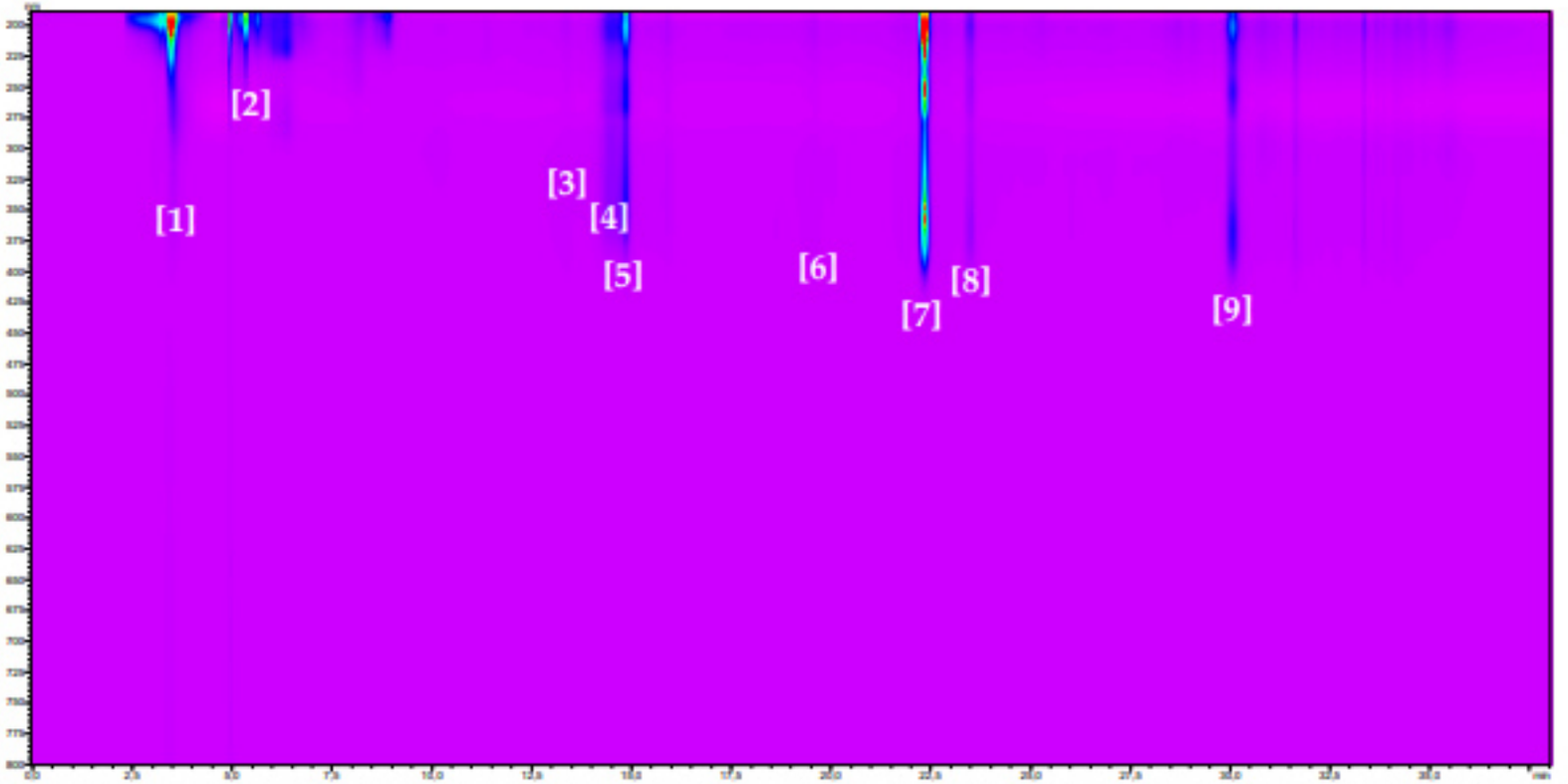

Figure S1. The picture of spectras of polyphenols analysis in fresh quince fruits. [1] gallic acid, [2] chlorogenic acid, [3] catechin, [4] epigallocatechin, [5] caffeic acid, [6] quercetin-3-O-rutinoside, [7] p-coumaric acid, [8] ferulic acid, [9] quercetin

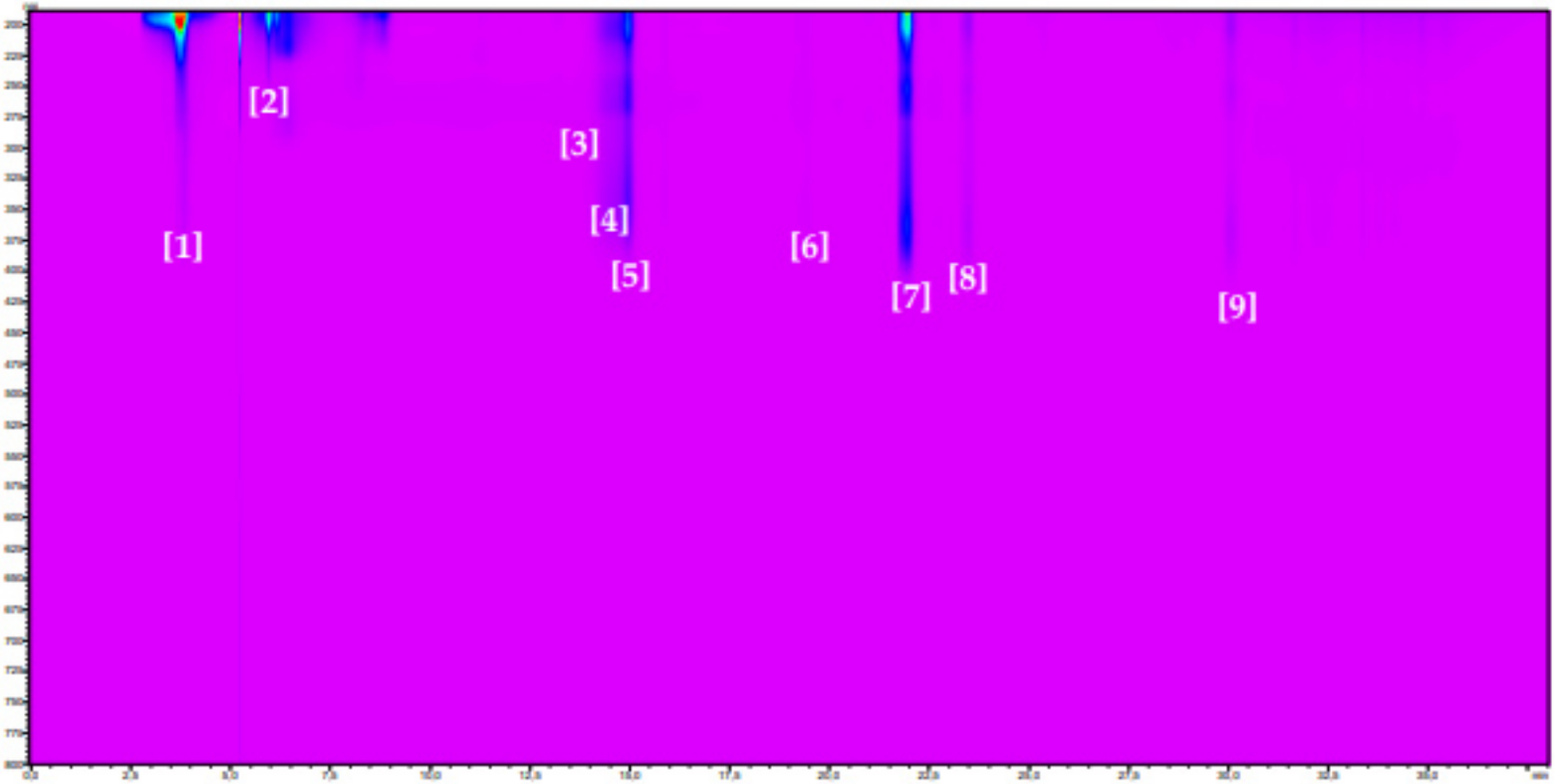

Figure S2. The picture of spectras of polyphenols analysis in quince fruits dried in 50°C. [1] gallic acid, [2] chlorogenic acid, [3] catechin, [4] epigallocatechin, [5] caffeic acid, [6] quercetin-3-O-rutinoside, [7] p-coumaric acid, [8] ferulic acid, [9] quercetin

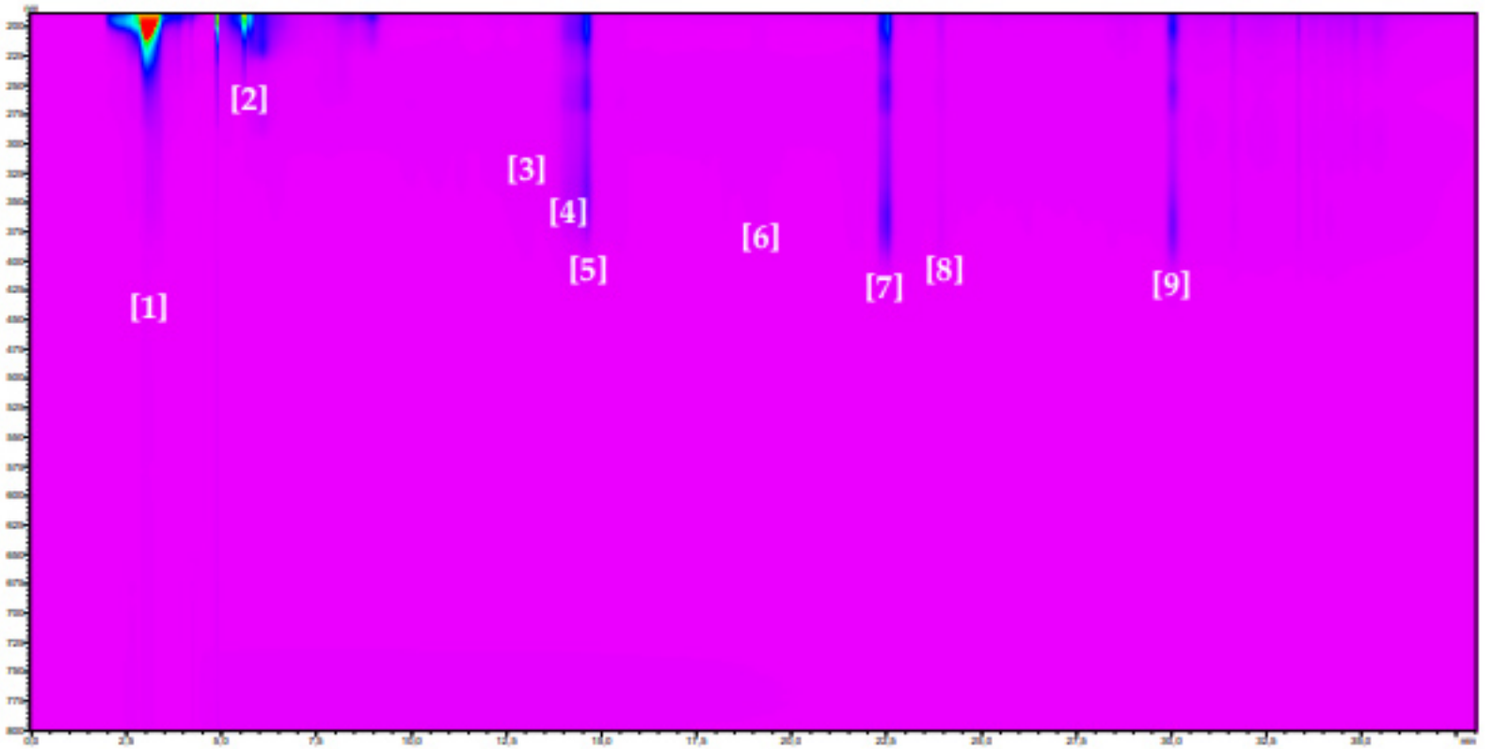

Figure S3. The picture of spectras of polyphenols analysis in quince fruits dried in 70°C. [1] gallic acid, [2] chlorogenic acid, [3] catechin, [4] epigallocatechin, [5] caffeic acid, [6] quercetin-3-O-rutinoside, [7] p-coumaric acid, [8] ferulic acid, [9] quercetin

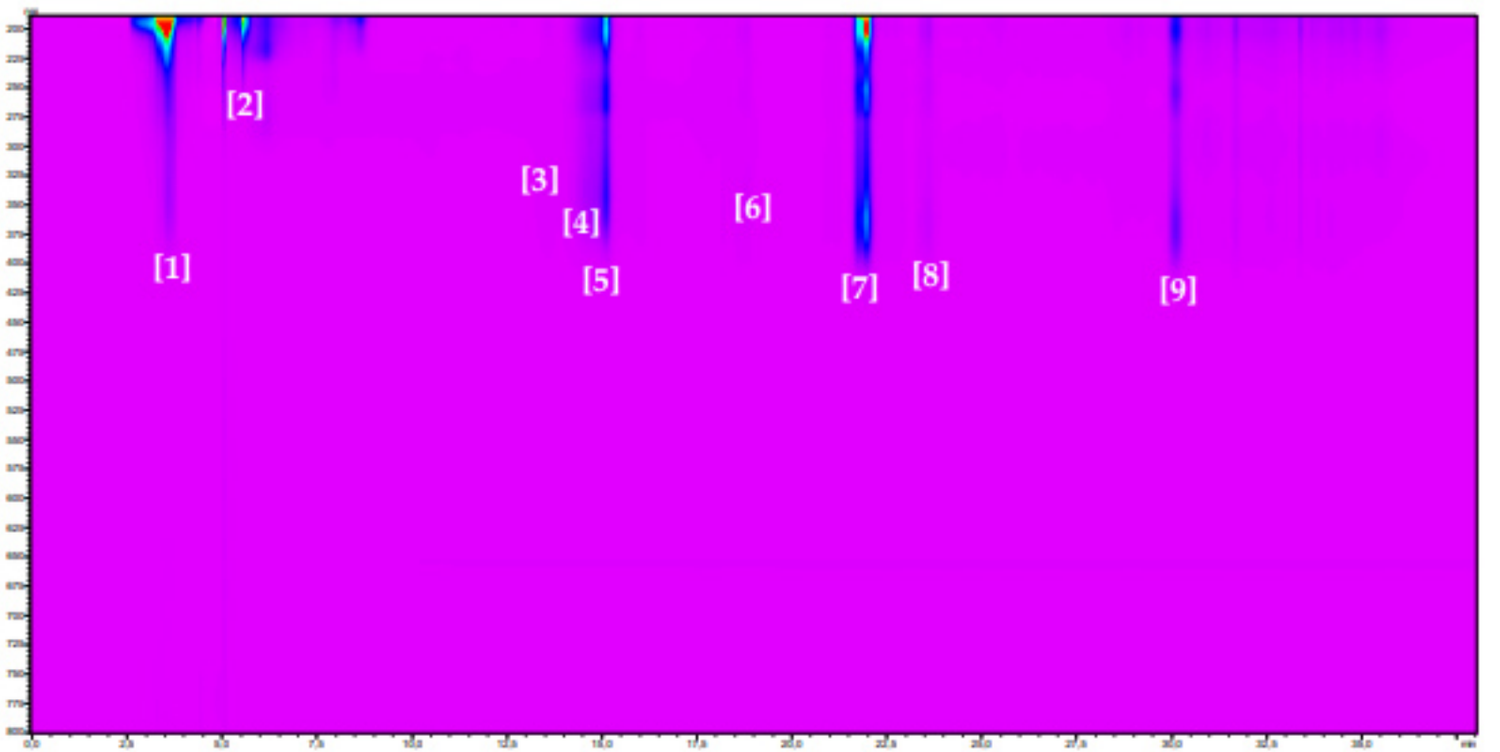

Figure S4. The picture of spectras of polyphenols analysis in quince fruits freeze-dried [1] gallic acid, [2] chlorogenic acid, [3] catechin, [4] epigallocatechin, [5] caffeic acid, [6] quercetin-3-O-rutinoside, [7] p-coumaric acid, [8] ferulic acid, [9] quercetin

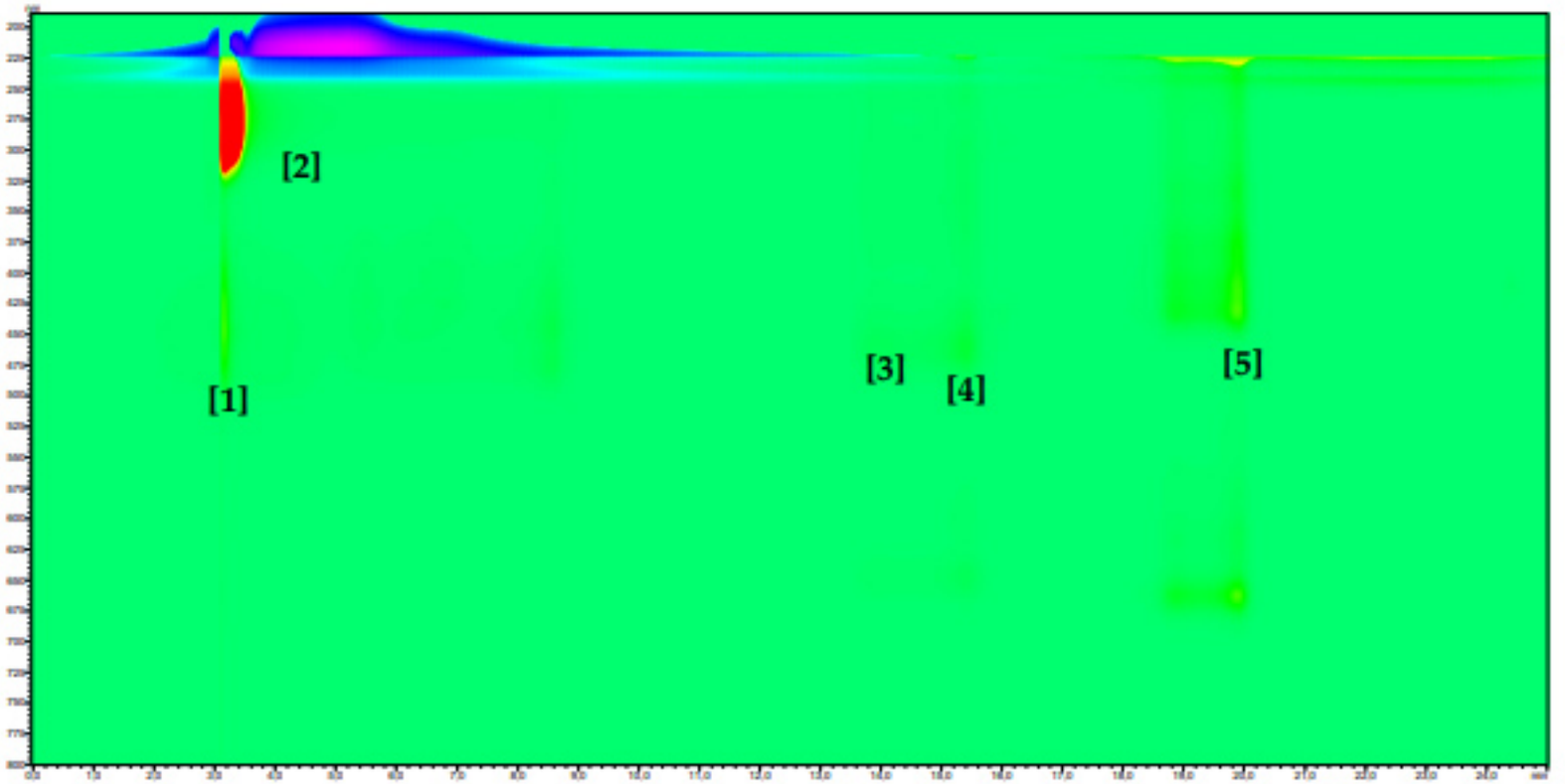

Figure S5. The picture of spectras of carotenoids analysis in fresh quince fruits [1] lutein, [2] zeaxanthin, [3] chlorophyll b, [4] chlorophyll a, [5] beta-carotene.

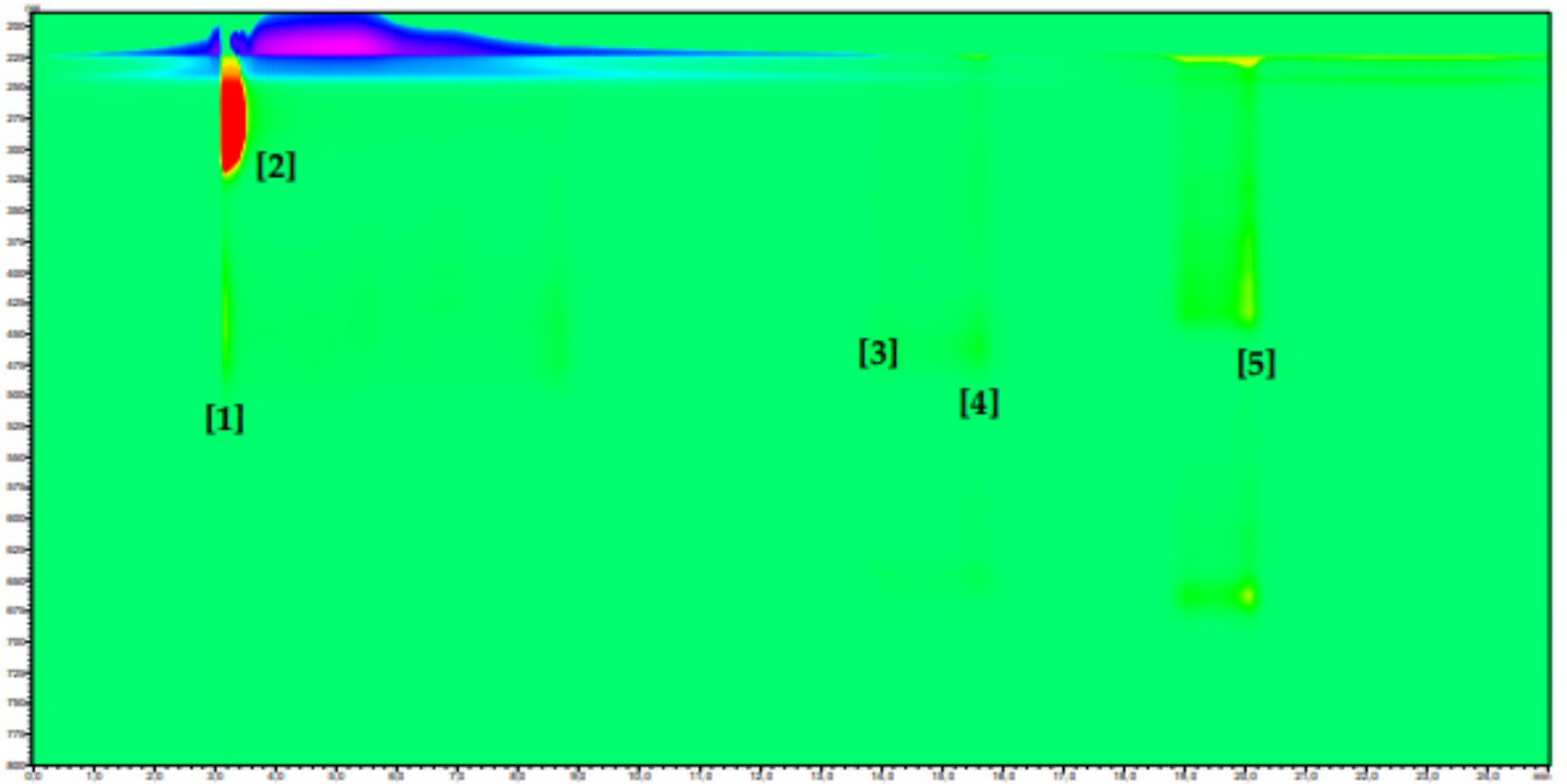

Figure S6. The picture of spectras of carotenoids analysis in quince fruits dried in 50°C [1] lutein, [2] zeaxanthin, [3] chlorophyll b, [4] chlorophyll a, [5] beta-carotene.

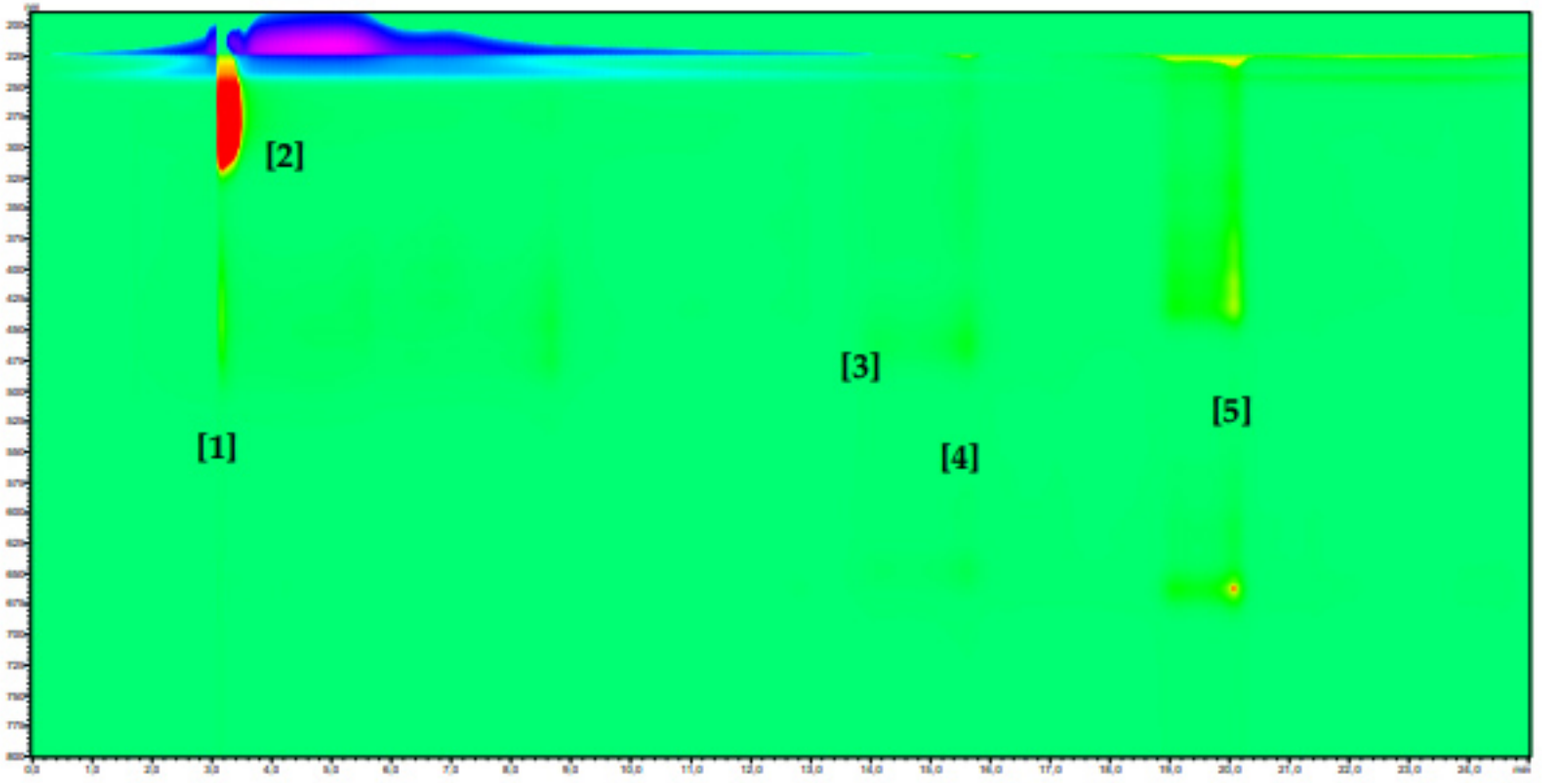

Figure S7. The picture of spectras of carotenoids analysis in quince fruits freeze-dried [1] lutein, [2] zeaxanthin, [3] chlorophyll b, [4] chlorophyll a, [5] beta-carotene.

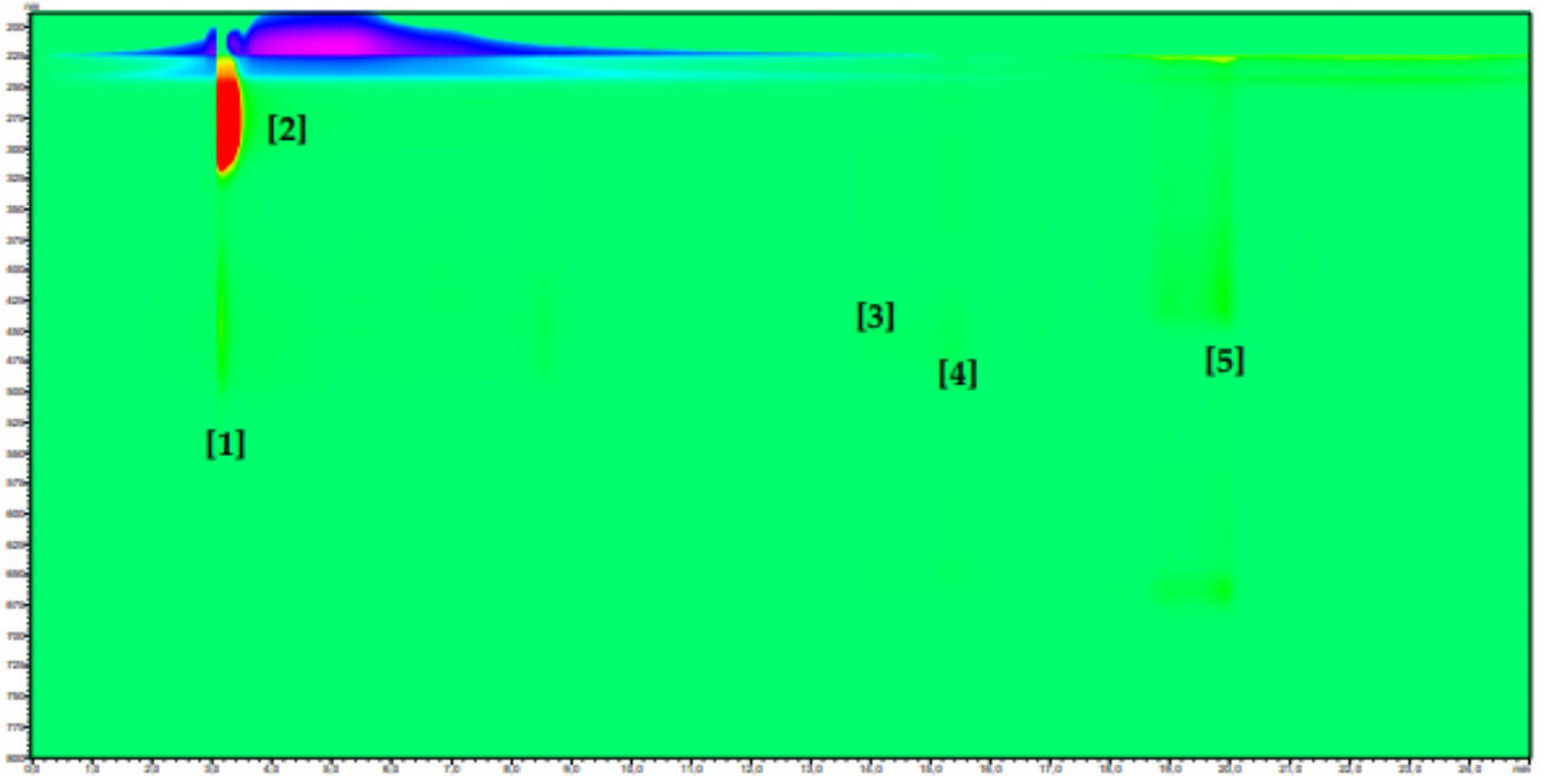

Figure S8. The picture of spectras of carotenoids analysis in quince fruits dried in 70°C [1] lutein, [2] zeaxanthin, [3] chlorophyll b, [4] chlorophyll a, [5] beta-carotene.