Supplementary Table S3. Tocopherols (mg/kg oil; mean ± standard deviation) of oils press-extracted at 20 °C and 80 °C from five avocado cultivars. Different lower case or capital letters indicate significant difference ($p \leq 0.05$) among oils obtained at 20 °C or 80 °C, respectively.

		α-tocopherol	β-tocopherol	γ-tocopherol
Fuerte	20 °C	$83.15^{b} \pm 6.28$	$25.53^{d} \pm 2.41$	$28.15^{a} \pm 0.34$
Gween	20 °C	$67.05^{c} \pm 1.29$	$168.26^{a} \pm 3.66$	$20.70^{e} \pm 0.21$
Hass	20 °C	$97.93^{a} \pm 5.18$	$60.90^{b} \pm 1.33$	$24.40^{b} \pm 1.83$
Topa Topa	20 °C	$78.14^{b} \pm 3.44$	$56.56^{b} \pm 4.71$	$25.50^{b} \pm 0.90$
Zutano	20 °C	$27.62^{d} \pm 1.76$	$42.48^{c} \pm 2.15$	$16.70^{d} \pm 0.07$
Fuerte	80 °C	$81.78^{B} \pm 2.12$	$32.29^{C} \pm 2.11$	$28.99^{A} \pm 0.04$
Gween	80 °C	$48.99^{D} \pm 1.33$	$138.27^{A} \pm 2.72$	$16.30^{E} \pm 0.01$
Hass	80 °C	$98.82^{A} \pm 1.14$	$43.45^{B} \pm 2.55$	$22.40^{C} \pm 0.67$
Topa Topa	80 °C	$67.33^{C} \pm 2.55$	$148.48^{B} \pm 2.02$	$24.84^{B} \pm 0.70$
Zutano	80 °C	$31.12^{E} \pm 0.05$	$20.90^{D} \pm 0.22$	$20.00^{D} \pm 0.03$