

Supplementary File

Characterization of Phenolics in Rejected Kiwifruit and Their Antioxidant Potential

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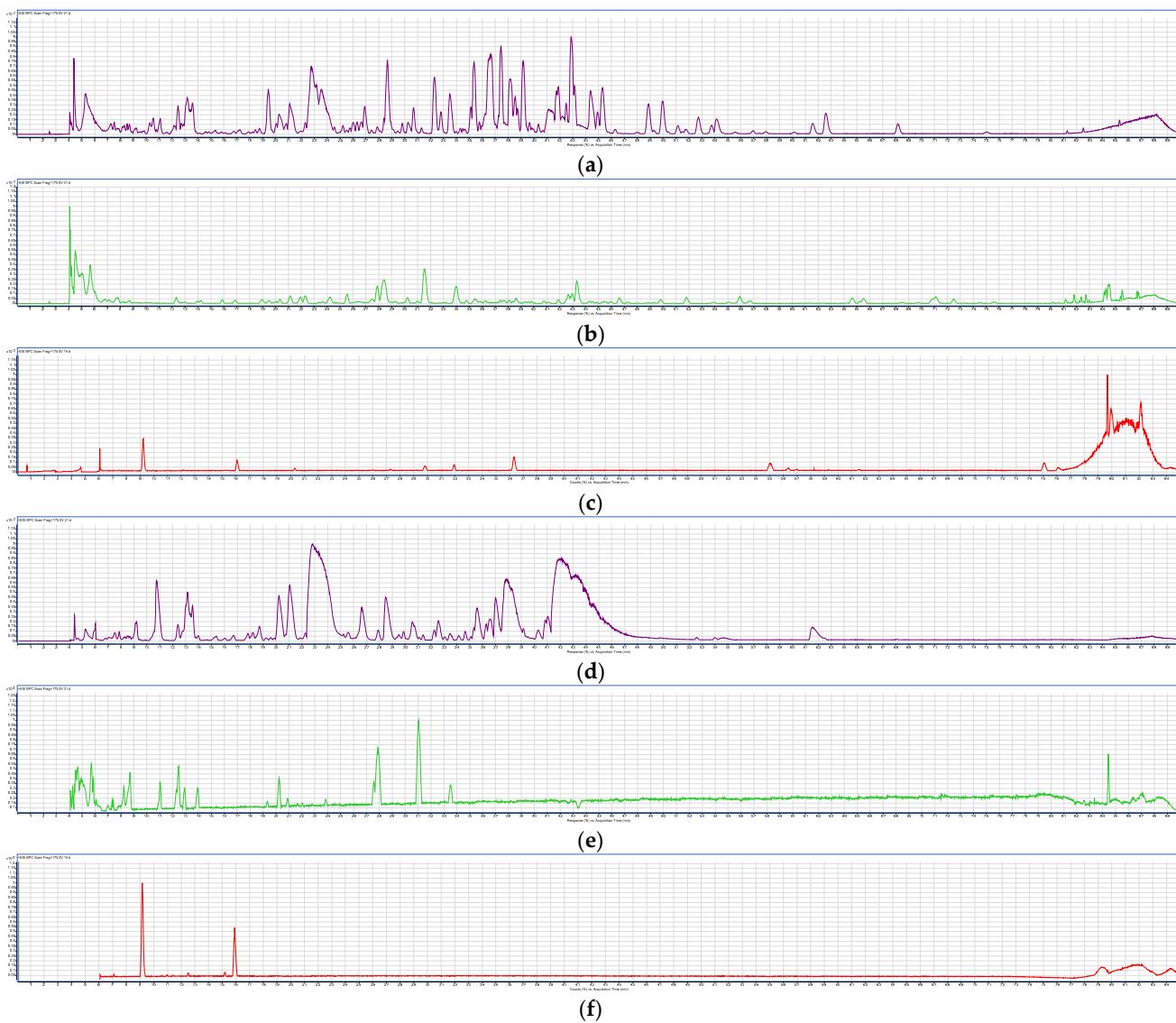


Figure S1. LC-ESI-QTOF-MS/MS basic peak chromatograph (BPC) for characterization of phenolic compounds of rejected kiwifruit. **(a)** SunGold in negative ionization mode; **(b)** Hayward in negative ionization mode; **(c)** Round organic Hayward in negative ionization mode; **(d)** SunGold in positive ionization mode; **(e)** Hayward in positive ionization mode; **(f)** Round organic Hayward in positive ionization mode.