

Table S1. Production data of San Marzano Cirio 3 tomato variety.

TREATMENT	Total yield (kg)	Total number of fruits	Average yield for plant (Kg)	Average weight of fruit (g)	Average number of fruits per plant
CONTR	40,88 (a)*	605 ± 6,0(a)	0,69±0,26(a)	54,4±14,5(a)	12,5±6,2(a)
BIODIN	98,55(b)*	1307±9,(b)	1,77±1,06(b)	68,7±7,4(b)	20,8±7,2(b)
BOK+EM	98,80(b)*	1300±10(b)	1,70±0,94(b)	68,5±11,5(b)	22,2±7,6(b)

*Results are expressed as mean ± SEM. *Letters in brackets indicate the significance for $p < 0,05$ (different letters indicate average values statistically different)*

Table S2. Production data of Corbarino Giallo tomato variety.

TREATMENT	Total yield (kg)	Total number of fruits	Average yield for plant (Kg)	Average weight of fruit (g)	Average number of fruits per plant
CONTR	38,50(a)*	409 ± 8,0(a)	0,46±0,59(a)	33,9±11,5(a)	9,2±5,2(a)
BIODIN	78,27(b)*	774±5,(b)	0,69±0,86(b)	44,9±9,4(b)	12,6±8,9(b)
BOK+EM	77,92(b)*	738±12(b)	0,77±0,61(b)	46,5±6,5(b)	13,1±8,4(b)

*Results are expressed as mean ± SEM. *Letters in brackets indicate the significance for $p < 0,05$ (different letters indicate average values statistically different)*

Table S3. Total soluble solids (TSS) content, pH and total titratable acidity (TA) of San Marzano Cirio 3 and Corbarino Giallo tomato varieties.

TREATMENT	pH		TSS (°BRIX)		TA (g CA/100gFW)		Maturity Index (TSS/TA)	
	San Marzano Cirio 3	Corbarino Giallo	San Marzano Cirio 3	Corbarino Giallo	San Marzano Cirio 3	Corbarino Giallo	San Marzano Cirio 3	Corbarino Giallo
CONTR	4,33±0,14 (a) *	4,57±0,13 (a)	5,85±0,36 (a)	5,80±0,89(a)	0,22±0,08 (a)	0,44±0,15 (a)	14,21±2,52 (a)	16,33±2,62 (a)
BIODIN	4,30±0,03 (a) *	4,31±0,12 (a)	4,72±0,55 (b)	4,61±0,25 (b)	0,25±0,05 (a)	0,21±0,09 (b)	15,98±3,74 (a)	15,97±2,49 (a)
BOK+EM	4,28±0,10 (a) *	4,67±0,18 (a)	5,74±0,48 (a)	5,48±0,43 (a)	0,20±0,07 (a)	0,38±0,06 (a)	17,26±2,84 (b)	18,21±2,68 (b)

Results are expressed as mean ± SEM.*Letters in brackets indicate the significance for $p < 0,05$ (different letters indicate average values statistically different). TSS, Total soluble solids; TA, total titratable acidity; CA, citric acid.

Table S4. Overview table of tomato extraction steps

SAMPLES	<i>Lipophilic extract (mg/100 g fresh product)</i>	<i>Methanolic extract (mg/100 g fresh product)</i>	<i>Aqueous fraction (mL/100 g fresh product)</i>	<i>pH</i>
BRANDYWINE	51,3 (a)*	1063,4 (a)	62,6 (a)	4,26 (a)
BRANDWINE +EM	77,6 (b)	760,0 (b)	73,8 (b)	4,26 (a)
CORBARINO GIALLO	77,9 (b)	1161,7 (a)	49,6 (c)	4,32 (a)
CORBARINO GIALLO +EM	50,1 (a)	765,6 (b)	59,4 (a)	4,32 (a)
SAN MARZANO ANTICO	47,7 (a)	510,7 (c)	59,7 (a)	4,28 (a)
SAN MARZANO ANTICO +EM	52,6 (a)	489,9 (c)	73,5 (b)	4,18 (a)
SAN MARZANO CIRIO 3	46,3 (a)	602,2 (d)	69,6 (b)	4,44 (a)
SAN MARZANO CIRIO 3 +EM	34,4 (c)	736,2 (b)	72,9 (b)	4,44 (a)

*Letters in brackets indicate the significance for $p < 0,05$ (different letters indicate values statistically different)