

**Table S1:** Concentration of individual phenolic compounds in fruit of *Rosa* spp. by HPLC-DAD and antioxidant activity by spectrometry methods. Where: HCAD1: hydroxycinnamic acid, FLAV1: flavonol 1, FLAV2: flavonol 2, FLAV3: flavonol 3, FLAV4: flavonol 4, FLAV6: flavonol 6, FLAV7: flavonol 7, ANT1: anthocyanin all with the same unit of measurement ( $\mu\text{g g}^{-1}$ ).

Sample	HCAD1 $\mu\text{g g}^{-1}$	FLAV1 $\mu\text{g g}^{-1}$	FLAV2 $\mu\text{g g}^{-1}$	FLAV3 $\mu\text{g g}^{-1}$	FLAV4 $\mu\text{g g}^{-1}$	FLAV6 $\mu\text{g g}^{-1}$	FLAV7 $\mu\text{g g}^{-1}$	ANT1 $\mu\text{g g}^{-1}$
<b>Carahue</b>	23.5 $\pm$ 0.3g	63.7 $\pm$ 0.3f	36.8 $\pm$ 0.3d	69.5 $\pm$ 0.1d	9.9 $\pm$ 0.1d	17.9 $\pm$ 0.1e	12.2 $\pm$ 0.4g	37.3 $\pm$ 0.0b
<b>Gorbea</b>	19.0 $\pm$ 0.2h	131.1 $\pm$ 2.6b	52.1 $\pm$ 1.0b	81.3 $\pm$ 0.4c	11.3 $\pm$ 0.7c	25.1 $\pm$ 1.1b	15.0 $\pm$ 0.1e	29.7 $\pm$ 0.2e
<b>Imperial</b>	27.1 $\pm$ 0.1de	72.7 $\pm$ 0.5e	31.8 $\pm$ 0.1e	71.0 $\pm$ 0.5d	10.2 $\pm$ 0.3d	17.8 $\pm$ 0.1e	13.6 $\pm$ 0.2f	23.9 $\pm$ 0.2g
<b>Loncoche</b>	38.6 $\pm$ 0.2a	169.4 $\pm$ 2.5a	67.8 $\pm$ 1.8a	116.1 $\pm$ 0.6a	16.3 $\pm$ 0.1a	34.6 $\pm$ 0.2a	23.9 $\pm$ 0.2b	31.8 $\pm$ 0.2d
<b>Lonquimay</b>	33.9 $\pm$ 0.2b	120.8 $\pm$ 0.9c	43.9 $\pm$ 0.2c	97.4 $\pm$ 0.2b	14.6 $\pm$ 0.4b	21.0 $\pm$ 0.2d	30.9 $\pm$ 0.4a	25.2 $\pm$ 0.0f
<b>Osorno</b>	27.8 $\pm$ 0.0d	53.1 $\pm$ 0.2g	23.4 $\pm$ 0.3f	44.8 $\pm$ 0.5f	6.7 $\pm$ 0.1f	11.0 $\pm$ 0.0g	11.8 $\pm$ 0.3g	19.8 $\pm$ 0.2h
<b>Pitrufquen</b>	32.2 $\pm$ 0.4c	70.5 $\pm$ 0.8e	33.7 $\pm$ 1.2e	61.1 $\pm$ 0.5e	8.9 $\pm$ 0.1e	16.4 $\pm$ 0.3f	18.9 $\pm$ 0.3c	40.2 $\pm$ 0.2a
<b>Villarrica</b>	26.9 $\pm$ 0.2e	114.1 $\pm$ 2.7d	50.1 $\pm$ 1.9b	84.2 $\pm$ 1.8c	11.3 $\pm$ 0.4c	22.6 $\pm$ 0.4c	17.2 $\pm$ 0.2d	33.9 $\pm$ 0.3c
<b>Melipeuco</b>	23.8 $\pm$ 0.2fg	26.4 $\pm$ 0.1h	16.0 $\pm$ 0.2f	30.6 $\pm$ 0.3g	3.1 $\pm$ 0.1g	3.3 $\pm$ 0.1h	14.2 $\pm$ 0.1ef	10.0 $\pm$ 0.1j
<b>Icalma</b>	24.4 $\pm$ 0.4g	134.6 $\pm$ 1.5b	31.4 $\pm$ 0.9e	97.7 $\pm$ 2.4b	9.5 $\pm$ 0.2de	15.3 $\pm$ 0.5f	18.7 $\pm$ 0.7c	11.1 $\pm$ 0.1i

**Table S2:** Analytical parameters for HPLC and spectrophotometric methods. Where DL: detection limit, QL: quantification limit, LR: linear range, CV% coefficient of variation, TEAC: Trolox equivalent antioxidant capacity, CUPRAC: cupric reducing antioxidant capacity, DPPH: 2,2-diphenyl radical methods and ORAC: oxygen radical absorbance capacity.

Method	Standard	Equation	R <sup>2</sup>	DL	QL	LR	CV%
Folin	Gallic acid	y = 0,0005x - 0,00367	0.9925	12.489 mg L <sup>-1</sup>	41.633 mg L <sup>-1</sup>	41.633 – 500 mg L <sup>-1</sup>	3.28
TEAC	Trolox	y = 0,3104x + 0,1593	0.9958	0.048 mmol L <sup>-1</sup>	0.162 mmol L <sup>-1</sup>	0.162- 0.7 mmol L <sup>-1</sup>	4.64
CUPRAC	Trolox	y = 3.0604x + 0.1344	0.9961	0.055 mmol L <sup>-1</sup>	0.183 mmol L <sup>-1</sup>	0.183 – 0.7 mmol L <sup>-1</sup>	1.49
DPPH	Trolox	y = 0.5996x + 0.0139	0.9957	0.043 mmol L <sup>-1</sup>	0.144 mmol L <sup>-1</sup>	0.144 – 0.7 mmol L <sup>-1</sup>	4.53
ORAC	Trolox	y = 0.6457x + 10.185	0.9905	2.170 umol L <sup>-1</sup>	7.234 umol L <sup>-1</sup>	7.234 – 80 umol L <sup>-1</sup>	4.10
HPLC	Cyanidin-3-glucoside	y = 63289X + 3818.7	1	0.072 mg L <sup>-1</sup>	0.241 mg L <sup>-1</sup>	0.241 – 100 mg L <sup>-1</sup>	1.22
	Quercetin	y=13318x + 1424.8	0.9999	0.102 mg L <sup>-1</sup>	0.340 mg L <sup>-1</sup>	0.340 – 100 mg L <sup>-1</sup>	4.41
	Chlorogenic acid	y= 73284x + 6553.5	1	0.042 mg L <sup>-1</sup>	0.140 mg L <sup>-1</sup>	0.140 - 100 mg L <sup>-1</sup>	0.46
	Citric acid	y= 1274.2x – 3763.9	0.9996	0.198 mg L <sup>-1</sup>	0.661 mg L <sup>-1</sup>	0.661 – 500 mg L <sup>-1</sup>	1.36
	Catechin	y= 57083x + 3800.6	1	0.067 mg L <sup>-1</sup>	0.224 mg L <sup>-1</sup>	0.224 – 100 mg L <sup>-1</sup>	0.11

Figure S1: A) *Rosa rubiginosa* and B) *Rosa canina* fruits.

