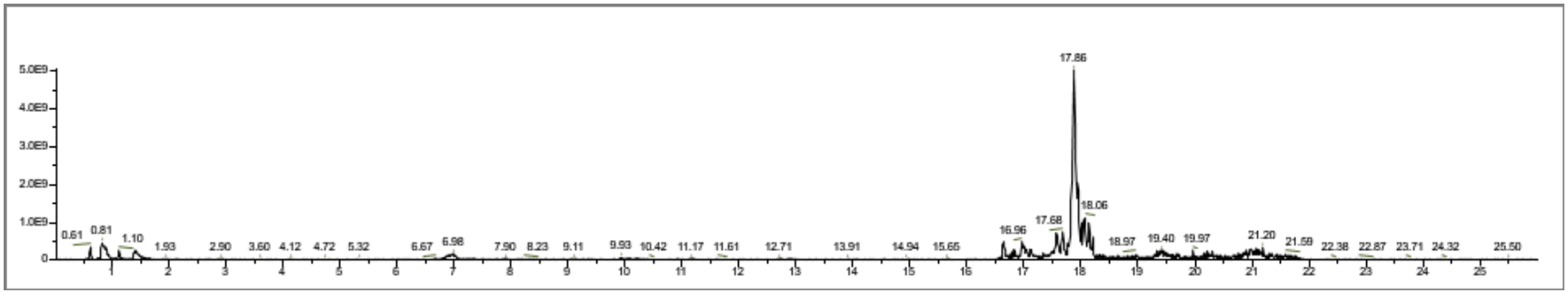
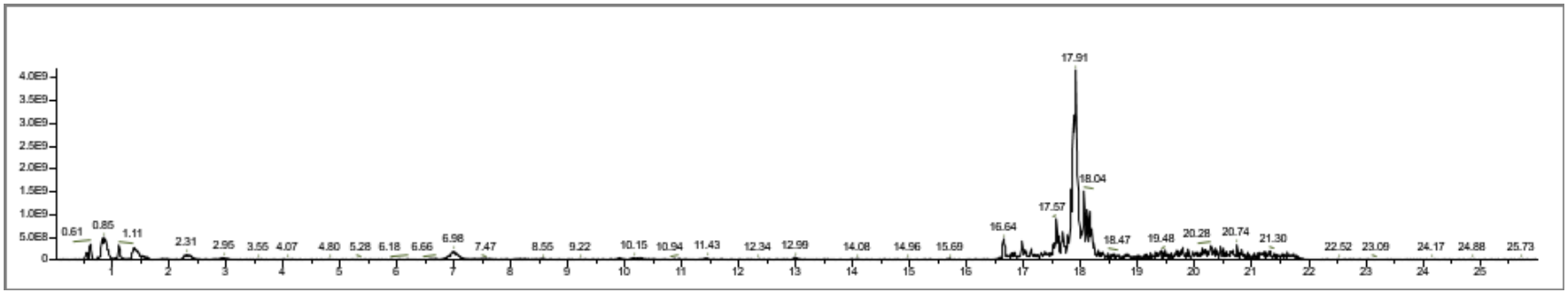
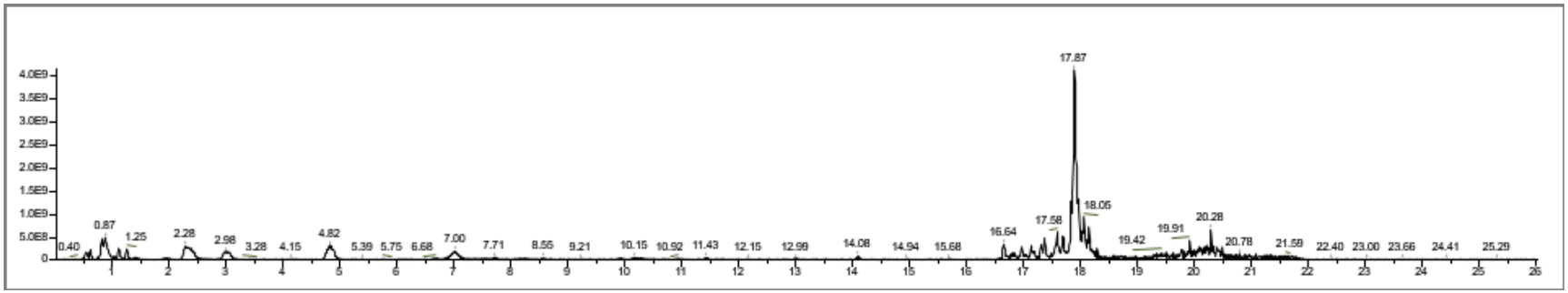


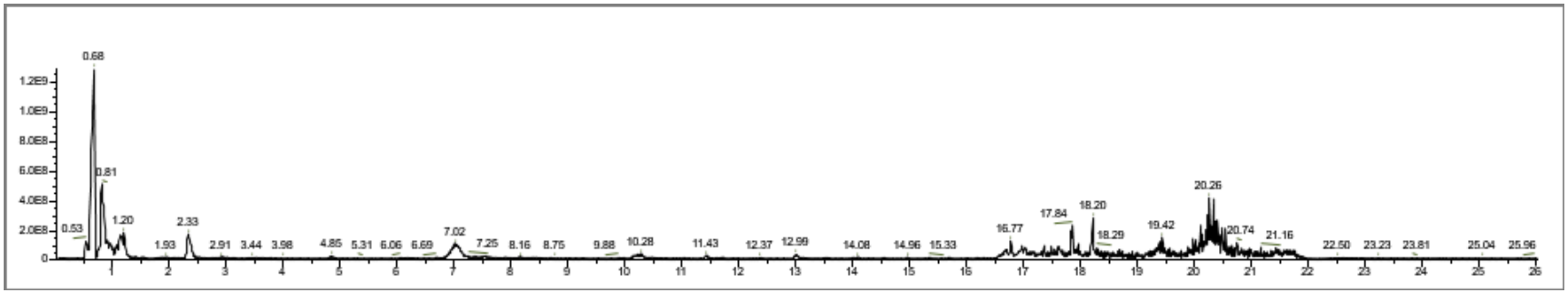
A: Chloroform: methanol (Solovchenko et al. [6])



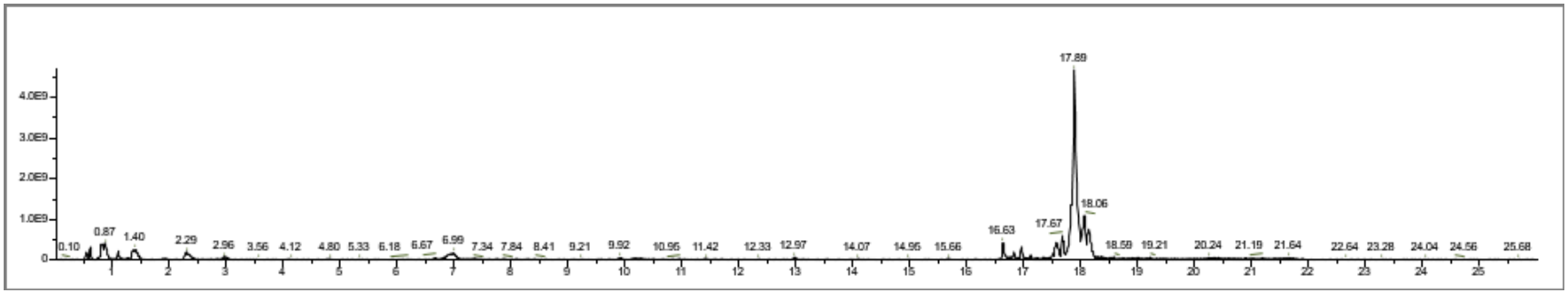
B: Methanol (Solovchenko et al. [6])



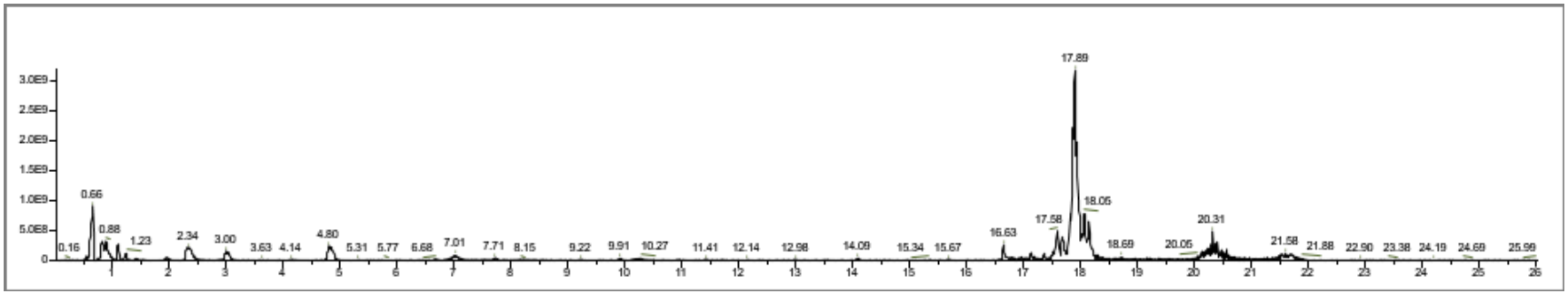
C: Methanol: water (Lindoo and Caldwell [7])



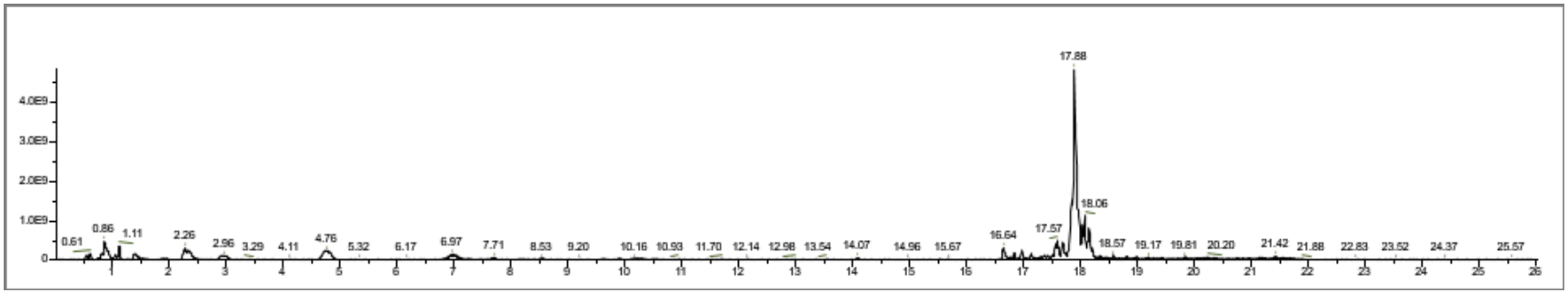
D: pH differential, pH 1.0 (Lee et al. [11])



E: Methanol: water (Neff and Chory [9])



F: Combined solvents (Gauch et al. [16])



G: Ethanol (Karaaslan and Yaman [12])

Supplementary Figure S1: The mass spectra of anthocyanidins/anthocyanins extracted by different solvents from freshly-pureed strawberries and identified by ultra-high liquid chromatography-electrospray ionization tandem mass spectrometry (UHPLC-ESI-MS) with retention times identified.
Notes: The solvents were A) Chloroform:methanol (Solovchenko et al. [6]), B)methanol (Solovchenko et al. [6]), C) methanol: water (Lindoo and Caldwell [7]), D) pH differential buffers (Lee et al. [11]), E) methanol: water (Neff and Chory [9]), F) combined solvents (methanol: water followed by pH differential; Gauch et al. [16]), G) ethanol (Karaaslan & Yaman [12]). The solvents were acidi-fied by HCl (0.1%), except in Lindoo and Caldwell (1% HCl) and pH differential and combined solvents, where HCl was added to reach a certain pH (1.0 and 4.5). The extracts were stored at 4 °C for 48h before analyzing for anthocyanin profile.