

Table S1. Information of peanut samples

Variety number	Variety name	Type	Place of origin	Year of cropping	Source
1	Silihong	Red peanut	Shandong	2018	Laixi Heiyuzhen Co., Ltd.
2	Silihei	Black peanut	Shandong	2018	Laixi Heiyuzhen Co., Ltd.
3	Xiaobaisha	Light red peanut	Shandong	2018	Rizhao Haoyang Agricultural products

Table S2. Moisture content (%) of three varieties of peanut during germination

Germination time (days)	Silihong (%)	Silihei (%)	Xiaobaisha (%)
0	10.40 ± 1.10 e	8.73 ± 0.16 e	10.11% ± 0.81 e
2	42.52 ± 0.59 d	40.17 ± 1.72 d	39.81% ± 3.69 d
4	57.99 ± 2.91 c	54.03 ± 1.97 c	49.57% ± 2.80 c
6	74.71 ± 4.00 b	71.10 ± 4.83 b	61.94% ± 3.39 b
8	84.3% ± 2.29 a	78.97 ± 2.19 a	77.88% ± 1.58 a

Data marked with the different letter show significant difference ($p < 0.05$).

Table S3. Correlation analysis of antioxidant capacities and phenolic content

	TPC	TFC	MAC	DPPH	ABTS	FRAP
TPC		0.273	-0.328	0.193	0.956**	0.427
TFC			-0.584*	0.964**	0.198	0.962**
MAC				-0.678**	-0.311	-0.700**
DPPH					0.124	0.941**
ABTS						0.360
FRAP						

The data were marked with * and **. Sign* indicates significant correlation ($P < 0.05$); ** indicates extremely significant correlation ($p < 0.01$).

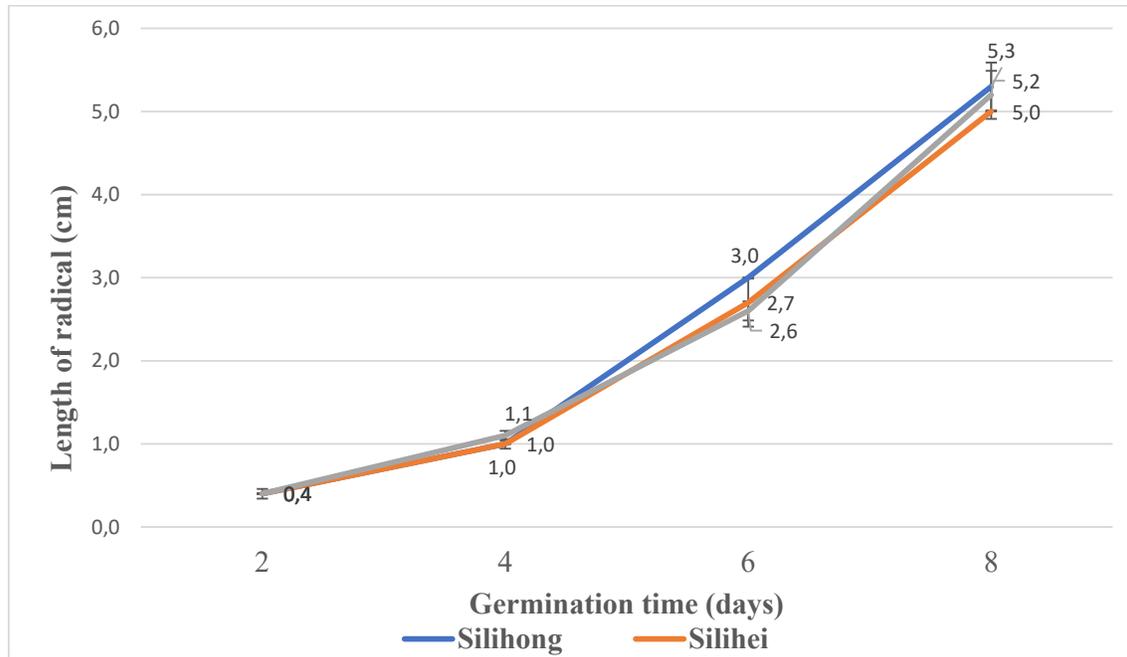
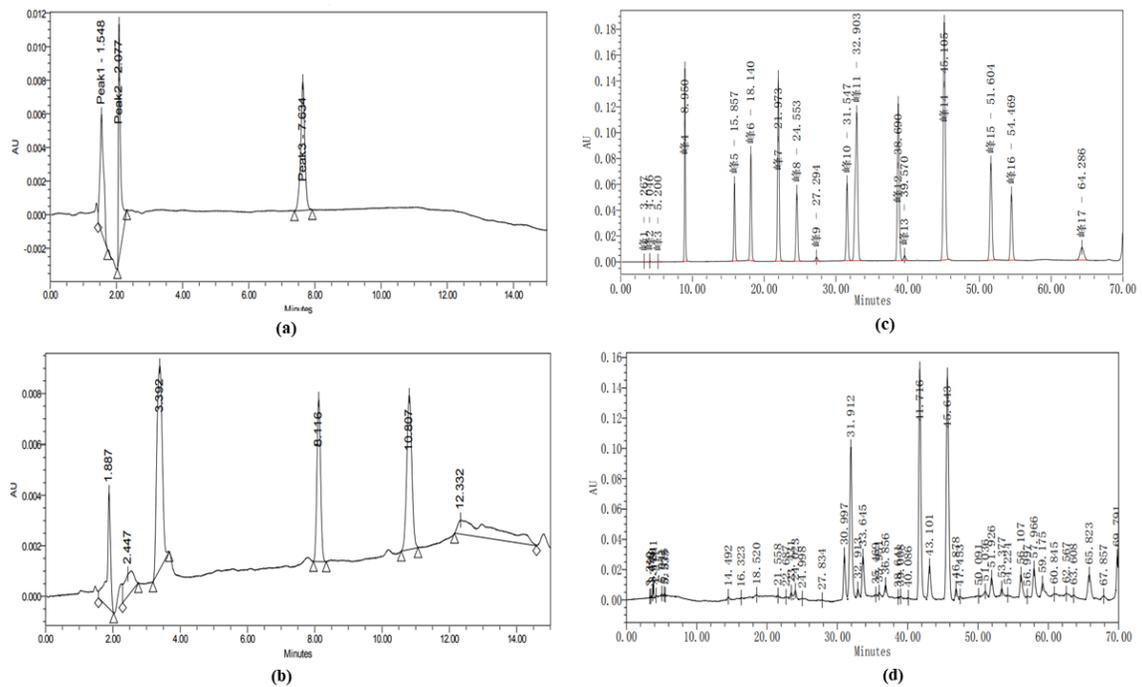


Figure. S1. Development and length of radicle of different varieties of peanuts during germination



Supplemental Figure 2. Typical HPLC chromatograms of standard (a) and sample (b) for *trans*-resveratrol analyses, and standard (c) and sample (d) of phenolic acid analyses.