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Novel data on the polyphenol composition of Italian ancient apple cultivars

Running title: *Novel data on apple polyphenol content*

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Abstract

The pulp polyphenol composition of some Italian ancient apple cultivars, Dominici, Giachetta, Grigia di Torriana, Pom d'Aram, Ronzè and Ros Borsetta, was studied in comparison with a Golden Delicious commercial variety, over a three year period. Polyphenols were analyzed by liquid chromatography coupled with diode array and mass spectrometer detectors. The results showed that ancient varieties as Grigia di Torriana, Ros Borsetta and Giachetta constitute good sources of polyphenols, even without peel. Also, we demonstrated that some representative apple phenolics, as chlorogenic acid and phloridzin, are clearly affected by the harvesting year, whereas others, as catechins and procyanidins, are not.

Keywords: *Apple; pulp; biodiversity; HPLC-DAD-MS; polyphenols*

INTRODUCTION

Polyphenols represent an extremely large and variegated group of secondary plant metabolites and constitute the majority of dietary antioxidants. ^[1] Due to this property polyphenols have been shown to possess many potential health beneficial effects as lowered risk of cardiovascular diseases, inhibition of cancer cell proliferation *in vitro* and protective effect against neurodegenerative diseases. ^[2]

Apple fruit constitutes an important source of polyphenols ^[3] and its consumption has been associated to a healthy diet and several health positive effects. ^[4,5] Five groups of phenolics are commonly found in apples: hydroxycinnamic acids, flavan-3-ols, anthocyanins, flavonols and dihydrochalcones, which can be present in form of esters, as hydroxycinnamic acids, or glycosides, as flavonols, with galactose, glucose, rhamnose, arabinose and xylose as predominant sugars. ^[6] Flavonols and anthocyanins were reported as main phenolics in the apple peel, while procyanidins, catechins, hydroxycinnamic acids and dihydrochalcones accounted for the majority in the pulp. ^[7] Also, factors as genetic variation, growth period, growing season and geographic location could affect the apple phenolic concentration ^[8,9].

The aim of this research was to define the polyphenolic composition of old (Dominici, Giachetta, Grigia di Torriana, Pom d'Aram, Ronzè and Ros Borsetta) and commercial (Golden Delicious) apple cultivars, grown in Piedmont (Italy). Italy is the sixth apple producer in the world and Piedmont is one of its most productive regions. These varieties are mainly cultivated on mountain and hill of Piedmont and are better adapted to tolerate the local climate than the international cultivars. Their cultivation also contributes to the preservation of the local biodiversity. The obtained fruits are available **in** the local market and are particularly **appreciated** for their typical tastes and genuineness. The valorization of this varietal patrimony **has to** include the determination of their nutraceutical properties, to which polyphenols greatly contribute. In order to get this goal data of apple polyphenols were collected for three years.

MATERIALS AND METHODS

Chemicals and reagents

Caffeic acid, chlorogenic acid, gallic acid, ferulic acid, (+)-catechin hydrate, (-)-epicatechin, (-)-epicatechin gallate, procyanidin B1, procyanidin B2, phloridzin, cyanidin-3-glucoside, quercetin-3-galactoside, quercetin-3-rhamnoside, HPLC grade methanol and acetonitrile, acetic acid, formic acid and trifluoroacetic acid were purchased from Sigma-Aldrich (Milan, Italy). All chemicals were of analytical or higher grade and the aqueous solution were prepared by using ultra-pure water purified by Milli-Q System (Millipore, Milan, Italy).

Apple cultivars and sample preparation

Six old cultivars, Dominici, Giachetta, Grigia di Torriana, Pom d'Aram, Ronzè and Ros Borsetta and one commercial, Golden Delicious, were harvested at maturity during the 2007, 2008 and 2009 seasons at the experimental station of Bibiana (Turin, Italy). Bibiana collection arose in 1998; it is placed at 430 m **above sea level**, over a sandy soil. Plants were grown according to biological culture rules. Three batches of 1 kg of apples were prepared for each cultivar. Apples were rapidly peeled, sliced, frozen in liquid nitrogen **and lyophilized (LIO-5P, 97 Cinquepascal, Milan, Italy)**. After being freeze-dried the fruits were powdered and used for polyphenol analysis.

Extraction of phenolics

The extraction of phenolics was carried out from 100 mg pulp powder by adding 5 mL of 80% aqueous methanol. The suspension was put into an ultrasonic bath (Bransonic 220, AS Strumenti Scientifici, Torino, Italy) for 30 min and then centrifuged at 10000 rpm ($16800 \times g$) and 10°C. The residue was extracted again with the same solvent mixture. The extracts were combined, dried with a rotary evaporator (40°C, 50 mbar) and dissolved into 2 mL of acetonitrile/H₂O/trifluoroacetic acid (50:49:1). After filtering (0.45 µm) extracts were analysed

by high-performance liquid chromatography (HPLC). Three replicates were carried out for each sample.

HPLC-DAD analysis

Phenolic acids, catechins, procyanidins, dihydrochalcones and antocyanidins were identified and quantified by using a Thermo-Finnigan Spectra-System HPLC system (Thermo-Finnigan, Waltham, USA), equipped with a P2000 binary gradient pump system, a SCM 1000 degasser, an AS 100 automatic injector, an UV6000LP diode array detector (DAD) and the ChromQuest software for data processing. The separation was achieved on a C₁₈ RP Lichrosphere 250 × 4.6 mm, 5 μm (Merck, Milan, Italy) column, equipped with a C₁₈ RP Lichrosphere guard column 5 μm (Merck, Milan, Italy). The mobile phase was composed of solvent A (2.5% acetic acid) and solvent B (acetonitrile). Flow rate was 0.8 mL/min and the injection volume 20 μL. Elution program was as follows: A 95% as initial conditions, A 85% in 20 min, A 80% in 10 min, A 30% in 8 min, A 0% in 5 min, which was kept in isocratic for 1 min and A 95% in 10 min, which was kept in isocratic for 5 min. DAD spectra were recorded in full scan modality over the wavelength range of 210-360 nm and at a discrete wavelength of 520 nm. Retention times (Rt) and spectra were compared to those of authentic standards. Each compound was quantified as mg/kg dry weight (DW) by means of calibration with external standard.

HPLC-MS analysis

HPLC-MS analysis was carried out to confirm the identity of the phenolics detected by DAD and to quantify the quercetin glycosides. A Thermo-Finnigan Spectra-System HPLC system (Thermo-Finnigan, Waltham, USA), equipped with a P2000 binary gradient pump system, a SCM 1000 degasser, an AS 3000 automatic injector, a Finnigan MAT LCQ ion trap mass spectrometer with an electrospray ionization (ESI) source and the Xcalibur™ software was used. The separation was achieved on a Luna C₁₈, 150 × 2.0 mm, 5 μm (Phenomenex, Castel Maggiore, Italy). For the phenolic acids the mobile phase was composed of solvent A (0.1%

formic acid) and solvent B (methanol). Flow rate was 0.2 mL/min and the injection volume 20 μ L. Elution program was as follows: A 80% as initial conditions, A 70% in 6 min, which was kept in isocratic for 14 min, A 50% in 2 min, A 30% in 28 min, A 0% in 10 min, which was kept in isocratic for 5 min and A 80% in 5 min, which was kept in isocratic for 25 min. For the other phenolic compounds the mobile phase consisted of solvent A (2% formic acid) and solvent B (methanol). Flow rate was 0.2 mL/min and the injection volume 20 μ L. The following gradient conditions were used: A 80% as initial conditions, A 70% in 6 min, which was kept in isocratic for 14 min, A 50% in 2 min, A 30% in 28 min, A 0% in 10 min, which was kept in isocratic for 5 min and A 80% in 5 min, which was kept in isocratic for 25 min. Negative electrospray mode was used for the ionization of molecules with spray voltage at 3.50 kV and capillary temperature at 200 °C. For phenolic acids the negative masses were monitored in the selected ion monitoring mode in 3 segments: m/z 169 from Rt 0 to 7 min; m/z 179 from Rt 7 to 24 min; m/z 193 from Rt 24 to 31 min. For the other phenolic compounds the negative masses were monitored in the selected ion monitoring mode in 4 segments: m/z 289, 353, 447 and 577 from Rt 0 to 11 min; m/z 441 from Rt 11 to 15 min; m/z 463 from Rt 15 to 29 min; m/z 435 and 447 from Rt 29 to 31 min. Phenolic identification was obtained by comparing the Rt and mass spectra with those of authentic standards. In addition, MS² experiments were carried out using helium as collision gas. Collision induced dissociation spectra were obtained with an isolation width of 1 m/z for parent mass and a normalized collision energy of 21% for chlorogenic acid, 24% for procyanidin B1, procyanidin B2, (+)-catechin, (-)-epicatechin, 25% for cyanidin-3-O-glucoside and quercetin-3-O-rhamnoside, 27% for gallic acid, (-)-epicatechin gallate, hyperoside and quercetin-3-O-glucoside, 28% for caffeic acid and ferulic acid. Quantification of quercetin glycosides was achieved by using external calibration.

Statistical analysis

Data statistical analysis (one-way and two-way analysis of variance) was performed by using SPSS software (version 12.0 for Windows, SPSS Inc., Chicago, Illinois) and Tukey's HSD test was used to test significant differences within mean values.

RESULTS AND DISCUSSION

The pulp polyphenolic compounds found in the seven examined apple varieties are listed in Table 1. Polyphenols were identified by the comparison with the Rt and UV-Vis spectra of authentic standards. The identity was confirmed by matching structures to standard mass spectra using fragmentation patterns (Table 1). Phenolic compounds as hydroxybenzoic acids (gallic acid), hydroxycinnamic acids (caffeic acid and ferulic acid) and their esters (chlorogenic acid), flavan-3-ol monomers ((+)-catechin, (-)-epicatechin and (-)-epicatechin gallate) and polymers (procyanidin B1 and B2), cyanidin glycosides (cyanidin-3-glucoside), dihydrochalcones (phloridzin), and quercetin glycosides (quercetin-3-galactoside and quercetin-3-rhamnoside) were found (Table 2). The total polyphenol content (TP), calculated as the sum of all identified phenolic compounds, ranged from 445.2 ± 23.1 mg/kg for Ronzè to 4996.1 ± 371.6 mg/kg for Grigia di Torriana. This variety showed the highest TP values in all three sampling years. TP values, as those exhibited by Grigia di Torriana variety in 2008 and 2009 (4177.8 ± 891.7 and 4996.1 ± 371.6 mg/kg respectively) and by Dominici in 2008 (4043.1 ± 52.7 mg/kg), were relatively high, if compared with data published on TP of whole apples.¹⁰ In fact, the highest value of total polyphenols found by these authors from the analysis of the whole fruit, was of 272.4 mg/100 g DW. All over the sampling period, the commercial cultivar Golden Delicious was among the varieties with the lowest TP content. Most of the ancient varieties contained gallic acid, while Golden Delicious did not. Its content ranged between 7.0 ± 4.3 and 33.8 ± 6.5 mg/kg, the maximum value being registered for Ros Borsetta and the lowest for Ronzè in 2008. However, this compound was not detected in 2009. Some authors reported that its presence in edible fruits might be due to the hydrolysis of gallotannins.¹¹ Among the hydroxycinnamic

acids, caffeic acid and ferulic acid were detected in a relatively low level, the range being $3.9\pm 1.3 - 22.3\pm 9.9$ mg/kg for caffeic acid and $1.1\pm 0.0 - 69.3\pm 10.9$ mg/kg for ferulic acid. From a comparison with literature data it can be seen that caffeic acid was detected in the Golden Delicious with contents ranging from 1.8 to 2.9 mg/kg fresh weight in the flesh¹² and at a content of 2.43 mg/l in the whole fruit.¹³ In our work both ferulic and caffeic acids were not detected in Golden Delicious and Ronzè cultivars and in 2009 ferulic acid was absent in all cultivars. These results are in agreement with those obtained by other authors^{6,7} on Golden Delicious phenolic acid composition. Instead, chlorogenic acid was the most abundant phenolic compound in all varieties, in every sampling year. It was reported as main apple compound also by other authors.^{6,7} In the seven examined varieties, chlorogenic acid ranged from 130.3 ± 66.4 mg/kg of Dominici to 2082.1 ± 273.4 mg/kg of the same variety. It is worth noting that values obtained in this work were quite aligned with those reported in literature for some old varieties although these are referred to whole apples.¹⁰ Differently from other authors^{6,7,10,14} we did not detect the neochlorogenic and the *p*-coumaroylquinic acids. This could be related to the difference in varieties and climate, which can strongly influence the fruit chemical composition.

⁷ Procyanidins represents the second most abundant class in all varieties, followed by catechins. The content of procyanidin B1 varied from 5.3 ± 0.4 mg/kg of Giachetta to 338.0 ± 25.3 mg/kg of Grigia di Torriana cultivar. Procyanidin B2 ranged from 17.5 ± 6.4 mg/kg of Golden Delicious to 2087.5 ± 187.1 mg/kg of Grigia di Torriana. (+)-Catechin and (-)-epicatechin were present in the lowest amounts (13.6 ± 0.8 mg/kg and 20.1 ± 10.2 mg/kg respectively) in Pom d'Aram cultivar, while the highest were found in Grigia di Torriana (194.7 ± 44.8 mg/kg and 912.5 ± 111.6 mg/kg respectively). Golden Delicious was among the varieties that contained the lowest levels of both procyanidins and catechins (Table 1). Also (-)-epicatechin gallate was found, in some of the studied cultivars, at a range of $1.9\pm 0.1 - 35.0\pm 6.9$ mg/kg. The highest content was found for Grigia di Torriana in 2008, while the minimum was for Pom d'Aram in 2007. This compound was not detected in Ronzè variety. Although (-)-epicatechin gallate is a main polyphenol component of green tea, also fruit as apples, cherries and pears have been reported to contain

limited amount of this component.¹⁴ However, to our knowledge (-)-epicatechin gallate did not result in any apple fruit phenolic composition. Among dihydrochalcones, only phloridzin was identified. As the peel has been discarded, probably most of these compounds were removed.^{6,7,15} In this investigation, phloridzin was found in apple pulps at contents ranging between 1.4±0.1 mg/kg for Ronzè in 2008 and 263.2±84.2 mg/kg for Grigia di Torriana in 2009. This last variety was characterized by the highest phloridzin level every year. Instead, Golden Delicious and Ronzè were among the most poor in this compound.

Commonly, cyanidin glycosides are located in apple peels.¹⁰ Yet, in this study, little amounts of cyanidin-3-glucoside were found in apple pulps of some of the old examined varieties. Its content ranged from 1.6±0.1 mg/kg of Grigia di Torriana to 9.0±1.0 mg/kg of Ros Borsetta. Cyanidin-3-glucoside was never detected in the commercial cultivar, Golden Delicious. Apple flavonols are essentially constituted by quercetin glycosides, which are mainly located in the peel.^{6,7,15} In this work, the identification and the quantification of quercetin glycosides by DAD was not possible due to their low concentrations and coelution with other molecules. Then, both qualitative and quantitative analysis of these compounds were carried out on HPLC-MS. Even two quercetin glycosides were found in apple pulps, quercetin-3-galactoside (or hyperoside) and quercetin-3-rhamnoside (or quercitrin). Hyperoside content ranged from a minimum of 0.3±0.0 mg/kg to a maximum of 2.0±0.9 mg/kg. The lowest value was found in Golden Delicious, the highest in Dominici. Quercitrin was not as ubiquitous as does hyperoside. In fact, only Dominici, Giachetta and Golden Delicious varieties contained it over all sampling period. Its range was between 5.1±4.0 mg/kg and 42.6±4.6 mg/kg, the minimum concentration being recorded in Grigia di Torriana and the highest in Golden Delicious. Generally, variability of data is consistent with that reported from other authors.¹⁶ In agreement with other authors^{7,17} we pointed out that the cultivar clearly affected the content of each detected phenolic compound and the TP content (Table 2). Besides, also the year was found to be influent, but depending on the phenolic component. In fact, the content of a large number of phenolic compounds, except

procyanidins, (+)-catechin, (-)-epicatechin and hyperoside, are significantly affected by the sampling year (Table 3).

CONCLUSIONS

Our study provides data on the polyphenolic profiles of important ancient apple cultivars cultivated in Piedmont (Italy). Some of these varieties, as Grigia di Torriana, Ros Borsetta and Giachetta proved interesting source of bioactive compounds, especially in comparison with the commercial Golden Delicious. In particular these fruits contain a large amount of polyphenols even though the peel was discarded before eating. Also, we showed that some representative apple phenolics, as chlorogenic acid and phloridzin, are clearly affected by the collection year, whereas others, as catechins and procyanidins, are not. Thus, this factor should be taken into account in the correct definition of the polyphenolic profiles of apple fruits.

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Table 1

Phenolic compounds detected and identified in the apple pulps. The polyphenols are listed according to the elution order obtained with LC/MS analysis, on the Luna C₁₈, 150 × 2.0 mm, 5 μm column.

		R_t (min)	Molecular ion [M - H]⁻	Primary fragment (MS²)
1	Gallic acid	5,2	169	125
2	Caffeic acid	22,5	179	109
3	Ferulic acid	29,3	193	149, 178
1	Procyanidin B1	3,5	577	451, 425
2	(+)-Catechin	5,0	289	245, 205
3	Procyanidin B2	5,7	577	451, 425
5	(-)-Epicatechin	8,9	289	245, 205
6	Cyanidin-3-O-glucoside	10,01	447	285
7	Chlorogenic acid	10,45	353	191
7	(-)-Epicatechin gallate	13,5	441	331, 289
9	Quercetin-3-O-galactoside	28,2	463	301, 343, 179
10	Phloridzin	30,0	435	
11	Quercetin-3-O-rhamnoside	31,4	447	179, 151

Table 2

Pulp polyphenol composition of Italian ancient and commercial apple cultivars studied over three sampling years. Values are the means \pm SD (n=3).

		2007						
Phenolic compound		Concentration (mg/kg DW)						
		Dominici	Giachetta	Golden delicious	Grigia di Torriana	Pom d'Aram	Ronzè	Ros Borsetta
<i>Hydroxybenzoic acids</i>	Gallic acid	20.2 \pm 1.2 ^b	21.6 \pm 3.8 ^{bc}	nd	16.2 \pm 0.1 ^b	9.5 \pm 2.5 ^a	8.7 \pm 1.4 ^a	27.7 \pm 4.0 ^c
<i>Hydroxycinnamic acids and their esters</i>	Caffeic acid	nd	33.9 \pm 5.9 ^c	nd	nd	6.7 \pm 1.7 ^{ab}	5.9 \pm 1.6 ^{ab}	8.3 \pm 2.3 ^b
	Ferulic acid	nd	nd	5.6 \pm 0.8 ^b	11.0 \pm 1.4 ^c	nd	nd	1.1 \pm 0.0 ^a
	Chlorogenic acid	130.3 \pm 66.4 ^a	672.9 \pm 392.5 ^{ab}	489.6 \pm 219.5 ^{ab}	868.4 \pm 148.3 ^b	366.3 \pm 114.5 ^{ab}	366.6 \pm 7.5 ^{ab}	461.9 \pm 258.9 ^{ab}
<i>Flavan-3-ol</i>	Procyanidin B1	nd	nd	nd	76.6 \pm 25.9 ^b	nd	nd	22.8 \pm 12.7 ^a
	Procyanidin B2	175.9 \pm 56.4 ^c	55.0 \pm 23.0 ^b	17.5 \pm 6.4 ^a	429.4 \pm 199.2 ^d	nd	36.5 \pm 14.2 ^b	67.7 \pm 16.2 ^b
	(+)-Catechin	57.5 \pm 3.0 ^c	28.9 \pm 5.5 ^{bc}	15.5 \pm 5.0 ^{ab}	57.4 \pm 25.8 ^c	13.6 \pm 0.8 ^{ab}	nd	nd
	(-)-Epicatechin	134.6 \pm 4.6 ^a	54.7 \pm 25.3 ^a	50.0 \pm 9.8 ^a	279.8 \pm 119.0 ^b	43.2 \pm 14.4 ^a	21.0 \pm 5.6 ^a	22.7 \pm 12.9 ^a
	(-)-Epicatechin gallate	nd	nd	nd	12.7 \pm 1.7 ^c	1.9 \pm 0.1 ^a	nd	10.3 \pm 0.8 ^b
<i>Dihydrochalcones</i>	Phloridzin	32.2 \pm 11.4 ^{bc}	45.4 \pm 7.2 ^c	nd	121.0 \pm 6.8 ^d	16.8 \pm 7.4 ^{ab}	6.0 \pm 0.6 ^a	22.8 \pm 17.9 ^{abc}
<i>Quercetin glycosides</i> ^{MS}	Quercetin-3-galactoside	2.0 \pm 0.9 ^b	0.6 \pm 0.1 ^a	0.4 \pm 0.1 ^a	0.5 \pm 0.0 ^a	0.5 \pm 0.2 ^a	0.4 \pm 0.0 ^a	0.4 \pm 0.0 ^a
	Quercetin-3-rhamnoside	26.7 \pm 20.3 ^a	9.2 \pm 0.1 ^a	22.5 \pm 8.2 ^a	nd	nd	nd	nd
<i>Cyanidin glycosides</i>	Cyanidin-3-glucoside	2.9 \pm 0.4 ^b	1.7 \pm 0.0 ^a	nd	nd	nd	nd	nd
	TP	582.1 \pm 25.9 ^a	923.8 \pm 451.6 ^a	601.3 \pm 248.3 ^a	1873.1 \pm 525.1 ^b	458.4 \pm 113.0 ^a	445.2 \pm 23.1 ^a	645.5 \pm 311.8 ^a
		2008						
Phenolic compound		Concentration (mg/kg DW)						
		Dominici	Giachetta	Golden delicious	Grigia di Torriana	Pom d'Aram	Ronzè	Ros Borsetta
<i>Hydroxybenzoic acids</i>	Gallic acid	22.1 \pm 2.7 ^d	17.6 \pm 2.6 ^{cd}	nd	11.6 \pm 0.3 ^{bc}	12.2 \pm 3.9 ^{bcd}	7.0 \pm 4.3 ^{ab}	33.8 \pm 6.5 ^e
<i>Hydroxycinnamic acids and their esters</i>	Caffeic acid	nd	nd	nd	nd	3.9 \pm 1.3 ^a	nd	22.3 \pm 9.9 ^b
	Ferulic acid	nd	69.3 \pm 10.9 ^b	10.4 \pm 2.1 ^a	1.9 \pm 0.7 ^a	nd	nd	2.4 \pm 1.0 ^a
	Chlorogenic acid	2082.1 \pm 273.4 ^b	1521.7 \pm 447.2 ^b	405.0 \pm 72.2 ^a	1475.7 \pm 327.8 ^b	400.4 \pm 34.7 ^a	366.6 \pm 7.5 ^a	1486.4 \pm 475.6 ^b
<i>Flavan-3-ol</i>	Procyanidin B1	272.5 \pm 1.4 ^c	62.0 \pm 10.0 ^a	nd	248.7 \pm 58.7 ^c	29.7 \pm 0.8 ^a	nd	180.2 \pm 16.0 ^b
	Procyanidin B2	934.1 \pm 118.4 ^b	196.5 \pm 43.1 ^a	82.1 \pm 9.3 ^a	1143.8 \pm 237.3 ^b	nd	nd	274.4 \pm 64.1 ^a
	(+)-Catechin	111.1 \pm 0.5 ^c	36.0 \pm 5.5 ^{ab}	31.7 \pm 1.1 ^{ab}	194.7 \pm 44.8 ^d	nd	78.6 \pm 48.1 ^{bc}	112.3 \pm 17.7 ^c
	(-)-Epicatechin	503.5 \pm 116.8 ^b	122.0 \pm 6.3 ^a	159.2 \pm 20.0 ^a	898.1 \pm 199.7 ^c	20.1 \pm 10.2 ^a	144.5 \pm 99.8 ^a	234.9 \pm 32.6 ^{ab}
	(-)-Epicatechin gallate	19.4 \pm 1.1 ^b	30.4 \pm 1.5 ^c	nd	35.0 \pm 6.9 ^c	5.5 \pm 0.5 ^a	nd	7.9 \pm 4.6 ^a
<i>Dihydrochalcones</i>	Phloridzin	86.3 \pm 13.1 ^b	nd	11.2 \pm 0.1 ^a	160.3 \pm 20.9 ^c	10.5 \pm 3.1 ^a	1.4 \pm 0.1 ^a	57.4 \pm 27.0 ^b
<i>Quercetin glycosides</i> ^{MS}	Quercetin-3-galactoside	1.0 \pm 0.0 ^b	0.4 \pm 0.0 ^a	0.6 \pm 0.1 ^a	1.0 \pm 0.1 ^b	0.4 \pm 0.1 ^a	0.5 \pm 0.2 ^a	0.5 \pm 0.2 ^a
	Quercetin-3-rhamnoside	7.5 \pm 3.1 ^a	33.3 \pm 8.2 ^b	42.6 \pm 4.6 ^b	5.1 \pm 4.0 ^a	nd	nd	nd
<i>Cyanidin glycosides</i>	Cyanidin-3-glucoside	3.5 \pm 0.2 ^a	nd	nd	1.9 \pm 0.1 ^b	nd	nd	nd
	TP	4043.1 \pm 52.7 ^c	2089.3 \pm 382.8 ^b	742.9 \pm 105.3 ^a	4177.8 \pm 891.7 ^c	482.7 \pm 50.3 ^a	601.0 \pm 158.5 ^a	2412.5 \pm 619.4 ^b
		2009						
Phenolic compound		Concentration (mg/kg DW)						
		Dominici	Giachetta	Golden delicious	Grigia di Torriana	Pom d'Aram	Ronzè	Ros Borsetta
<i>Hydroxybenzoic acids</i>	Gallic acid	nd	nd	nd	nd	nd	nd	nd
<i>Hydroxycinnamic acids and their esters</i>	Caffeic acid	nd	nd	nd	nd	nd	nd	nd
	Ferulic acid	nd	nd	nd	nd	nd	nd	nd
	Chlorogenic acid	338.8 \pm 23.3 ^a	1279.5 \pm 53.1 ^b	347.4 \pm 61.6 ^a	1258.1 \pm 115.9 ^b	1150.5 \pm 166.3 ^b	1213.6 \pm 183.9 ^b	1235.1 \pm 291.3 ^b
<i>Flavan-3-ol</i>	Procyanidin B1	88.9 \pm 13.6 ^a	5.3 \pm 0.4 ^a	75.3 \pm 2.8 ^a	338.0 \pm 25.3 ^b	132.4 \pm 17.4 ^a	318.8 \pm 114.9 ^b	297.7 \pm 47.2 ^b
	Procyanidin B2	211.7 \pm 8.4 ^a	458.0 \pm 42.0 ^a	472.9 \pm 108.1 ^a	2087.5 \pm 187.1 ^b	857.6 \pm 40.0 ^a	826.4 \pm 87.7 ^a	1618.9 \pm 619.2 ^b
	(+)-Catechin	nd	32.5 \pm 5.8 ^{ab}	nd	134.8 \pm 15.7 ^c	34.7 \pm 4.5 ^{ab}	56.4 \pm 1.6 ^b	140.7 \pm 40.1 ^c
	(-)-Epicatechin	86.2 \pm 6.4 ^a	132.4 \pm 5.7 ^a	146.1 \pm 28.0 ^a	912.5 \pm 111.6 ^c	284.9 \pm 26.1 ^{ab}	249.4 \pm 39.8 ^a	531.1 \pm 213.5 ^b
	(-)-Epicatechin gallate	nd	9.3 \pm 4.0 ^a	6.1 \pm 0.6 ^a	nd	nd	nd	14.4 \pm 0.2 ^b
<i>Dihydrochalcones</i>	Phloridzin	254.4 \pm 46.9 ^b	49.0 \pm 7.9 ^a	54.6 \pm 6.9 ^a	263.2 \pm 84.2 ^b	108.8 \pm 12.5 ^a	25.4 \pm 0.4 ^a	75.3 \pm 30.7 ^a
<i>Quercetin glycosides</i> ^{MS}	Quercetin-3-galactoside	0.6 \pm 0.1 ^a	0.6 \pm 0.0 ^a	0.3 \pm 0.0 ^a	0.4 \pm 0.0 ^a	0.4 \pm 0.1 ^a	1.0 \pm 0.3 ^b	0.5 \pm 0.0 ^a
	Quercetin-3-rhamnoside	8.0 \pm 0.9 ^a	16.7 \pm 2.6 ^b	6.8 \pm 2.9 ^a	nd	nd	6.6 \pm 3.6 ^a	nd
<i>Cyanidin glycosides</i>	Cyanidin-3-glucoside	1.7 \pm 0.2 ^b	2.9 \pm 0.7 ^{bc}	nd	1.6 \pm 0.1 ^{ab}	2.6 \pm 0.2 ^{bc}	3.8 \pm 1.0 ^c	9.0 \pm 1.0 ^d
	TP	990.2 \pm 68.3 ^a	1986.1 \pm 101.9 ^{abc}	1109.7 \pm 191.3 ^{ab}	4996.1 \pm 371.6 ^e	2571.9 \pm 267.1 ^{bcd}	2701.3 \pm 430.5 ^{cd}	3922.8 \pm 1241.2 ^{de}

MS=quantified by HPLC-MS analysis

nd=not detected

^{a-e} Values within row by the same letters are not significantly different at $p \leq 0.05$

Table 3

Effect of the sampling year, cultivar and their interaction on total phenolics and the content of each phenolic compound.

	Cultivar (A)	Year (B)	AB
TP	***	*	***
Gallic acid	***	***	***
Cyanidin-3-glucoside	***	***	***
Procyanidin B2	***	ns	***
(+)-Catechin	***	ns	***
Chlorogenic acid	***	***	***
Caffeic acid	***	***	***
Procyanidin B1	***	ns	***
(-)-Epicatechin	***	ns	***
Ferulic acid	***	***	***
Quercetin-3-galactoside	***	ns	***
(-)-Epicatechin gallate	***	***	***
Phloridzin	***	***	***
Quercetin-3-rhamnoside	***	***	***

*, *** Significantly different at $p= 0.05$ and $p= 0.001$, respectively
ns = not significant