

Table S1. Concentration of individual phenolic compounds ( $\mu\text{g g}^{-1}$  fresh weight) in tomato fruits under control, salinity, heat or the combination of salinity and heat. Values are means  $\pm$  SE ( $n = 6$ ).

	Control	S	H	S + H
Homovanillic acid- <i>O</i> -hexoside	20.8 $\pm$ 6.7	21.1 $\pm$ 2.2	26.6 $\pm$ 3.5	37.3 $\pm$ 4.2
Naringenin	12.8 $\pm$ 1.5	12.7 $\pm$ 3.9	1.1 $\pm$ 0.3	1.4 $\pm$ 0.4
Chlorogenic acid	8.6 $\pm$ 2.6	6.0 $\pm$ 0.6	3.6 $\pm$ 0.4	5.4 $\pm$ 0.7
Kaempferol-3- <i>O</i> -rutinoside	7.7 $\pm$ 2.4	11.2 $\pm$ 2.4	4.7 $\pm$ 0.7	10.8 $\pm$ 2.8
Rutin	7.2 $\pm$ 2.0	10.7 $\pm$ 1.3	8.0 $\pm$ 4.0	16.5 $\pm$ 1.4
Phloretin- <i>C</i> -diglycoside	4.0 $\pm$ 0.5	3.2 $\pm$ 0.1	3.8 $\pm$ 0.4	4.4 $\pm$ 0.8
Naringenin- <i>O</i> -hexoside	3.4 $\pm$ 0.6	2.5 $\pm$ 0.1	3.0 $\pm$ 0.7	3.5 $\pm$ 0.3
Caffeic acid- <i>O</i> -hexoside	1.8 $\pm$ 0.7	2.9 $\pm$ 0.1	1.5 $\pm$ 0.8	3.4 $\pm$ 0.5
Cryptochlorogenic acid	1.5 $\pm$ 0.3	1.5 $\pm$ 0.1	1.0 $\pm$ 0.2	1.6 $\pm$ 0.3
Ferulic acid- <i>O</i> -hexoside	1.5 $\pm$ 0.4	1.2 $\pm$ 0.3	0.9 $\pm$ 0.3	1.4 $\pm$ 0.3
Dicaffeoylquinic	0.18 $\pm$ 0.03	0.16 $\pm$ 0.01	0.09 $\pm$ 0.01	0.17 $\pm$ 0.01
Ferulic acid	0.16 $\pm$ 0.04	0.14 $\pm$ 0.02	0.12 $\pm$ 0.01	0.12 $\pm$ 0.01
Caffeic acid	0.13 $\pm$ 0.05	0.10 $\pm$ 0.02	0.13 $\pm$ 0.02	0.12 $\pm$ 0.00
Coumaroylquinic acid	0.13 $\pm$ 0.04	0.11 $\pm$ 0.02	0.13 $\pm$ 0.03	0.38 $\pm$ 0.16
Rutin- <i>O</i> -hexoside	0.13 $\pm$ 0.06	0.15 $\pm$ 0.01	0.24 $\pm$ 0.10	0.26 $\pm$ 0.02
Rutin- <i>O</i> -pentoside	0.054 $\pm$ 0.013	0.085 $\pm$ 0.013	0.039 $\pm$ 0.008	0.11 $\pm$ 0.014
Quercetin	0.047 $\pm$ 0.007	0.050 $\pm$ 0.004	0.032 $\pm$ 0.008	0.037 $\pm$ 0.010
<i>p</i> -coumaric acid	0.034 $\pm$ 0.008	0.030 $\pm$ 0.006	0.034 $\pm$ 0.003	0.032 $\pm$ 0.002