



Postharvest Treatment with Absciscic Acid Alleviates Chilling Injury in Zucchini Fruit by Regulating Phenolic Metabolism and Non-Enzymatic Antioxidant System

Table S1. UPLC-MS/MS conditions for the determination of soluble phenolic compounds

Compound	Polarity	Transition 1 Quantification (<i>m/z</i>)	Cone voltage (V)	Collision energy (ev)	Transition 2 Confirmation (<i>m/z</i>)	Cone voltage (V)	Collision energy (ev)
Vanillic acid	Negative	151.14→135.59	20	10			
Ellagic acid	Negative	301.10→144.59	12	36	301.10→228.86	12	26
Ferulic acid	Negative	192.96→133.51	2	16	192.96→177.64	2	12
Coumaric acid	Negative	162.82→92.94	18	22	162.82→118.95	18	10
Quercetin	Negative	301.07→150.63	44	20	301.07→178.67	44	14
Isorhamnetin	Negative	314.90→255.05	58	20	314.90→283.35	58	14
Myricetin	Negative	316.75→162.89	20	10	316.75→190.92	20	10
Naringenin	Negative	271.10→118.52	6	26	271.10→150.63	6	18
Luteolin	Negative	285.08→132.52	30	32	285.08→150.63	30	24
Rhofolin	Negative	577.20→210.92	72	78	577.20→268.92	72	36
Chrysoeriol	Negative	299.10→255.92	26	28	299.10→283.94	26	20