

Supplementary Tables

Table S1. Relevant nutritional quality indicators of SW loquat

Stage	Soluble sugars (%)	Total soluble solids (%)	Titrateable acidity (%)	Vitamin C (mg/100g FW)	SSC/TA	TSS/TA
S9	13.69±0.27	11.29±0.24	0.35±0.006	1.93±0.17	39.5	32.57

Table S2. Authentic standard phenolic compounds used in the HPLC analysis and equations of standard curves

Phenolic compounds	Linear regression equation	Correlation coefficient
Chlorogenic acid	$y = 25.947x + 510.86$	0.9954
Neochlorogenic acid	$y = 16.445x + 141.66$	0.9981
Cryptochlorogenic acid	$y = 9.2498x + 49.317$	0.9998
4-hydroxybenzoic acid	$y = 11.676x + 48.378$	0.9995
Vanillic acid	$y = 16.120x + 52.804$	0.9998
Epicatechin	$y = 6.9703x + 47.318$	0.9991
Ellagic acid	$y = 10.753x + 45.311$	0.9985
Salicylic acid	$y = 5.9264x + 8.3776$	0.9992
Rutin	$y = 14.243x + 19.973$	0.9999
Gallic acid	$y = 23.535x + 51.863$	0.9994
Cinnamic acid	$y = 26.625x + 475.59$	0.9967
<i>p</i> -coumaric acid	$y = 80.188x - 333.47$	0.9997
Ferulic acid	$y = 70.277x + 188.01$	0.9981
Caffeic acid	$y = 61.044x + 260.12$	0.9977
Sinapic acid	$y = 82.507x + 670.13$	0.9992
Coumaryl alcohol	$y = 0.2428x + 4.0361$	0.9942
Coniferyl alcohol	$y = 2.9723x + 19.880$	0.9997
Sinapyl alcohol	$y = 49.318x + 99.461$	0.9996

Table S3. Primers for real-time PCR

Gene	Forward primer sequence (5'- 3')	Reverse primer sequence (5'- 3')
<i>Actin</i>	AATGGAAGTGGAAATGGTCAAGGC	TGCCAGATCTTCTCCATGTCATCCCA
<i>PAL1</i>	TGCTACAGAATCAGGCCACA	GCATGGAGTGACGTTGTTGT
<i>PAL2</i>	TTTGCCTACATTGATGAC	CATTCTTCTCACTCTCAC
<i>PAL3</i>	CAGTGCTACATATCCTCTAA	CATCTCCTTCTCACCATT
<i>C4H1</i>	CCCGATATTAAGGCCGTTTT	GCTTCGAGGATGTGGTCAAT
<i>C4H2</i>	CTCCTTCTTCCCCACATGAA	GGACTCCTCCTCCAAAAACC
<i>C4H3</i>	AGTCGAAGGTGGAGGCTAAC	ACTGTCCACCTTTCTCCGAG
<i>4CL2</i>	TGGACGGAGAGAATCCAAAC	GCTCCAGCAGCGTACCTATC
<i>4CL9</i>	AGTCTCACAGGGATATGGGATG	GACATCAGCCTTCCATTAGCTC
<i>HCT</i>	CTACAGGCCGAATCCAAACG	CCGCCTCAACAAACAGAACA
<i>CCoAOMT5</i>	ATGGAGAGGAGCAGCAAAC	ATTCAGGCTCCCTTGGGTAC
<i>F5H</i>	ACGACAAGTCCTCCAAGTCCAA	AGTCCACTTCGTCCCTAACAGA
<i>COMT1</i>	GGCTGCCCACTCTACCATTA	CTCCTCCAACATGCTTCACA

<i>CCR1</i>	AGAGAAAGGGGTGGACTTGG	TGCACATAGGCCTGAACTGA
<i>CAD1</i>	TCTGGAGTTCTCTCGCCGTA	TGCCATGCTTGTTTCCTTGGA
<i>CAD6</i>	TGGCTCAGACGACTCCAAAT	TGGTCACATCGTTGATCCCA
<i>POD15</i>	ATGAATCATGCCCCGAATGCC	TCGCAACCATTGACAAAGCA
<i>POD42</i>	GAGAGTCTCTGCCCCAAAGT	GCTGTGGTGGAGTCTCTTCT
<i>C3H</i>	GGCTAGCATTGGAACGT	TGTCTCTGTTTGCTCCGTGT

Supplementary Figure

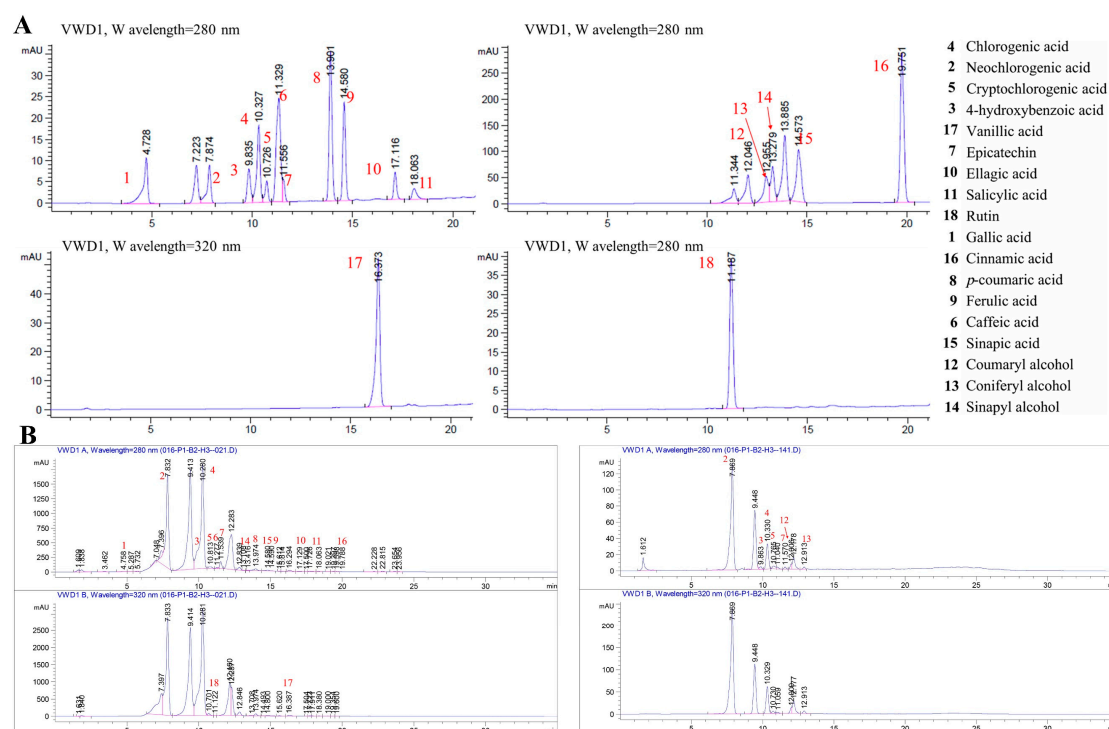


Figure S1. The HPLC chromatograms of the phenolic constituents. (A) Chromatogram of polyphenol standard compounds. (B) Chromatograms of methanol-water (80:20, v/v) fruit extracts made at 280 and 320 nm wavelengths, respectively. Peak numbers 1–18 refer to chlorogenic acid, neochlorogenic acid, cryptochlorogenic acid, 4-hydroxybenzoic acid, vanillic acid, epicatechin, ellagic acid, salicylic acid, rutin, gallic acid, cinnamic acid, *p*-coumaric acid, ferulic acid, caffeic acid, sinapic acid, coumaryl alcohol, coniferyl alcohol, and sinapyl alcohol, respectively.