Electronic Supplementary Material (ESI) for Analytical Methods.

Table S1 Correlation coefficient analysis between antioxidant activity and the extraction yields of phenolics from pomegranate peel obtained by subcritical water extraction under different conditions

	TP	TF	Punicalagin	Punicalin	Ellagic acid	DPPH
Different time						
TF	0.965**					
Punicalagin	0.736**	0.744**				
Punicalin	–0.715**	–0.637*	–0.212			
Ellagic acid	–0.807**	–0.772**	–0.330	0.901**		
DPPH	0.966**	0.956**	0.717**	–0.711**	–0.820**	
ABTS	0.983**	0.976**	0.740**	–0.680*	–0.823**	0.986**
Different temperature						
	TP	TF	Punicalagin	Punicalin	Ellagic acid	DPPH
TF	0.928**					
Punicalagin	0.875**	0.869**				
Punicalin	0.338	0.522	0.353			
Ellagic acid	0.333	0.511	0.288	0.499		
DPPH	0.943**	0.907**	0.864**	0.294	0.552	
ABTS	0.977**	0.895**	0.905**	0.295	0.360	0.967**
Different water/solid ratio						
	TP	TF	Punicalagin	Punicalin	Ellagic acid	DPPH
TF	0.954*					
Punicalagin	0.980**	0.929**				
Punicalin	0.839	0.754	0.906*			
Ellagic acid	0.928*	0.817	0.972**	0.925*		
DPPH	0.991**	0.980**	0.960**	0.809	0.879*	
ABTS	0.958*	0.974**	0.904*	0.755	0.793	0.985**

* Significant different ($p < 0.05$)

** Highly significant different ($p < 0.01$)

Fig. S1 UPLC-DAD-ESI/MSn chromatograms of pomegranate peel extracts obtained under the optimized conditions. (a) DAD chromatograms at 254 nm; (b) MS and (c) MS/MS fragments of punicalagin (m/z, 1083).