

Supplementary Material

Study of the Phenolic Compound Profile of *Arbutus unedo* L. Fruits at Different Ripening Stages by HPLC-TQ-MS/MS

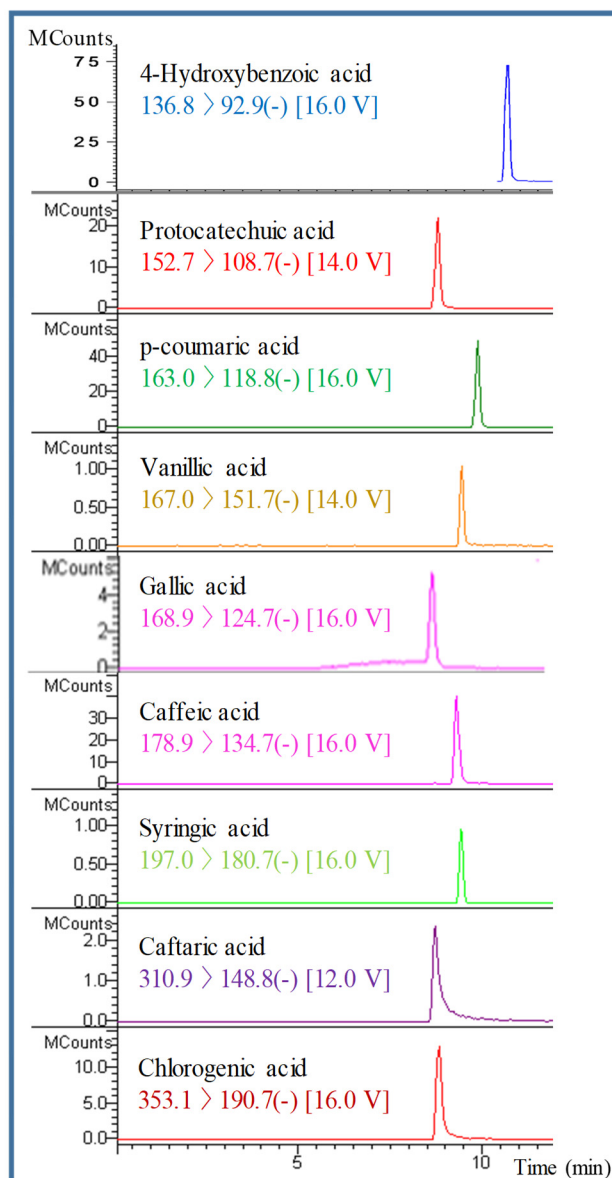
Sergio Izcara, Sonia Morante-Zarcero, Natalia Casado and Isabel Sierra*

Department of Chemical and Environmental Technology, E.S.C.E.T, Rey Juan Carlos University, C/ Tulipán s/n, 28933, Móstoles, Madrid, Spain;
sergio.izcara@urjc.es (S.I.); sonia.morante@urjc.es (S.M.-Z.);
natalia.casado@urjc.es (N.C.)

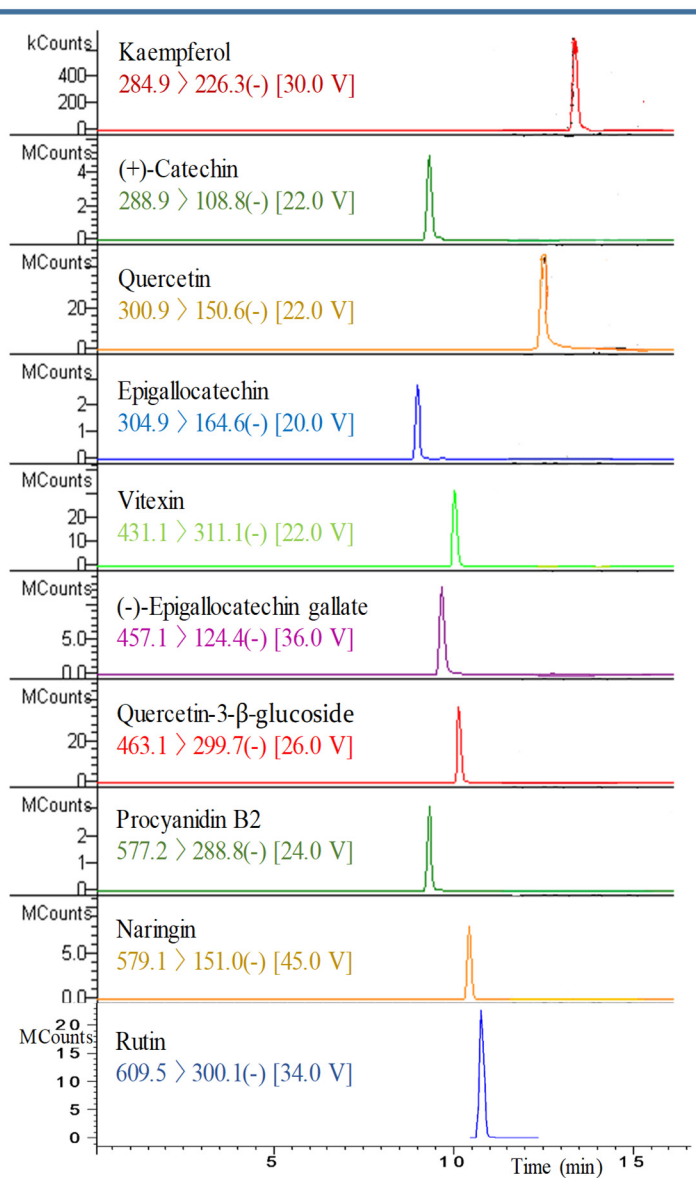
* Correspondence: isabel.sierra@urjc.es; Tel.: +34-914887018

Keywords: Strawberry tree fruit; phenolic compounds; ripening stages; HPLC-TQ-MS/MS analysis; antioxidant activity; total anthocyanin

Phenolic acids



Flavonoids



Stilbenes

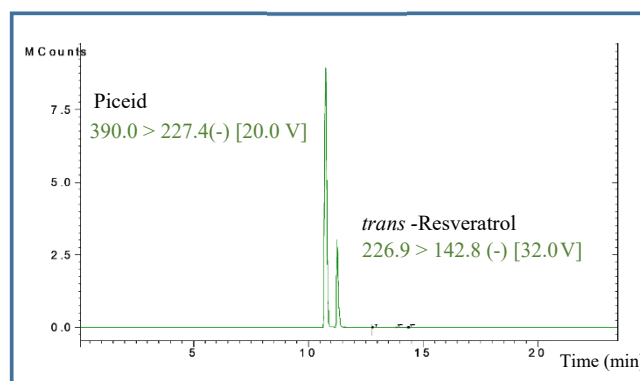


Figure S1. Extracted ion chromatograms for the most intense product ion of each target phenolic compound with the optimized detection and chromatographic conditions.

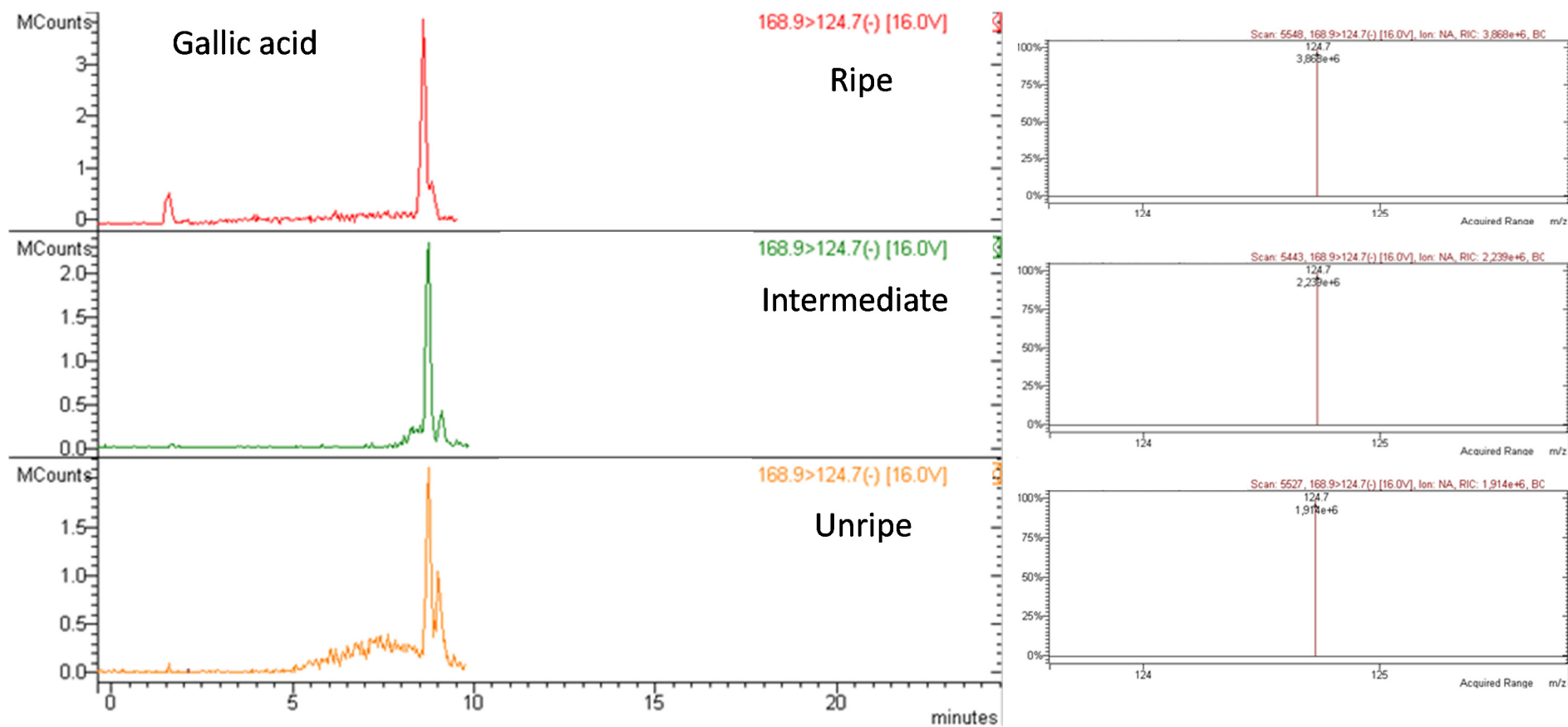


Figure S2. Extracted ion chromatograms for the most intense product ion and product ion spectra of gallic acid obtained in the samples extracts of *Arbutus unedo* L. berries at three ripening stages.

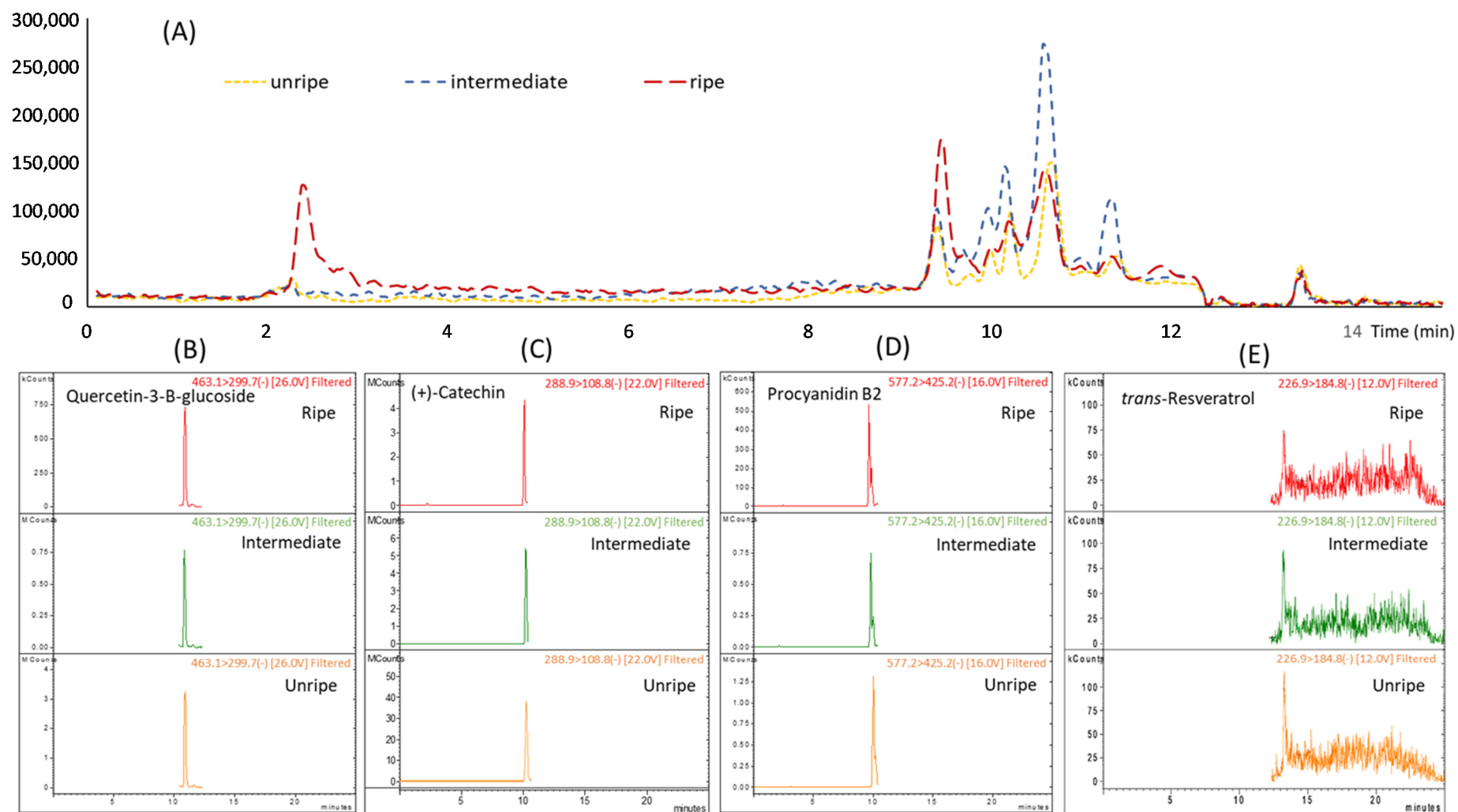


Figure S3. (A) Total ion chromatogram and (B) extracted ion chromatograms for the most intense product ion of quercetin-3- β -glucoside, (C) (+)-catechin, (D) procyanidin B2 and (E) *trans*-resveratrol obtained in the samples extracts of *Arbutus unedo* L. berries at three ripening stages.