



Supplementary data

A Comparative Investigation on Phenolic Composition, Characterization and Antioxidant Potentials of Five Different Australian Grown PEAR Varieties

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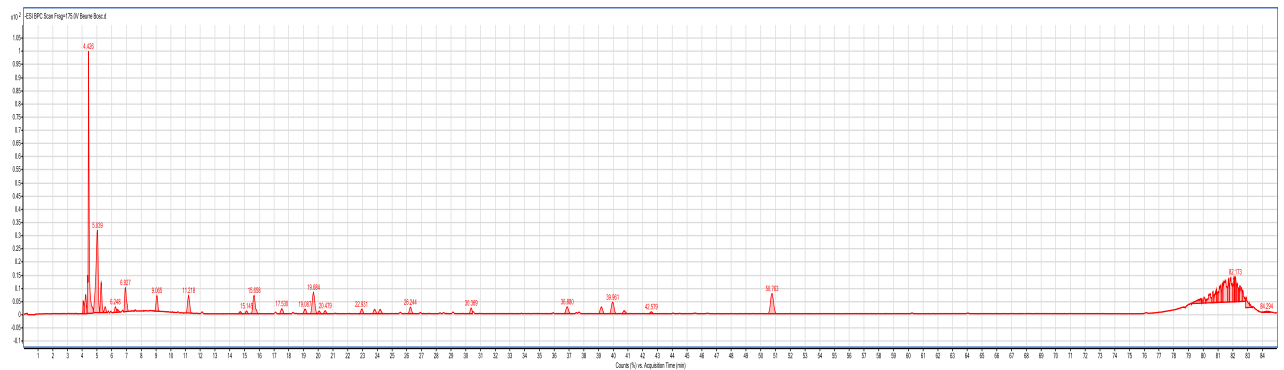
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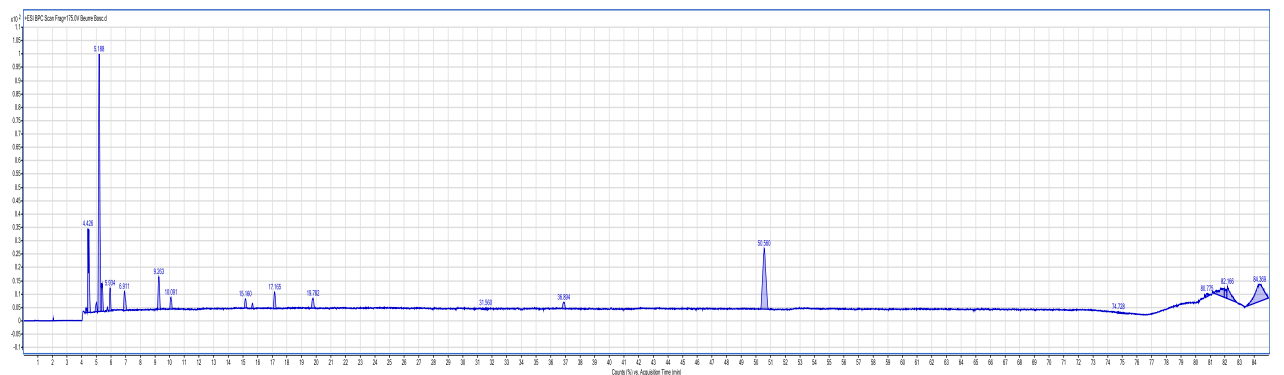
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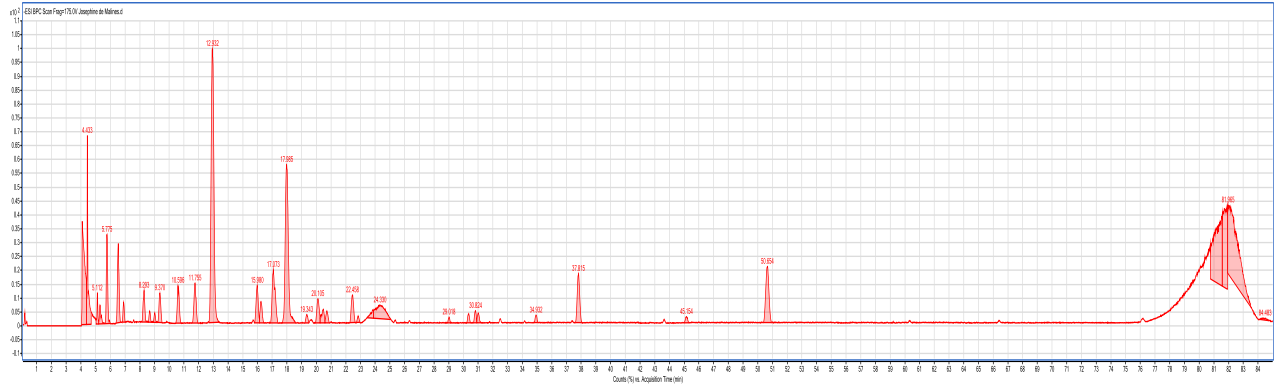
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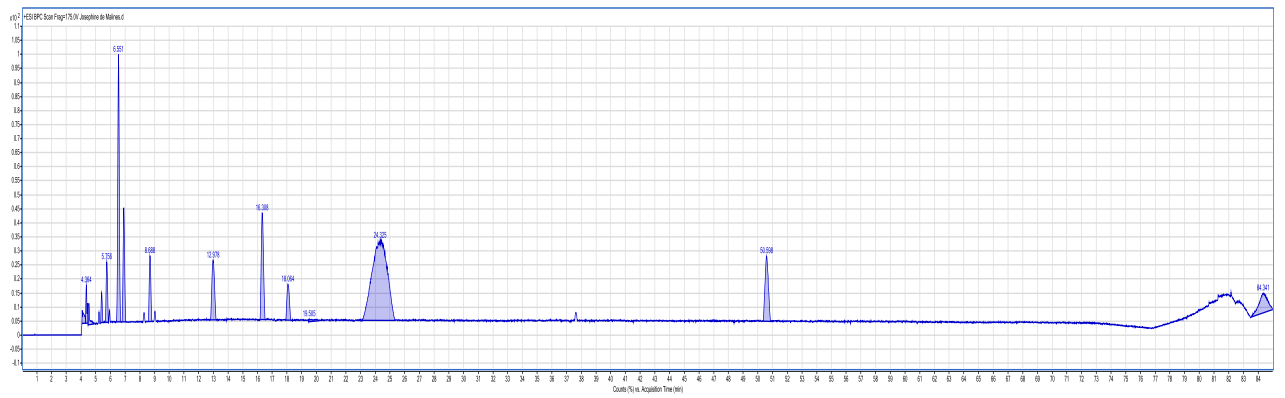
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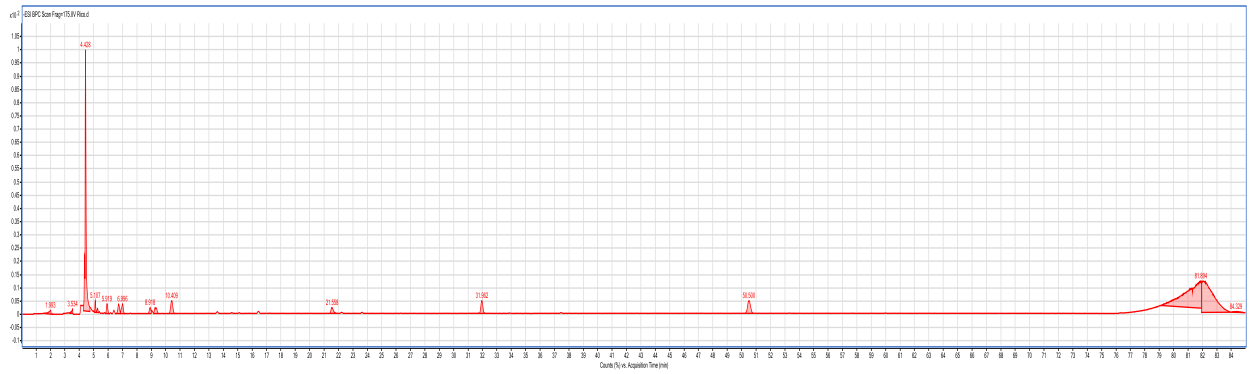
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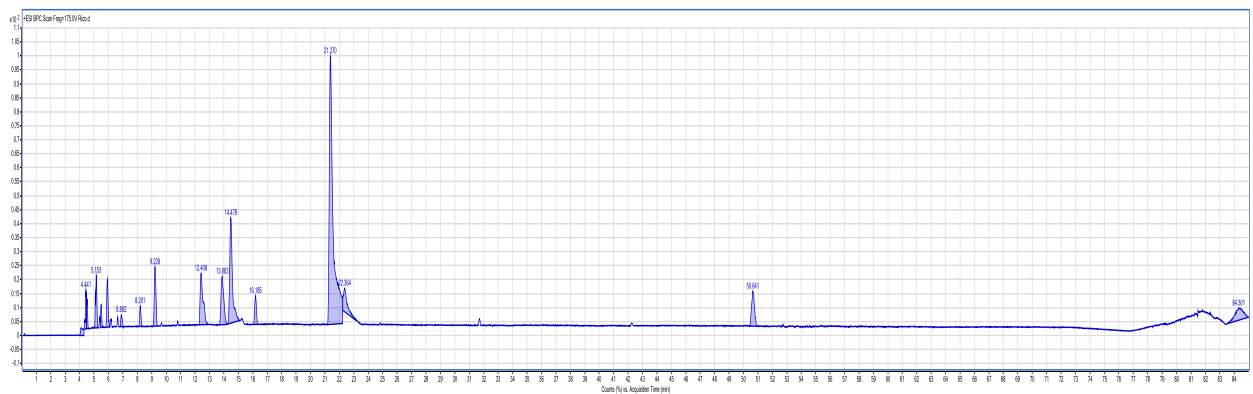
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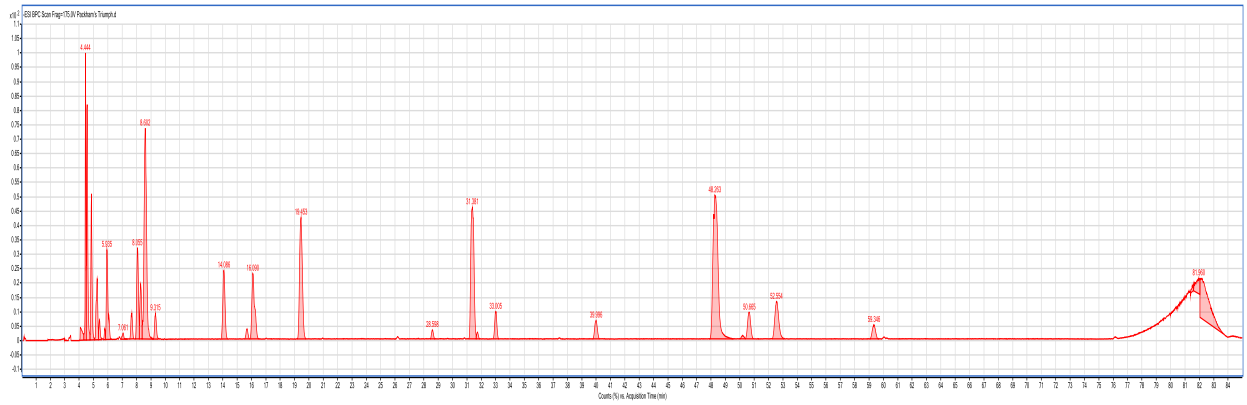
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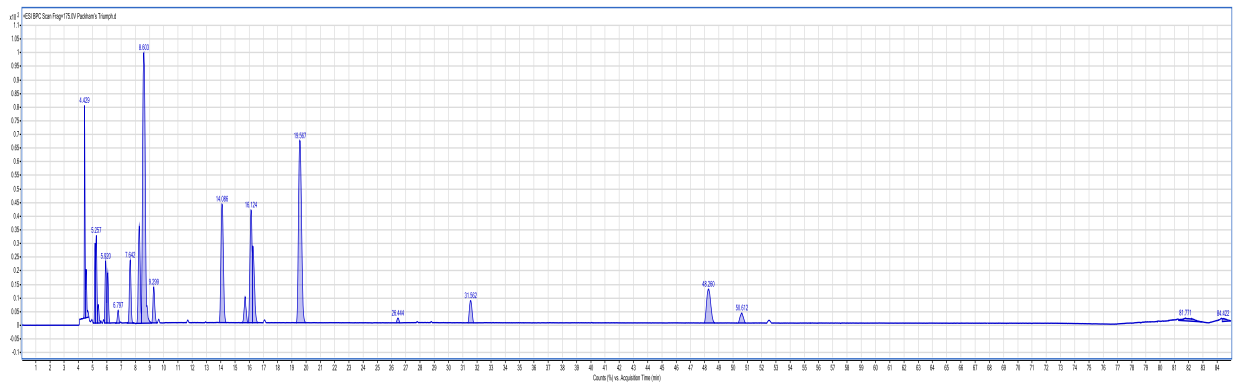
(f)



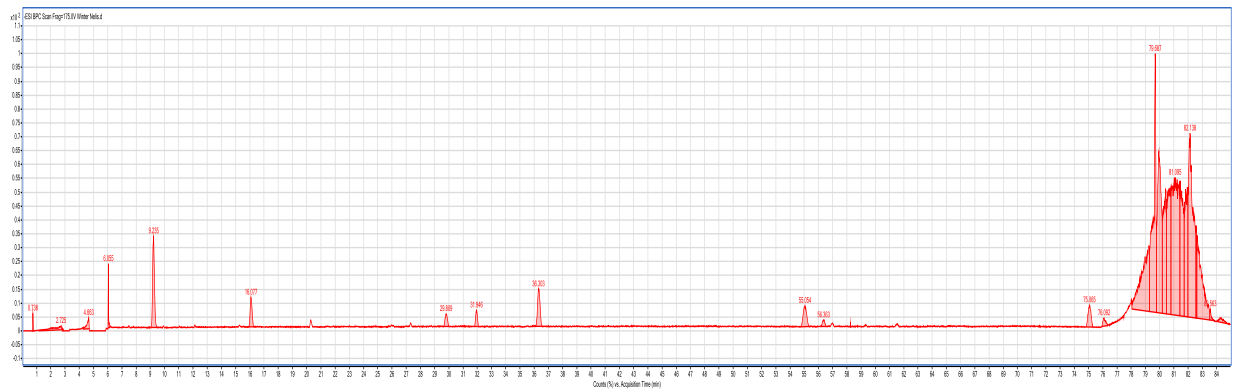
(g)



(h)



(i)



(j)

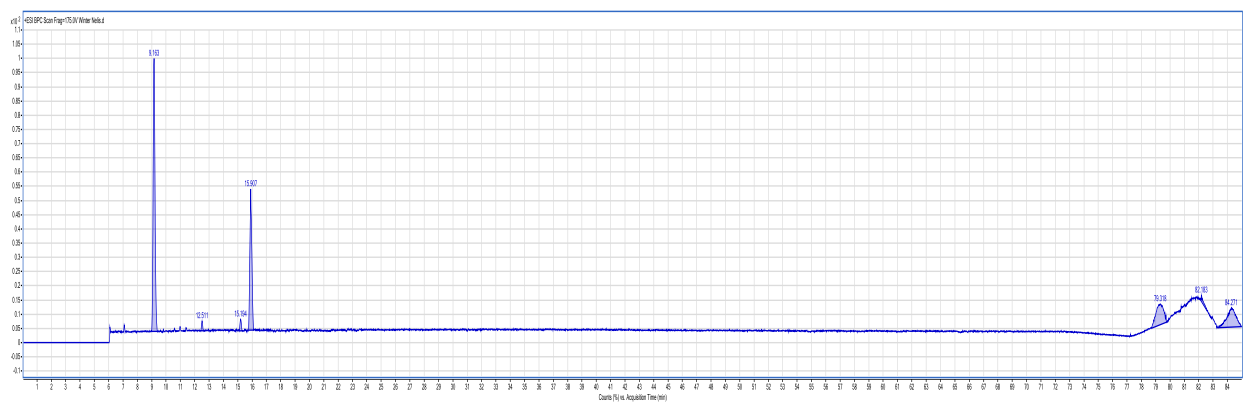
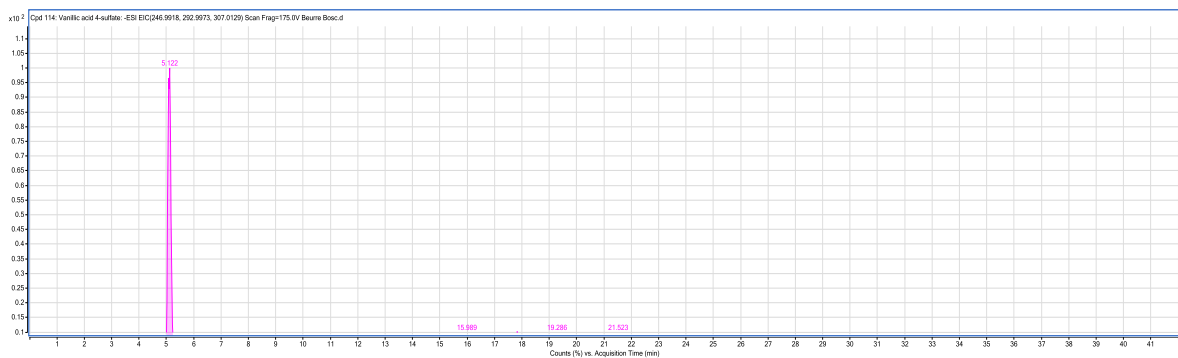
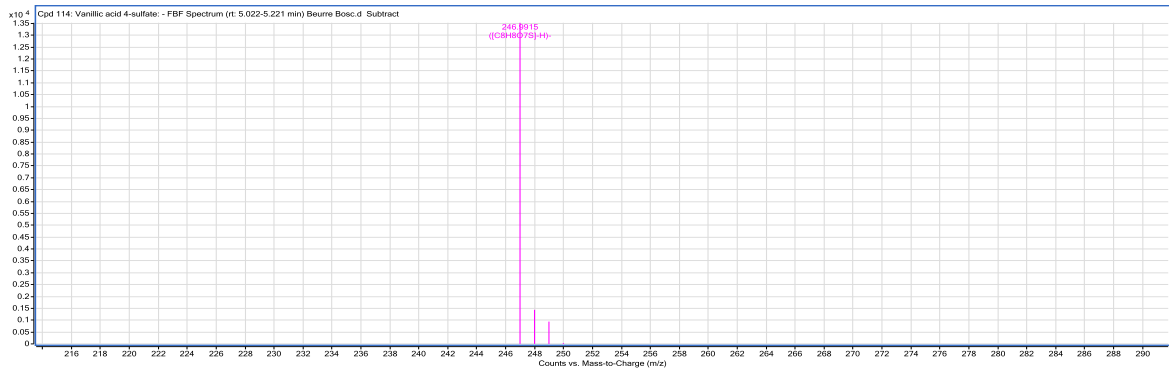


Figure S1. S): LC-ESI-QTOF-MS/MS basic peak chromatograph (BPC) for characterization of phenolic compounds of Australian grown pear varieties; **(a)** Beurre Bosc in negative ionization mode; **(b)** Beurre Bosc in positive ionization mode; **(c)** Josephine de Malines in negative ionization mode; **(d)** Josephine de Malines in positive ionization mode; **(e)** Rico in negative ionization mode; **(f)** Rico in positive ionization mode; **(g)** Packham's Triumph in negative ionization mode; **(h)** Packham's Triumph in positive ionization mode; **(i)** Winter Nelis in negative ionization mode; **(j)** Winter Nelis in positive ionization mode.

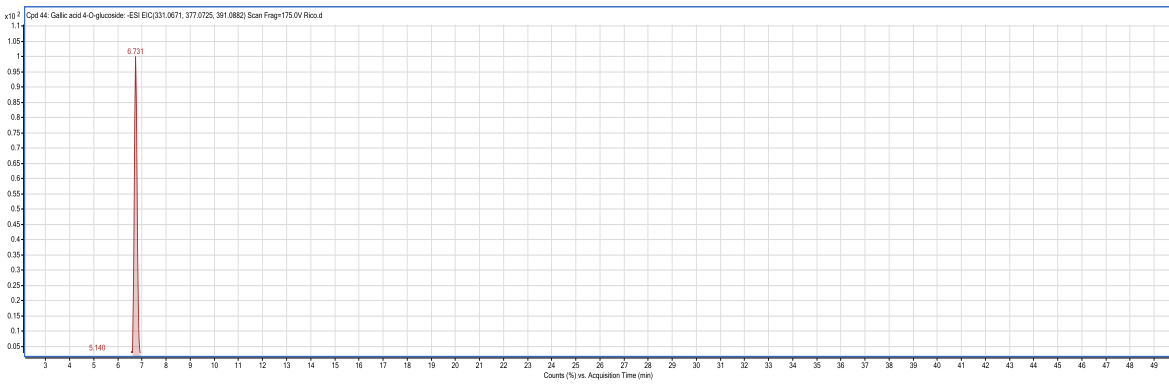
(a)



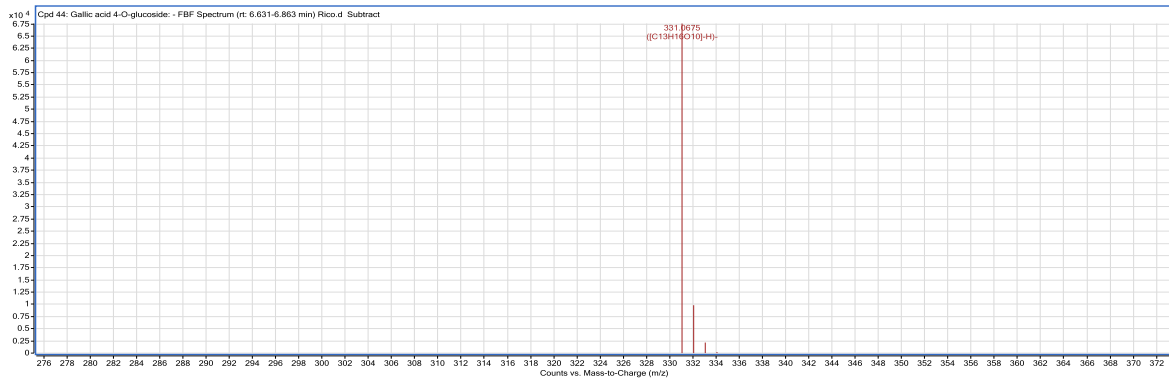
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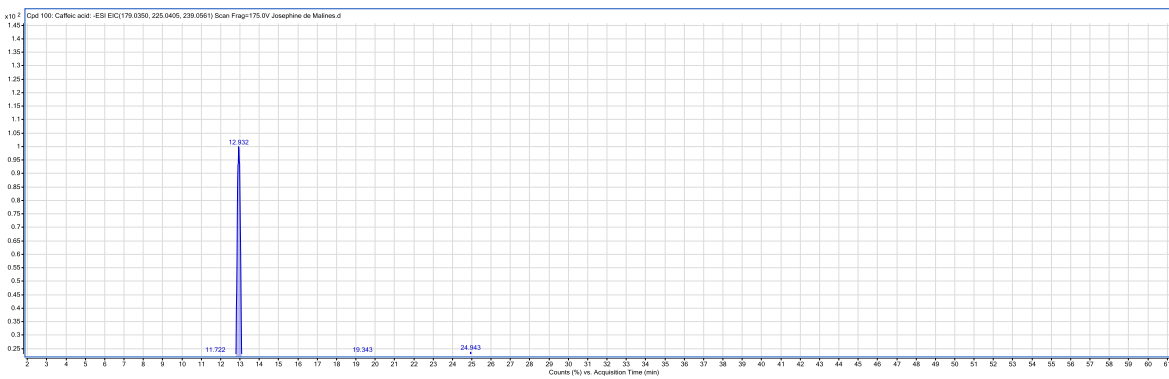
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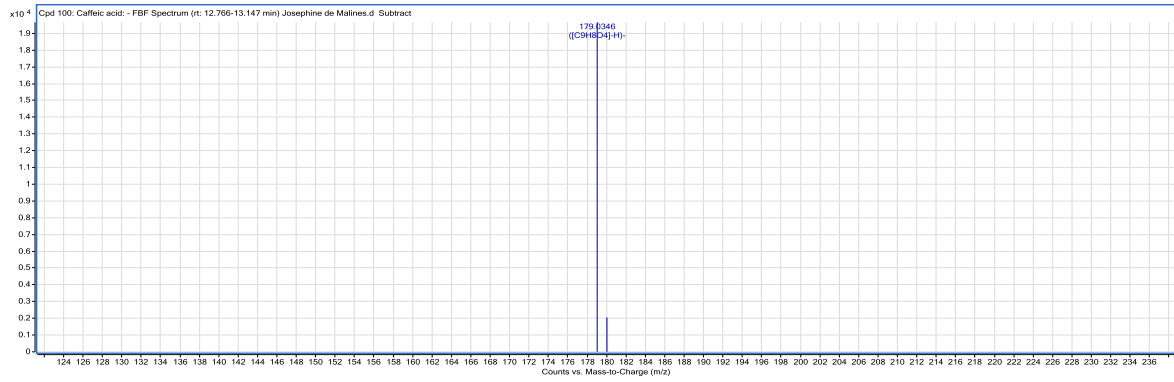
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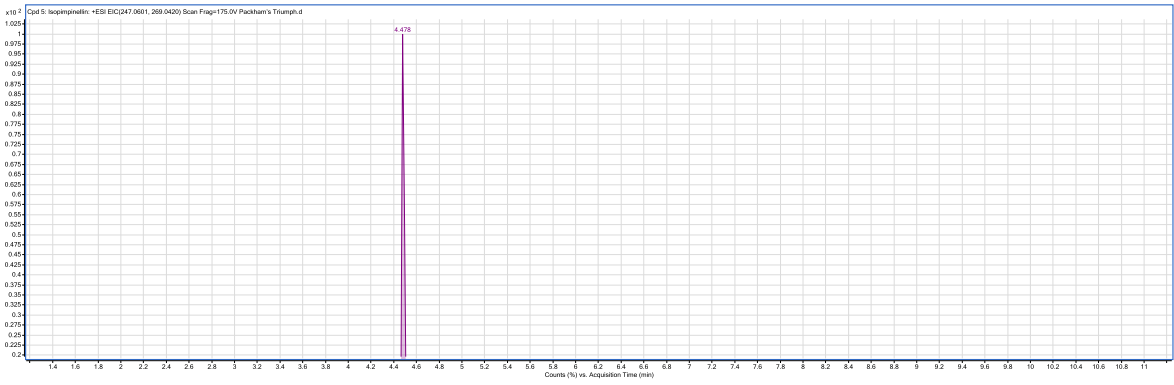
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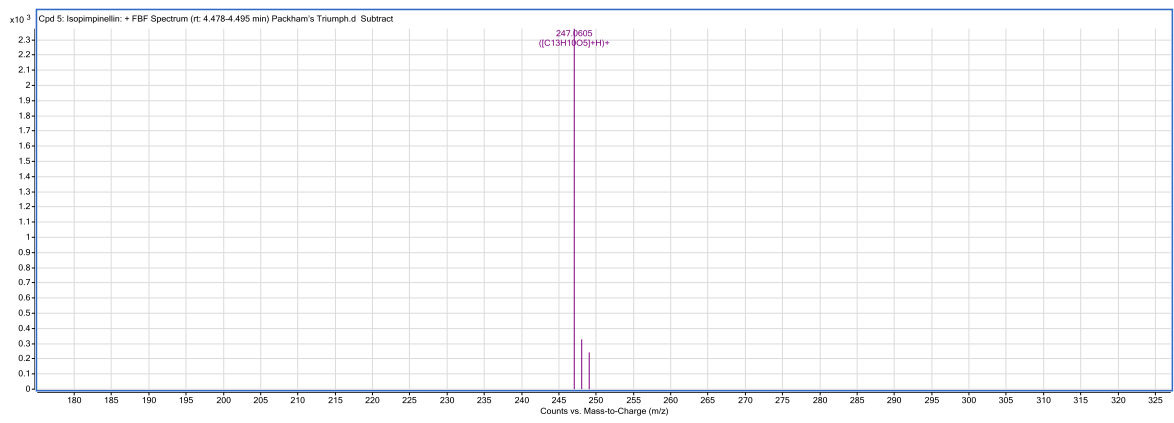
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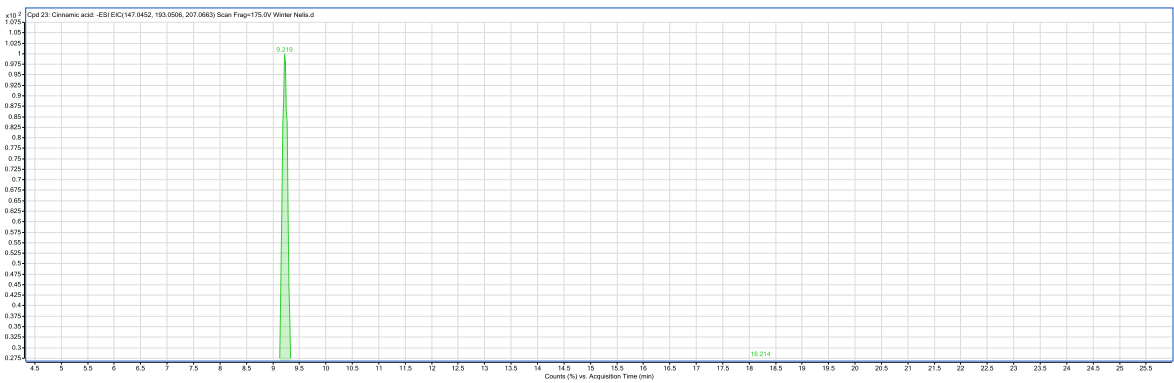
(g)



(h)



(i)



(j)

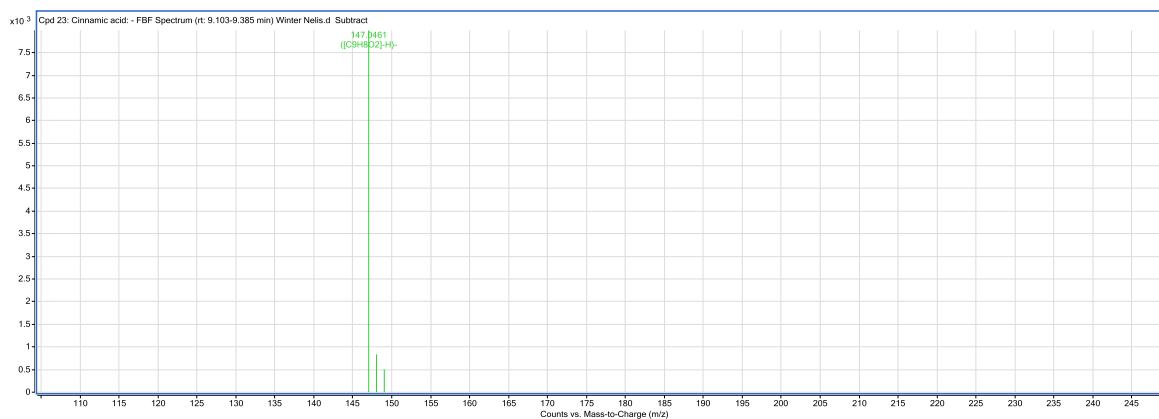


Figure S2. Extracted ion chromatogram and their mass spectrum. (a) A chromatograph of Vanillic acid 4-sulfate (Compound 1, Table 3), Retention time (RT = 5.122 min) in the negative mode of ionization (ESI/[M-H]⁻) identified and characterized in Beurre Bosc pear sample; **(b)** Mass spectra of Vanillic acid 4-sulfate showing an observed m/z 246.9915 in Beurre Bosc; **(c)** A chromatograph of Gallic acid 4-*O*-glucoside (Compound 2, Table 3), Retention time (RT = 6.731 min) in the negative mode of ionization (ESI/[M-H]⁻) identified and characterized in Rico pear sample; **(d)** Mass spectra of Gallic acid 4-*O*-glucoside showing an observed m/z 331.0675 in Rico; **(e)** A chromatograph of Caffeic acid (Compound 12, Table 3), Retention time (RT = 12.932 min) in the negative mode of ionization (ESI/[M-H]⁻) identified and characterized in Josephine de Malines pear sample; **(f)** Mass spectra of Caffeic acid showing an observed m/z 179.0346 in Josephine de Malines; **(g)** A chromatograph of Isopimpinellin (Compound 62, Table 3), Retention time (RT = 4.478 min) in the positive mode of ionization (ESI/[M+H]⁺) identified and characterized in Packham's Triumph pear sample; **(h)** Mass spectra of Isopimpinellin showing an observed m/z 247.0605 in Packham's Triumph; **(i)** A chromatograph of Cinnamic acid (Compound 10, Table 3), Retention time (RT = 9.219 min) in the negative mode of ionization (ESI/[M-H]⁻) identified and characterized in Winter Nelis pear sample; **(j)** Mass spectra of Cinnamic acid showing an observed m/z 147.0461 in Winter Nelis.