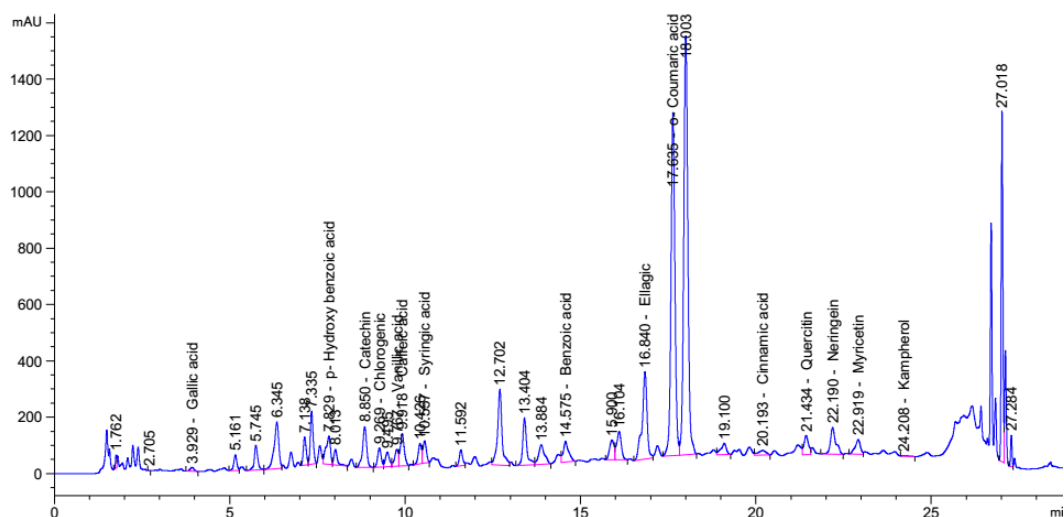
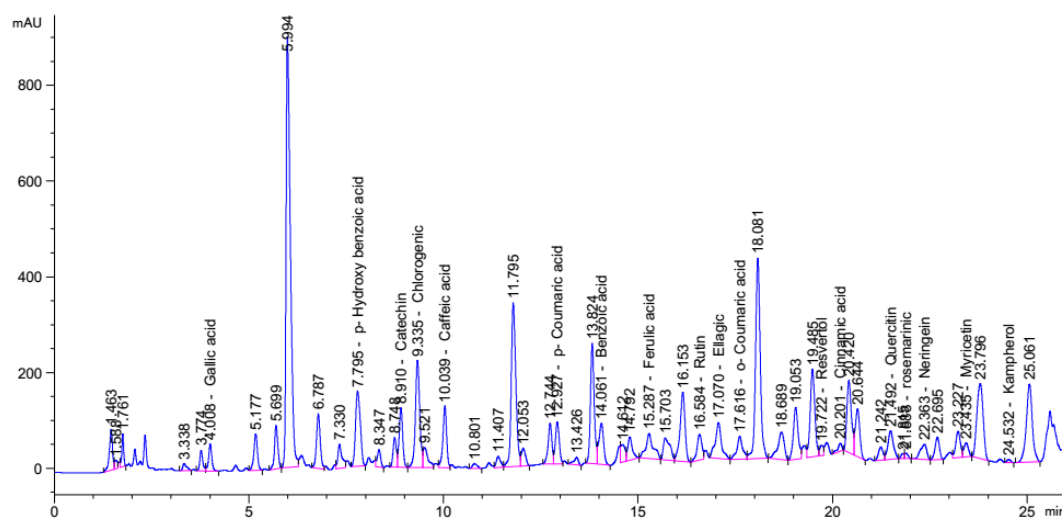


**Figure S1.** HPLC chromatogram of SO peel extract integrated at 284 nm



**Figure S2.** HPLC chromatogram of SWO peel extract integrated at 284 nm



**Figure S3.** HPLC chromatogram of LO peel extract integrated at 284 nm

**Table S1.** Validation parameters for HPLC-DAD determinations of polyphenols in citrus peel extracts.

Analyte	$R_t$ (time)	Linear equation ( $y=ax+b$ )	$R^2$	Linear range (mg/L)	LOD ( $\mu\text{g/L}$ )	LOQ ( $\mu\text{g/L}$ )	Intra-day precision (%)	Inter-day precision (%)
Gallic acid	3.91	$y=141290x-492.8$	0.9959	0.01-1	0.039	0.113	1.51	3.52
Catechin	5.40	$y=100585x+818.4$	0.9998	0.03-4	0.048	0.144	2.04	4.25
<i>p</i> -Hydroxybenzoic acid	7.88	$y=30452x-1723.6$	0.9951	0.005-1	0.043	0.132	1.03	3.47
Chlorogenic acid	9.27	$y=49315x-825.1$	0.9994	0.05-2	0.019	0.060	0.94	1.91
Vanillic acid	9.74	$y=90438x-1471.8$	0.9999	0.5-3	0.051	0.149	1.11	2.98
Caffeic acid	10.05	$y=101252x-706.1$	0.9962	0.01-1	0.010	0.033	0.85	1.54
Syringic acid	10.46	$y=69438x-1095.5$	0.9998	0.01-1	0.070	0.206	1.83	5.73
<i>p</i> -Coumaric acid	13.06	$y=160581x+815.9$	0.9994	0.01-1	0.040	0.123	2.61	6.91
Benzoic acid	14.58	$y=58452x-2940.8$	0.9999	0.01-1	0.002	0.005	1.82	5.19
Ferulic acid	15.64	$y=50755x+1526.3$	0.9969	0.005-1	0.049	0.168	1.06	4.55
Rutin	16.70	$y=36828x+993.6$	0.9995	0.03-3	0.073	0.215	1.18	3.82
Ellagic acid	16.86	$y=66692x-1940.9$	0.9983	0.02-2	0.082	0.239	0.9	1.92
<i>o</i> -Coumaric acid	17.59	$y=70895x-1893.2$	0.9993	0.5-5	0.091	0.028	0.42	1.73
Resveratrol	19.80	$y=109410x+1023.6$	0.9964	0.05-1	0.068	0.186	2.04	5.28
Cinnamic acid	20.22	$y=110452x-982.7$	0.9989	0.02-1	0.053	0.157	1.15	3.59
Quercetin	21.22	$y=36327x-3345.8$	0.9991	0.02-1	0.062	0.173	2.34	7.13
Rosemarinic acid	21.89	$y=91782x+8619.3$	0.9999	0.02-1	0.079	0.213	0.85	2.81
Naringin	22.22	$y=44694x-3749.8$	0.9995	0.02-1	0.036	0.072	1.24	4.92
Myricetin	22.95	$y=51396x-5721.7$	0.9993	0.5-5	0.035	0.106	0.83	4.18
Kaempferol	24.27	$y=30451x-1723.6$	0.9976	0.02-1	0.054	0.152	2.36	5.06

**Table S2.** Profiles of polyphenolic compounds ( $\mu\text{g/g}$  milk) in ABT synbiotic yoghurt with citrus peel addition.

Compounds		ABT fermented milk with different citrus peels		
		SO peel	SWO peel	LO peel
Phenolic acids				
1	<i>o</i> -Coumaric acid	$5.15 \pm 0.12$	$1.24 \pm 0.05$	$0.07 \pm 0.00$
2	Benzoic acid	$4.72 \pm 0.05$	$4.13 \pm 0.07$	$3.79 \pm 0.10$
3	Ellagic acid	$2.96 \pm 0.05$	$1.02 \pm 0.05$	$0.31 \pm 0.02$
4	<i>p</i> -Hydroxybenzoic acid	$0.42 \pm 0.01$	$0.81 \pm 0.06$	$1.21 \pm 0.03$
5	Chlorogenic acid	$0.28 \pm 0.01$	$0.12 \pm 0.01$	$0.48 \pm 0.06$
6	Caffeic acid	$0.11 \pm 0.01$	$0.15 \pm 0.01$	$0.14 \pm 0.01$
7	Cinnamic acid	$0.07 \pm 0.01$	$0.05 \pm 0.01$	$0.01 \pm 0.00$
8	Gallic acid	$0.03 \pm 0.00$	$0.03 \pm 0.00$	$0.08 \pm 0.00$
9	Vanillic acid	$0.07 \pm 0.01$	$0.24 \pm 0.01$	n.d.
10	Syringic acid	$0.11 \pm 0.00$	$0.15 \pm 0.02$	n.d.
11	Ferulic acid	$0.13 \pm 0.01$	n.d.	$0.12 \pm 0.01$
12	Rosemarinic acid	$0.08 \pm 0.01$	n.d.	$0.32 \pm 0.01$
13	<i>p</i> -Coumaric acid	n.d.	n.d.	$0.09 \pm 0.01$
Stilbenes				
1	Resveratrol	$3.79 \pm 0.04$	n.d.	$0.48 \pm 0.01$
Flavonoids				
1	Myricetin	$10.17 \pm 0.19$	$1.64 \pm 0.05$	$0.63 \pm 0.03$
2	Quercetin	$2.85 \pm 0.06$	$1.85 \pm 0.04$	$1.59 \pm 0.08$
3	Naringin	$1.83 \pm 0.05$	$3.29 \pm 0.07$	$1.08 \pm 0.02$
4	Kaempferol	$0.02 \pm 0.01$	$0.07 \pm 0.01$	$0.08 \pm 0.01$
5	Catechin	$0.15 \pm 0.01$	$0.21 \pm 0.01$	$0.11 \pm 0.01$
6	Rutin	n.d.	n.d.	$0.81 \pm 0.03$