Combining Zeolites with Early-Maturing Annual Legume Cover Crops in Rainfed Orchards: Effects on Yield, Fatty Acid Composition and Polyphenolic Profile of Olives and Olive Oil

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Supplementary Results

Table S1. CV-ANOVA respective to the OPLS-DA of olive fruit phenolic compounds.

M1(Untitled)	SS	DF	MS	F	p	SD
Total Corr.	34	34	1			1
Regression	33.5831	18	1.86573	71.5989	6,02805e-012	1.36592
Residual	0.416928	16	0.026058			0.161425

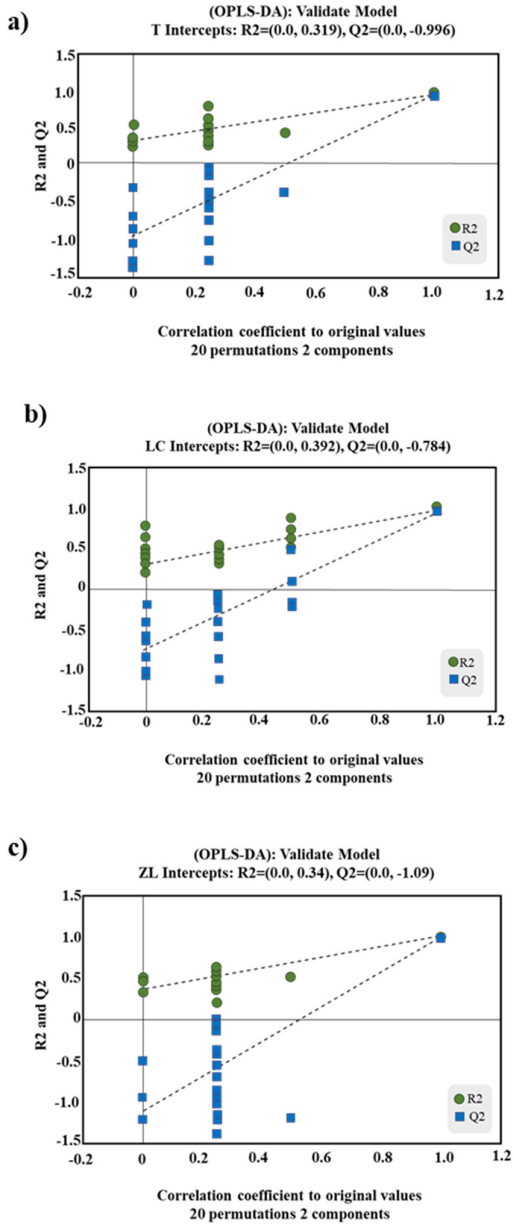

Figure S1. Permutation tests of OPLS-DA relative to the olive fruit phenolic compounds according to T **(a)**, LC **(b)** and ZL **(c)** treatments.

Table S2. CV-ANOVA respective to the OPLS-DA of olive oil phenolic compounds.

M1(Untitled)	SS	DF	MS	F	p	SD
Total Corr.	34	34	1			1
Regression	27.6474	18	1.53597	3.86857	0.00453686	1.23934
Residual	6.3526	16	0.397038			0.630109

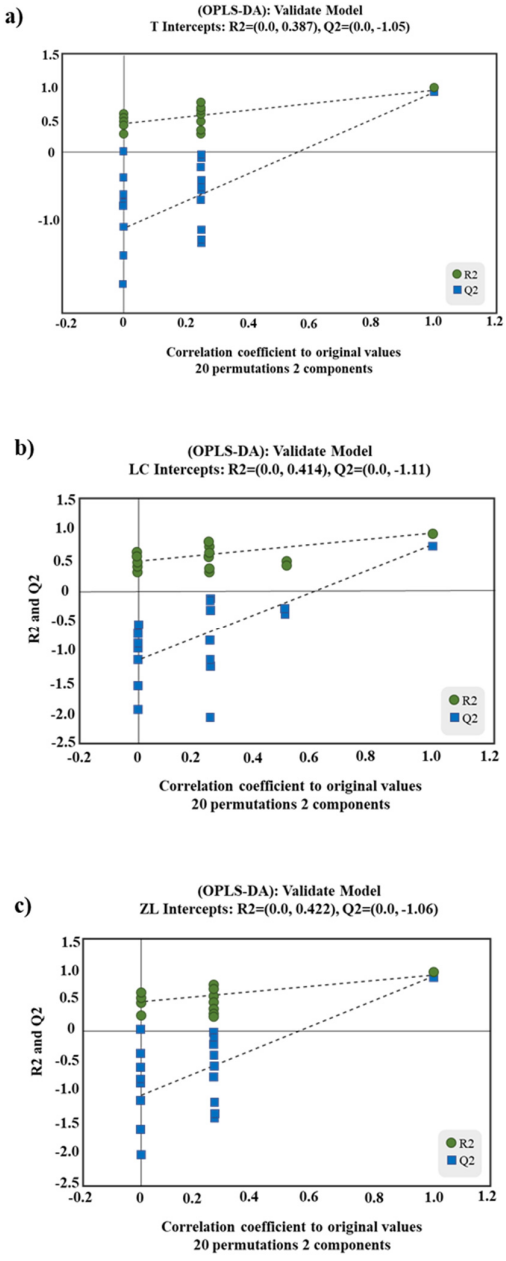

Figure S2. Permutation tests of OPLS-DA relative to the olive oil phenolic compounds, according to T **(a)**, LC **(b)** and ZL **(c)** treatments.

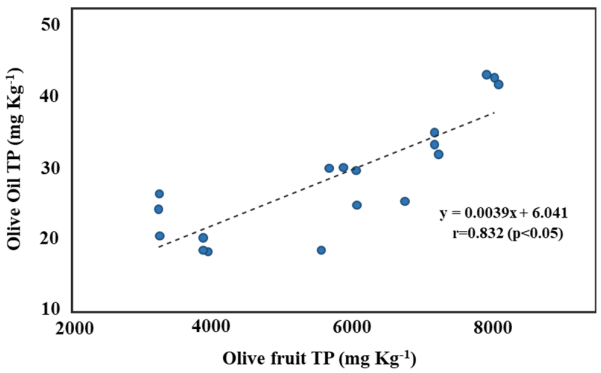

Figure S3. Correlation between the olive fruit total phenolic compounds in relation to olive oil phenolic compounds.

Table S3. CV-ANOVA respective to the OPLS-DA of olive fruit fatty acids.

M1(Untitled)	SS	DF	MS	F	p	SD
Total Corr.	34	34	1			1
Regression	12.1603	8	1.52003	1.80959	0.120777	1.2329
Residual	21.8397	26	0.83999			0.91651

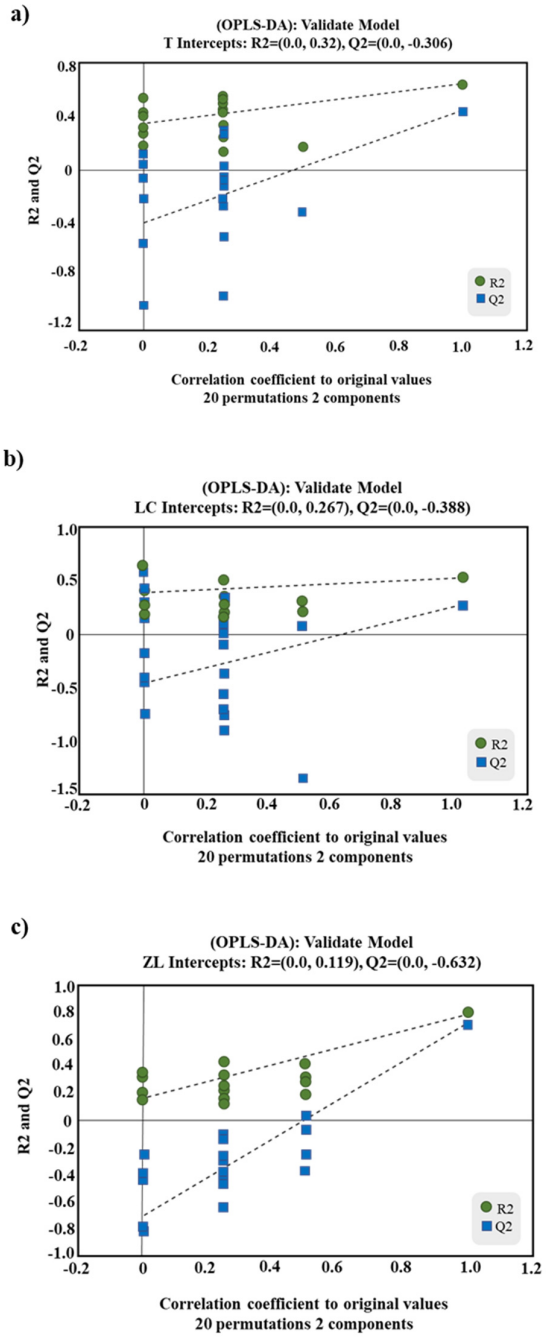

Figure S4. Permutation tests of OPLS-DA relative to the olive fruit fatty acids, according to T **(a)**, LC **(b)** and ZL **(c)** treatments.