Electronic Supplementary Material (ESI) for Food & Function.

Supplementary Table 1: Retention time (RT), detection wavelength, calibration curves, determination coefficient (R^2), linearity range, method precision, method reproducibility, limit of detection (LOD) and limit of quantification (LOQ) for phenolic compounds detected by the HPLC-DAD method.

						Precision (% RSD, n=3)			Reproducibility (% RSD, n=3)				
Compound	**RT (min)**	**Detection wavelenght (nm)**	**Calibration curve**	**R^2**	**Linearity (µM)**	**100 µg/mL**	**50 µg/mL**	**1 µg/mL**	**100 µg/mL**	**50 µg/mL**	**1 µg/mL**	**LOD (µM)**	**LOQ (µM)**
Chlorogenic acid	9.958	320	y=23.295x	0.9996	2.822 - 354.310	0.052	0.064	2.151	1.307	1.143	1.390	0.773	2.577
(+)-Catechin	10.662	280	y=11.438x	0.9995	3.445 - 290.280	0.368	0.356	2.091	0.912	0.504	9.275	0.165	0.548
Rutin	15.138	340	y=25.972x	0.9992	1.638 - 610.520	1.199	0.392	0.153	0.707	0.931	10.099	0.392	1.306

Supplementary Table 2: Molecular weight and optimised MRM (multiple reaction monitoring) conditions of the identified compounds in apricots by HPLC-ESI-MS/MS.

Compound	[M-H]$^{-a}$	Quantification		Confirmation		Ref^{b}
		MS/MS	CE (V)	MS/MS	CE (V)	
Benzoic acid	121.0304	121>77	8	121>59	4	1
Hydroxybenzoic acid	137.0256	137>93	40	137>65	36	1,2
Protocatechuic acid	153.0217	153>109	16	153>62	40	1,3
Dihydroxybenzoic acid	153.0215	153>109	16	153>62	40	1
p-Coumaric acid	163.0774	163>119	16	163>93	36	4,5
Gallic Acid	169.0137	169>125	12	169>79	24	1,4,5
Caffeic acid	179.0344	179>135	16	179>107	24	4,6
Ferulic acid	193.0520	193>134	12	193>178	12	1
Resveratrol	227.0678	227>143	28	227>185	20	7
Kaempferol	285.0403	285>239	28	285>117	56	5,8
Eriodictyol	287.0793	287>151	12	271>135	28	9
Catechin	289.0739	289>245	12	289>203	10	1,3
Epicatechin	289.0742	289>245	12	289>203	10	1,3
Quercetin	301.0100	301>151	20	301>179	20	5
Protocatechuic acid glucoside	315.0737	315>153	10	315>109	20	10
Gallic acid O-glucoside	331.0697	331>169	12	331>125	12	7
Caffeic acid O-glucoside	341.0896	341>179	20	341>323	10	11
Chlorogenic acid	353.0905	353>191	16	353>85	16	5
Feruloylquinnic acid	367.1062	367>193	40	367>161	40	10,12
Resveratrol O-glucoside	389.0675	389>227	20	389>185	20	7
Catechingallate	441.0806	441>169	20	441>331	0	3,7
Kaempferol-3-*O*-glucoside	447.0974	447>284	28	447>255	40	13
Eriodictyol-7-*O*-glucoside	449.1084	449>287	12	449>151	36	9,14
Catechin O-glucose	451.1298	451>289	20	451>245	20	7

EGCG	457.0700	457>169	16	457>305	20	[1,3]
Hyperoside	463.0917	463>299.9	32	463>271	48	[12,13]
Isorhamnetin-3-*O*-glucoside	477.1014	477>314	32	477>285	40	[15]
Procyanidin dimer B2	577.1389	577>425	12	577>407	28	[1,3]
Kaempferol-3-*O*-rutinoside	593.1560	593>285	32	593>255	60	[12]
Rutin	609.1508	609>299.9	40	609>271	60	[5,16]
Procyanidin trimer	865.2041	865>289	20	865>713	20	[7]

[a] Mass detected by qTOF.

[b] References for the quantitative and qualitative mass transitions.

Abbreviations: MW, molecular weight; CE, collision energy; Ref., references of the MS>MS transitions.

Supplementary Table 3: HPLC-ESI-MS/MS method quality parameters for the studied phenolic compounds in apricots.

Compound	RT (min)	Calibration curve	R^2	Linearity (µM)	LOQ (nM)	LOD (nM)
Benzoic acid	9.77	y=304.74x	0.993	0.016-40.943	7.18	23.94
Protocatechuic acid	3.90	y=11.11x	0.996	0.013-32.442	18.20	60.68
p-Coumaric acid	7.68	y=3567.30x	0.999	0.012-30.458	0.87	2.89
Gallic Acid	3.02	y=11453.00x	0.996	0.012-29.391	0.10	0.33
Caffeic acid	5.85	y=88.55x	0.999	0.011-27.754	4.73	15.76
Ferulic acid	8.32	y=1019.40x	0.996	0.010-25.749	0.43	1.43
Resveratrol	11.71	y=529,84x	0.998	0.009-21.906	0.08	0.28
Kaempferol	13.03	y=1489.30x	0.997	0.007-17.468	0.16	0.49
Eriodictyol	12.84	y=1556.40x	0.995	0.007-17.346	0.05	0.15
Catechin	5.13	y=369,62x	0.991	0.007-17.225	0.69	2.29
Epicatechin	6.17	y=500,25x	0.995	0.007-17.225	0.66	2.20
Quercetin	13.25	y=1628.00x	0.996	0.007-16.543	0.05	0.17
Chlorogenic acid	4.80	y=1032.10x	0.999	0.006-14.112	0.32	1.07
Kaempferol-3-*O*-glucoside	9.55	y=1073.20x	0.993	0.004-11.151	0.06	0.19
Eriodictyol-7-*O*-glucoside	8.44	y=1968.60x	0.995	0.004-11.101	0.04	0.15
EGCG	6.40	y=1699,3x	0.999	0.004-10.908	0.05	0.16
Hyperoside	8.37	y=1527.80x	0.994	0.004-10.767	0.04	0.14
Isorhamnetin-3-*O*-glucoside	9.71	y=1058.90x	0.990	0.004-10.451	0.04	0.15
Procyanidin dimer B2	5.63	y=192,39x	0.999	0.003-8.634	0.29	0.96
Kaempferol-3-*O*-rutinoside	9.04	y=976.41x	0.998	0.003-8.410	0.03	0.09
Rutin	8.07	y=825.00x	0.998	0.003-8.190	0.06	0.20

Abbreviations: RT, retention time; R^2, determination coefficient; LOD, limit of detection; LOQ, limit of quantification.

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