

Table S1. P value for the phenolic profile of blackberry pomace extracts.

Name	P value		
	Extraction method	Cultivar	Extraction method x Cultivar
<i>Flavonoids</i>			
Epigallocatechin	0.0000	0.5802	0.0000
Catechin	0.0000	0.0000	0.0000
Epigallocatechin gallate	0.0000	0.0002	0.0000
Quercetin-3-O-rutinoside	0.0000	0.0000	0.0000
Kaempferol-3-O-glucoside	0.0000	0.0000	0.0000
Myricetin	0.1135	0.0000	0.0000
Quercetin	0.0000	0.0000	0.0000
Kaempferol	0.0000	0.0000	0.0000
Quercetin-3-O-glucoside	0.0000	0.6577	0.0001
<i>Phenolic acids</i>			
Chlorogenic acid	0.0000	0.0000	0.0000
Ellagic acid	0.0000	0.0000	0.0000
<i>p</i> -coumaric	0.0392	0.4079	0.0000
<i>Anthocyanins</i>			
Cyanidin-3-O-glucoside	0.0000	0.0000	0.0000
Cyanidin-3-O-rutinoside	0.0000	0.0000	0.1197

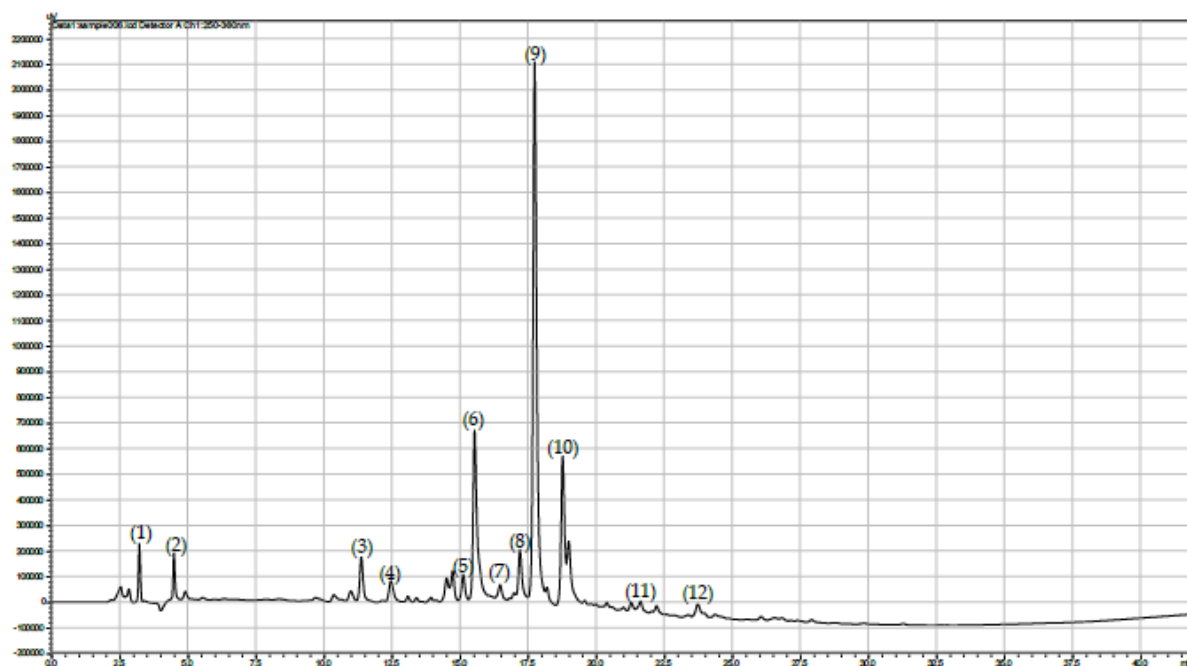


Figure S1. Exemplary chromatogram of polyphenols identified in extract of blackberry pomace ultrasound-assisted extraction (UAE) 'Polar' cultivar.

(1) *p*-coumaric acid, (2) chlorogenic, (3) ellagic acid, (4) kaempferol, (5) quercetin-3-*O*-glucoside, (6) quercetin-3-*O*-rutinoside, (7) epigallocatechin gallate, (8) kaempferol-3-*O*-glucoside, (9) epigallocatechin, (10) catechin, (11) myricetin, (12) quercetin.

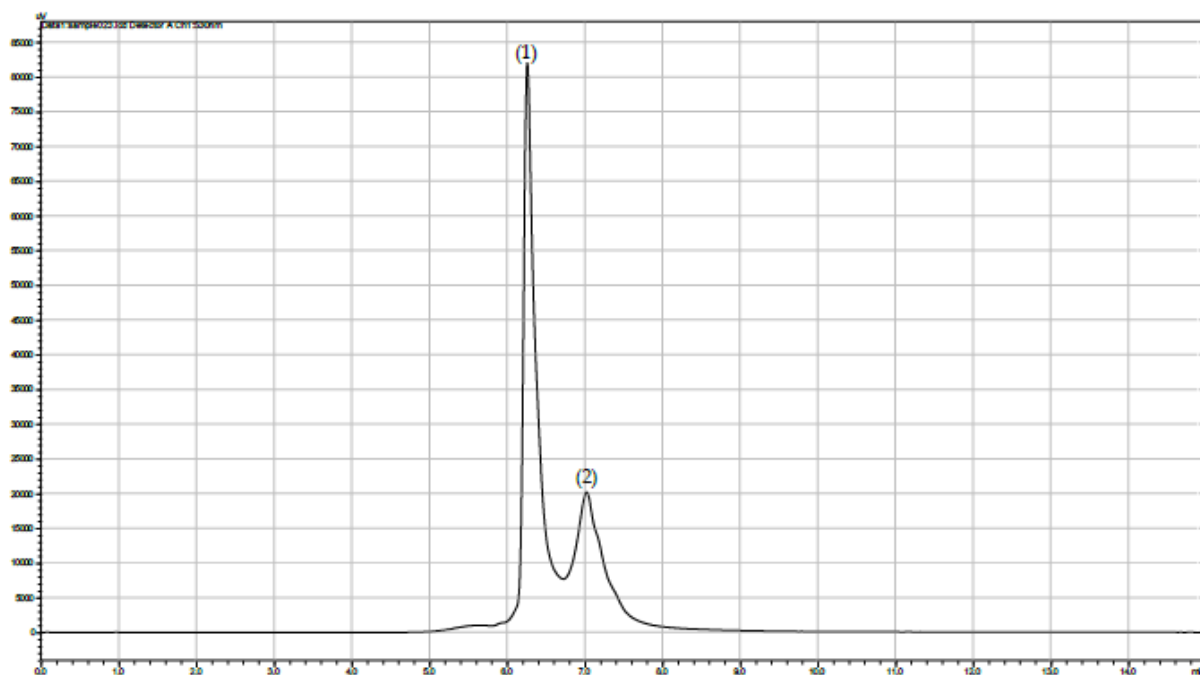


Figure S2. Exemplary chromatogram of anthocyanins identified in extract of blackberry pomace microwaved-assisted extraction (MAE), 'Orkan' cultivar.
 (1) Cyanidin-3-*O*-glucoside, (2) Cyanidin-3-*O*-rutinoside.

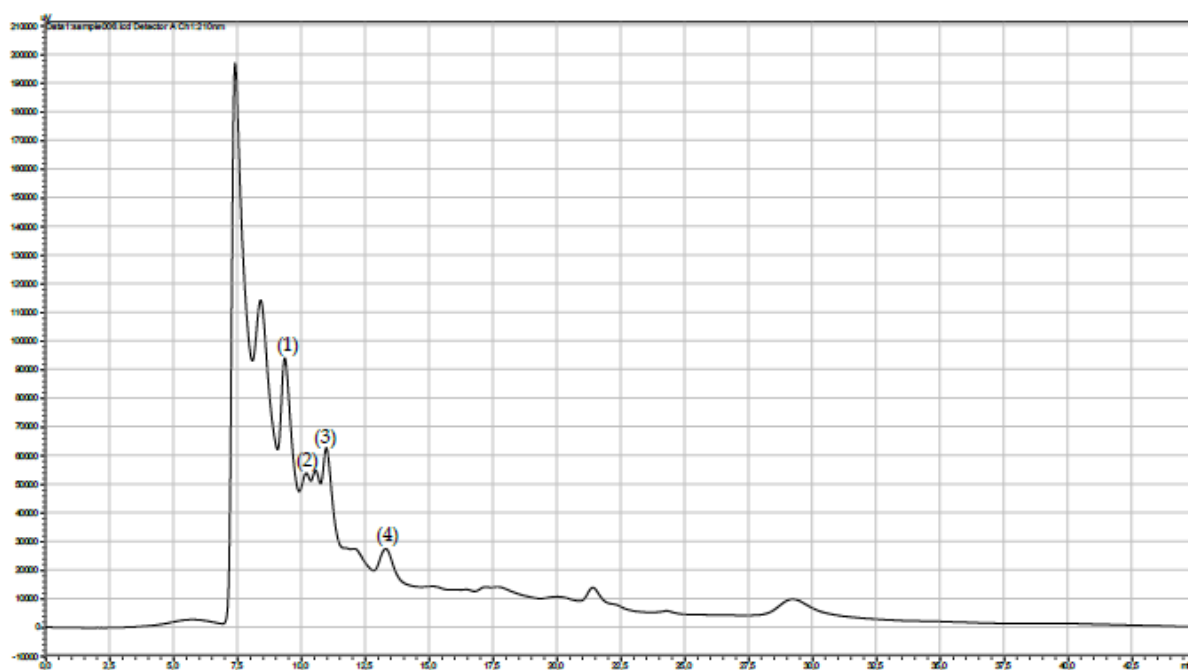


Figure S3. Exemplary chromatogram of organic acids identified in extract of blackberry pomace ultrasound-assisted extraction (UAE), 'Polar' cultivar.
 (1) citric acid, (2) dehydroascorbic acid, (3) malic acid, (4) l-ascorbic acid.

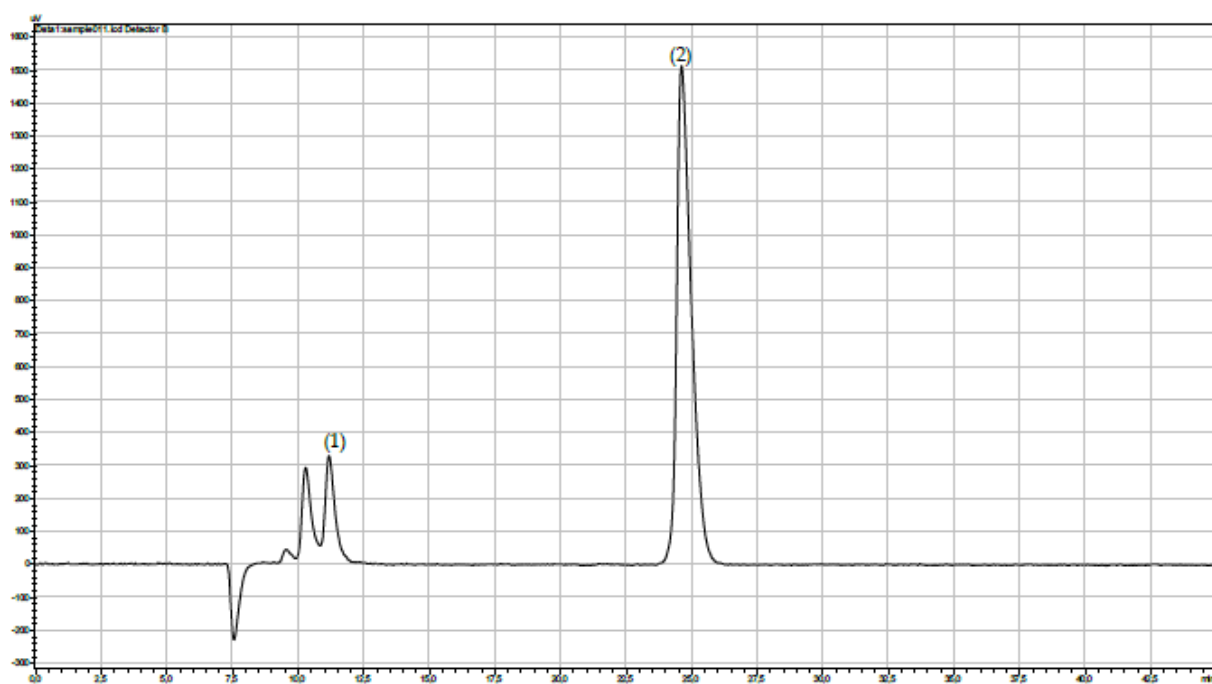


Figure S4. Exemplary chromatogram of sugars identified in extract of blackberry pomace ultrasound-assisted extraction (UAE), 'Orkan' cultivar.

(1) fructose,(2) glucose.