

Supplementary material

The Effect of Thermal Processes on the Organoleptic and Nutraceutical Quality of Tomato Fruit (*Solanum lycopersicum* L.)

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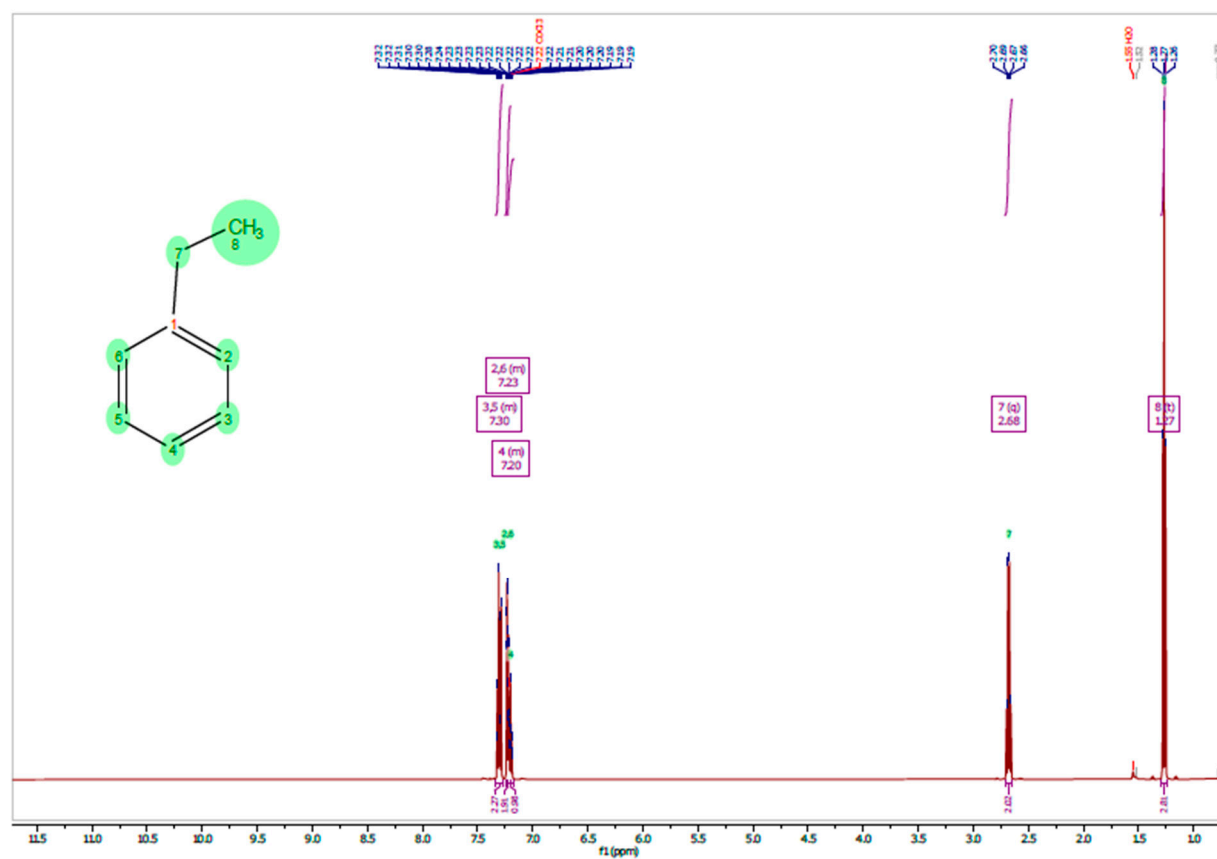


Figure S1. Integration of signals of external standard (ethylbenzene in CDCl_3).

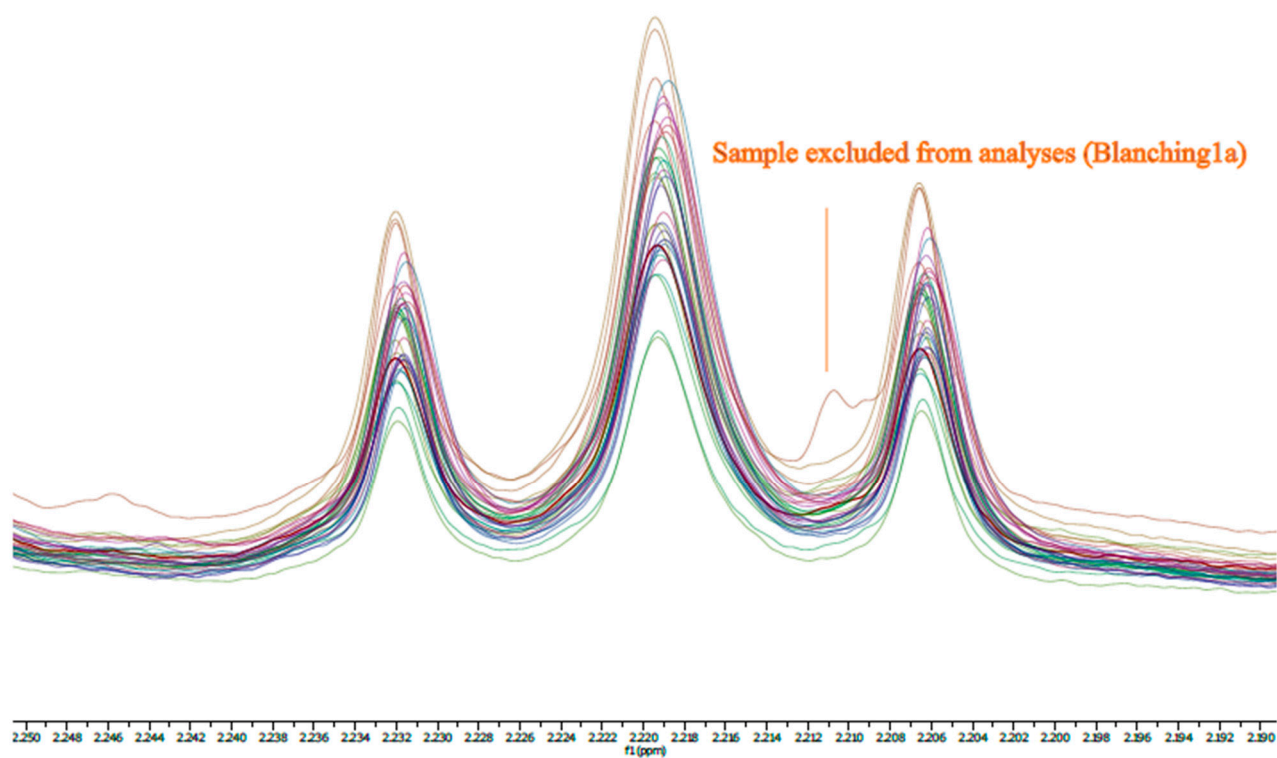


Figure S2. Integration region at 2.22 ppm for proton 4 of (5Z)-lycopene in all the sample replicates.

Table S1. S/N ratio and Class %RSD of quantification^a of raw tomato fruit (Cnt) samples or subjected to sauce preparation (TS), blanching (B), and superheated steaming (SHS).

Sample	S/N ratio	Class-%RSD
Cnt1-a	169.3543	1.0320 (n=7)
Cnt1-b	150.9007	
Cnt1-c	229.8503	
Cnt2-a	239.9277	
Cnt2-b	262.249	
Cnt2-c	237.0557	
Cnt3-a	270.5400	
Cnt3-b	252.6730	
Cnt3-c	283.2365	
B1-a	235.5483	0.9392 (n=8)
B1-b	273.7435	
B1-c	258.8948	
B2-a	299.2254	
B2-b	306.3299	
B2-c	286.2372	
B3-a	298.3777	
B3-b	295.3262	
B3-c	202.2592	
TS1-a	277.3344	0.9377(n=9)
TS1-b	236.6267	
TS1-c	296.9750	
TS2-a	223.0524	
TS2-b	288.7092	
TS2-c	294.5083	
TS3-a	220.5972	
TS3-b	202.2209	
TS3-c	295.2240	
SHS1-a	225.5982	0.9425(n=9)
SHS1-b	288.3946	
SHS1-c	263.0923	
SHS2-a	262.5270	
SHS2-b	256.5545	
SHS2-c	266.9824	
SHS3-a	232.6374	
SHS3-b	208.6503	
SHS3-c	258.2322	
		Total %RSD (n=33) 0.9407

^aSamples in bold were excluded from analysis.