

# New hybrid tomato cultivars: an NMR-based chemical characterization

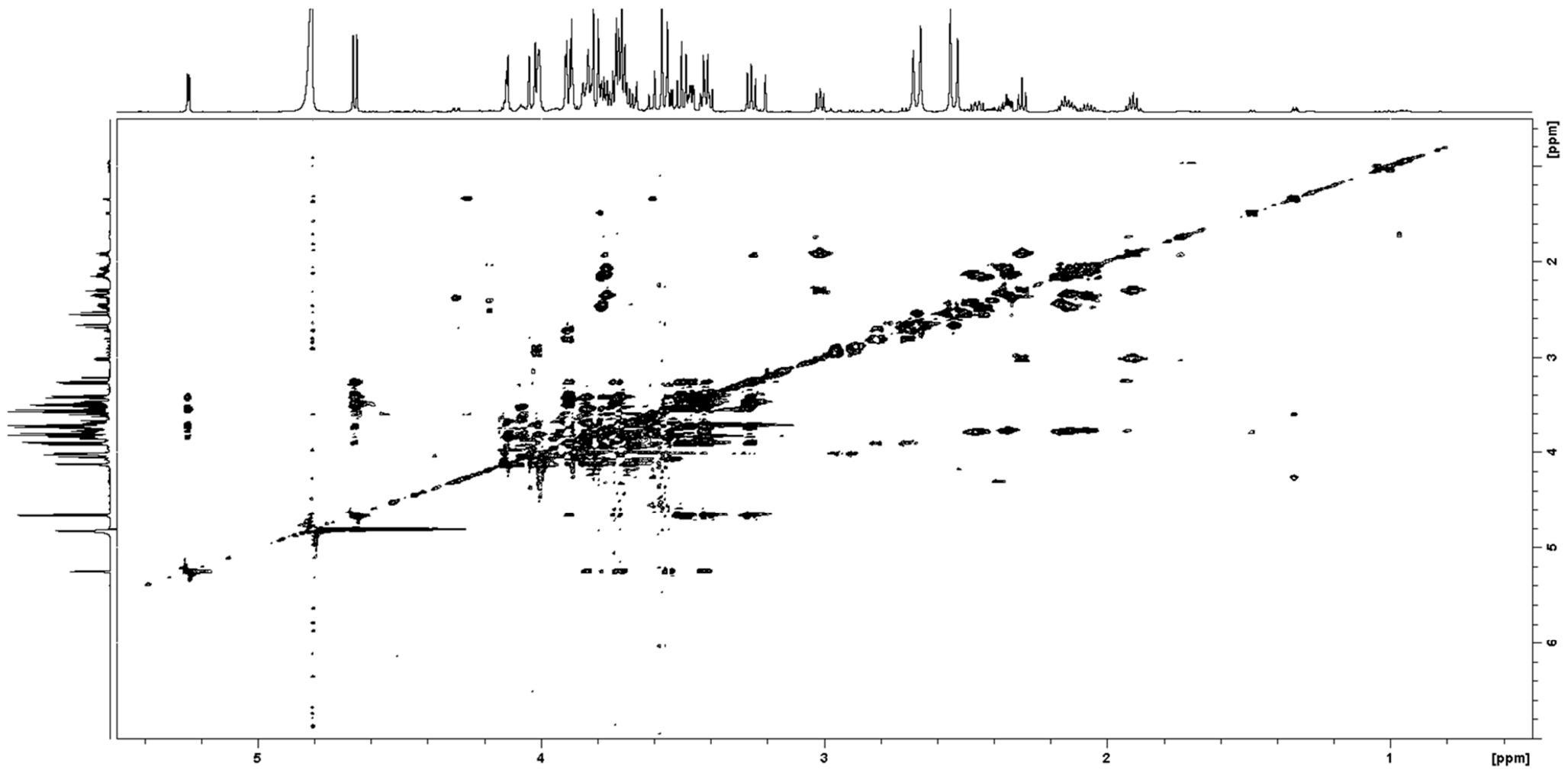
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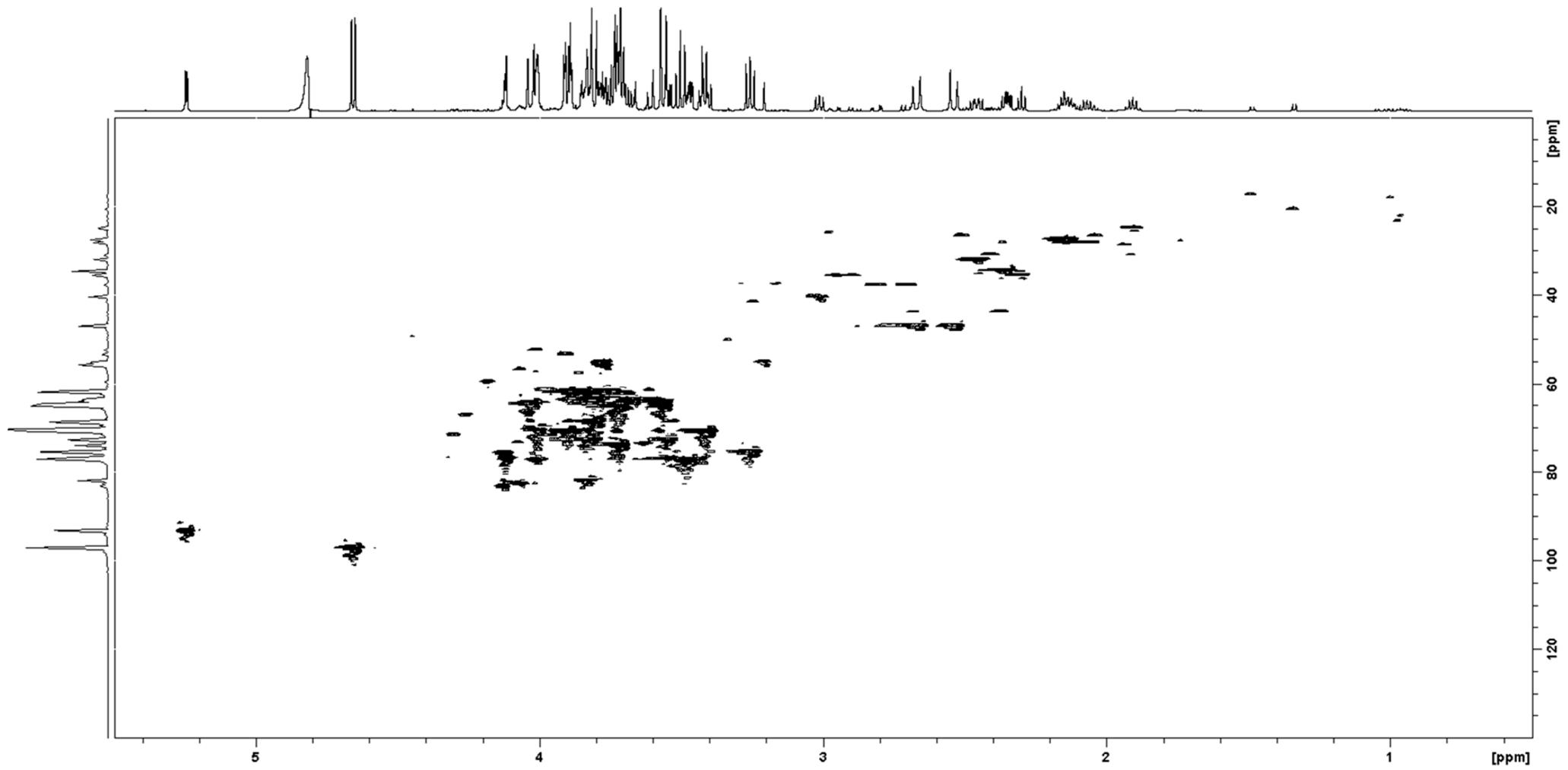
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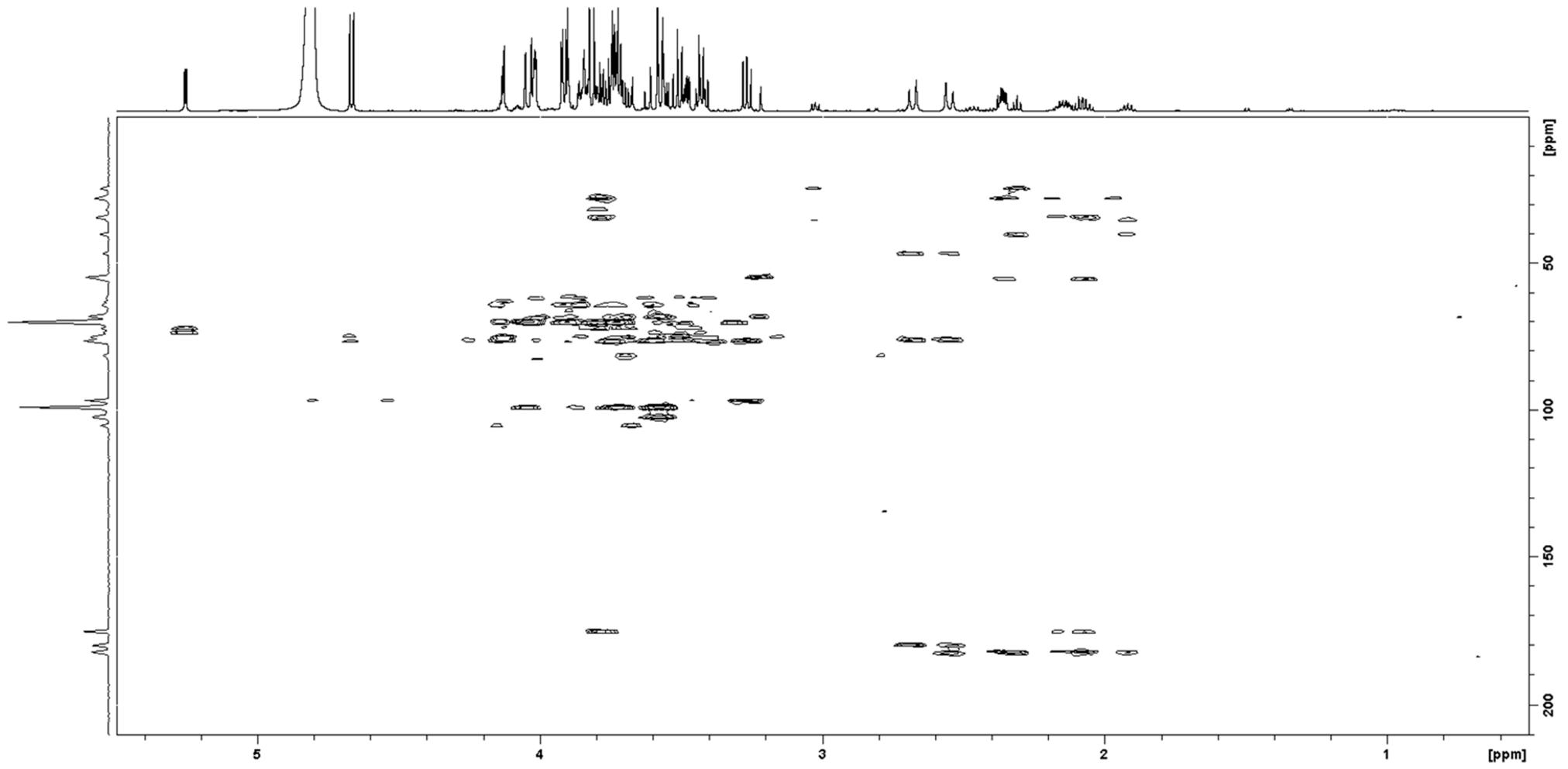
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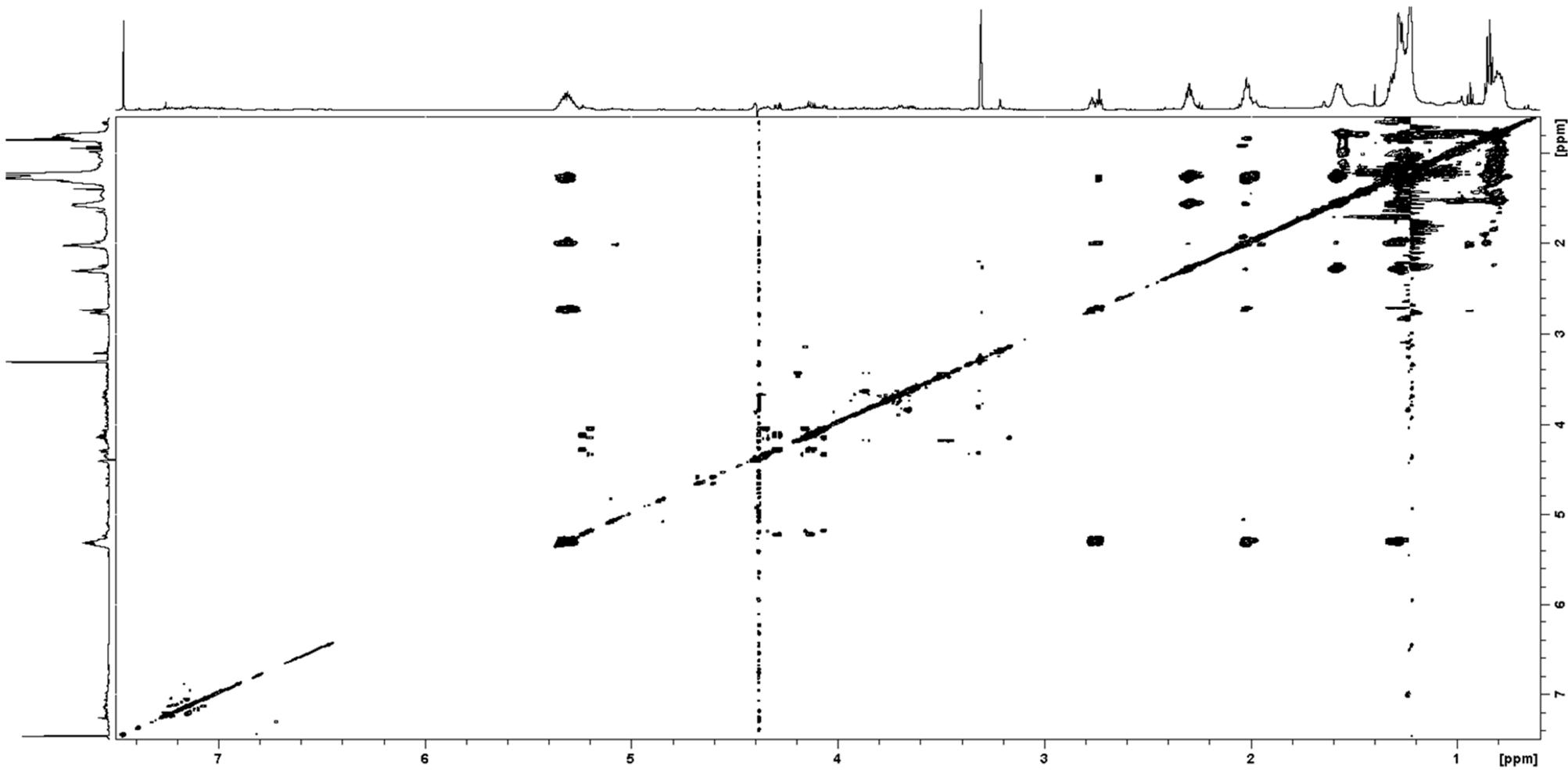
**Figure S1.**  $^1\text{H}$ - $^1\text{H}$  TOCSY spectrum of hydroalcoholic extract from “Fiaschetta di Fondi” tomato fruits in 400 mM phosphate buffer/ $\text{D}_2\text{O}$  1 mM TSP (0.5 - 5.5 ppm region is considered).



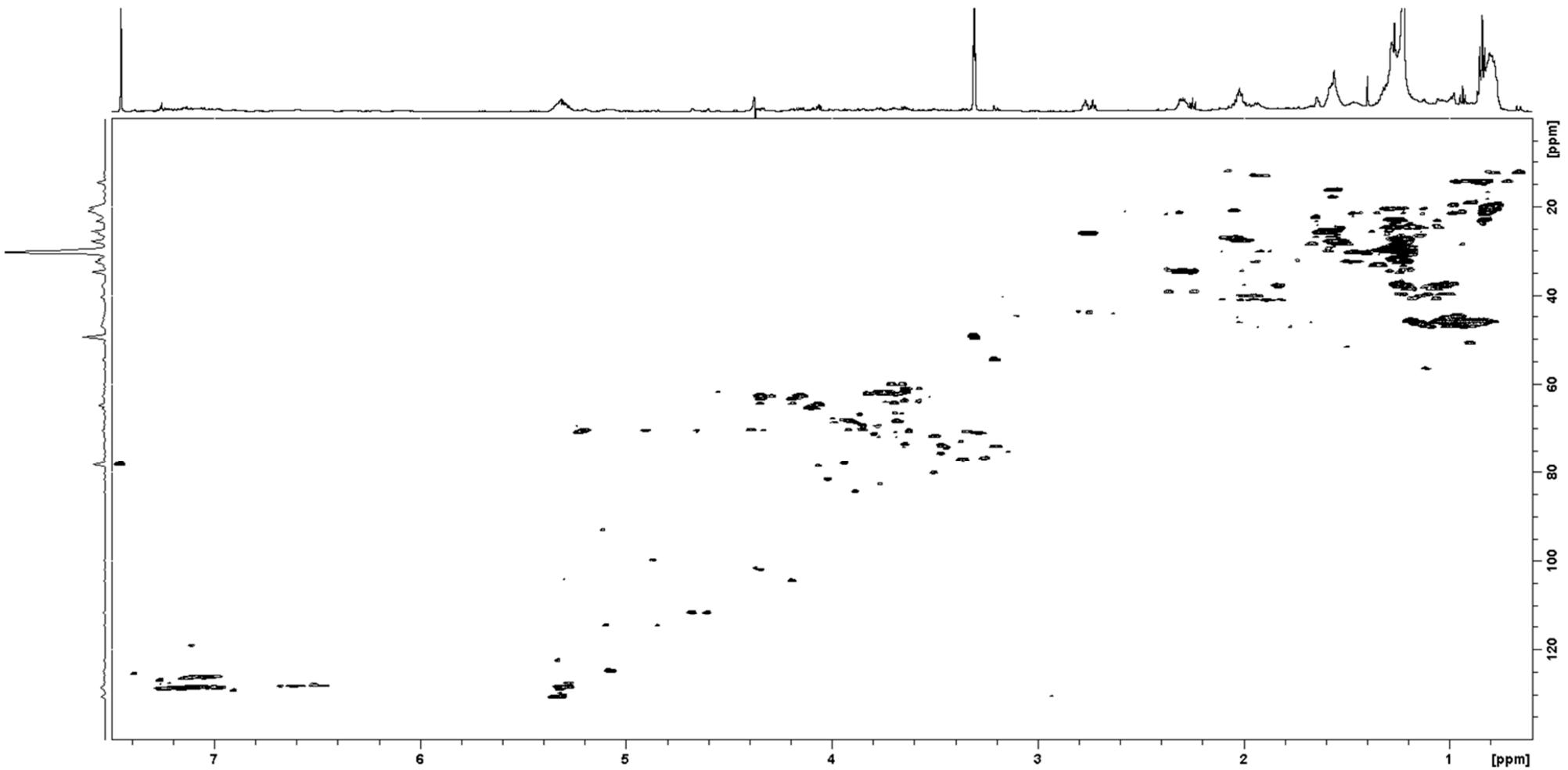
**Figure S2.**  $^1\text{H}$ - $^{13}\text{C}$  HSQC spectrum of hydroalcoholic extract from “Fiaschetta di Fondi” tomato fruits in 400 mM phosphate buffer/ $\text{D}_2\text{O}$  1 mM TSP (0.5 – 5.5 ppm region is considered).



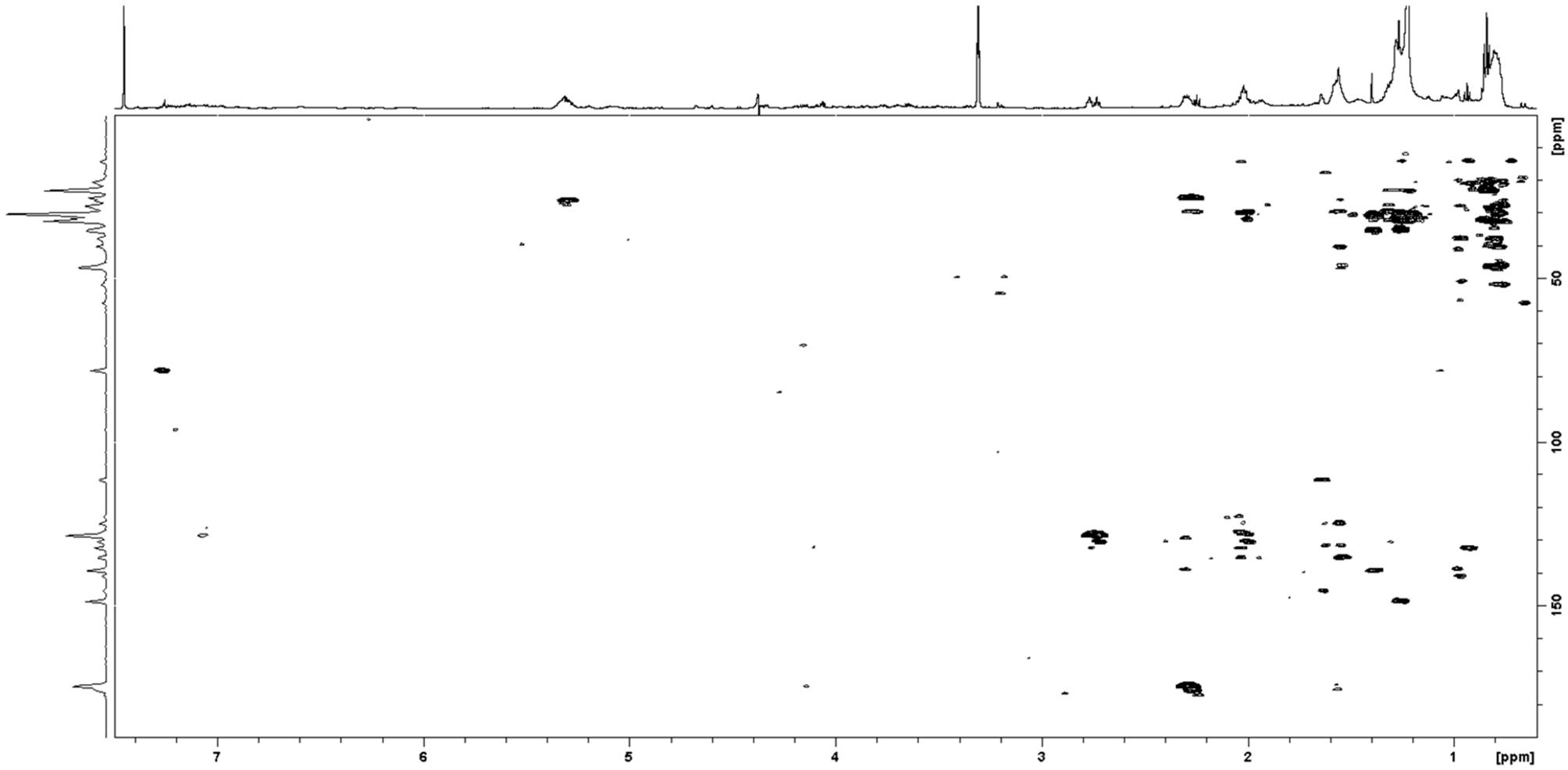
**Figure S3.** <sup>1</sup>H-<sup>13</sup>C HMBC spectrum of hydroalcoholic extract from “Fiaschetta di Fondi” tomato fruits in 400 mM phosphate buffer/D<sub>2</sub>O 1 mM TSP (0.5 – 5.5 ppm region is considered).



**Figure S4.**  $^1\text{H}$ - $^1\text{H}$  TOCSY spectrum of organic extract from “Fiaschetta di Fondi” tomato fruits in  $\text{CDCl}_3/\text{CD}_3\text{OD}$  2:1 v/v mixture (0.6 – 7.5 ppm region is considered).



**Figure S5.** <sup>1</sup>H-<sup>13</sup>C HSQC spectrum of organic extract from “Fiaschetta di Fondi” tomato fruits in CDCl<sub>3</sub>/CD<sub>3</sub>OD 2:1 v/v mixture (0.6 – 7.5 ppm region is considered).



**Figure S6.** <sup>1</sup>H-<sup>13</sup>C HMBC spectrum of organic extract from “Fiaschetta di Fondi” tomato fruits in CDCl<sub>3</sub>/CD<sub>3</sub>OD 2:1 v/v mixture (0.6 – 7.5 ppm region is considered).