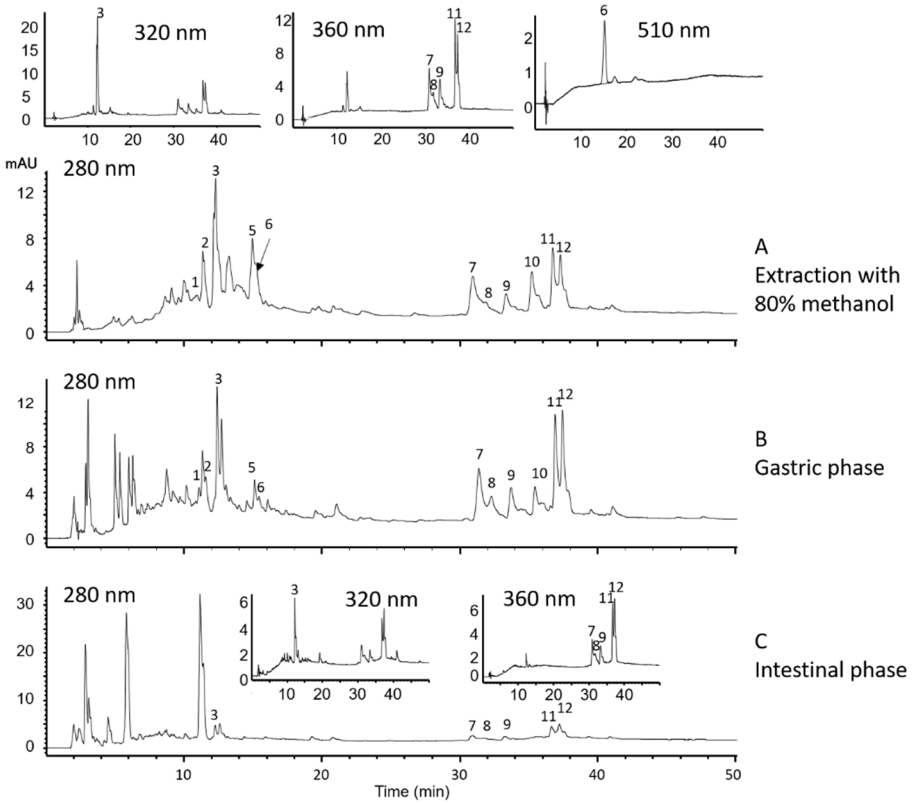

Figure S1 Chromatograms of phenolic compounds from apple peel A) extracted with 80% methanol scanned at 280 nm, with smaller chromatograms scanned at 320, 360 and 510 nm to better present peaks of phenolic acids, flavonols and anthocyanins, respectively, B) after the gastric digestion scanned at 280 nm, C) after the intestinal digestion scanned at 280 nm, with smaller chromatograms scanned at 320 and 360 to better present peaks of phenolic acids and flavonol, respectively. Peaks: 1 – (+)-catechin, 2 – procyanidin B2, 3 – chlorogenic acid, 5 – (-)-epicatechin, 6 – cyandin-3-galactoside, 7 – quercetin-3-galactoside, 8 – quercetin-3-glucoside, 9* – quercetin derivative, 10 – phloretin-2-glucoside, 11* – quercetin-3-xyloside, 12 – quercetin-3-rhamnoside. * tentative identification

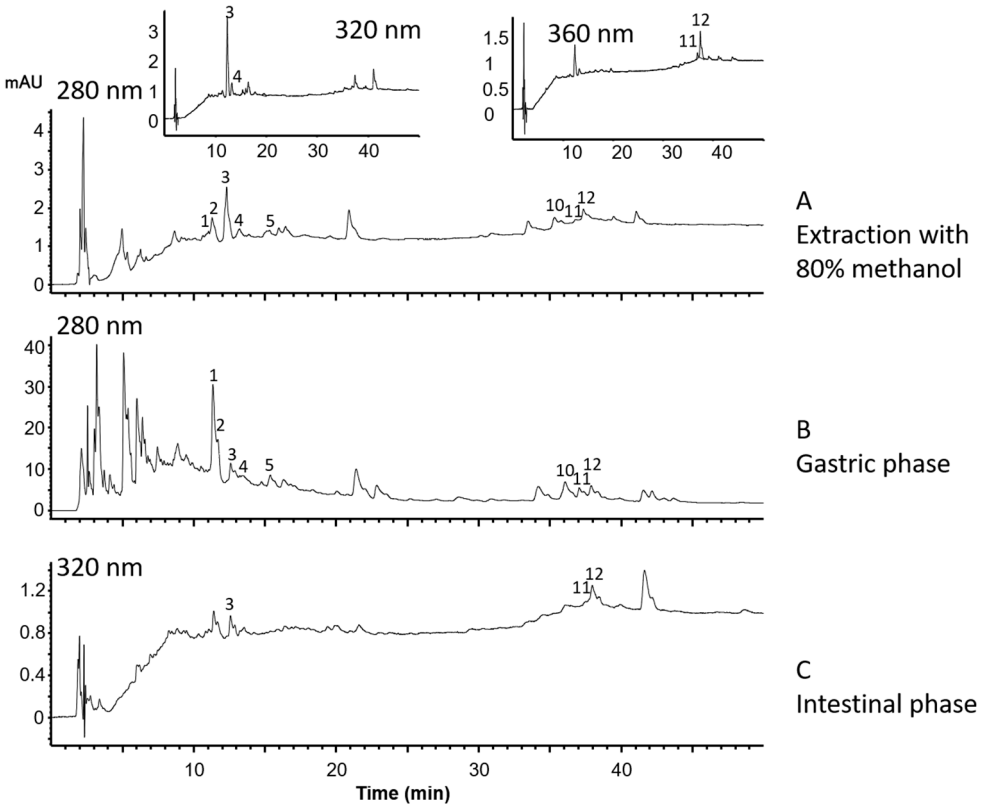

Figure S2 Chromatograms of phenolic compounds from apple flesh A) extracted with 80% methanol and scanned at 280 nm, with smaller chromatograms at 320 and 360 nm to better see peaks of phenolic acids and flavonols, respectively, B) after the gastric digestion scanned at 280 nm, C) after the intestinal digestion scanned at 320 nm. Peaks: 1 – (+)-catechin, 2 – procyanidin B2, 3 – chlorogenic acid, 4 – chlorogenic acid isomer, 5 – (-)-epicatechin, 10 – phloretin-2-glucoside, 11* – quercetin-3-xyloside, 12 – quercetin-3-rhamnoside. * tentative identification