

Capsaicinoids Content in the Pericarp and Placenta of Bolilla Peppers (*Capsicum annuum* L.) Throughout the Ripening of the Fruit at Two Different Stages of Plant Maturation

Mercedes Vázquez-Espinosa [†], María Álvarez-Romero [†], Ana V. González-de-Peredo, Ana Ruíz-Rodríguez, Marta Ferreiro-González, Gerardo F. Barbero ^{*} and Miguel Palma

SUPPLEMENTARY MATERIAL

Table S1. Fertirrigation applied to the ppeper plants.

Phenology	Fortnight	Irrigation (m ³ /ha)	N (kg/ha)	P ₂ O ₅ (kg/ha)	K ₂ O (kg/ha)	CaO (kg/ha)	MgO (kg/ha)
Vegetative Development	1 ^a	105	8	6	8	2	2
	2 ^a	240	8	6	8	2	2
Flowering/Fruition	3 ^a	350	8	6	8	2	2
	4 ^a	380	8	6	8	2	2
Development/Ripening	5 ^a	340	15	15	20	7	2
	6 ^a	255	15	15	20	7	2
Full Production	7 ^a	200	23	16	33	11	7
	8 ^a	200	25	15	35	14	9
	9 ^a	180	25	15	35	14	9
	10 ^a	170	25	15	35	14	8
	11 ^a	165	25	10	35	7	8
	12 ^a	170	25	10	35	7	8
	13 ^a	185	25	10	35	7	8
	14 ^a	210	25	10	35	7	8