

Supplementary information

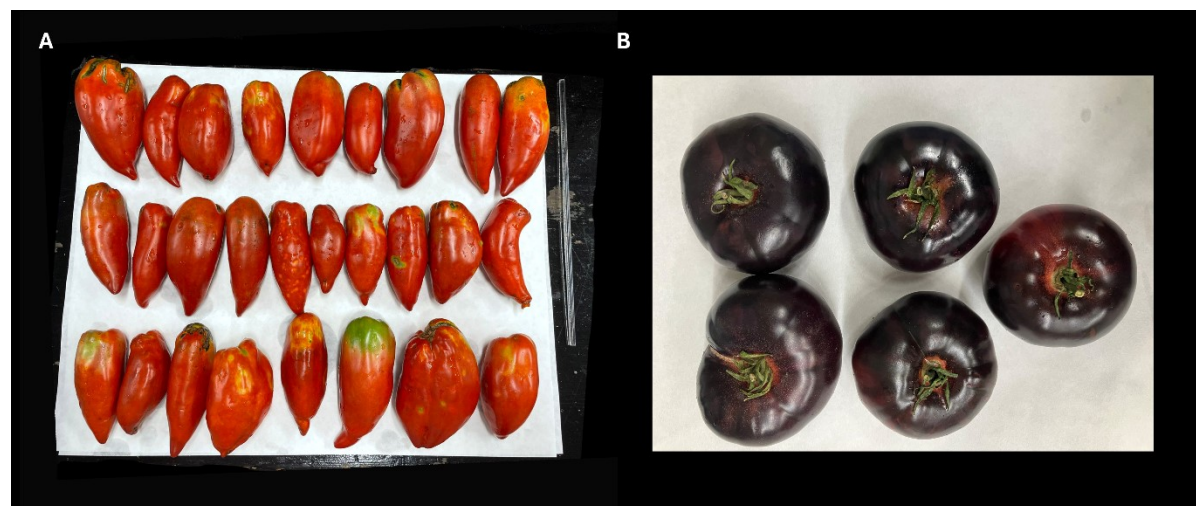


Figure 1. Tomatoes used without thermal processing. A. Cuban Pepper variety, B. Mar Azul variety.

Table 1. Pairwise comparisons with Tukey-adjusted estimated marginal means.

Compound	Tomato comparison		Mean difference ($\mu\text{g}/\text{mg}$ extract)	95% CI Lower	95% CI Upper	p-value
4-Caffeoylquinic acid	Mar Azul	Tomato paste	0.56	0.52	0.60	<0.001
4-Caffeoylquinic acid	Mar Azul	Cuban Pepper	0.35	0.31	0.39	<0.001
4-Caffeoylquinic acid	Tomato paste	Cuban Pepper	-0.21	-0.25	-0.17	<0.001
5-Caffeoylquinic acid	Mar Azul	Tomato paste	0.76	0.73	0.79	<0.001
5-Caffeoylquinic acid	Mar Azul	Cuban Pepper	0.49	0.47	0.52	<0.001
5-Caffeoylquinic acid	Tomato paste	Cuban Pepper	-0.26	-0.29	-0.24	<0.001
Ferulic acid	Mar Azul	Tomato paste	0.009	0.008	0.01	<0.001
Caffeic- <i>O</i> -glucoside	Mar Azul	Tomato paste	0.003	0.002	0.003	<0.001
Caffeic- <i>O</i> -glucoside	Mar Azul	Cuban Pepper	0.002	0.002	0.003	<0.001
Caffeic- <i>O</i> -glucoside	Tomato paste	Cuban Pepper	-0.0002	-0.0010	0.0006	0.74
Ferulic acid	Mar Azul	Cuban Pepper	0.0005	-0.001	0.002	0.68
Ferulic acid	Tomato paste	Cuban Pepper	-0.009	-0.01	-0.007	<0.001
Naringenin-7- <i>O</i> -glucoside	Mar Azul	Tomato paste	-0.007	-0.009	-0.006	<0.001
Naringenin-7- <i>O</i> -glucoside	Mar Azul	Cuban Pepper	-0.004	-0.005	-0.003	0.0001
Naringenin-7- <i>O</i> -glucoside	Tomato paste	Cuban Pepper	0.003	0.002	0.004	0.0005
Protocatechuic acid	Mar Azul	Tomato paste	-0.001	-0.001	-0.001	0.0008
Quercetin-3- <i>O</i> -glucoside	Tomato paste	Cuban Pepper	0.004	0.003	0.006	0.002
Rutin	Mar Azul	Tomato paste	0.08	0.06	0.09	<0.001
Rutin	Mar Azul	Cuban Pepper	0.05	0.04	0.07	0.0001
Rutin	Tomato paste	Cuban Pepper	-0.03	-0.04	-0.01	0.0030