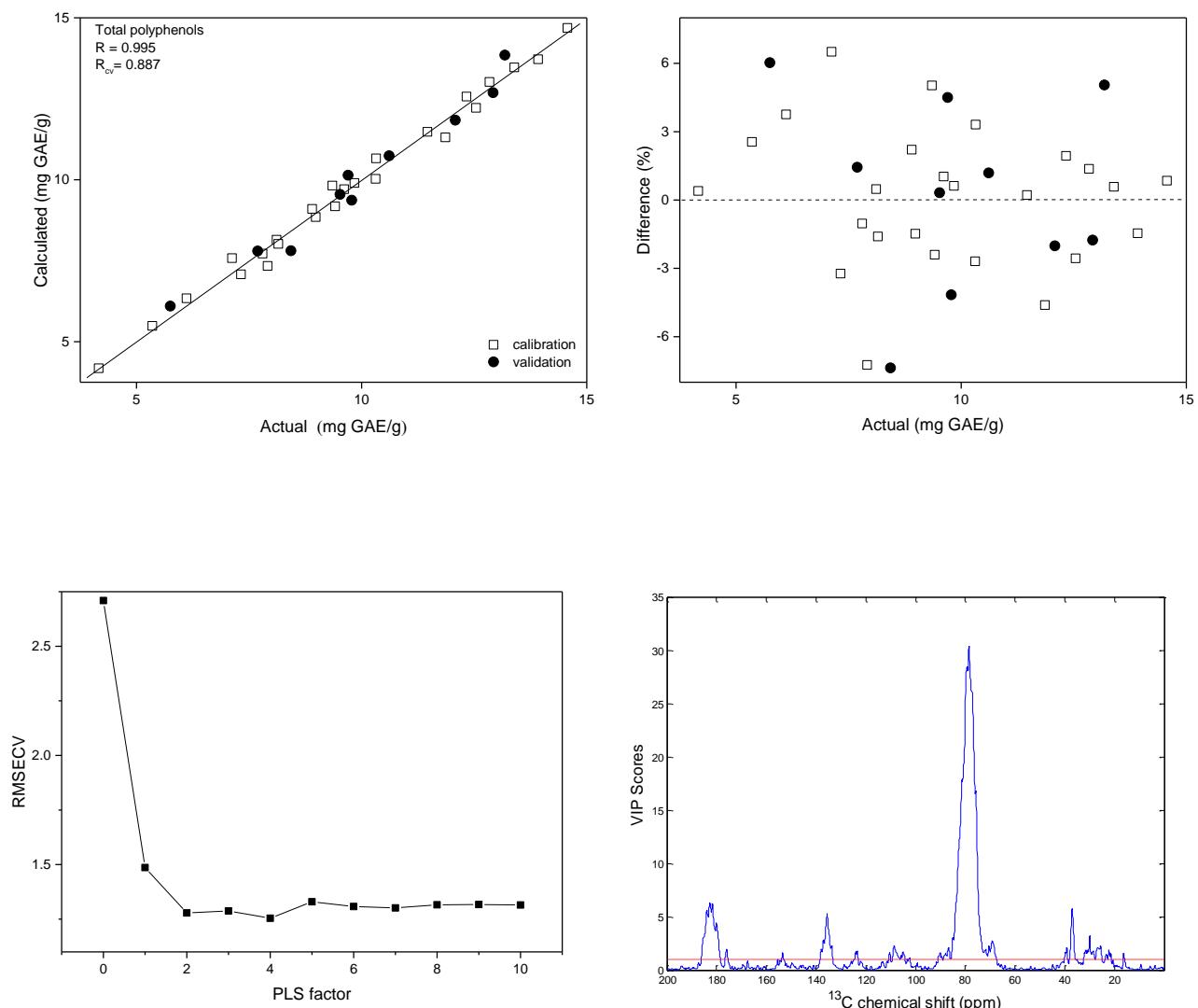
**Figure S3.** Modeling of reducing sugars content in pollen samples on the basis of <sup>13</sup>C NMR spectra; the RMSECV (left) and VIP scores (right) plots.



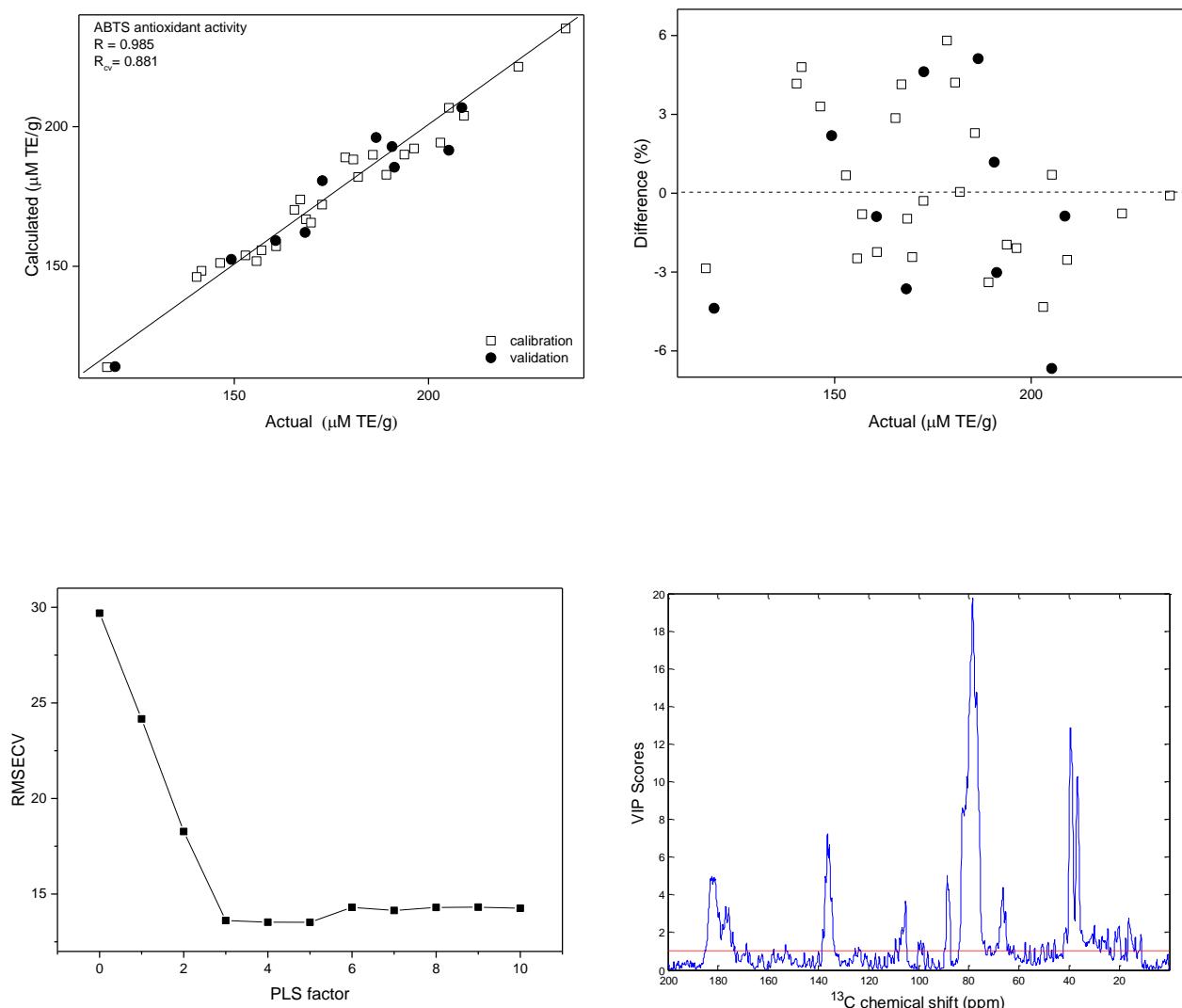
**Figure S4.** Modeling of protein content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots.



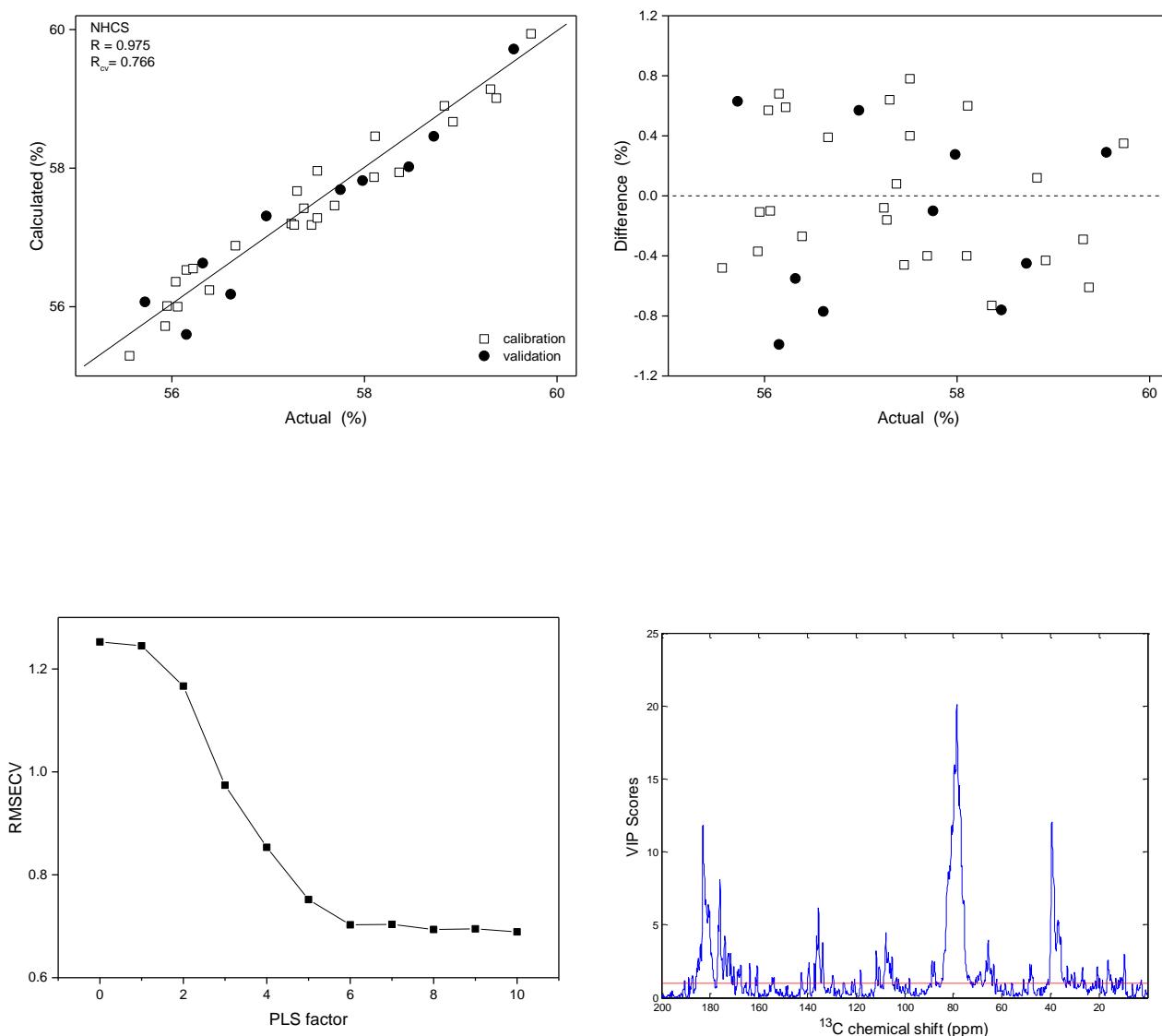
**Figure S5** Modeling of fat content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



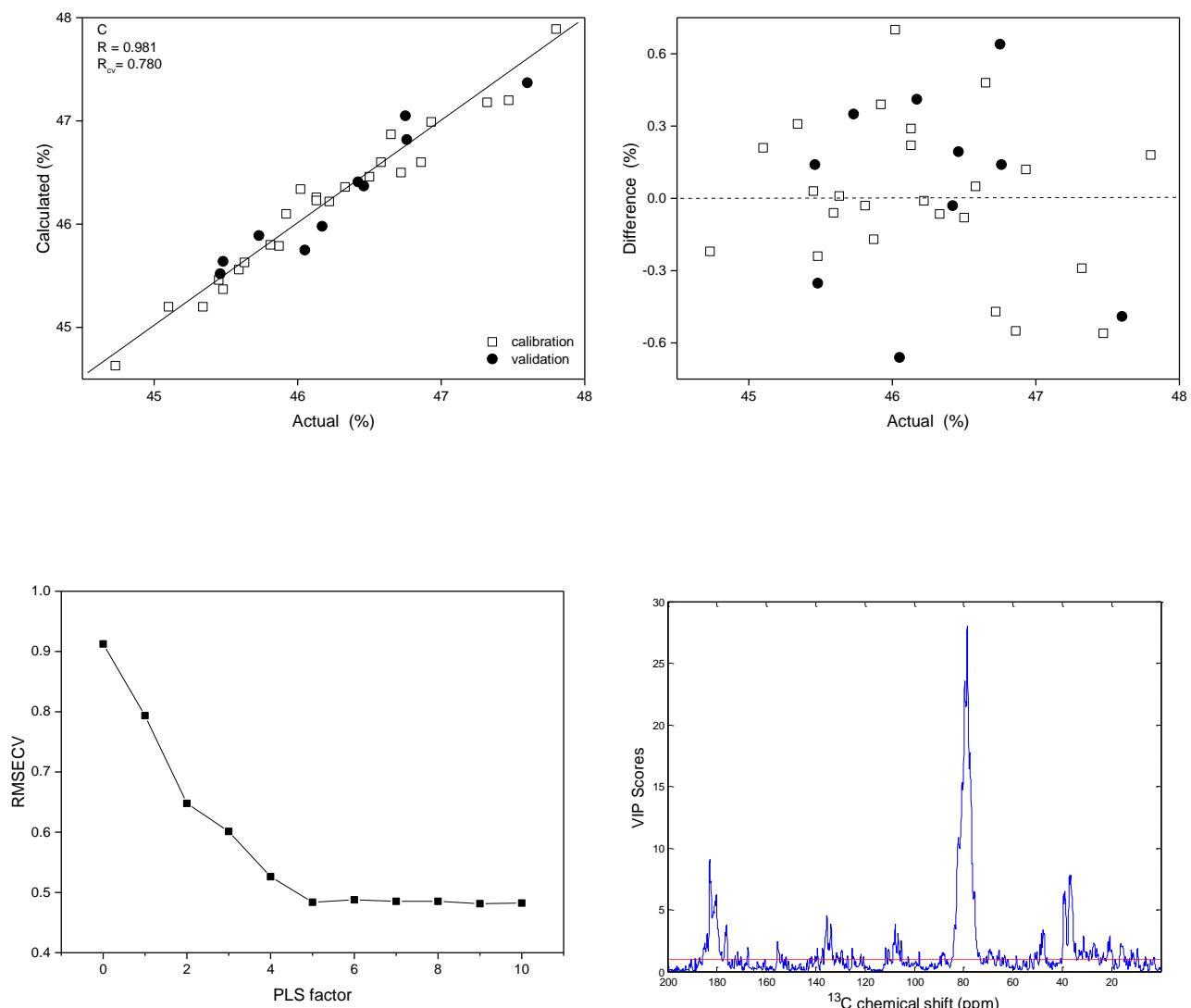
**Figure S6** Modeling of total polyphenolic compounds content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



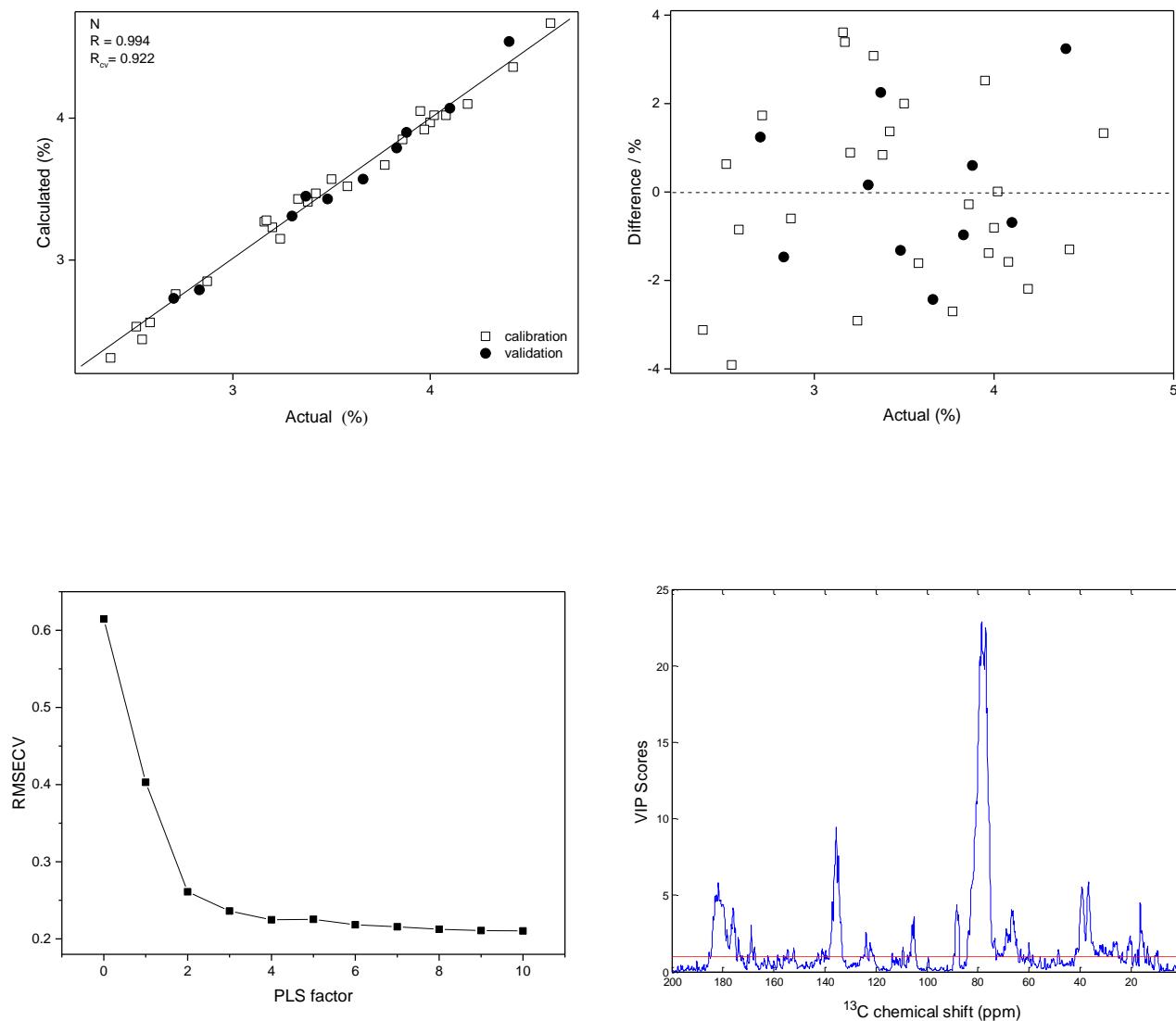
**Figure S7** Modeling of ABTS antioxidant activity in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



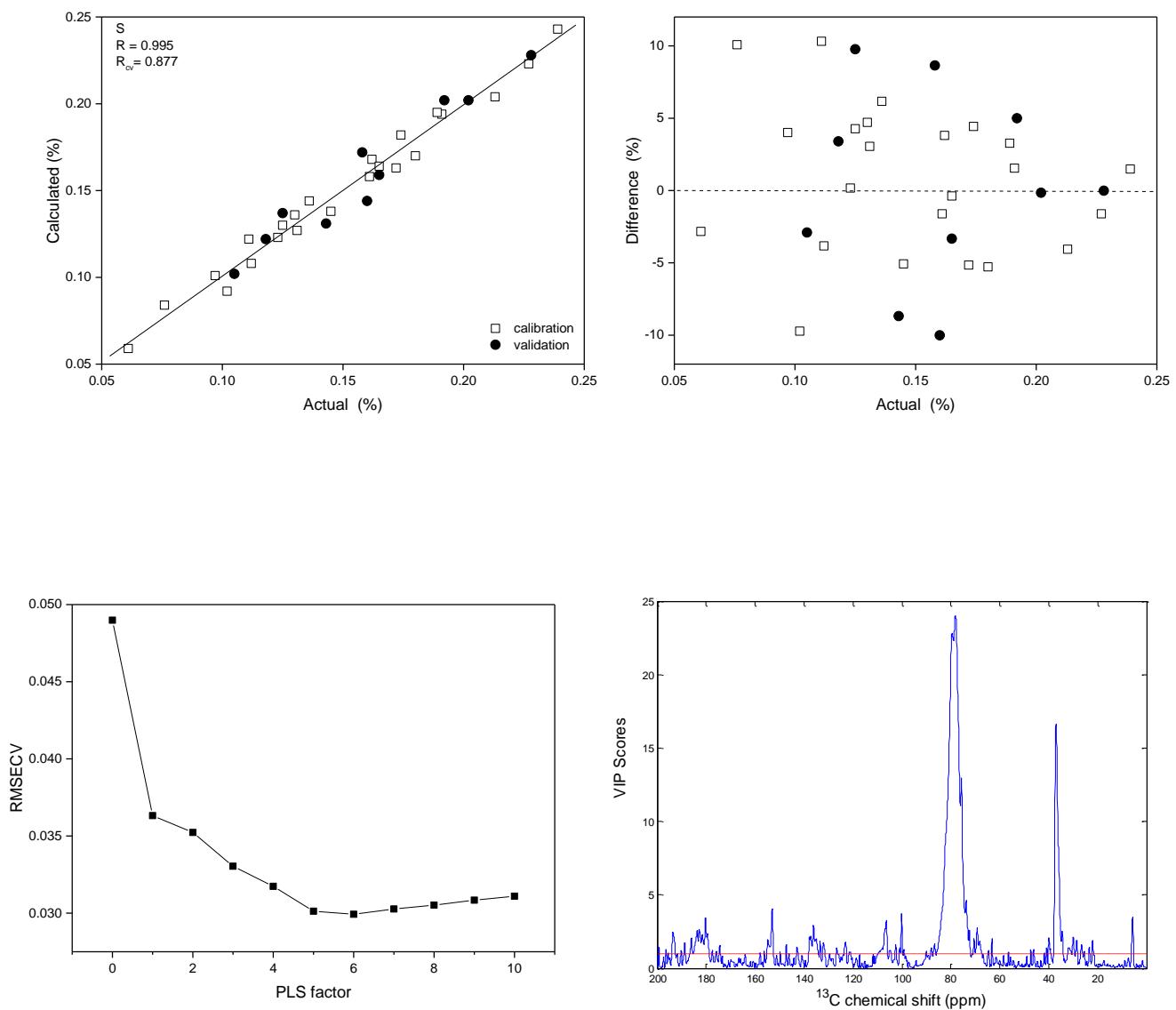
**Figure S8** Modeling of NHCS content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



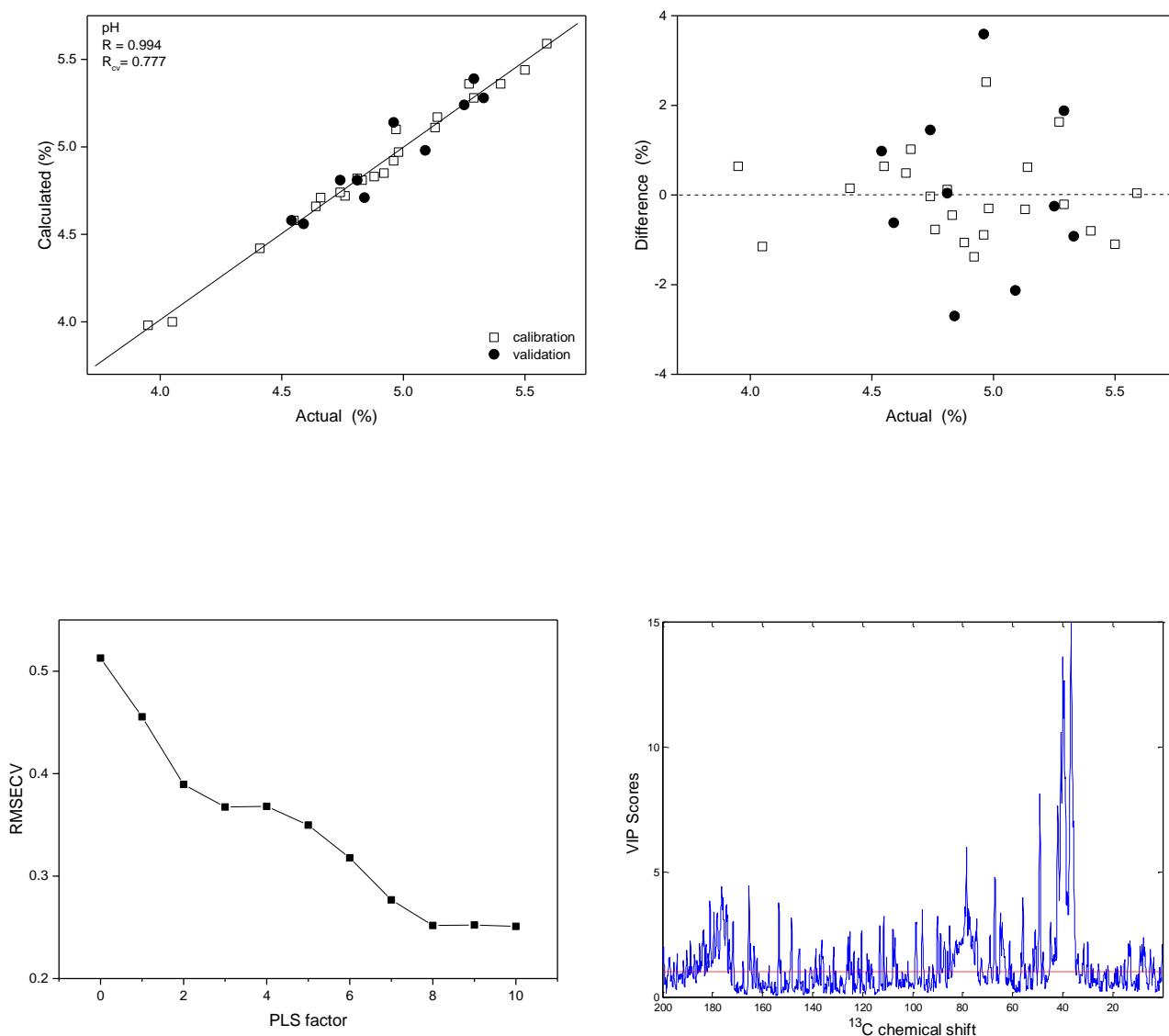
**Figure S9** Modeling of C content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



**Figure S10** Modeling of N content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



**Figure S11** Modeling of S content in pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots



**Figure S12** Modeling of pH of pollen samples on the basis of  $^{13}\text{C}$  NMR spectra; top panel: prediction plot (left) and relative errors (right), bottom panel: the RMSECV (left) and VIP scores (right) plots