

Figure S1: Chromatogram of phenolics at 530 nm wavelength.

Table S1: Individual phenolics identification at 530 nm.

| Peak No. | Phenolic compound | Rt (min) | [M – H] ⁻ | MS ² (m/z) | Ref. |
|----------|---------------------------------|----------|----------------------|-----------------------|------|
| 1 | cyanidin-3-glucoside | 11.2 | 449 | 287 | 1 |
| 2 | pelargonidin-3-glucoside | 12.1 | 433 | 271 | 1 |
| 3 | pelargonidin-3-malonylglucoside | 12.8 | 475 | 271 | 1 |
| 4 | pelargonidin-3-rutinoside | 16.8 | 579 | 433, 271 | 1 |

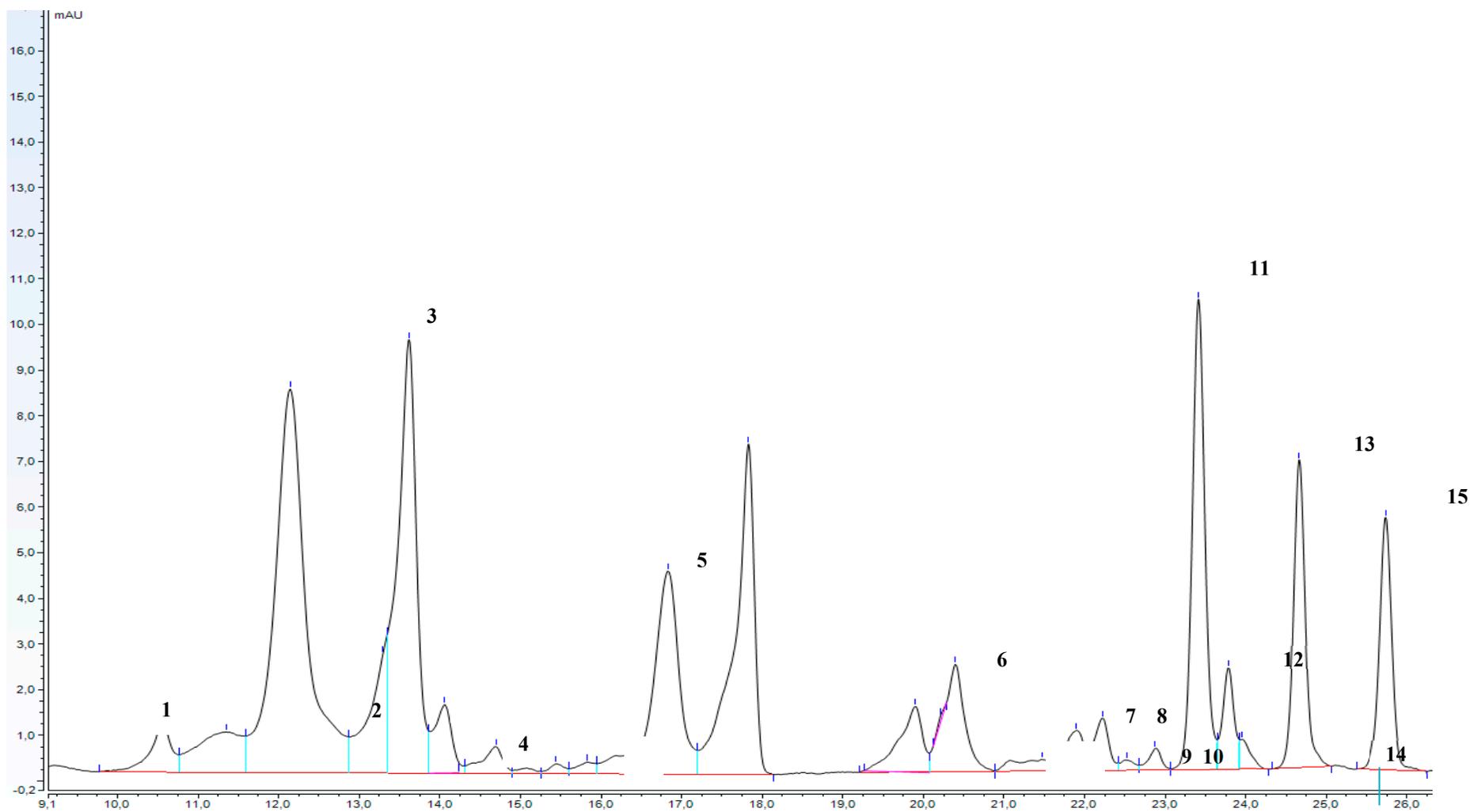


Figure S2: Chromatogram of phenolics at 350 nm wavelength.

Table S2: Individual phenolics identification at 350 nm.

| Peak No. | Phenolic compound | Rt (min) | [M - H] ⁻ | MS ² (<i>m/z</i>) | Ref. |
|----------|----------------------------------|----------|----------------------|--------------------------------|------|
| 1 | caffeoylhexose | 10.4 | 341 | 179, 161 | 2 |
| 2 | catechin | 13.1 | 289 | 245 | 1 |
| 3 | <i>p</i> -coumaroylhexose | 13.6 | 325 | 265, 187, 163, 145 | 2 |
| 4 | apigenin rhamnoside | 14.7 | 577 | 357, 311, 293 | 3 |
| 5 | caffeic acid derivat | 16.8 | 499 | 341, 323, 281, 175 | 4 |
| 6 | ellagic acid deoxyhexoside | 20.2 | 447 | 301 | 1 |
| 7 | ellagic acid | 21.8 | 301 | 257, 229, 185 | 1 |
| 8 | cinnamic acid-3-acetylhexoside | 22.2 | 351 | 213, 191, 190, 189, 171 | 5 |
| 9 | kaempferol-3-coumaroyl glucoside | 22.4 | 593 | 285 | 1 |
| 10 | quercetin-3- glucuronide | 22.8 | 477 | 301 | 1 |
| 11 | kaempferol-3-glucoside | 23.3 | 447 | 285 | 2 |
| 12 | quercetin-3-malonyl glucoside | 23.8 | 550 | 573, 551, 465, 303 | 6 |
| 13 | kaempferol-3-glucuronide | 24.5 | 461 | 285 | 1 |
| 14 | isorhamnetin-3-glucuronide | 24.8 | 491 | 315 | 7 |
| 15 | kaempferol-3-acetyl glucoside | 25.8 | 489 | 285 | 1 |

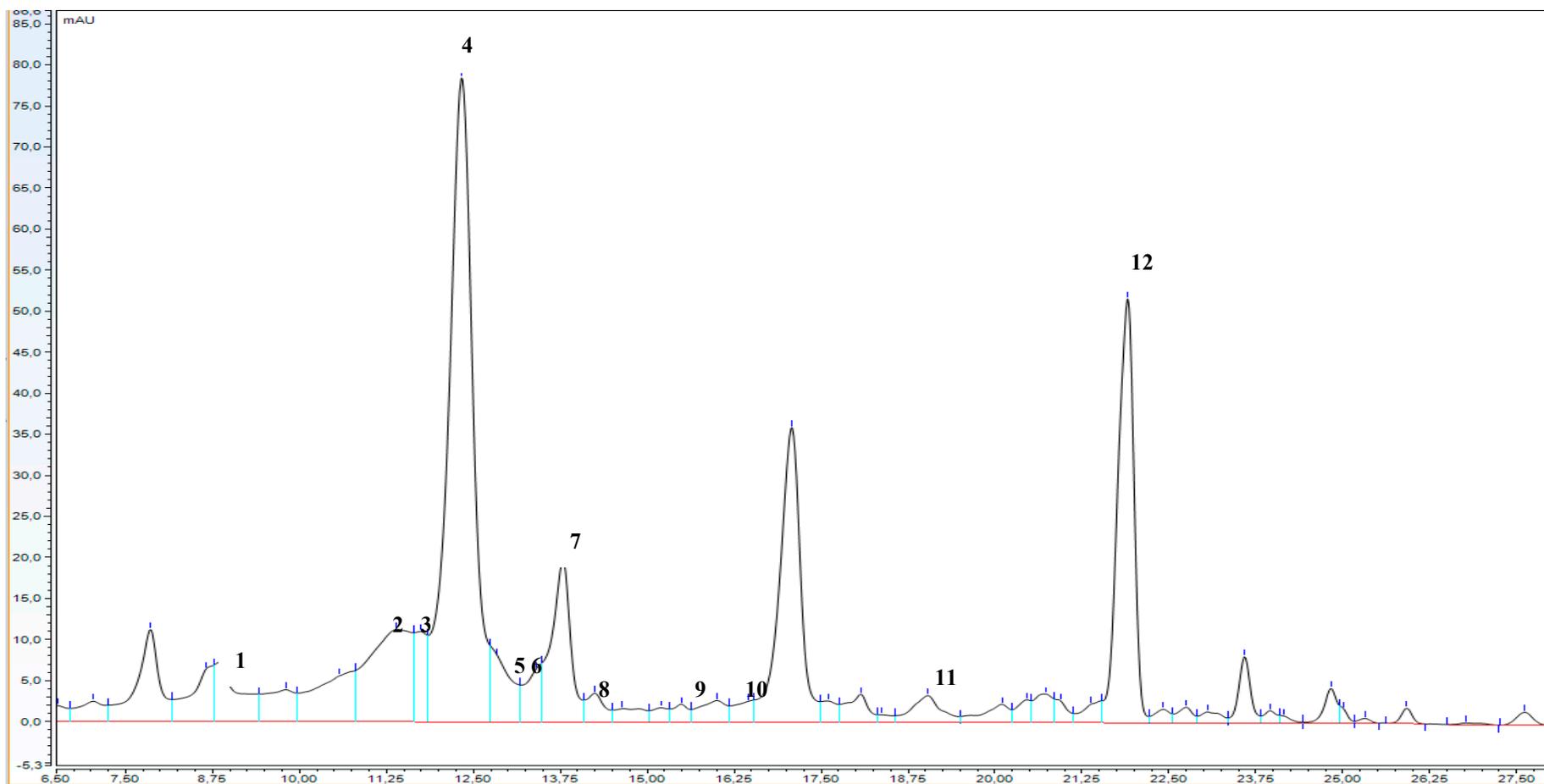


Figure S3: Chromatogram of phenolics at 280 nm wavelength.

Table S3: Individual phenolics identification at 280 nm.

| Peak No. | Phenolic compound | Rt (min) | [M – H] ⁻ | MS ² (m/z) | Ref. |
|----------|--------------------------------|----------|----------------------|------------------------------|------|
| 1 | bis- HHDp - glucose | 8.8 | 783 | 301, 275 | 4 |
| 2 | bis- HHDp - hexose | 11.3 | 783 | 481, 301 | 1 |
| 3 | procyanidin dimer 1 | 11.4 | 577 | 425, 407, 289 | 1 |
| 4 | ferulic acid hexose derivate | 12.0 | 449 | 431, 355, 329, 287, 269, 193 | 2 |
| 5 | procyanidin dimer 2 | 12.8 | 577 | 425, 407, 289 | 1 |
| 6 | procyanidin trimer | 13.0 | 865 | 577, 425, 407 | 1 |
| 7 | <i>p</i> -coumaroyl hexoside 1 | 13.7 | 609 | 307 | 8 |
| 8 | <i>p</i> -coumaroyl hexoside 2 | 13.8 | 609 | 307 | 8 |
| 9 | propelargonidin dimer | 16.1 | 561 | 425, 409 | 9 |
| 10 | epicatechin | 16.3 | 289 | 245 | 1 |
| 11 | <i>p</i> -coumaroyl hexoside 3 | 18.8 | 609 | 307 | 8 |
| 12 | cinnamic acid-hexoside | 21.4 | 355 | 310, 309, 207, 147 | 3 |

References

- Weber, N.; Zupanc, V.; Jakopic, J.; Veberic, R.; Mikulic-Petkovsek, M.; Stampar, F. Influence of deficit irrigation on strawberry (*Fragaria × ananassa* Duch.) fruit quality. *J. Sci. Food Agric.* **2017**, *97*, 849–857. <https://doi.org/10.1002/jsfa.7806>.
- Kajdzanoska, M.; Gjamovski, V.; Stefova, M. HPLC-DAD-ESI-MSn identification of phenolic compounds in cultivated strawberry from Macedonia. *Maced. J. Chem. Chem. Eng.* **2010**, *29*, 181–194. <https://doi.org/10.20450/mjce.2010.165>.
- Hassan, W.H.B.; Abdelaziz, S.; Al Yousef, H.M. Chemical Composition and Biological Activities of the Aqueous Fraction of *Parkinsonia aculeata* L. Growing in Saudi Arabia. *Arab. J. Chem.* **2019**, *12*, 377–387. <https://doi.org/10.1016/j.arabjc.2018.08.003>.
- Medic, A.; Jakopic, J.; Solar, A.; Hudina, M.; Veberic, R. Walnut (*J. regia*) Agro-Residues as a Rich Source of Phenolic Compounds. *Biology* **2021**, *10*, 535.
- Spínola, V.; Pinto, J.; Castilho, P.C. Identification and quantification of phenolic compounds of selected fruits from Madeira Island by HPLC-DAD-ESI-MSn and screening for their antioxidant activity. *Food Chem.* **2015**, *173*, 14–30. <https://doi.org/10.1016/j.foodchem.2014.09.163>.
- Ju, W.-T.; Kwon, O.C.; Kim, H.-B.; Sung, G.-B.; Kim, H.-W.; Kim, Y.-S. Qualitative and quantitative analysis of flavonoids from 12 species of Korean mulberry leaves. *J. Food Sci. Technol.* **2018**, *55*, 1789–1796. <https://doi.org/10.1007/s13197-018-3093-2>.
- Mullen, W.; Boitier, A.; Stewart, A.J.; Crozier, A. Flavonoid metabolites in human plasma and urine after the consumption of red onions: Analysis by liquid chromatography with photodiode array and full scan tandem mass spectrometric detection. *J. Chromatogr. A* **2004**, *1058*, 163–168. <https://doi.org/10.1016/j.chroma.2004.08.117>.
- Panighel, A.; De Rosso, M.; Dalla Vedova, A.; Flamini, R. Putative identification of new *p*-coumaroyl glycoside flavonoids in grape by ultra-high performance liquid chromatography/high-resolution mass spectrometry. *Rapid Commun. Mass Spectrom.* **2015**, *29*, 357–366. <https://doi.org/10.1002/rcm.7115>.
- Enomoto, H.; Takahashi, S.; Takeda, S.; Hatta, H. Distribution of Flavan-3-ol Species in Ripe Strawberry Fruit Revealed by Matrix-Assisted Laser Desorption/Ionization-Mass Spectrometry Imaging. *Molecules* **2020**, *25*, 103.