





Supplemental Table 1. Descriptions of PCR-Chachiensis samples used in this study

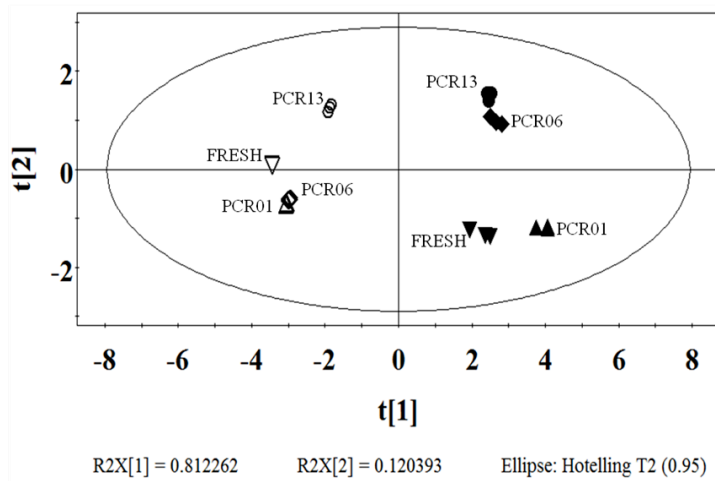
Name	Sample	Moisture (%) ^a	Production year	Aging period in 2013	Aging period in 2015
FRESH		81.11±1.81 c	2013	/	/
PCR01		18.69±0.10 b	2013	/	2 years
PCR06		13.37±0.21 a	2008	5 years	7 years
PCR13		13.98±0.62 a	2001	12 years	14 years

^a Moisture value (mean ± SD, n=3) with different letters differ significantly at $p < 0.05$.

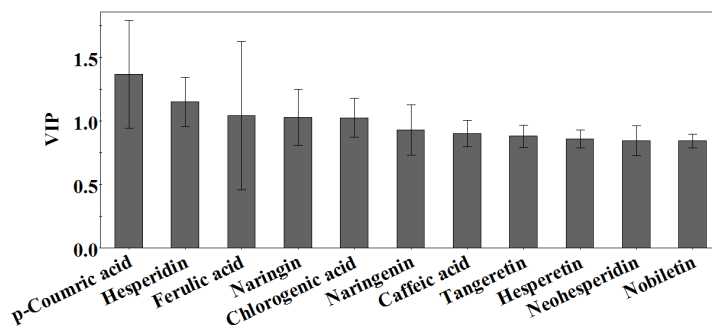
Supplemental Table 2. The variable loading for the first two principal components

variables	component 1 (75.92%)	component 2 (15.11%)
chlorogenic acid	0.288	-0.276
caffeic acid	0.309	-0.160
<i>p</i> -coumaric acid	0.273	0.233
ferulic acid	0.069	0.537
naringin	0.285	-0.264
hesperidin	0.276	0.263
neohesperidin	0.309	-0.078
naringenin	0.312	0.060
hesperetin	0.315	-0.049
nobiletin	0.312	-0.018
tangeretin	0.312	-0.114
total phenolics	0.298	0.127
total flavonoids	0.0904	0.613

A



B



Supplemental Figure 1. PLS-DA analysis based on the phenolic compound profiles.

(A) PLS-DA score plots based on the phenolic compound profiles.

(B) Variable importance plot (VIP) through PLS-DA analysis