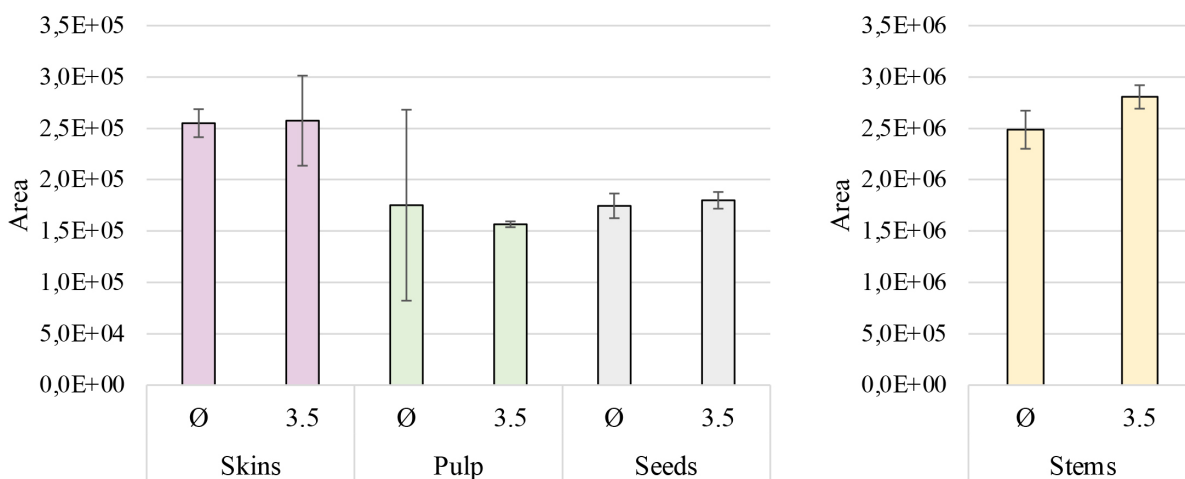


SUPPLEMENTARY DATA



Supplementary Figure S1. Average astilbin areas found in each maceration modality for each component. Ø means without pH adjustment. Error bars indicate 95% confidence intervals.

Supplementary Table S1. Validation parameters of the astilbin quantitation method in the different constituents of the bunch.

Validation parameters	Linearity		Specificity		Repeatability (%)		
	Linearity range	R ²	t _R variation (min)	Mass accuracy (ppm)	25 µg/L	250 µg/L	2.5 mg/L
Values	2.5 µg/L - 10 mg/L	0.9998	0.02	0.62	2.5	1.3	0.9
Constituent	Sensitivity			Trueness (%)			
	IDL (µg/L)	LOD (µg/g)	LOQ (µg/g)	Values			
Skin	2	0.25	0.5	50 µg/L	500 µg/L	5 mg/L	
				91.8	94.7	102.5	
Pulp	2	0.1	0.2	25 µg/L	250 µg/L	2.5 mg/L	
				104.8	101.5	105.8	
Seed	2	0.25	0.5	25 µg/L	250 µg/L	2.5 mg/L	
				97.3	97.8	100.5	
Stem	2	1	2	100 µg/L	1 mg/L	10 mg/L	
				109.5	107.6	98.3	

SUPPLEMENTARY DATA

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