

Figure S1. Tocopherol profile of the studied pumpkin seeds; 1- Mobile phase (MP), 2- α -Tocopherol, 3- β -Tocopherol, 4- γ -Tocopherol, 5- δ -Tocopherol, 6- Tocol (IS).

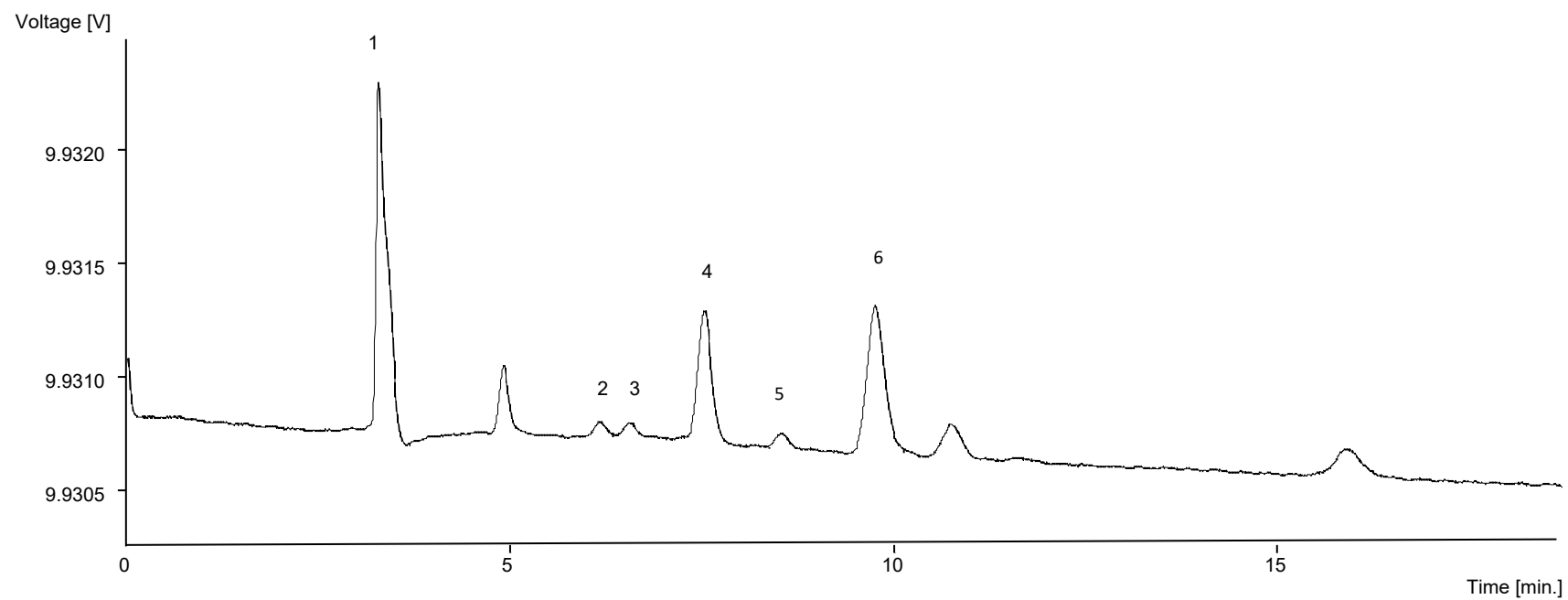


Figure S2. Sugars profile of the studied pumpkin seed cake. 1- Mobile phase (M.P.), 2- Fructose, 3- Glucose, 4- Trehalose, 5- Melezitose (IS).

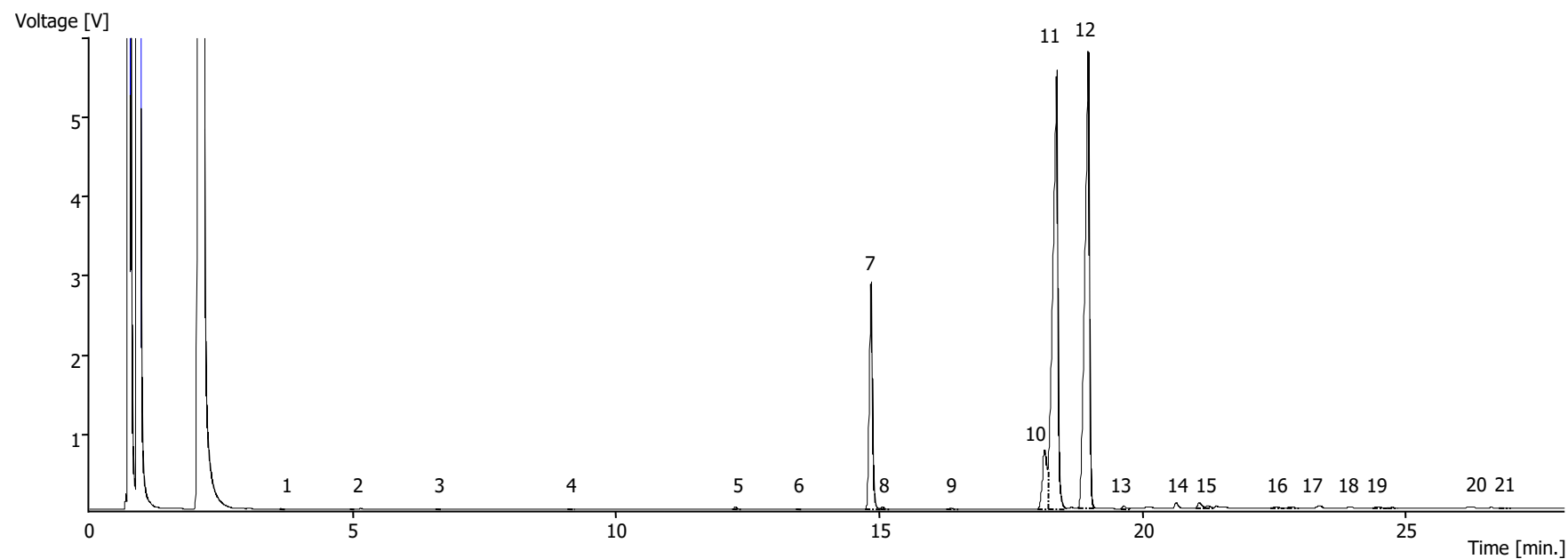


Figure S3. Fatty acids profile of the studied pumpkin seeds. 1- C6:0, 2- C8:0, 3- C10:0, 4- C12:0, 5- C14:0, 6- C15:0, 7- C16:0, 8- C16:1, 9- C17:0, 10- C18:0, 11-C18:1n9c+t, 12- C18:2n6c, 13- C18:3n3, 14- C20:0, 15- C20:1, 16- C20:3n3+C21:0, 17- C20:5n3, 18- C22:0, 19- C22:1n9, 20- C23:0, 21-C24:0.

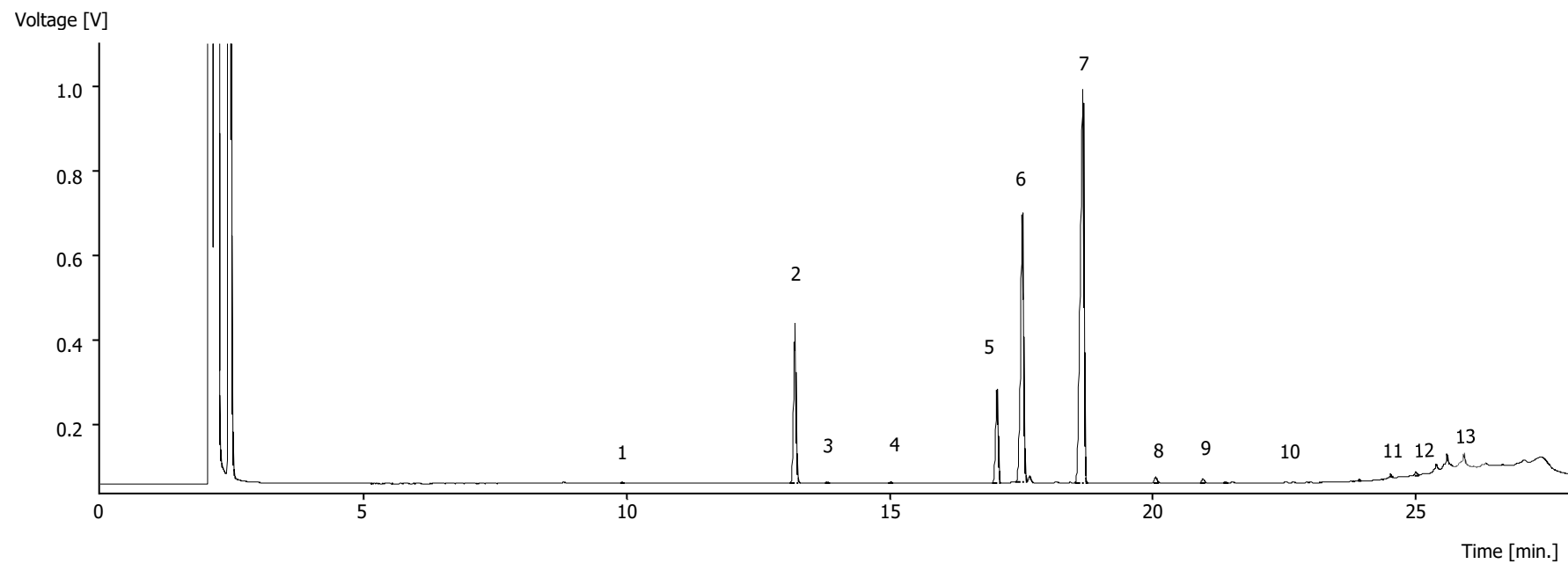


Figure S4. Fatty acids profile of the studied pumpkin seed oils. 1- C14:0, 2- C16:0, 3- C16:1, 4- C17:0, 5- C18:0, 6-C18:1n9c+t, 7- C18:2n6c, 8- C18:3n3, 9- C20:0, 10- C20:1, 11- C22:0, 12- C22:2, 13- C23:0