

Supplementary material

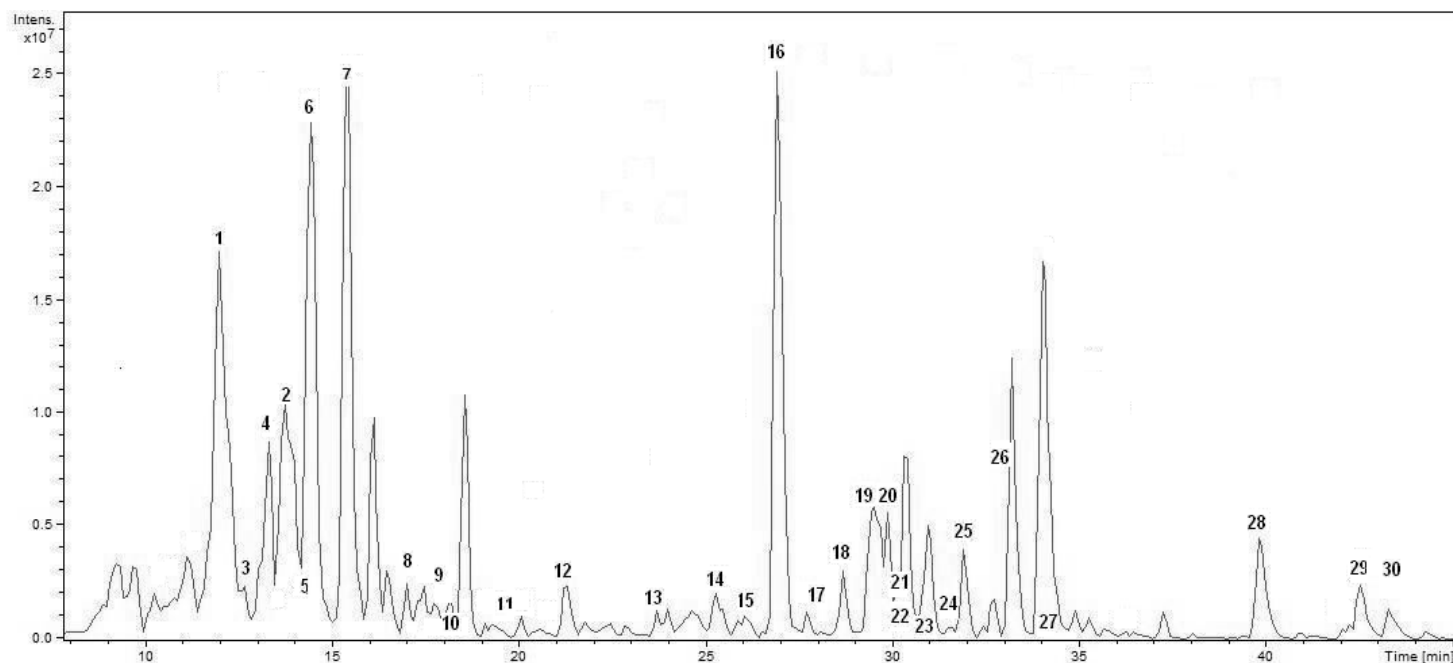
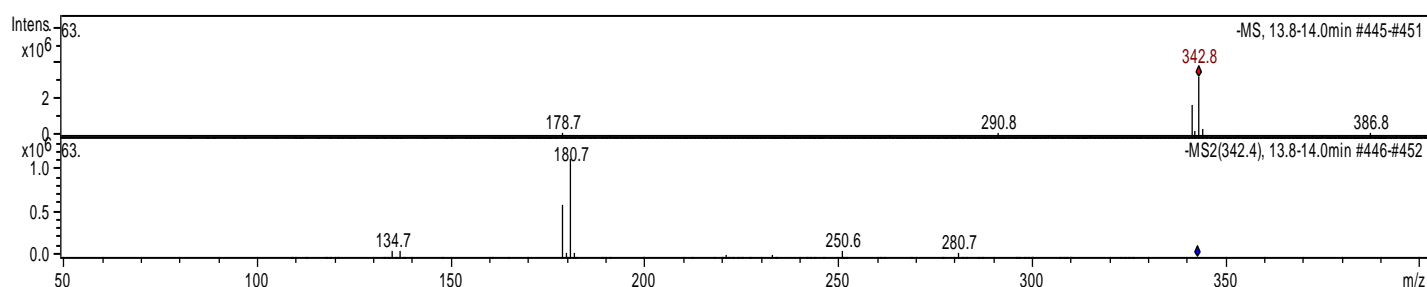


Figure1. MS-base peak chromatogram. Phenolic compounds identified by HPLC-MS/MS in tomato fruits in negative ionization mode.

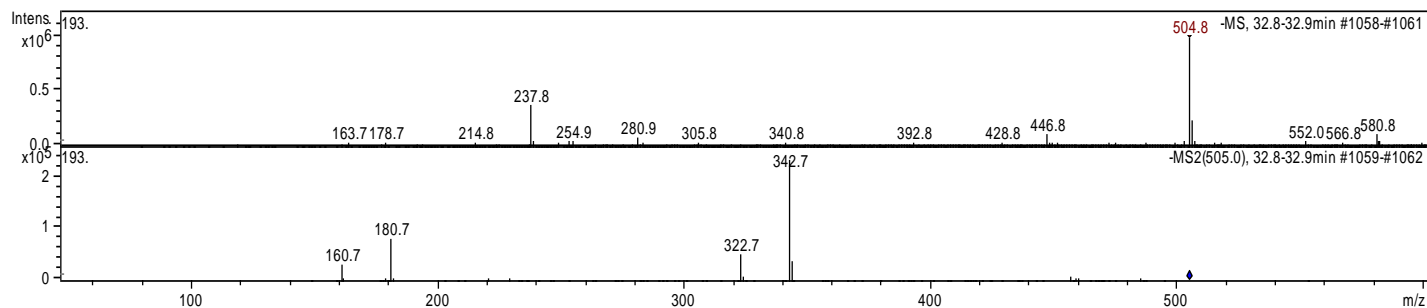
1 and **2** caffeic acid hexosides (m/z 341), **3** 3-(2-hydroxyphenyl) propanoic acid hexoside (m/z 327), **4** homovanillic acid hexoside (m/z 343), **5** *p*-coumaric acid hexoside (m/z 325), **6** chlorogenic (3-caffeoylquinic) acid (m/z 353), **7** cryptochlorogenic (4-caffeoylquinic) acid (m/z 353), **8** ferulic acid hexoside (m/z 355), **9** neochlorogenic (5-caffeoylquinic) acid (m/z 353), **10** coumaroylquinic acid (m/z 337), **11** rutin hexoside (m/z 771), **12** apigenin acetylhexoside (m/z 473), **13** quercetin dihexoside (m/z 625), **14** eriodictyol hexoside (m/z 449), **15** rutin pentoside (m/z 741), **16** quercetin rutinoside (rutin) (m/z 609), **17** kaempferol rutinoside pentoside (m/z 725), **18** phloretin dihexoside (m/z 597), **19** naringenin hexoside (m/z 433) **20** dicaffeoylquinic acid I (m/z 515), **21** dicaffeoylquinic acid II (m/z 515), **22** kaempferol rutinosid (m/z 593), **23** naringin (m/z 579), **24** caffeic acid derivative (m/z 487), **25** dihydrocaffeic acid dihexoside (m/z 505), **26** dicaffeoylquinic acid III (m/z 515), **27** eriodictyol (m/z 287), **28** naringenin (m/z 271), **29** tricaffeoylquinic acid (m/z 677), **30** naringenin chalcone (m/z 271).

Figures 2-7. Mass spectra of selected compounds

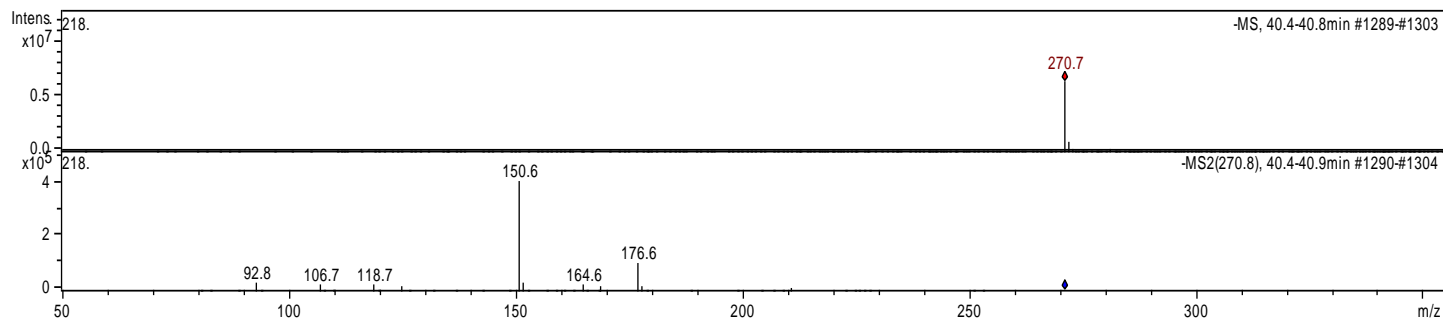
homovanillic acid hexoside



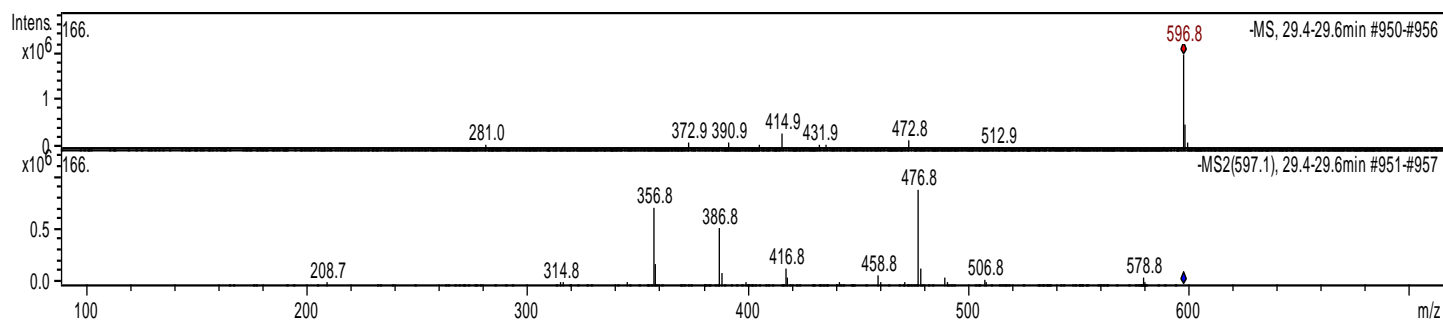
dihydrocaffeic acid dihexoside



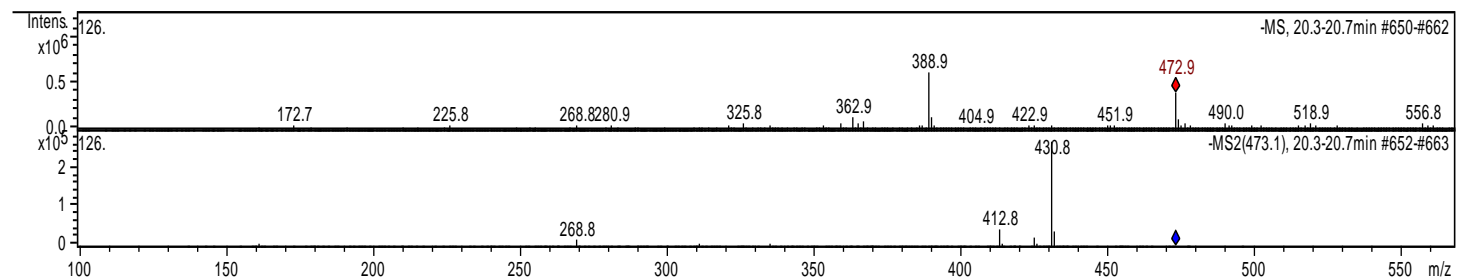
naringenin chalcone



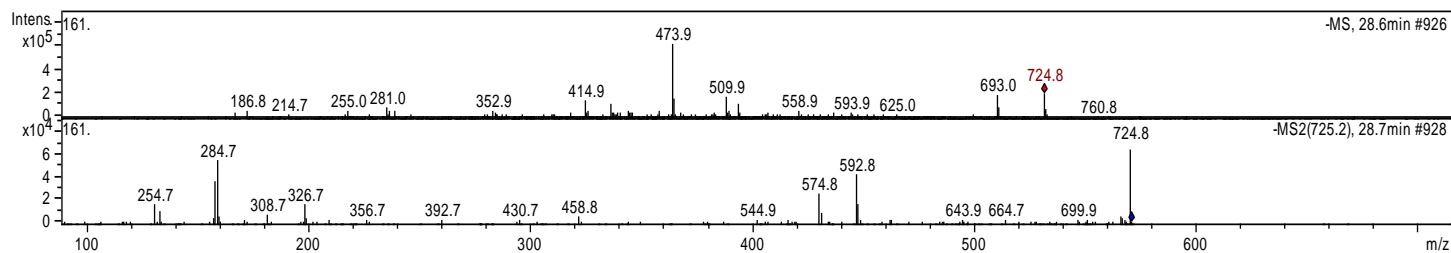
phloretin dihexoside



apigenin acetylhexoside (m/z 473)

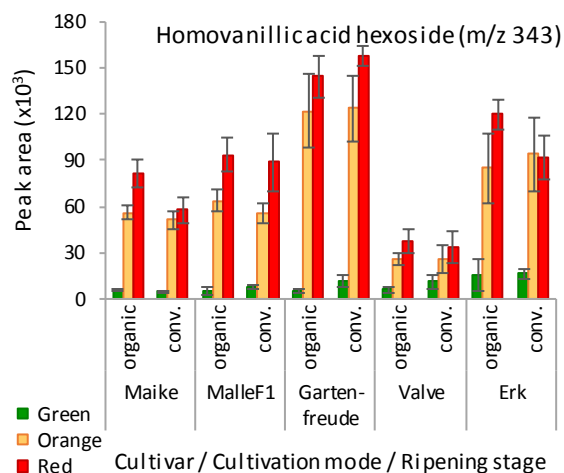


kaempferol rutinoside pentoside

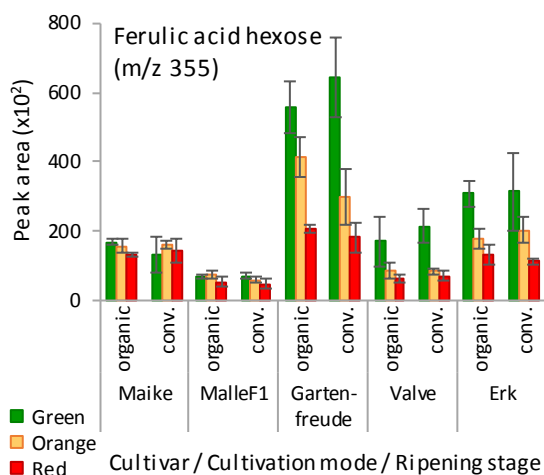
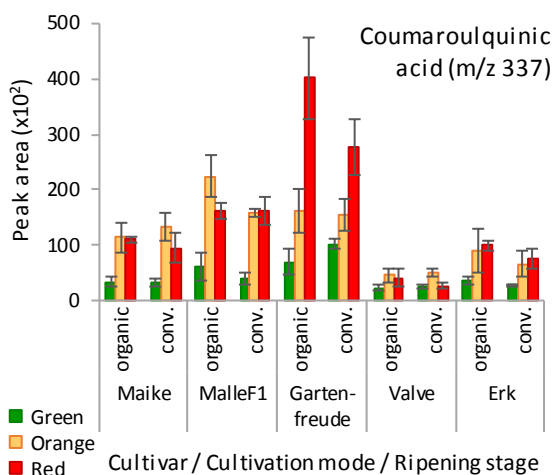
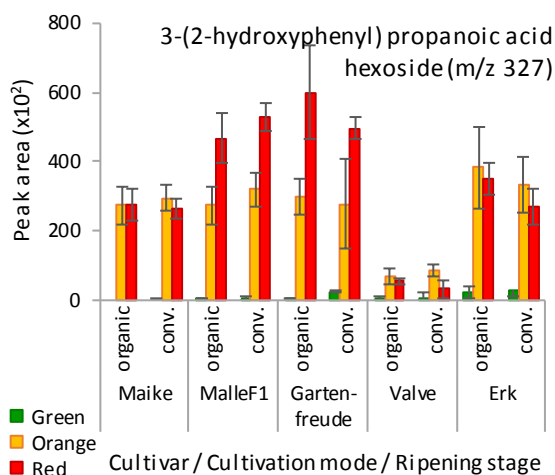
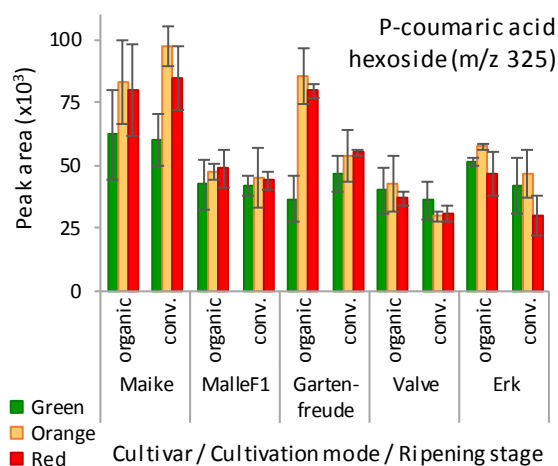


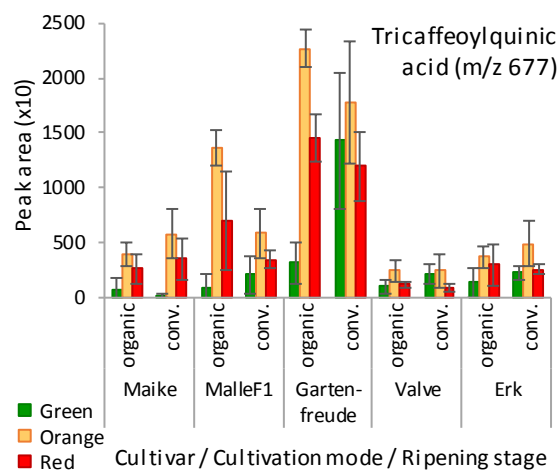
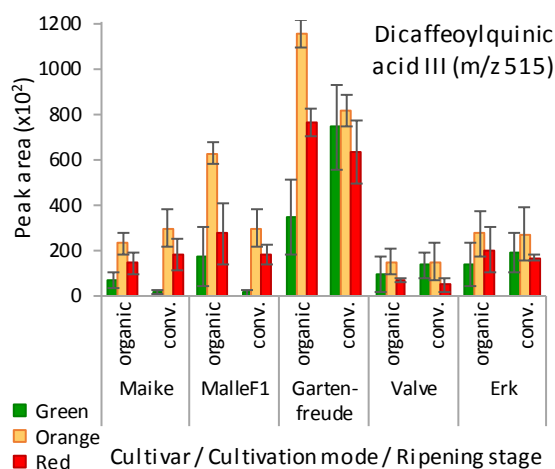
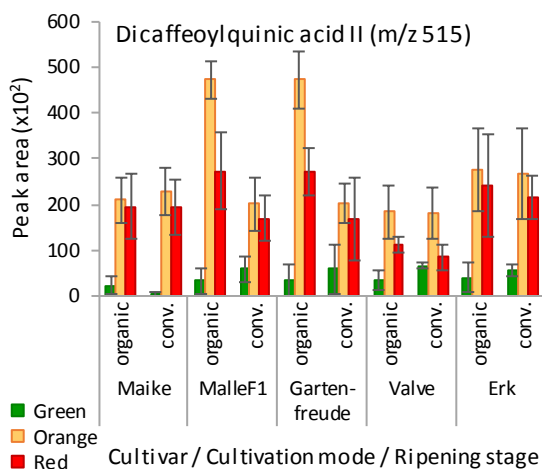
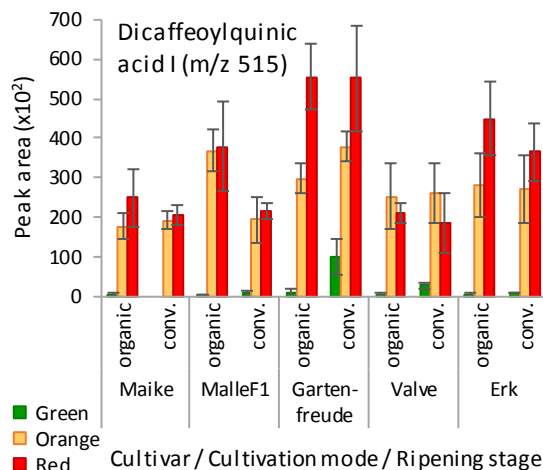
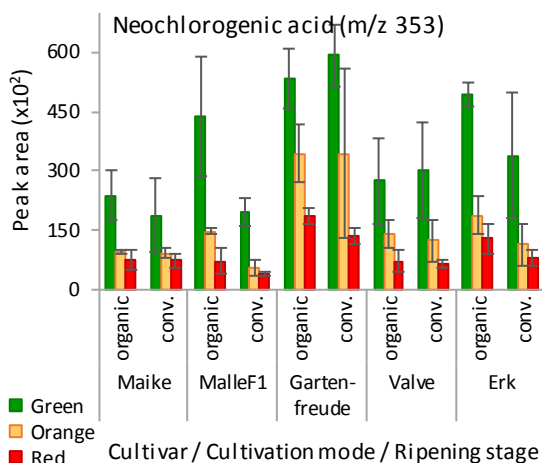
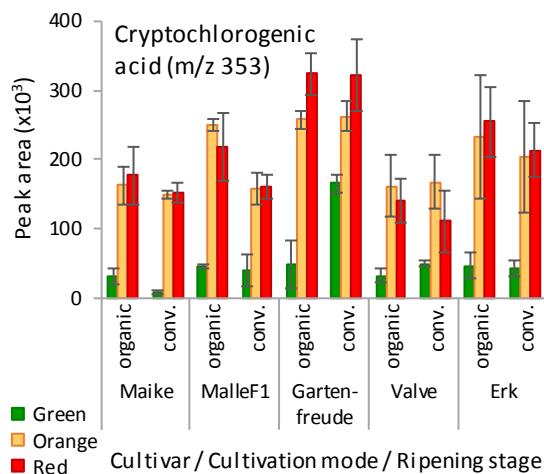
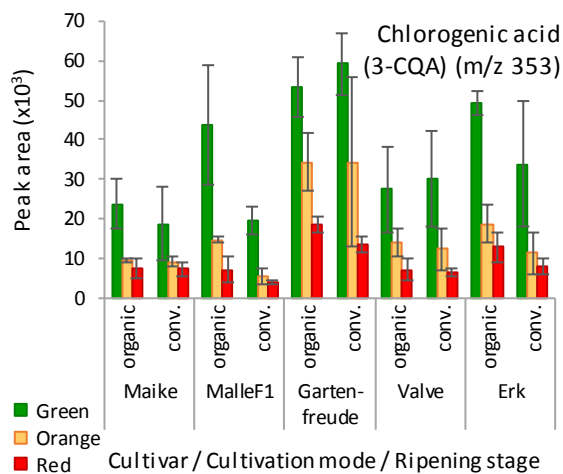
Figures 8-37: Dynamic patterns of all studied polyphenols (mean \pm standard deviation of peak area) during ripening of tomato fruits.

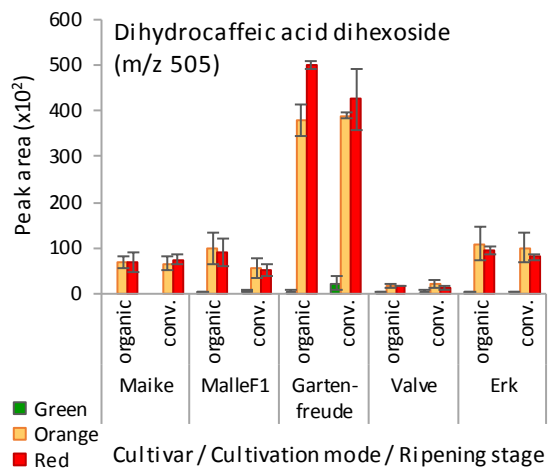
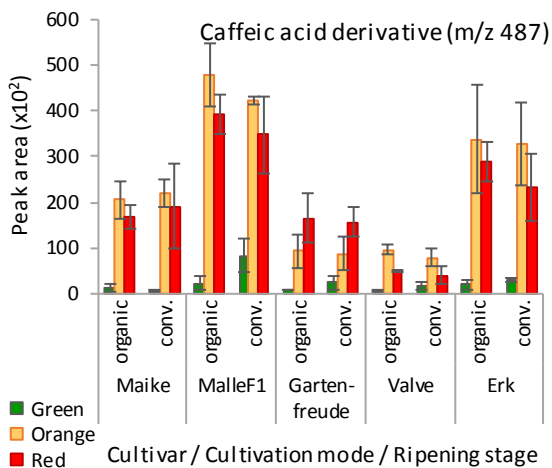
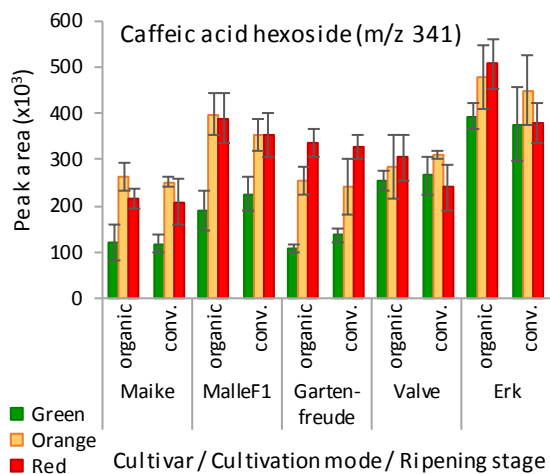
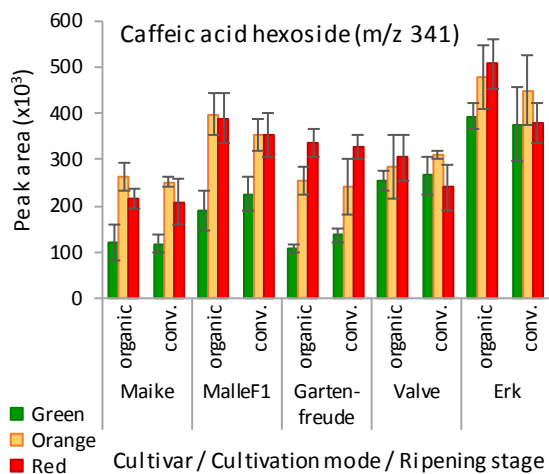
Hydroxyphenylacetic acids



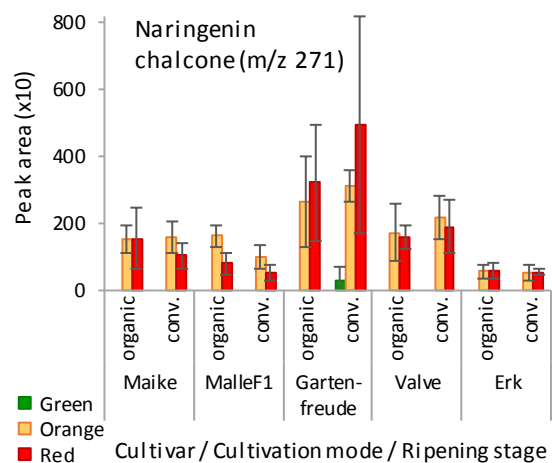
Hydroxycinnamic acids



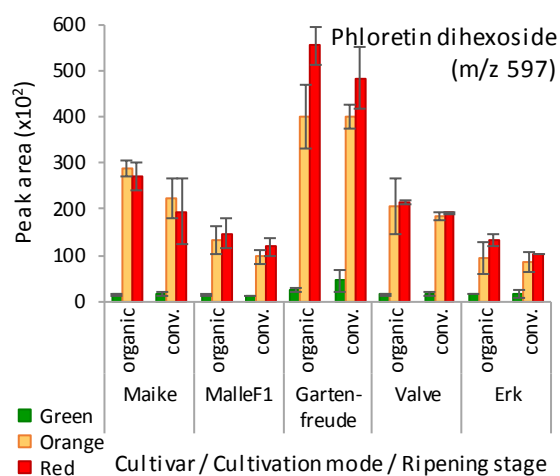




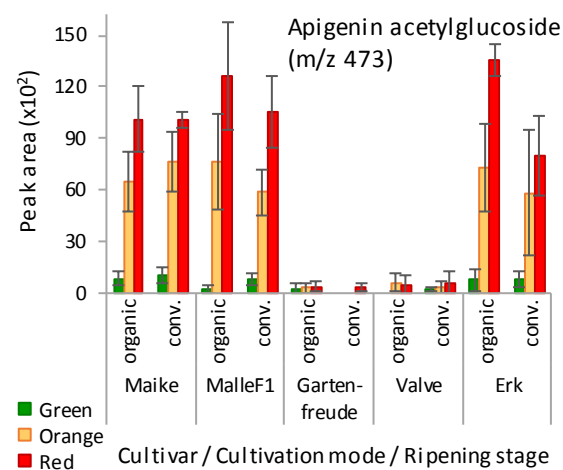
Chalcones



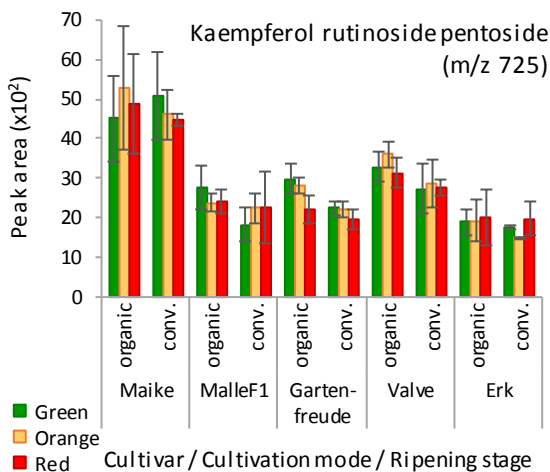
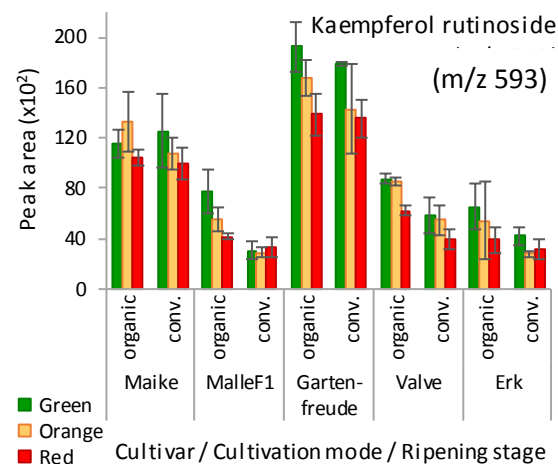
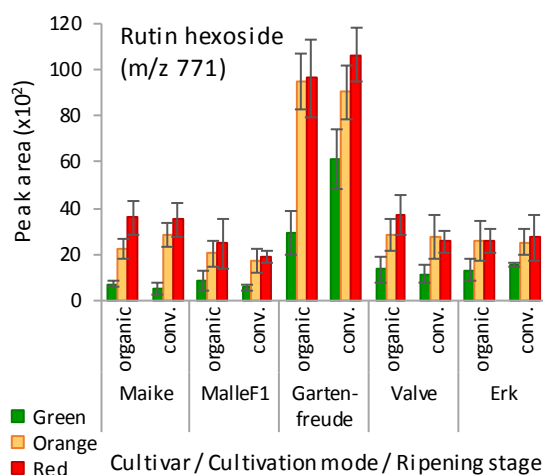
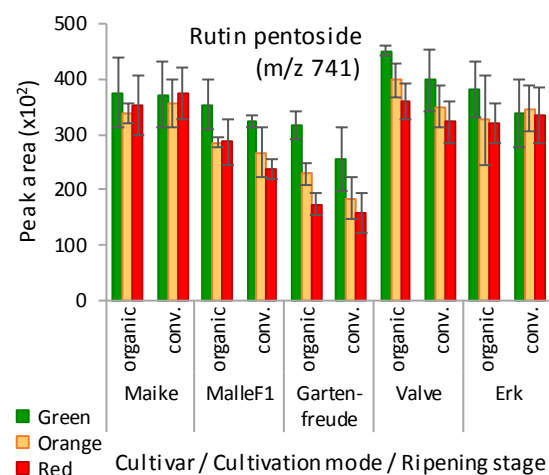
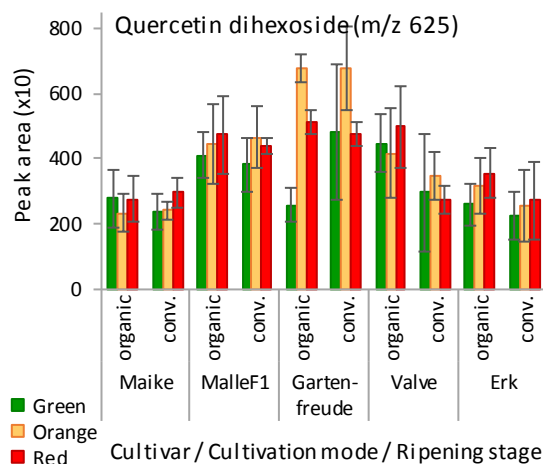
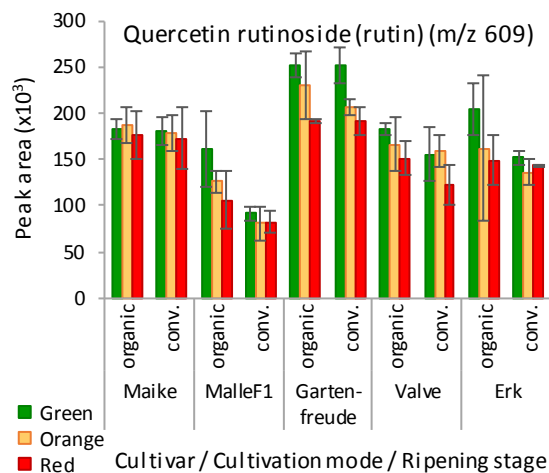
Dihydrochalcones



Flavones



Flavonols



Flavanones

