**Table S1.** Comparison of the chromatographic properties of the standards of sugars and polyols and the real samples of coffee bean extracts by HPAE-PAD

|  |  |  |  |
| --- | --- | --- | --- |
| Compounds | Retention Time (min) | | Difference (%) |
| Standard | Sample |
| Inositol | 3.10 | 3.10 | 0.00 |
| Glycerol | 3.67 | 3.67 | 0.00 |
| Arabitol | 4.45 | 4.44 | 0.22 |
| Sorbitol | 4.88 | 4.86 | 0.41 |
| Mannitol | 5.17 | 5.16 | 0.19 |
| Glucose | 6.01 | 5.89 | 2.08 |
| Xylose | 6.30 | 6.42 | 1.90 |
| Fructose | 7.07 | 7.14 | 0.99 |
| Lactose | 9.53 | 9.70 | 1.78 |
| Cellobiose | 12.05 | 12.15 | 0.83 |
| Saccharose | 12.89 | 12.96 | 0.52 |