

Table S1. Individual phenolic compounds and total phenolic compounds quantified (in $\mu\text{g/g dw}$), by HPLC-DAD, and antioxidant activities (DPPH, in %; ABTS $\bullet+$, in %; and, TEAC, mg Trolox/g), mean \pm Standard deviation of 10 individual samples, in sweet pepper samples according to the maturation stage (green or red peppers) and agronomic production system (conventional or organic systems).

	Green		Red	
	Organic	Conventional	Organic	Conventional
Resveratrol	92.8 \pm 13.0	81.6 \pm 12.7	71.4 \pm 9.7	59.7 \pm 7.0
Meta-coumaric acid ($\mu\text{g/g dw}$)	12.3 \pm 5.7	43.2 \pm 21.7	1.2 \pm 2.4	3.0 \pm 5.0
Ortho-coumaric acid ($\mu\text{g/g dw}$)	29.1 \pm 10.5	112.0 \pm 67.0	10.4 \pm 10.0	16.7 \pm 23.7
Chlorogenic acid ($\mu\text{g/g dw}$)	57.5 \pm 53.5	99.0 \pm 107.5	80.4 \pm 52.4	40.3 \pm 28.1
Caffeic acid ($\mu\text{g/g dw}$)	28.2 \pm 8.4	37.2 \pm 13.7	51.4 \pm 33.5	25.7 \pm 18.0
Myricetin ($\mu\text{g/g dw}$)	45.7 \pm 17.5	83.6 \pm 30.0	56.4 \pm 8.8	59.8 \pm 25.4
Rutin ($\mu\text{g/g dw}$)	47.2 \pm 46.3	62.3 \pm 17.7	97.4 \pm 61.5	59.3 \pm 61.9
Luteolin-7-O-glucoside ($\mu\text{g/g dw}$)	275.0 \pm 134.7	458.5 \pm 130.2	185.6 \pm 44.0	170.6 \pm 60.2
Quercetin-3-O-rhamnoside ($\mu\text{g/g dw}$)	253.5 \pm 151.3	429.6 \pm 202.7	273.3 \pm 71.4	220.8 \pm 176.7
Total Phenolic compounds ($\mu\text{g/g dw}$)	841.3 \pm 398.3	1407.1 \pm 472.8	827.4 \pm 185.7	655.9 \pm 355.5
DPPH (%)	70.7 \pm 7.1	66.1 \pm 7.6	62.7 \pm 10.4	54.4 \pm 13.8
ABTS (%)	60.9 \pm 4.8	50.2 \pm 13.9	47.19 \pm 6.5	45.1 \pm 8.7
TEAC (mg Trolox/g)	7.7 \pm 0.9	7.9 \pm 1.1	9.9 \pm 1.7	10.9 \pm 2.7