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SUPPLEMENTARY MATERIAL TO  
**Chemical composition and nutritive potential of  
*Cichorium intybus* L. leaves from Montenegro**

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SAMPLE COLLECTION AND PREPARATION

The fresh material of chicory leaves was collected from different locations in Montenegro. Examinations were performed on nine samples, seven from wild plants (locations Zoganje, Risan, Podgor, Tivat, Pricelje, Plavnica and Pljevlja) and two from plants cultivated by greenhouse production (Komani and Susanj). Distribution of the sampling locations is shown in Fig. S-1. All plants were sampled over period of May–July, 2014 and were in vegetative maturity stage before flowering.

The fresh leaves were separated and cleaned from dirt. Fresh plant materials (cca. 1 kg) were milled using an electric grinder and stored in the properly labeled airtight polyethylene bottles at –18 °C until chemical testing.

*Additional comment*

The main disadvantage of this study is the relatively small number of samples, especially cultivated plants. The main reason is the lack of chicory greenhouse cultivation in Montenegro.

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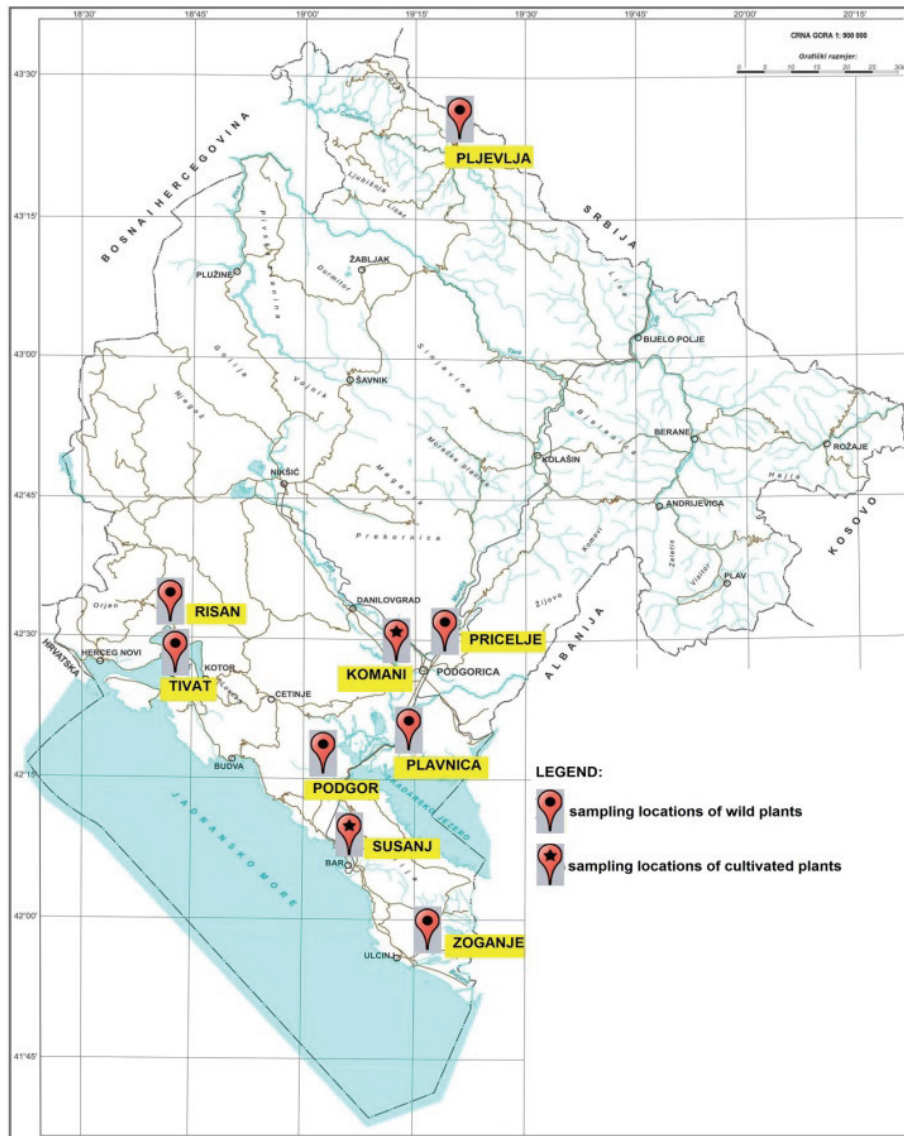


Fig. S-1. Sampling locations.