



SUPPLEMENTARY DATA

Food Chemistry, Engineering, Processing and Packaging

Functional and Novel Foods

Determinant of Bioactive Compound Accumulation in Algerian Honey: A Comparative Physicochemical and Antioxidant Analysis of Urban and Mountainous Origins

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Supplementary Table S1

Supplementary Table S1. Shapiro–Wilk normality test statistics for each physicochemical, sugar, and bioactive parameter, computed separately for mountainous (n = 8) and urban (n = 8) honeys and for the pooled dataset (n = 16).

Parameter	Mountainous <i>W</i>	Mountainous <i>p</i>	Urban <i>W</i>	Urban <i>p</i>	Pooled <i>W</i>	Pooled <i>p</i>
Moisture (%)	0.961	0.8173	0.973	0.9185	0.960	0.6543
pH	0.703	0.0024	0.919	0.4201	0.672	< 0.0001
Electrical conductivity (mS/cm)	0.842	0.0797	0.788	0.0213	0.835	0.0082
Free acidity (meq/kg)	0.849	0.0938	0.974	0.9283	0.937	0.3148
Total soluble solids (°Brix)	0.925	0.4688	0.908	0.3406	0.916	0.1435
Fructose (g/100g)	0.903	0.3080	0.634	0.0004	0.781	0.0015
Glucose (g/100g)	0.829	0.0581	0.924	0.4614	0.865	0.0231
Sucrose (g/100g)	0.897	0.2696	0.918	0.4111	0.873	0.0306
Fructose/Glucose ratio	0.944	0.6459	0.844	0.0827	0.894	0.0653
Total flavonoid content (mg QE/100g)	0.940	0.6115	0.847	0.0892	0.926	0.2077
Total phenolic content (mg GAE/100g)	0.979	0.9581	0.963	0.8360	0.976	0.9259
DPPH IC ₅₀ (mg/mL)	0.863	0.1288	0.968	0.8829	0.938	0.3301
CUPRAC (μmol Trolox/100g)	0.933	0.5420	0.845	0.0848	0.926	0.2078
FRAP (μmol FeSO ₄ ·7H ₂ O/100g)	0.846	0.0862	0.972	0.9140	0.968	0.8037

Note. *W* = Shapiro–Wilk test statistic; *p* = exact p-value.