

**Table S1.** UHPLC-HRMS characteristics of the polyphenols identified in pistachio varieties

RT (min)	Compound	Chemical Formula	[m/z] Theoretical	Error (ppm)	MSIMI level <sup>a</sup>
<i>Hydroxybenzoic acids</i>					
2.88	3,4,5-Trihydroxybenzoic acid	C <sub>7</sub> H <sub>6</sub> O <sub>5</sub>	169.0131	-0.59	1
3.15	Benzene-1,2-diol	C <sub>6</sub> H <sub>5</sub> O <sub>3</sub>	125.0233	-1.60	1
3.38	Theogallin	C <sub>14</sub> H <sub>16</sub> O <sub>10</sub>	343.0663	-0.87	2
6.6	Galloylshikimic acid	C <sub>14</sub> H <sub>14</sub> O <sub>9</sub>	325.0554	3.38	2
8.69	3,4-Dihydroxy-5-((3,4,5-trihydroxybenzoyl)oxy)benzoic acid	C <sub>14</sub> H <sub>10</sub> O <sub>9</sub>	321.0241	2.18	2
8.69	Methylgallic acid I	C <sub>8</sub> H <sub>7</sub> O <sub>5</sub>	183.0287	1.64	2
11.72	Methylgallic acid II	C <sub>8</sub> H <sub>7</sub> O <sub>6</sub>	183.0287	1.64	2
9.28	Vanillic acid	C <sub>8</sub> H <sub>7</sub> O <sub>4</sub>	167.0339	1.80	1
9.87	Vanillic acid hexoside	C <sub>14</sub> H <sub>18</sub> O <sub>9</sub>	329.0867	3.34	2
10.9	Ellagic acid	C <sub>14</sub> H <sub>6</sub> O <sub>8</sub>	300.9978	4.32	1
12.31	Benzoic acid	C <sub>7</sub> H <sub>5</sub> O <sub>2</sub>	121.0284	0.00	1
9.88	Benzoic acid I	C <sub>8</sub> H <sub>7</sub> O <sub>4</sub>	167.0338	2.39	2
11.71	Benzoic acid II	C <sub>8</sub> H <sub>7</sub> O <sub>4</sub>	167.0338	2.39	2
13.82	Benzoic acid III	C <sub>8</sub> H <sub>7</sub> O <sub>4</sub>	167.0338	2.39	2
6.02	3,4-Dihydroxybenzoic acid	C <sub>7</sub> H <sub>6</sub> O <sub>4</sub>	153.0182	-1.31	1
<i>Galloyl derivatives</i>					
2.29	Mono-galloyl-glucose I	C <sub>13</sub> H <sub>16</sub> O <sub>10</sub>	331.0659	3.02	2
6.25	Mono-galloyl-glucose II	C <sub>13</sub> H <sub>16</sub> O <sub>10</sub>	331.0659	3.02	2
3.09	Galloyl dihexose	C <sub>19</sub> H <sub>26</sub> O <sub>15</sub>	493.1188	0.20	2
8.39	Digalloyl hexose I	C <sub>20</sub> H <sub>20</sub> O <sub>14</sub>	483.0769	2.28	2
8.92	Digalloyl hexose II	C <sub>20</sub> H <sub>20</sub> O <sub>14</sub>	483.0769	2.28	2
8.94	Hydroxy-methoxyphenylgalloyl hexoside I	C <sub>20</sub> H <sub>22</sub> O <sub>12</sub>	453.1027	2.43	2
9.63	Hydroxy-methoxyphenylgalloyl hexoside II	C <sub>20</sub> H <sub>22</sub> O <sub>12</sub>	453.1027	2.43	2
9.89	Tetra-O-galloyl glucoside I	C <sub>34</sub> H <sub>28</sub> O <sub>19</sub>	787.0994	1.40	2
10.65	Tetra-O-galloyl glucoside II	C <sub>34</sub> H <sub>28</sub> O <sub>19</sub>	787.0994	1.40	2
11.4	Pentagalloylglucose	C <sub>41</sub> H <sub>32</sub> O <sub>26</sub>	939.1098	0.64	2
<i>Hydroxycinnamic acids</i>					
8.07	5-O-caffeoylquinic acid	C <sub>16</sub> H <sub>18</sub> O <sub>9</sub>	353.0867	0.28	1
9.17	O-caffeoylquinic acid II	C <sub>16</sub> H <sub>18</sub> O <sub>9</sub>	353.0867	0.28	2
11.37	Sinapic acid	C <sub>11</sub> H <sub>12</sub> O <sub>5</sub>	223.0600	2.24	1
8.93	Sinapic acid derivative	C <sub>11</sub> H <sub>12</sub> O <sub>5</sub>	223.0600	2.24	2
10.61	4'-Hydroxycinnamic acid	C <sub>9</sub> H <sub>8</sub> O <sub>3</sub>	163.0395	-2.45	1
8.51	4'-Hydroxy-3'-methoxycinnamic acid derivative	C <sub>10</sub> H <sub>10</sub> O <sub>4</sub>	193.0495	1.55	2
7.67	3-(3',4'-Dihydroxyphenyl)propanoic acid	C <sub>9</sub> H <sub>9</sub> O <sub>4</sub>	181.0495	0.55	1

<i>Flavones</i>					
8.54	Luteolin hexoside	C <sub>21</sub> H <sub>20</sub> O <sub>11</sub>	447.0921	1.79	2
14.07	Luteolin	C <sub>15</sub> H <sub>10</sub> O <sub>6</sub>	285.0393	3.51	1
11.01	Apigenin hexoside	C <sub>21</sub> H <sub>20</sub> O <sub>10</sub>	431.0972	1.16	2
<i>Flavonols</i>					
10.74	Quercetin 3-rutinoside	C <sub>27</sub> H <sub>30</sub> O <sub>16</sub>	609.145	0.98	1
10.18	Myricetin hexoside	C <sub>21</sub> H <sub>20</sub> O <sub>13</sub>	479.082	1.67	2
12.48	Myricetin	C <sub>15</sub> H <sub>10</sub> O <sub>8</sub>	317.0291	3.47	1
10.55	Quercetin hexoside I	C <sub>21</sub> H <sub>20</sub> O <sub>12</sub>	463.0871	1.73	2
10.98	Quercetin hexoside II	C <sub>21</sub> H <sub>20</sub> O <sub>12</sub>	463.0871	1.73	2
10.60	Quercetin galloyl glucoside I	C <sub>28</sub> H <sub>24</sub> O <sub>16</sub>	615.098	1.46	2
11.43	Quercetin galloyl glucoside II	C <sub>28</sub> H <sub>24</sub> O <sub>16</sub>	615.098	1.46	2
14.32	Quercetin	C <sub>15</sub> H <sub>10</sub> O <sub>7</sub>	301.0342	3.65	1
<i>Flavan-3-ols</i>					
6.33	Gallocatechin	C <sub>15</sub> H <sub>14</sub> O <sub>7</sub>	305.0655	3.61	2
8.61	Catechin	C <sub>15</sub> H <sub>14</sub> O <sub>6</sub>	289.0707	4.15	1
9.54	Epicatechin	C <sub>15</sub> H <sub>14</sub> O <sub>6</sub>	289.0707	2.42	1
9.72	Epigallocatechin gallate	C <sub>22</sub> H <sub>18</sub> O <sub>11</sub>	457.0765	0.44	1
11.05	Epicatechin gallate	C <sub>22</sub> H <sub>18</sub> O <sub>10</sub>	441.0816	0.91	1
11.88	Epiafzelechin 3-gallate	C <sub>22</sub> H <sub>18</sub> O <sub>9</sub>	425.0867	1.88	2
12.42	Afzelechin I	C <sub>15</sub> H <sub>14</sub> O <sub>5</sub>	273.0757	2.93	2
12.94	Afzelechin II	C <sub>15</sub> H <sub>14</sub> O <sub>5</sub>	273.0757	2.93	2
15.23	Afzelechin III	C <sub>15</sub> H <sub>14</sub> O <sub>5</sub>	273.0757	2.93	2
<i>Flavanones</i>					
11.02	Eriodictyol hexoside	C <sub>21</sub> H <sub>22</sub> O <sub>11</sub>	449.1078	1.11	2
13.88	Eriodictyol	C <sub>15</sub> H <sub>12</sub> O <sub>6</sub>	287.055	2.79	2
11.98	Naringenin hexoside	C <sub>21</sub> H <sub>22</sub> O <sub>10</sub>	433.1129	1.39	2
11.98	Naringenin	C <sub>15</sub> H <sub>12</sub> O <sub>5</sub>	271.0601	2.21	1
<i>Flavanonols</i>					
11.39	Taxifolin	C <sub>15</sub> H <sub>12</sub> O <sub>7</sub>	303.0499	3.30	1
<i>Stilbenes</i>					
10.87	Resveratrol hexoside	C <sub>20</sub> H <sub>22</sub> O <sub>8</sub>	389.1231	2.31	2

<sup>a</sup> Annotation from Summer et al. Compounds identified at MSIMI level 1 means there was a commercially available standard. Compounds identified at MSIMS level 2 were tentatively identified. RT: retention time.

**Table S2.** UHPLC-HRMS Characteristics of Phenolic Acid Catabolites Identified in Pistachio and its by-products Faecal Incubates

<b>Rt (min)</b>	<b>Catabolites</b>	<b>Chemical Formula</b>	<b>[m/z]-Theoretical</b>	<b>Error (ppm)</b>	<b>MSIMI level<sup>a</sup></b>
7.32	3,4-Dihydroxyphenylacetic acid	C <sub>8</sub> H <sub>7</sub> O <sub>4</sub>	167.0338	-2.99	1
8.18	4-Hydroxybenzoic acid	C <sub>7</sub> H <sub>5</sub> O <sub>3</sub>	137.0233	0.00	1
8.84	3-(3',4'-Dihydroxyphenyl)propanoic acid	C <sub>9</sub> H <sub>9</sub> O <sub>4</sub>	181.0495	0.55	1
8.85	3-(Phenyl)acetic acid	C <sub>8</sub> H <sub>7</sub> O <sub>2</sub>	135.0440	0.74	1
10.12	3-Hydroxyphenylacetic acid	C <sub>9</sub> H <sub>9</sub> O <sub>3</sub>	151.0389	0.66	2
10.28	3,4-Dihydroxyphenyl-γ-valerolactone	C <sub>11</sub> H <sub>12</sub> O <sub>4</sub>	207.0657	0.415	2
10.91	3-(3-methoxy-4-hydroxyphenyl)propionic acid	C <sub>10</sub> H <sub>11</sub> O <sub>4</sub>	195.0652	3.59	1
10.95	3-(4'-Hydroxyphenyl)propanoic acid	C <sub>9</sub> H <sub>9</sub> O <sub>3</sub>	165.0546	0.66	1
11.45	4'-Hydroxy-3'-methoxycinnamic acid	C <sub>10</sub> H <sub>10</sub> O <sub>4</sub>	193.0495	1.04	1
11.6	3'-Hydroxy-4'-methoxycinnamic acid	C <sub>10</sub> H <sub>9</sub> O <sub>4</sub>	193.0495	2.59	1
11.74	3-(3'-Hydroxyphenyl)propanoic acid	C <sub>7</sub> H <sub>6</sub> O <sub>4</sub>	165.0546	0.66	1
14.45	3-(Phenyl)propionic acid	C <sub>9</sub> H <sub>9</sub> O <sub>2</sub>	149.0597	0.67	1

<sup>a</sup> Annotation from the Summer et al. Compounds identified at MSIMI level 1 means there was a commercially available standard. RT: retention time.

**Table S3.** Hydroxybenzoic acids group in pistachios during fermentation (nmol/ g)

	<b>3,4,5-Trihydroxybenzoic acid</b>	<b>Benzene-1,2-diol)</b>	<b>3-Galloyl-quinic acid</b>	<b>3,4-Dihydroxybenzoic acid</b>	<b>Galloyl shikimic acid</b>	<b>Vanillic acid hexoside</b>	<b>Ellagic acid</b>	<b>Benzoic acid derivative II</b>	<b>Total</b>
<b>Aegina</b>									
<b>0 h</b>	0.21 bc	nd	nd	0.154 ab	0.0005	0.57	0.244 a	0.198 a	1.38 a
<b>4 h</b>	0.45 a	nd	nd	0.166 a	nd	nd	0.237 b	0.176 b	1.03 b
<b>8 h</b>	0.34 ab	nd	nd	0.148 ab	nd	nd	0.236 b	0.169 b	0.90 c
<b>24 h</b>	0.03 c	0.07	nd	0.039 c	nd	nd	nd	nd	0.14 d
<b>Golden Hills</b>									
<b>0 h</b>	<LOQ	nd	nd	0.046 b	0.0004	0.55	0.243 a	0.13	0.97 a
<b>4 h</b>	0.06 a	nd	nd	0.071 a	nd	nd	0.237 b	0.13	0.50 b
<b>8 h</b>	0.05 a	nd	nd	0.060 ab	nd	nd	0.242 ab	0.13	0.49 c
<b>24 h</b>	<LOQ	0.05	nd	0.024 c	nd	nd	nd	nd	0.07 d
<b>Kastel</b>									
<b>0 h</b>	0.31 a	nd	0.005	0.092 a	0.0004	0.601	0.246	0.174 a	1.43 a
<b>4 h</b>	0.05 c	nd	nd	0.078 a	nd	nd	0.239	0.138 b	0.51 c
<b>8 h</b>	0.11 b	nd	nd	0.082 a	nd	nd	0.241	0.145 ab	0.58 b
<b>24 h</b>	<LOQ	0.04	nd	0.017 b	nd	nd	nd	nd	0.06 d
<b>Kerman</b>									
<b>0 h</b>	<LOQ	nd	0.004	0.036 b	0.0004	0.553	0.238	0.136 b	0.97 a
<b>4 h</b>	0.09 b	nd	nd	0.059 a	nd	nd	0.243	0.149 a	0.54 c
<b>8 h</b>	0.14 a	nd	nd	0.060 a	nd	nd	0.240	0.158 a	0.59 b
<b>24 h</b>	<LOQ	0.06	nd	0.015 c	nd	nd	nd	nd	0.07 d
<b>Larnaka</b>									
<b>0 h</b>	0.26 a	nd	0.01	0.173 a	0.001	0.609	0.238	0.249 a	1.54 a
<b>4 h</b>	0.37 a	nd	nd	0.204 a	nd	nd	0.235	0.175 b	0.98 b
<b>8 h</b>	0.35 a	nd	nd	0.180 a	nd	nd	0.238	0.185 b	0.95 c
<b>24 h</b>	0.04 b	0.11	nd	0.031 b	nd	nd	nd	nd	0.18 d
<b>Sirora</b>									
<b>0 h</b>	0.06 b	nd	0.01	0.113 b	0.0005	0.544	0.236	0.144	1.10 a
<b>4 h</b>	0.12 b	nd	nd	0.140 a	nd	nd	0.239	0.137	0.64 c
<b>8 h</b>	0.29 a	nd	nd	0.167 a	nd	nd	0.235	0.145	0.84 b
<b>24 h</b>	<LOQ	0.04	nd	0.038 c	nd	nd	nd	nd	0.08 d

Values with different letters are significantly different as determined by Tukey test.

**Table S4.** Flavan-3-ols group in pistachios during fermentation (nmol/ g)

	Catechin	Epi catechin	Epigallo catechin gallate	Epi catechin gallate	Epiafzelechin3 -gallate	Afzelechin III	Total
<b>Aegina</b>							
<b>0 h</b>	0.018 a	0.022 a	nd	0.013	0.013	0.019 a	0.08 c
<b>4 h</b>	0.010 b	0.020 ab	0.13	0.013	0.012	0.018 b	0.21 a
<b>8 h</b>	0.002 c	0.020 ab	0.13	0.012	0.012	0.018 b	0.20 b
<b>24 h</b>	<LOQ	0.019 b	nd	0.012	nd	nd	0.03 d
<b>Golden Hills</b>							
<b>0 h</b>	<LOQ	0.019	nd	0.013	0.013	0.018	0.06 b
<b>4 h</b>	<LOQ	0.018	0.11	0.012	0.012	0.018	0.18 a
<b>8 h</b>	<LOQ	0.019	nd	0.012	0.009	0.018	0.06 c
<b>24 h</b>	<LOQ	0.019	nd	0.012	nd	nd	0.03 d
<b>Kastel</b>							
<b>0 h</b>	0.022	0.026 a	nd	0.014 a	0.014 a	0.020 a	0.10 b
<b>4 h</b>	<LOQ	0.018 b	nd	0.012 b	0.012 b	0.018 b	0.06 c
<b>8 h</b>	<LOQ	0.020 ab	0.12	0.012 b	0.012 b	0.018 b	0.19 a
<b>24 h</b>	<LOQ	0.020 ab	nd	0.012 b	nd	nd	0.03 d
<b>Kerman</b>							
<b>0 h</b>	0.002 a	0.021 a	nd	0.012 a	0.013	0.018	0.07 b
<b>4 h</b>	0.001 b	0.022 a	nd	0.012 a	0.013	0.019	0.07 a
<b>8 h</b>	<LOQ	0.021 a	nd	0.012 a	0.012	0.018	0.06 c
<b>24 h</b>	<LOQ	0.018 b	nd	0.011 b	nd	nd	0.03 d
<b>Larnaka</b>							
<b>0 h</b>	0.057 a	0.025 a	nd	0.014 a	0.013	0.021 a	0.13 b
<b>4 h</b>	0.025 b	0.022 b	0.12	0.012 b	0.012	0.018 b	0.21 a
<b>8 h</b>	0.021 b	0.023 b	0.12	0.012 b	0.012	0.018 b	0.21 a
<b>24 h</b>	<LOQ	0.018 c	nd	0.012 b	nd	nd	0.03 c
<b>Sirora</b>							
<b>0 h</b>	0.007	0.020 a	0.12	0.013	0.013	0.018	0.19 a
<b>4 h</b>	<LOQ	0.019 ab	0.12	0.012	0.012	0.018	0.18 b
<b>8 h</b>	<LOQ	0.020 a	0.12	0.012	0.012	0.018	0.18 b
<b>24 h</b>	<LOQ	0.018 b	nd	0.012	nd	nd	0.03 c

Values with different letters are significantly different as determined by Tukey test.