

Figure S1. Chromatograms of extracts after the chemical extraction (before digestion) – apple peel and flesh, scanned at 280, 320, 360 and 510 nm. Peak identification: 1 – procyanidin B1, 2 – neochlorogenic acid, 3 – (+)-catechin, 4 – procyanidin B2, 5 – chlorogenic acid, 6 – cryptochlorogenic acid, 7 – (-)-epicatechin, 8 – unknown phenolic acid, 9 – cyanidin-3-galactoside, 10 – *p*-coumaroylquinic acid, 11 – quercetin-3-galactoside, 12 – quercetin-3-glucoside, 13 – quercetin derivative, 14 – phloretin-2'-glucoside, 15 – quercetin-3-xyloside, 16 – quercetin-3-rhamnoside.

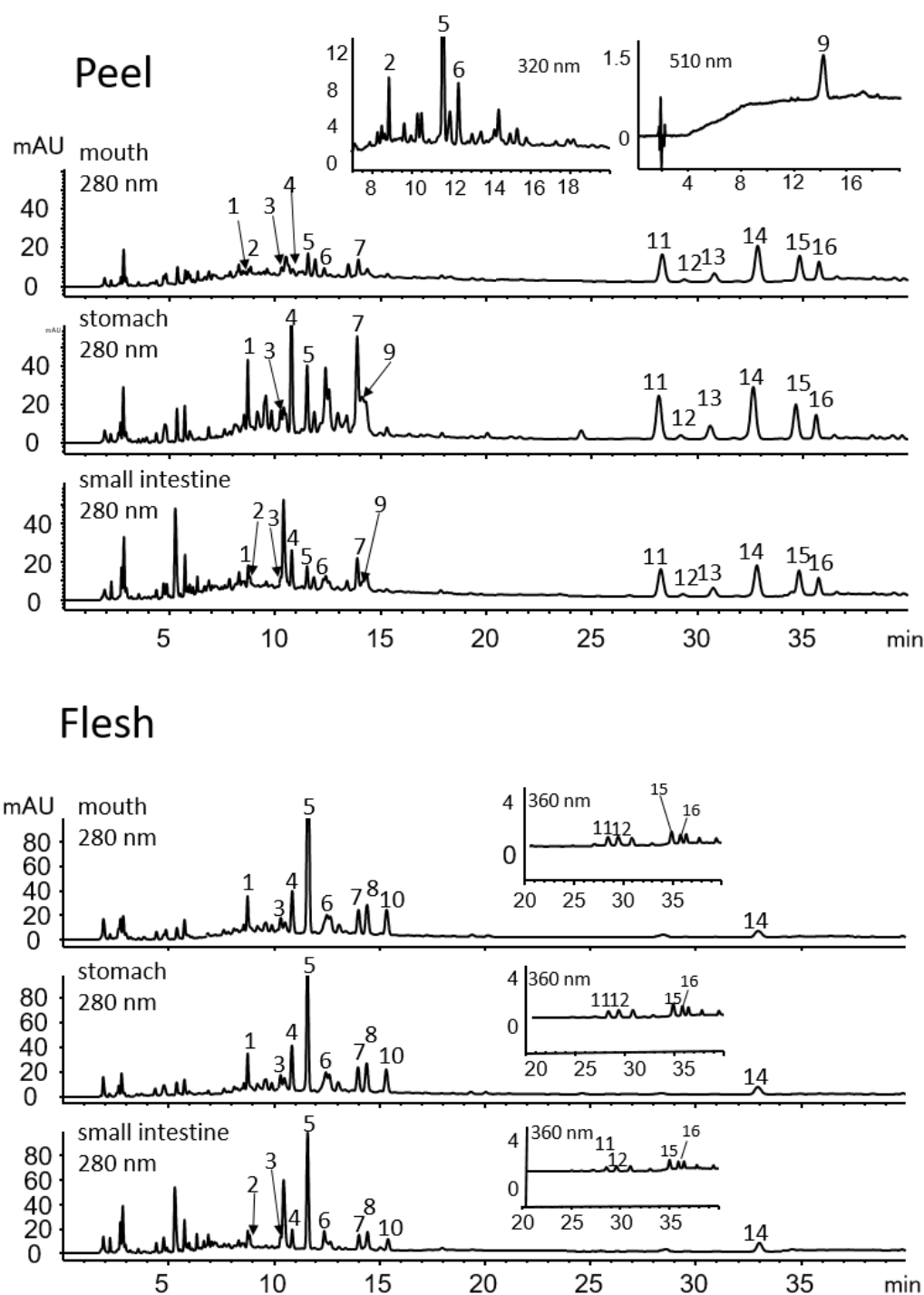


Figure S2. Chromatograms after the simulated digestion in the mouth, stomach and small intestine – apple peel and flesh. Peak identification: 1 – procyanidin B1, 2 – neochlorogenic acid, 3 – (+)-catechin, 4 – procyanidin B2, 5 – chlorogenic acid, 6 – cryptochlorogenic acid, 7 – (-)-epicatechin, 8 – unknown phenolic acid, 9 – cyanidin-3-galactoside, 10 – *p*-coumaroylquinic acid, 11 – quercetin-3-galactoside, 12 – quercetin-3-glucoside, 13 – quercetin derivative, 14 – phloretin-2'-glucoside, 15 – quercetin-3-xyloside, 16 – quercetin-3-rhamnoside.