

Skimmed goat milk powder enriched with grape pomace seed extract: Phenolics and protein characterization and antioxidant properties

Danijel D. Milinčić¹, Aleksandar Ž. Kostić¹, Uroš M. Gašić², Steva Lević¹, Slađana P. Stanojević¹, Miroljub B. Barać¹, Živoslav Lj. Tešić³, Viktor Nedović¹, and Mirjana B. Pešić^{1,*}

Table S1. Determination characteristics of phenolic compounds and analytical performance of the method using UHPLC- MS/MS Orbitrap

Compound name	Linear regression ($y=a+b*x$)	r^2	LOD (mg/L)	LOQ (mg/L)	Linear range (mg/L)
Gallic acid	$y = -2.08E+7 + 3.86E+7*x$	0.9908	0.17	0.56	0.50 - 2.00
Caffeic acid	$y = -1.30E+6 + 2.43E+7*x$	0.9939	0.17	0.58	0.01 - 1.90
Catechin	$y = -3.56E+4 + 3.60E+5*x$	0.9977	0.08	0.26	0.15 - 1.50
Quercetin-3-O-glucoside	$y = 7.13E+5 + 3.33E+7*x$	0.9986	0.08	0.28	0.01 - 2.00
Malvidin-3-O-glucoside	$y = -1.04E+4 + 6.94E+5*x$	0.9931	0.09	0.31	0.05 - 1.00
Delphinidin 3-O-glucoside	$y = -1.73E+4 + 4.26E+5*x$	0.9988	0.04	0.13	0.05 - 1.00
Peonidin 3-O-glucoside	$y = -7.44E+3 + 2.86E+5*x$	0.9916	0.10	0.33	0.05 - 1.00