Progression of the Total and Individual Capsaicinoids Content in Fruits of Three Different Cultivars of *Capsicum chinense*

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Supplementary material

		, 0	
Dpa*	'Bode'	'Habanero'	'Habanero Roxo'
13	0.09 ± 0.01^{a}	0.36 ± 0.02^{a}	0.07 ± 0.00^{a}
20	$0.23\pm0.02^{\rm ab}$	0.77 ± 0.03^{ab}	$0.41 \pm 0.02^{\mathrm{ab}}$
27	$0.39\pm0.03^{\rm bc}$	1.37 ± 0.10^{bc}	0.94 ± 0.05^{bc}
34	$0.59\pm0.06^{\rm de}$	1.22 ± 0.20^{bc}	$1.31 \pm 0.17^{\circ}$
41	0.57 ± 0.06^{de}	1.12 ± 0.20^{bc}	2.23 ± 0.28^{d}
48	0.53 ± 0.06^{de}	$1.42 \pm 0.17^{\circ}$	$2.27\pm0.16^{\rm d}$
55	0.61 ± 0.06^{de}	$1.18 \pm 0.17^{\rm bc}$	2.41 ± 0.27 ^d
62	0.57 ± 0.06^{de}	1.04 ± 0.21^{bc}	3.03 ± 0.34^{de}
69	0.72 ± 0.09^{e}	$1.44 \pm 0.21^{\circ}$	3.02 ± 0.26^{de}
76	$0.70 \pm 0.05^{\mathrm{e}}$	1.33 ± 0.21^{bc}	3.86 ± 0.27^{e}
83	$1.00 \pm 0.13^{\text{f}}$		

Table 1S. Evolution of total capsaicinoids (mg g⁻¹) in *Capsicum chinense* Jacq. cultivars over the ripening process. Results are presented as mean \pm SD (n = 3). Different letters in the same column indicate statistically significant differences between groups (p < 0.05).

*Days post-anthesis

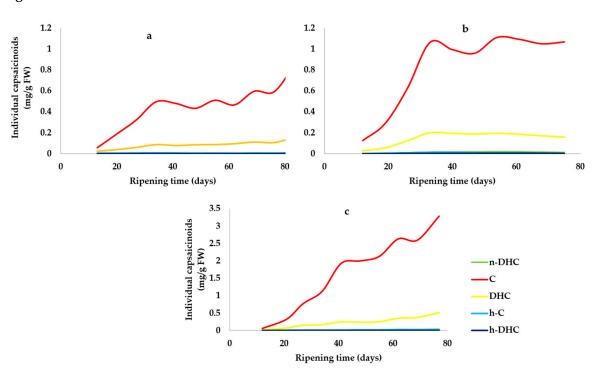


Figure 1S. Evolution of individual capsaicinoids (mg g⁻¹ F.W.) in *Capsicum chinense* cultivars: a) 'Bode'; b) 'Habanero'; c) 'Habanero Roxo', during pepper fruits ripening (n = 3). The development stages of pepper fruits were measured as days post-anthesis (dpa).

Figure 1S



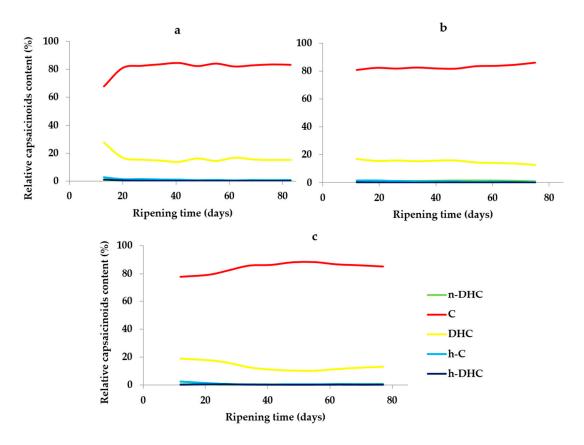


Figure 2S. Relative percentages of individual capsaicinoids in *Capsicum chinense* cultivars: a) 'Bode'; b) 'Habanero'; c) 'Habanero Roxo', during pepper fruit ripening (n = 3). The development stages of pepper fruits were measured as days post-anthesis (dpa).



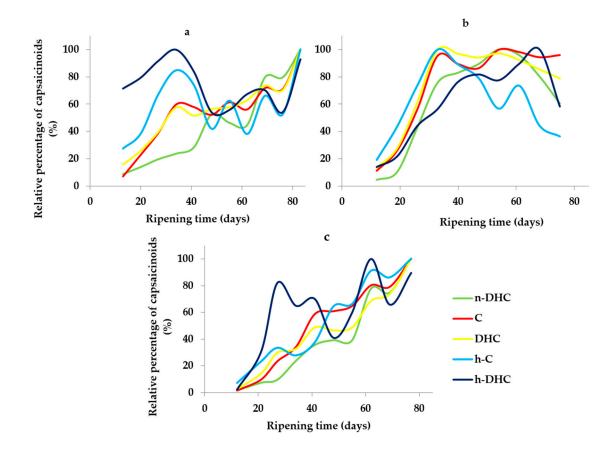


Figure 3S. Relative percentages of individual capsaicinoids (standardized values) in *Capsicum chinense* cultivars: a) 'Bode'; b) 'Habanero'; c) 'Habanero Roxo' during pepper fruit ripening (*n* = 3). The development stages of pepper fruits were measured as days post-anthesis (dpa).