

Figure S1. HPLC-PDA chromatogram ($\lambda = 205$ nm) of the standard mixture, showing the separation of triterpenoid acids and neutral triterpenoids with chromophores, at a column temperature of 30 °C. Peak assignments: 1—maslinic acid, 2—corosolic acid, 3—betulinic acid, 4—oleanolic acid, 5—ursolic acid, 6—betulin, 7—erythrodiol, 8—uvaol.

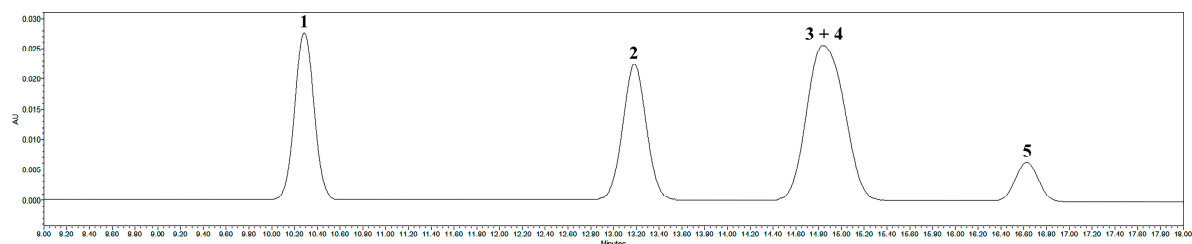


Figure S2. HPLC-PDA chromatogram ($\lambda = 205$ nm) of the standard mixture, showing the separation of phytosterol and neutral triterpenoids, which lack chromophores, at a column temperature of 25 °C. Peak assignments: 1—lupeol, 2— β -amyirin, 3— β -sitosterol, 4— α -amyirin, 5—friedelin.

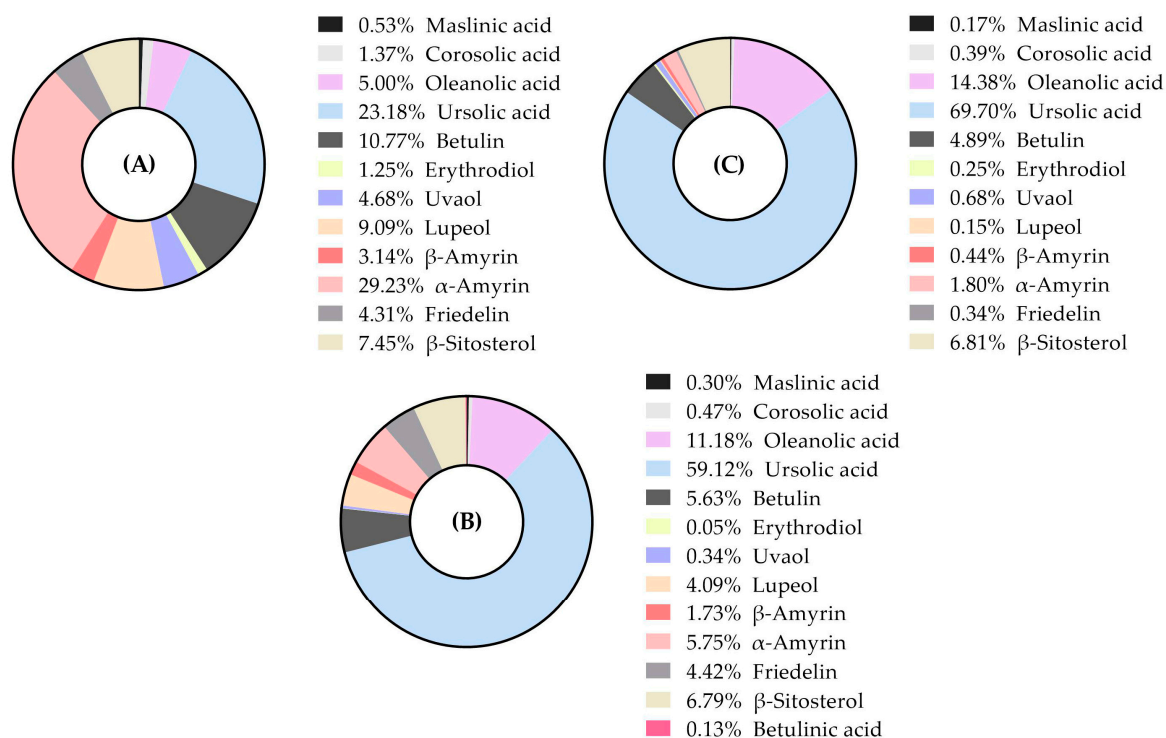


Figure S3. Content of identified triterpenoids (% W/DW) in extracts of lingonberry leaves (A), fruits (B), and flowers (C).