

Table S1. Identification of the phenolic compounds from the flavonoid class (flavanols, flavonols) and hydroxycinnamic acids class in the shoot extracts of the *in vitro* highbush blueberry varieties

Peak No.	Retention time Rt (min)	UV λ_{\max} (nm)	[M+H] ⁺ (m/z)	Compound	Subclass
1	2.93	278	192	Quinic acid	Hydroxycinnamic acid
2	10.07	282, 329	355	3-Caffeoylquinic acid (Neochlorogenic acid)	Hydroxycinnamic acid
3	11.93	282, 329	355	5-Caffeoylquinic acid (Chlorogenic acid)	Hydroxycinnamic acid
4	12.47	280	291	Catechin	Flavanol
5	13.10	280	291	Epicatechin	Flavanol
6	13.42	282, 329	181, 163	Caffeic acid	Hydroxycinnamic acid
7	13.77	280	443, 291	Epicatechin-gallate (ECG)	Flavanol
8	15.29	280, 330	369	Feruloylquinic acid	Hydroxycinnamic acid
9	16.09	258, 356	465, 303	Quercetin-glucoside	Flavonol
10	19.44	260, 350	449, 287	Kaempferol-glucoside	Flavonol
11	21.62	262, 352	303	Quercetin	Flavonol

[M+H]⁺ = MS fragmentation with ESI (+) module used
 UV λ_{\max} = UV maximum absorbance wavelength

Table S2. Identification of the carotenoid and chlorophyll compounds in the shoot extracts of the *in vitro* highbush blueberry varieties

Peak No.	Retention time Rt(min)	λ_{\max}	Compound
1	5.78	446, 476	Lutein
2	6.22	454, 481	Zeaxanthin
3	9.61	453, 598, 645	Chlorophyll b
4	10.71	412, 431, 581, 616, 663	Chlorophyll a
5	11.94	434, 527, 600, 654	Pheophytin b
6	13.18	410, 505, 535, 609, 666	Pheophytin a
7	13.87	453, 480	β Carotene

λ_{\max} = UV maximum absorbance wavelength