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As can be observed from chromatograms, the detected peaks represent gallic and ellagic acids and ellagitannins, such as vescalin, castalin, vescalagin, castalagin and 1-o-galloyl-castalagin. The tannins were determined based on the data published by Comandini *et al.*[5] and obtained UV spectrums. Comparing chromatograms A and B from Figure S1, it can be noticed that using water at mild conditions (150 °C and 30 min) the ellagitannins content already decreased and the concentration of ellagic acid started to increase slightly, while gallic acid was still stable. Observing Figure S1C, it is obvious that there were no gallic acid and elagitannins anymore in the product, but concentration of ellagic acid drastically increased. Figure S1D shows that gallic acid and ellagitannins were not stable at conditions of acid hydrolysis and they were present in very small amount in that product. It also can be noticed that ellagic acid was the predominant compound in product obtained by acid hydrolysis.

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