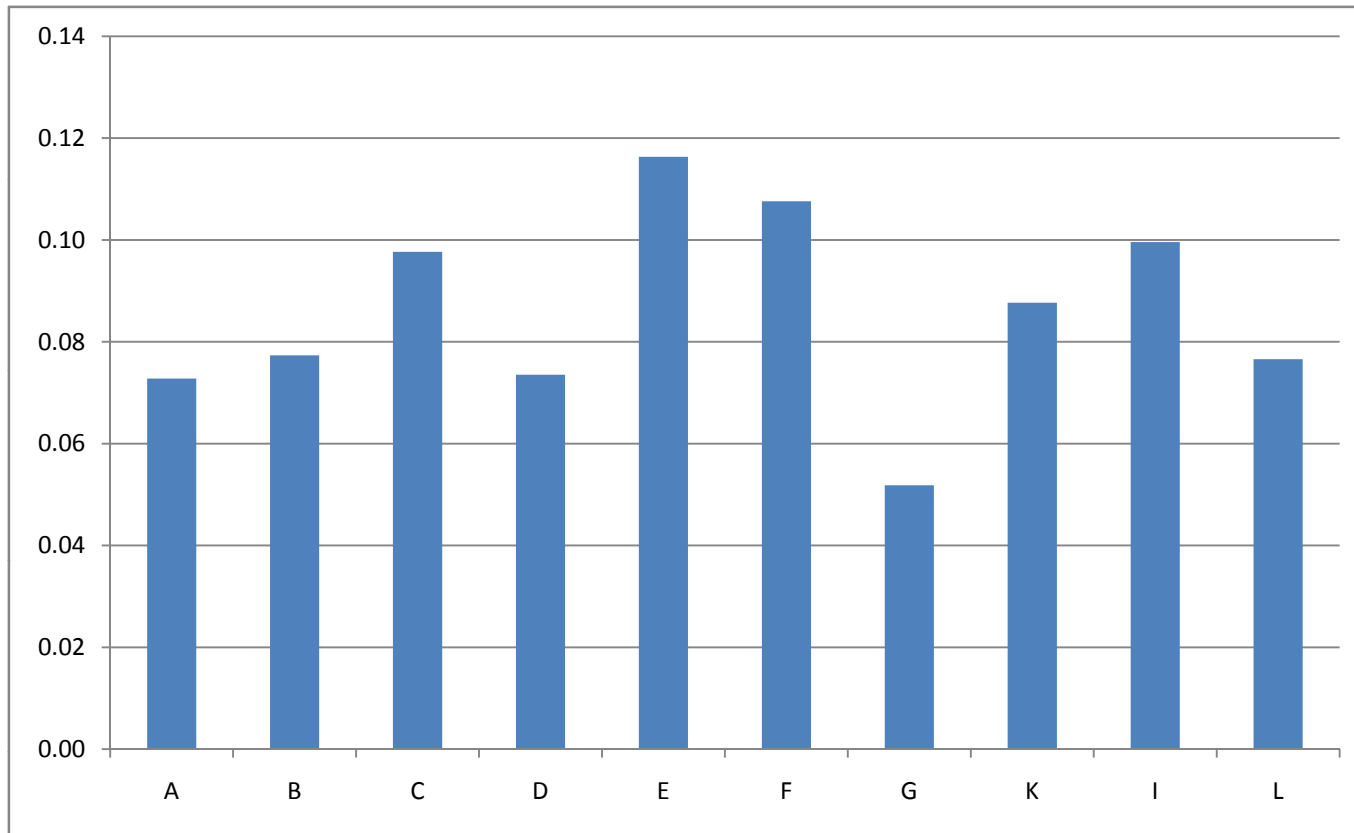


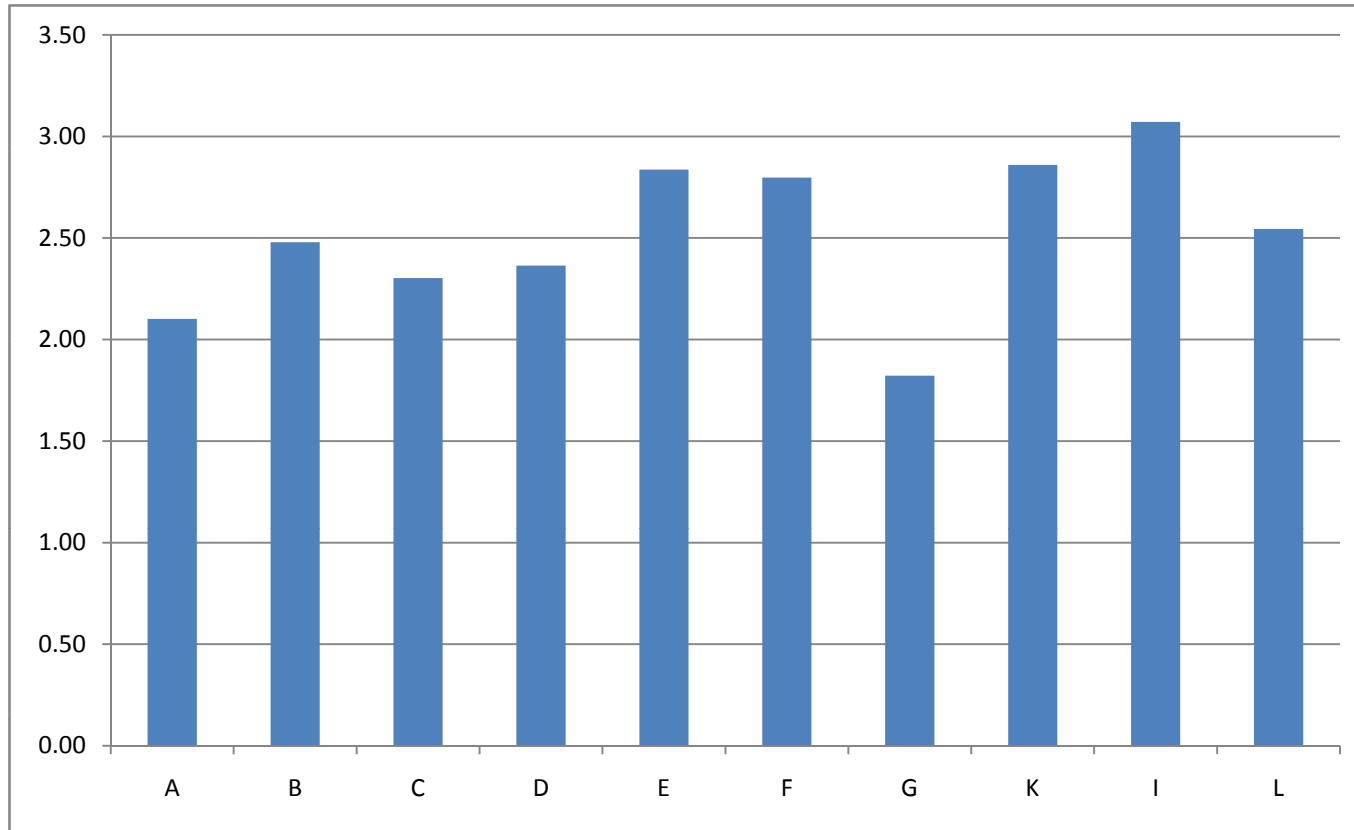
Sugar profiles of the samples

	A	B	C	D	E	F	G	K	I	L
Glucose	33.66	33.45	34.51	33.97	34.07	34.77	34.64	34.20	34.39	34.63
Fructose	37.50	37.65	37.54	37.19	37.33	37.77	37.47	37.45	37.73	37.58
Sucrose	0.44	0.95	2.97	0.40	3.91	3.45	0.16	0.90	1.95	0.62
Maltose	2.10	2.48	2.30	2.36	2.84	2.80	1.82	2.86	3.07	2.54
Maltulose	0.72	0.86	0.67	1.07	0.72	0.68	0.73	1.18	0.92	0.96
Trehalose	1.92	1.21	1.10	1.40	0.84	0.87	1.03	1.34	1.25	1.40
Suc/Maltose	0.21	0.38	1.29	0.17	1.38	1.23	0.09	0.32	0.63	0.24
Glu/Fru	0.90	0.89	0.92	0.91	0.91	0.92	0.92	0.91	0.91	0.92
Disach /Mono	0.07	0.08	0.10	0.07	0.12	0.11	0.05	0.09	0.10	0.08
Disacharides	5.18	5.50	7.04	5.23	8.31	7.80	3.74	6.28	7.18	5.53
Sucrose/Trehalose	0.23	0.78	2.69	0.29	4.63	3.94	0.16	0.67	1.56	0.44

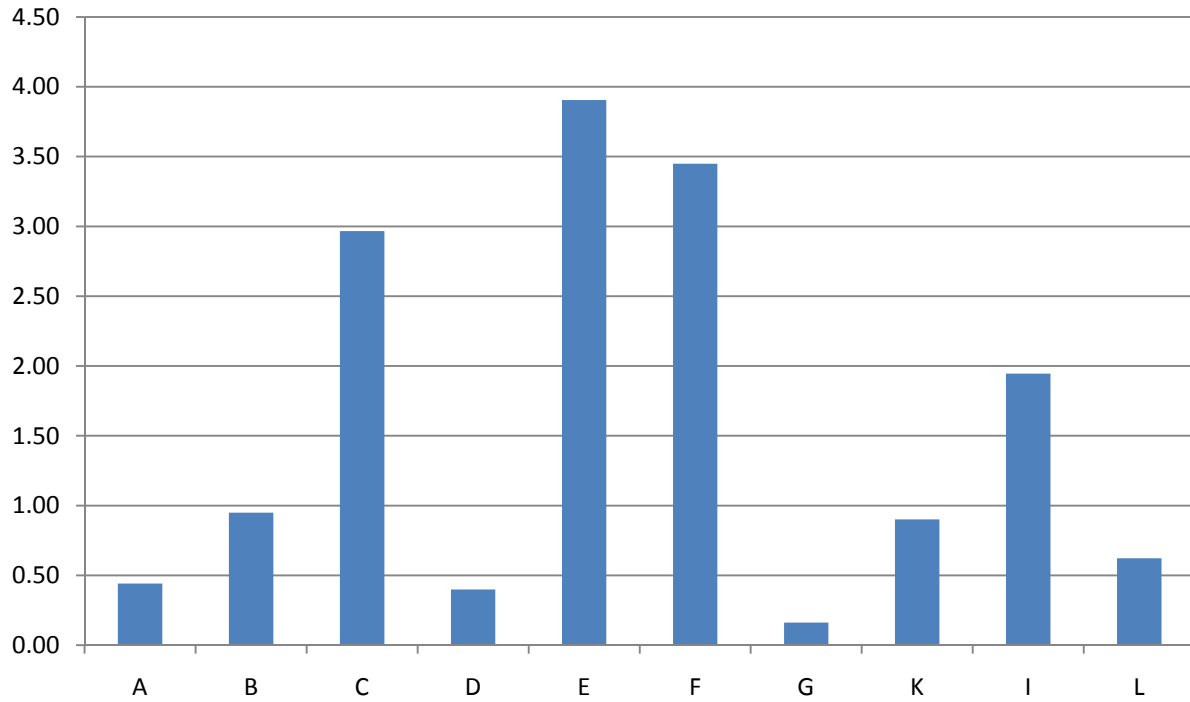
Disacharides / Monosacharides ratio



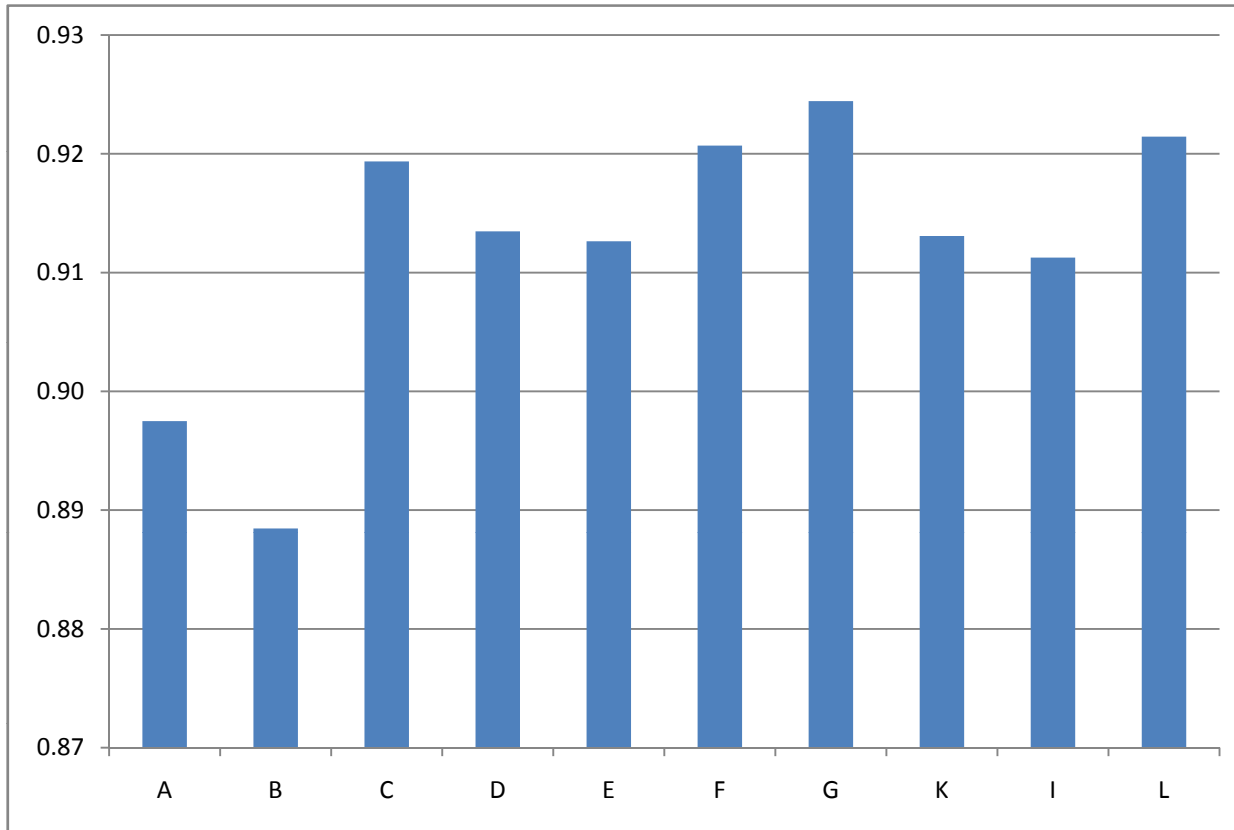
Maltose



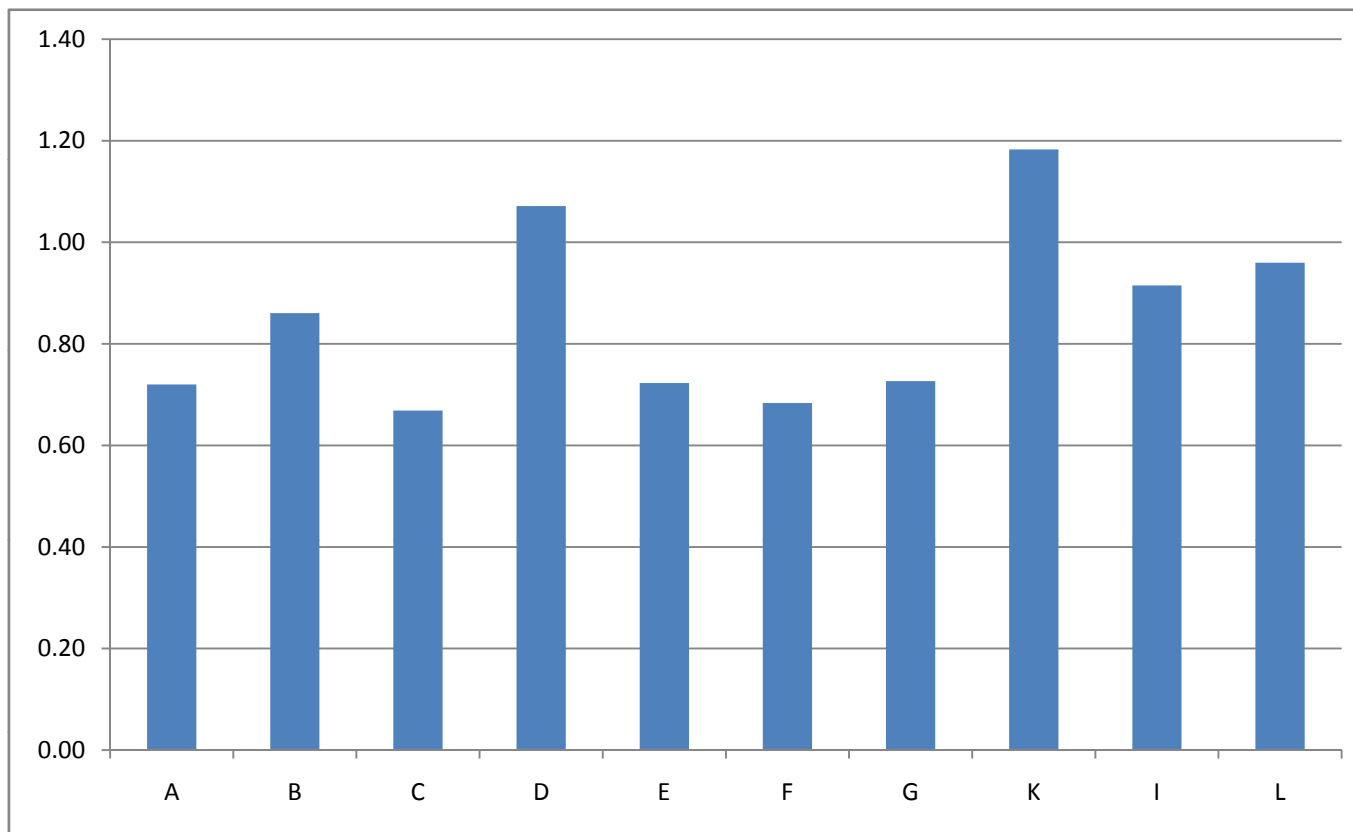
Sucrose content



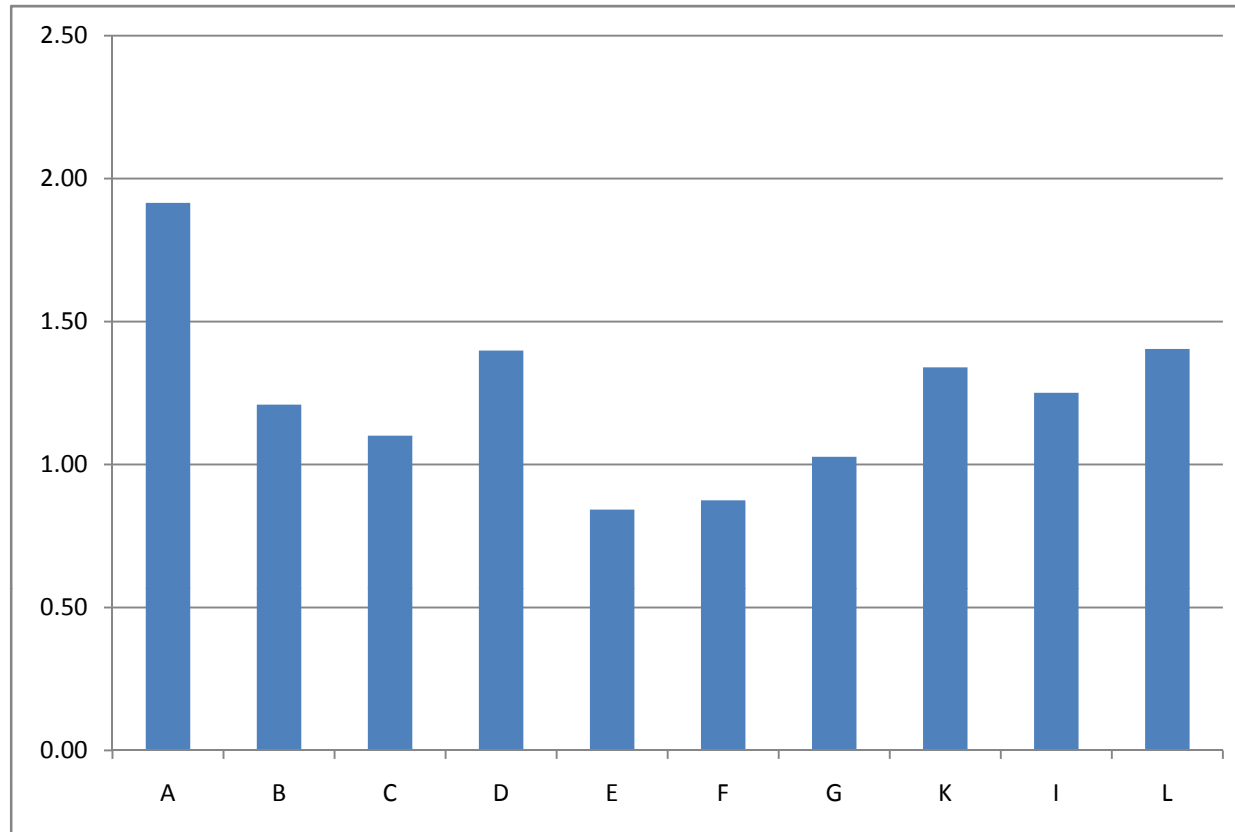
Glucose / Fructose ratio



Maltulose



Trehalose content



Disacharides

