

Supplementary material

Supplementary table 1 – LC-MS of blueberry fruit extracts after enzyme hydrolysis

Peak nr.	Retention Time (min)	Wavelength (nm)	m/z [M-H]	Compounds
1	2.59	272	169	Gallic acid
2	5.26	272	153 , 109	Protocatechuic acid
3	6.28	272	183 , 124	3-Methylgallic acid
5	9.41	272	165	Vanillic acid
6	9.84	324	179 , 135	Caffeic acid
7	10.06	272	197.1	Syringic acid
8	10.54	280	289	(-)-Epicatechin
9	12.00	280	153	Phloroglucinaldehyde
10	12.11	302	163	<i>p</i> -Coumaric
11	12.97	370	363 , 333	Ellagic acid
12	13.16	324	193 , 355	Ferulic acid
13	15.50	370	317	Myricetin
15	18.30	370	301 , 331	Quercetin
16	20.83	370	345	Kaempferol

Figures in bold are the main m/z. Peaks identification was performed with LC-MS data and confirmed with reference standards.

Total ion scan of fruit extracts was performed as described (34)

Supplementary table 2 – LC-MS of raspberry fruit extracts after enzyme hydrolysis

Peak nr.	Retention Time (min)	Wavelength (nm)	m/z [M-H]	Compounds
1	2.59	272	169	Gallic acid
2	5.26	272	153 , 109	Protocatechuic acid
6	9.84	324	577 , 179	Caffeic acid
8	10.54	280	289	(-)-Epicatechin
9	12.00	280	153	Phloroglucinaldehyde
11	12.97	370	301	Ellagic acid
12	13.16	324	301 , 193	Ferulic acid
15	18.30	370	361, 207, 178, 301	Quercetin

Figures in bold are the main m/z. Peaks identification was performed with LC-MS data and confirmed with reference standards.

Total ion scan of fruit extracts was performed as described (34)

Supplementary table 3 – LC-MS of blackberry fruit extracts after enzyme hydrolysis

Peak nr.	Retention Time (min)	Wavelength (nm)	m/z [M-H]	Compounds
1	2.59	272	169 , 125	Gallic acid
2	5.26	272	153 , 109	Protocatechuic acid
8	10.54	280	289 , 319	(-)-Epicatechin
9	12.00	280	153	Phloroglucinaldehyde
11	12.97	370	301	Ellagic acid
12	13.16	324	300.9 , 223	Ferulic acid
15	18.30	370	301	Quercetin

Figures in bold are the main m/z. Peaks identification was performed with LC-MS data and confirmed with reference standards.

Total ion scan of fruit extracts was performed as described (34)

Supplementary table 4 – LC-MS of Portuguese crowberry fruit extracts after enzyme hydrolysis

Peak nr.	Retention Time (min)	Wavelength (nm)	m/z [M-H]	Compounds
1	2.59	272	169	Gallic acid
2	5.26	272	153 , 109	Protocatechuic acid
6	9.84	324	179 , 135	Caffeic acid
8	10.54	280	289 , 381	(-)-Epicatechin
10	12.11	302	163 , 119.1	<i>p</i> -Coumaric
12	13.16	324	193 , 301	Ferulic acid
13	15.50	370	317	Myricetin
15	18.30	370	331	Quercetin
16	20.83	370	206.8, 178.9, 284.9	Kaempferol

Figures in bold are the main m/z. Peaks identification was performed with LC-MS data and confirmed with reference standards.

Total ion scan of fruit extracts was performed as described (34)

Supplementary table 5 – LC-MS of strawberry tree fruit extracts after enzyme hydrolysis

Peak nr.	Retention Time (min)	Wavelength (nm)	m/z [M-H]	Compounds
1	2.59	272	169 , 125	Gallic acid
2	5.26	272	153 , 109	Protocatechuic acid
4	8.60	280	289	(+)-Catechin
9	12.00	280	197, 163, 206.9, 152.9	Phloroglucinaldehyde
11	12.97	370	223.1, 301	Ellagic acid
13	15.50	370	317	Myricetin
15	18.30	370	206.9 , 301	Quercetin

Figures in bold are the main m/z. Peaks identification was performed with LC-MS data and confirmed with reference standards.

Total ion scan of fruit extracts was performed as described (34)