

Figure S1: Chromatogram of one of the cider samples of “Yarlington Mill”. This figure represents a chromatogram of total phenolics, as determined at 280 nm, within the retention time window of 5–8 min.

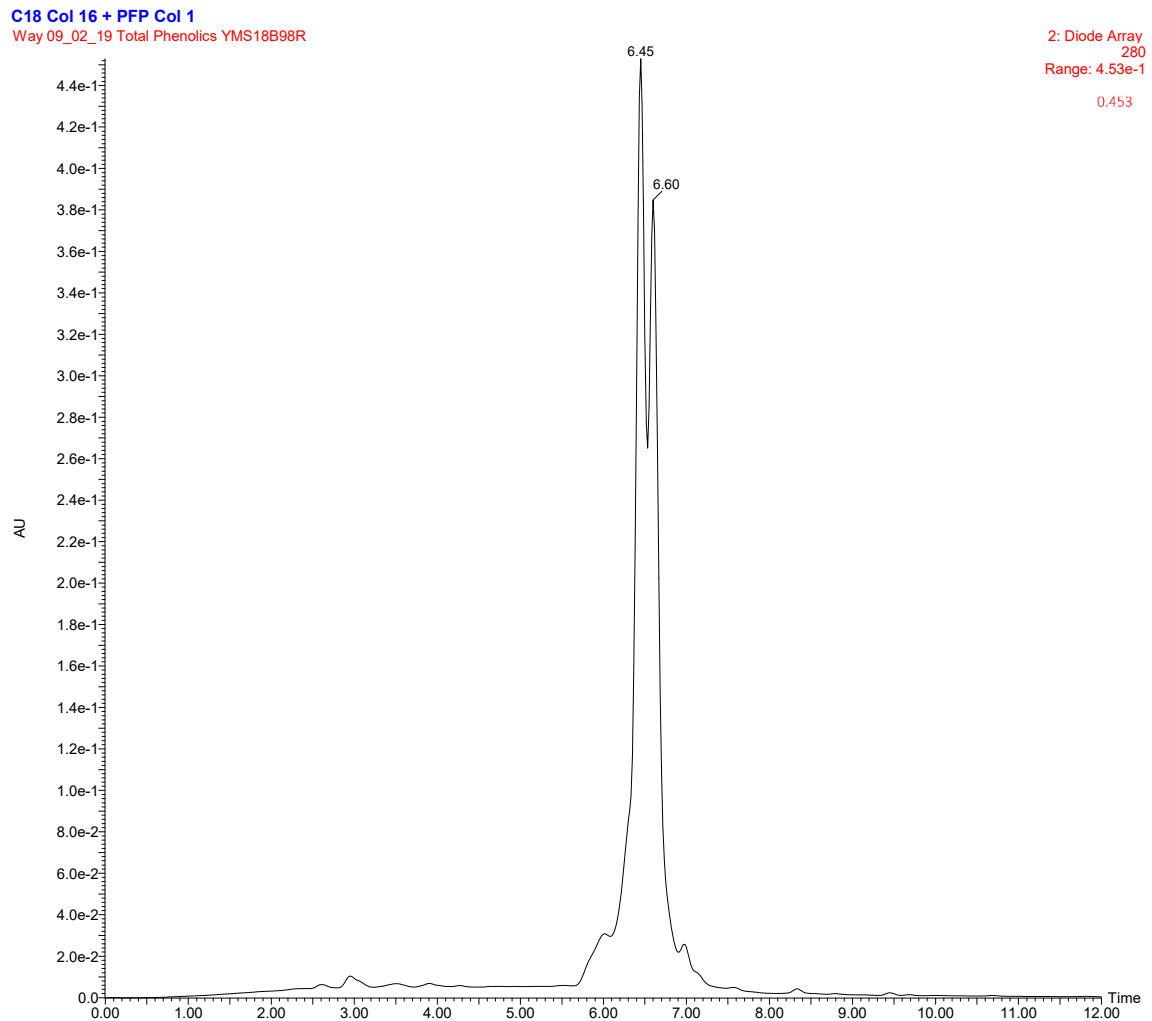


Table S1: Juice and base cider characteristics, Total Soluble Solids (TSS) (°Brix), pH and Titratable Acidity (TA) (g/L malic acid) for each variety. Results are displayed as the mean $\pm$ standard error of the mean (juice $n = 2$ for all varieties excluding Kingston black where $n = 3$, base cider $n = 12$ for all dessert varieties, $n = 18, 11, 12$ for cider varieties respectively). Different letters denote significant differences between means at $p \leq 0.05$.

		Dessert			Cider		
		Pink Lady	Fuji	Royal Gala	Kingston Black	Yarlington Mill	Frequin Rouge
Juice	TSS	11.50 $\pm$ 4.60	13.05 $\pm$ 5.90	10.75 $\pm$ 0.30	13.80 $\pm$ 4.82	12.40 $\pm$ 3.60	14.40 $\pm$ 2.40
	pH	3.30 $\pm$ 0.05 ^a	3.76 $\pm$ 0.01 ^b	3.79 $\pm$ 0.02 ^b	3.72 $\pm$ 0.04 ^b	4.06 $\pm$ 0.39 ^b	3.83 $\pm$ 0.09 ^b
	TA	6.38 $\pm$ 3.31	2.97 $\pm$ 0.10	3.19 $\pm$ 0.09	4.45 $\pm$ 0.97	2.32 $\pm$ 1.12	3.34 $\pm$ 0.31
Cider	pH	3.37 $\pm$ 0.02 ^a	3.55 $\pm$ 0.12 ^b	3.68 $\pm$ 0.09 ^{bc}	3.58 $\pm$ 0.19 ^b	3.65 $\pm$ 0.09 ^b	3.81 $\pm$ 0.08 ^c
	TA	7.88 $\pm$ 0.21 ^c	4.89 $\pm$ 0.36 ^a	5.09 $\pm$ 0.40 ^a	6.71 $\pm$ 0.98 ^b	5.52 $\pm$ 1.35 ^a	5.03 $\pm$ 0.35 ^a