



1a



2a



3a



1b

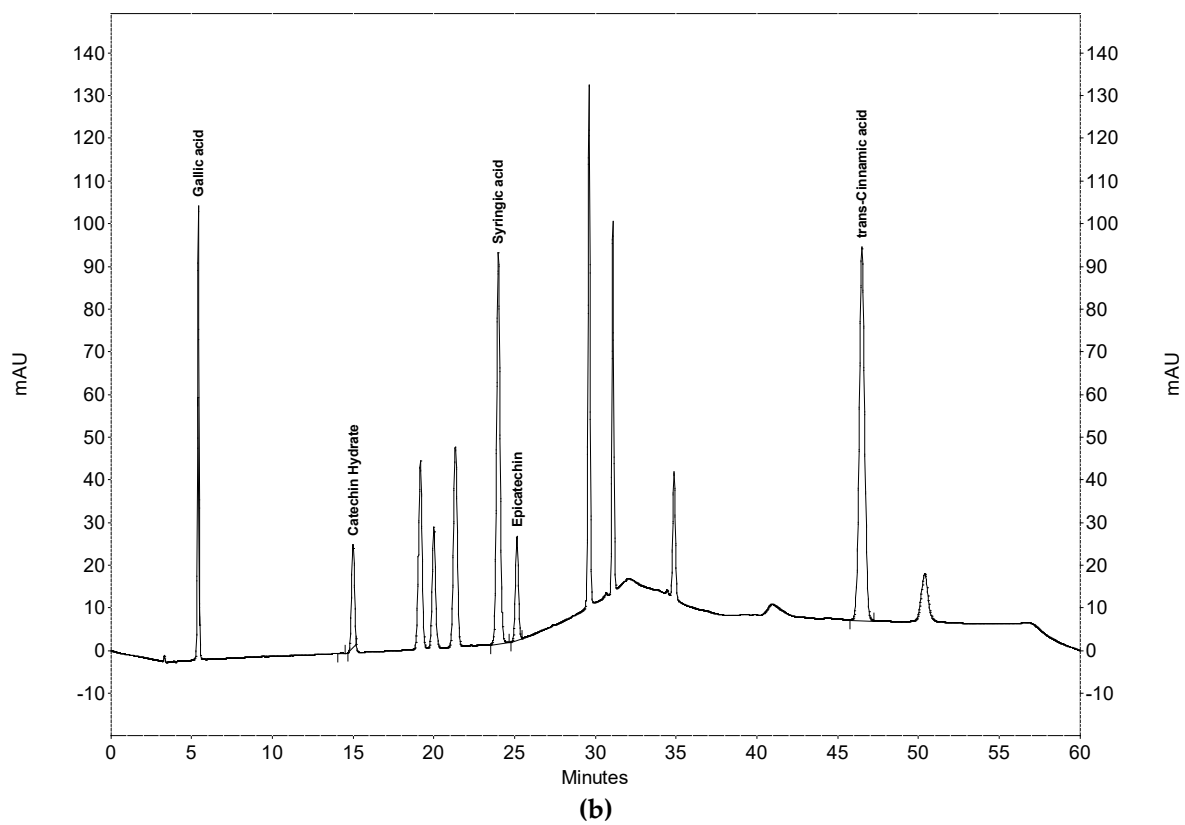
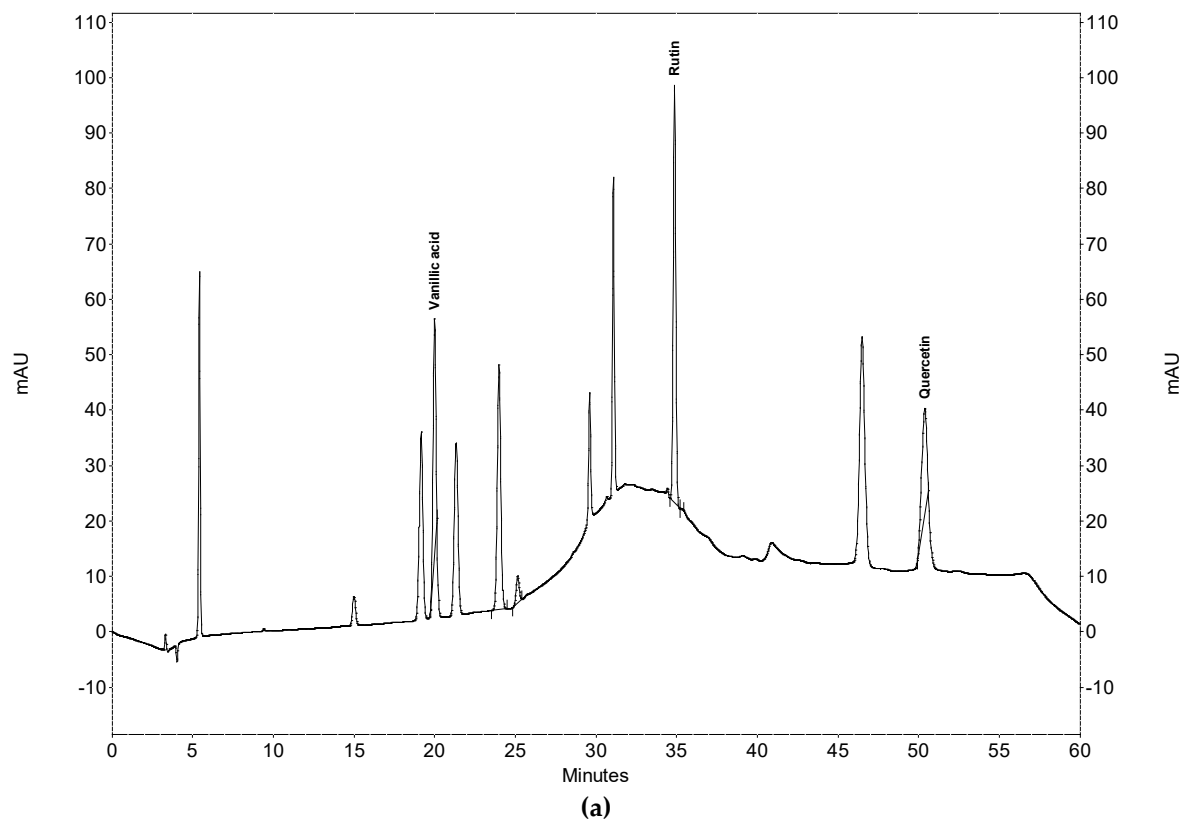


2b



3b

Figure S1. Appearance of the fresh fruits (1), pear pomace uniformly spread in a thin layer (2 mm thickness before drying) on parchment paper covering a circular surface with 26 cm diameter (2) and of the pear pomace powder (3) for Santa Maria (a) and Abate (b) cultivars.



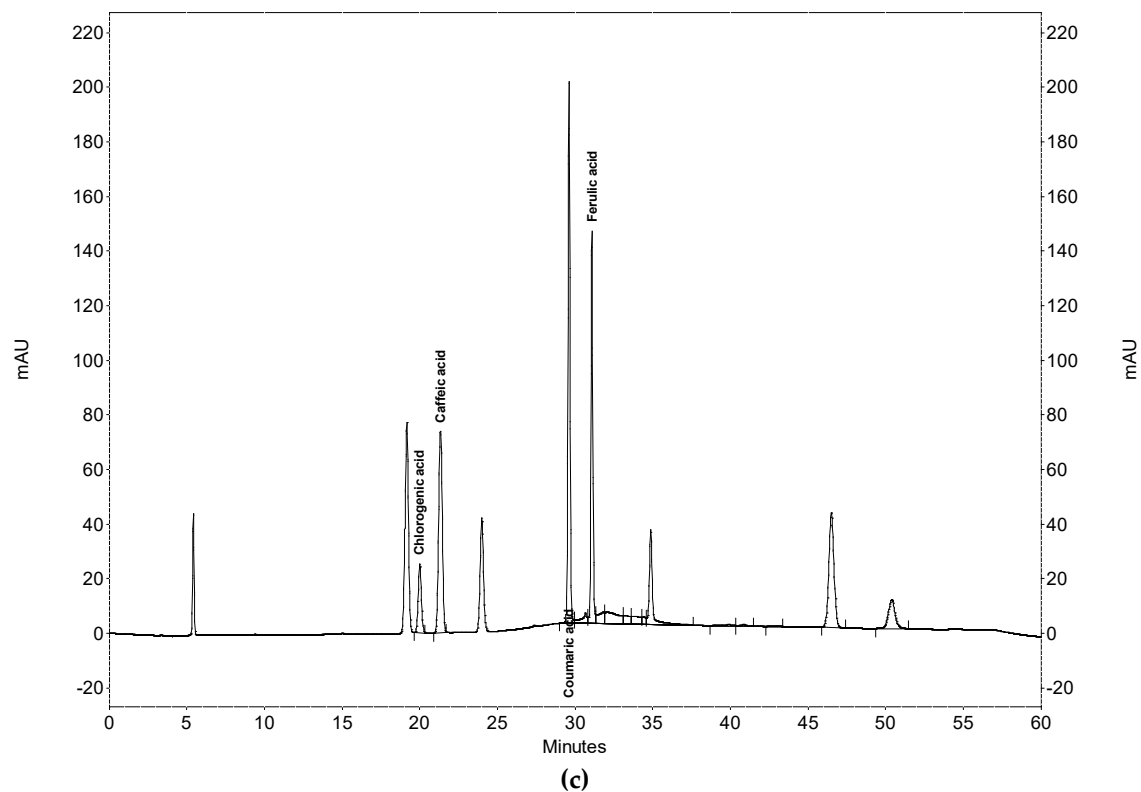
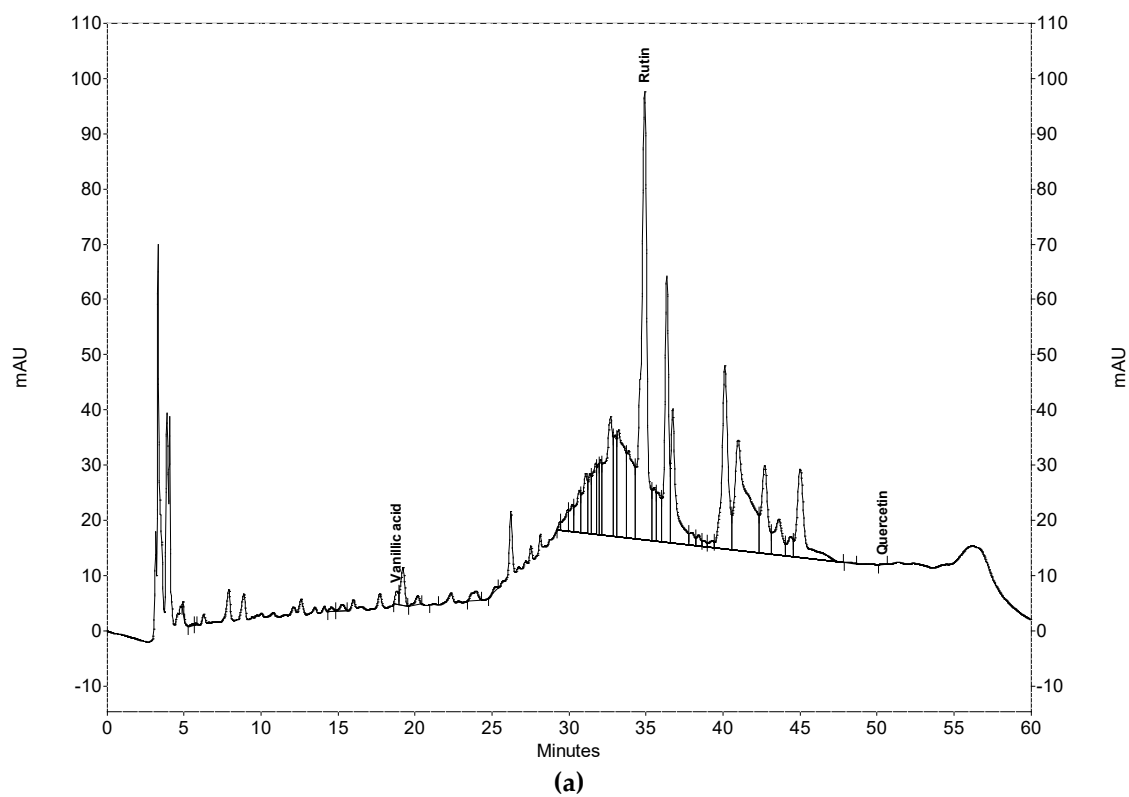
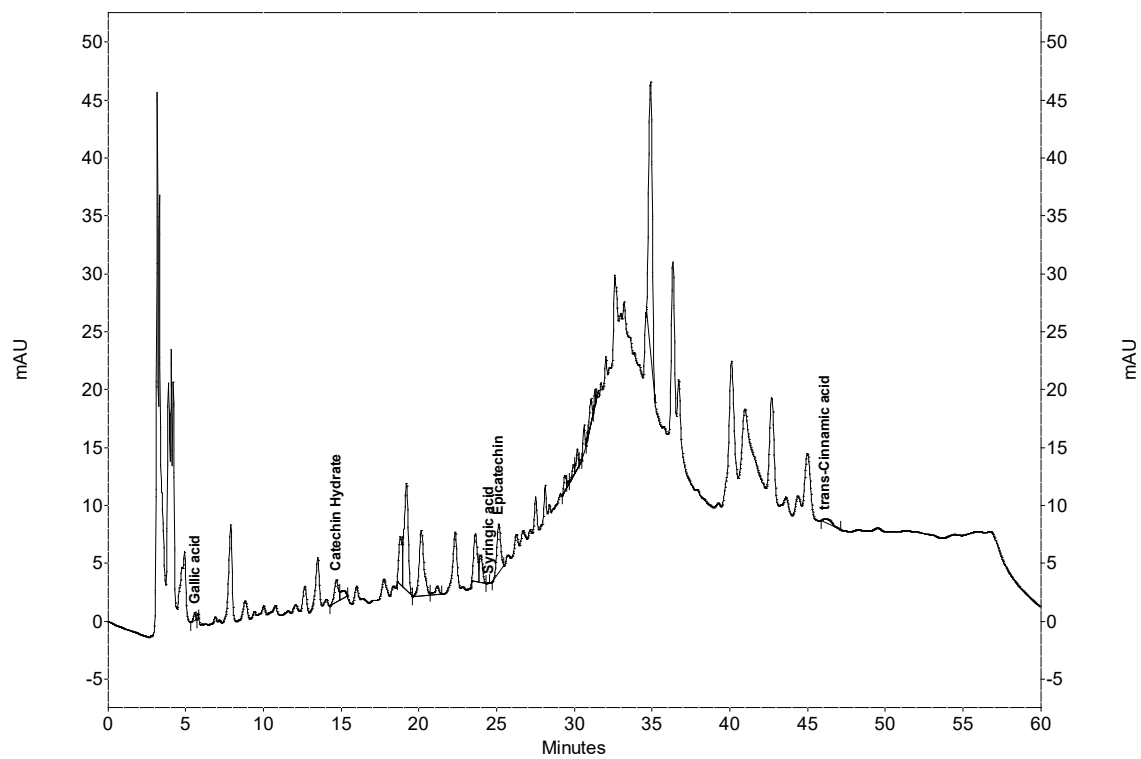
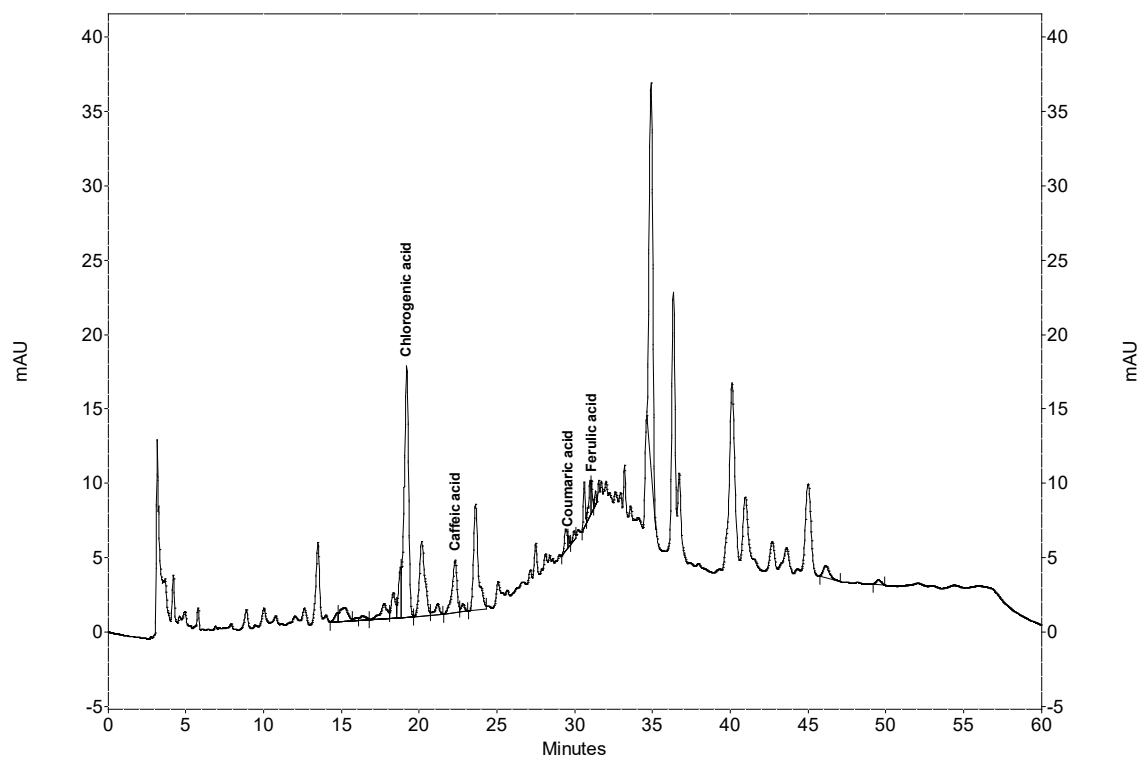


Figure S2. Chromatograms of phenolic standards recorded at (a) 254, (b) 278 and (c) 300 nm.





(b)



(c)

Figure S3. Chromatograms of phenolic compounds in pear pomace powder recorded at (a) 254, (b) 278 and (c) 300 nm.

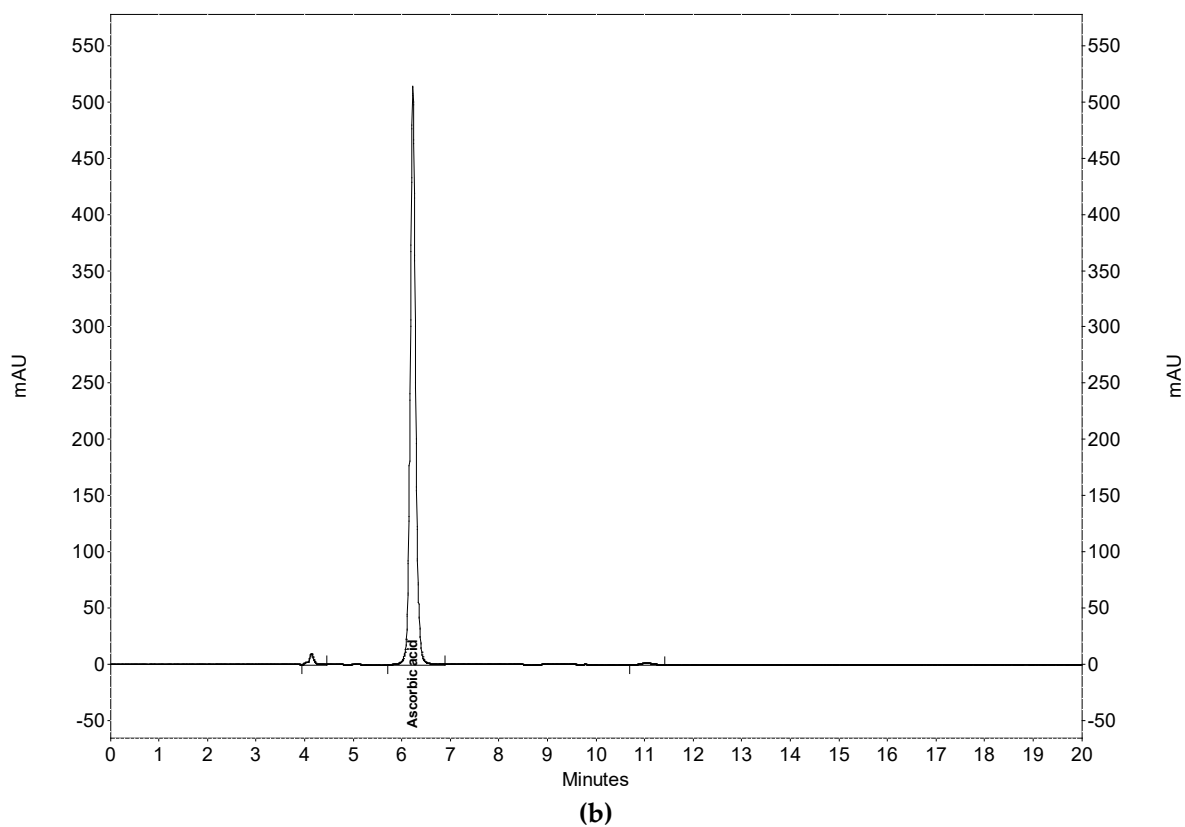
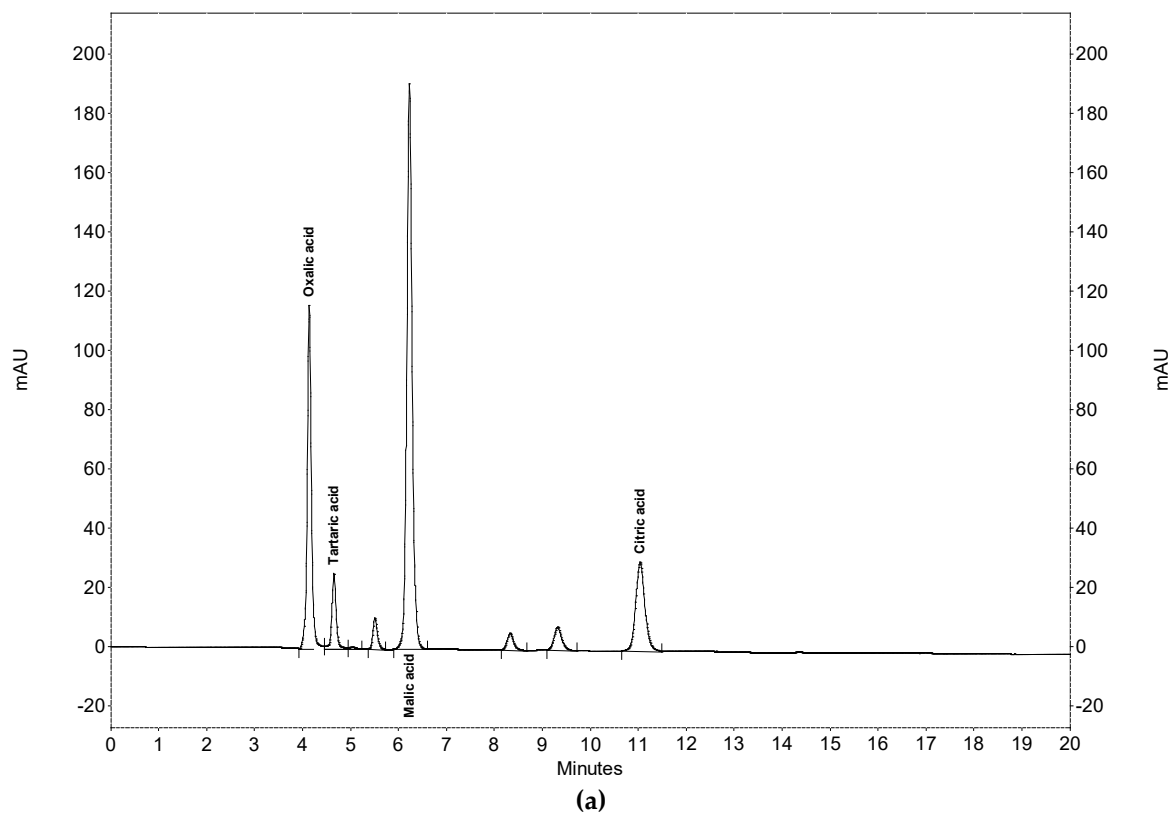


Figure S4. Chromatograms of organic acid standards recorded at (a) 214 and (b) 254 nm.

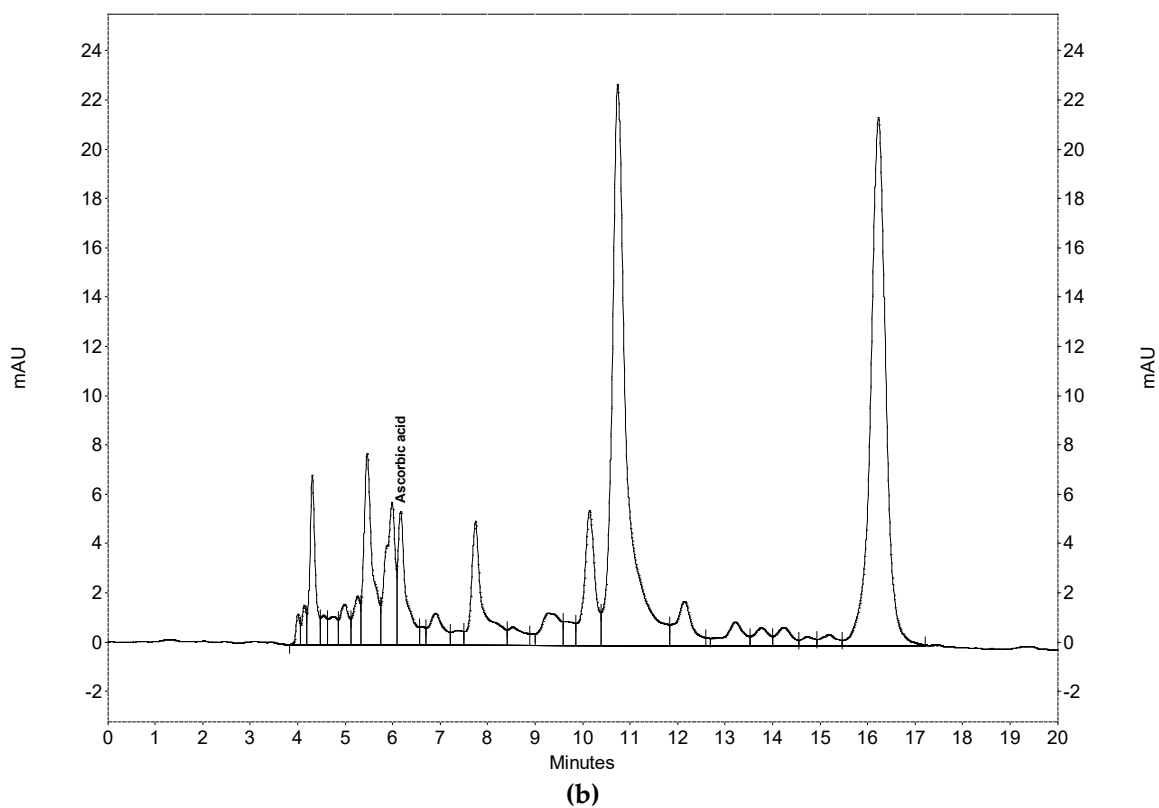
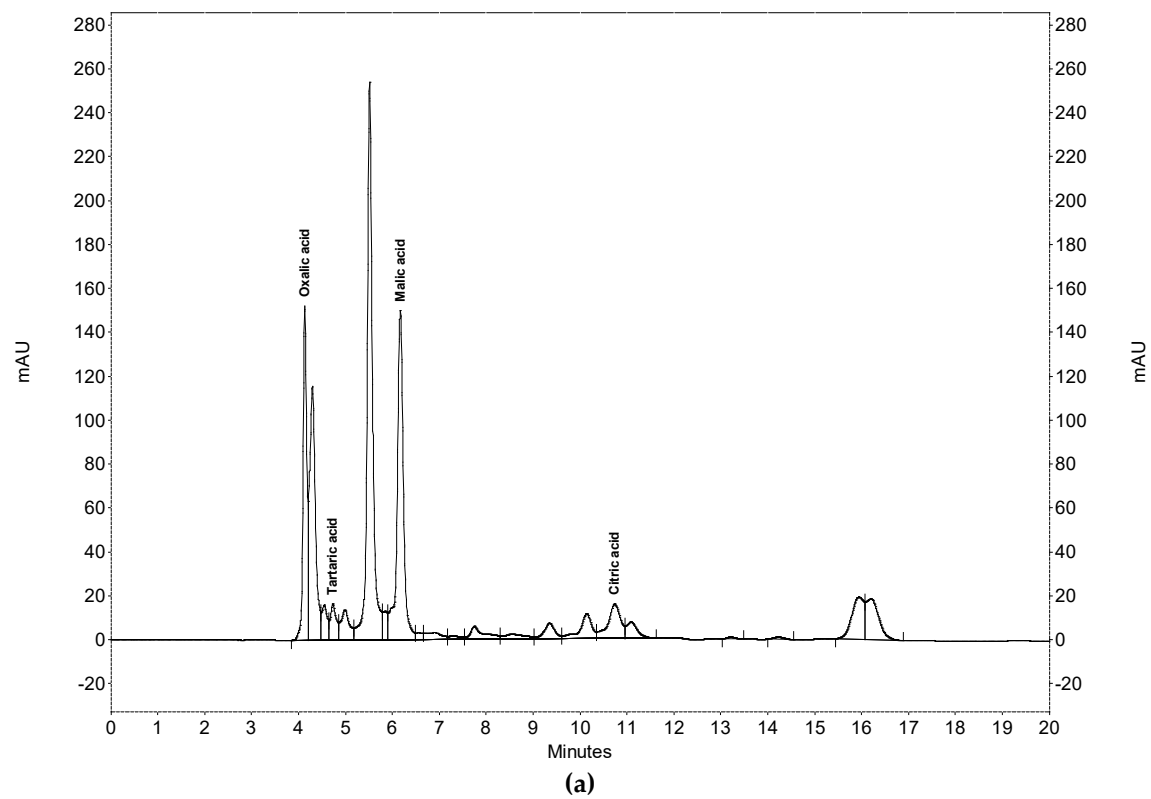


Figure S5. Chromatograms of organic acid in pear pomace powder recorded at (a) 214 and (b) 254 nm.