

**Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol
composition and bioavailability affected?**

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Supplementary Figure Captions

Supplemental Figure 1. Benzoic, phenylpropionic, phenylvalerolactones, catechol and hydroxycinnamic derivatives excretion kinetics (in $\mu\text{mol}/\text{h}$) in urine for each product derived from red-fleshed apple. Data expressed as mean values +/- SD of the sum of phase II methyl-, sulphate-, and glucuronide metabolites detected in urine 0-24 h post ingestion. Data of single compounds excretion kinetics are shown in Supplemental Table 4.

Supplemental Figure 2. Anthocyanins (in nmol/h), dihydrochalcones (in $\mu\text{mol}/\text{h}$) and flavan-3-ols derivatives (in $\mu\text{mol}/\text{h}$) excretion kinetics in urine for each product derived from red-fleshed apple. Data expressed as mean values +/- SD of the sum of glycosides and phase II methyl-, sulphate-, and glucuronide metabolites detected in urine 0-24 h post ingestion. Data of single compounds excretion kinetics are shown in Supplemental Table 4.

Supplemental Figure 3. Schematic representation (% of each group over the total) of the main phenolic groups excreted in urine of each volunteer after the intake of freeze-dried red-fleshed apple, hot air-dried red-fleshed apple and red-fleshed apple pasteurized purée.