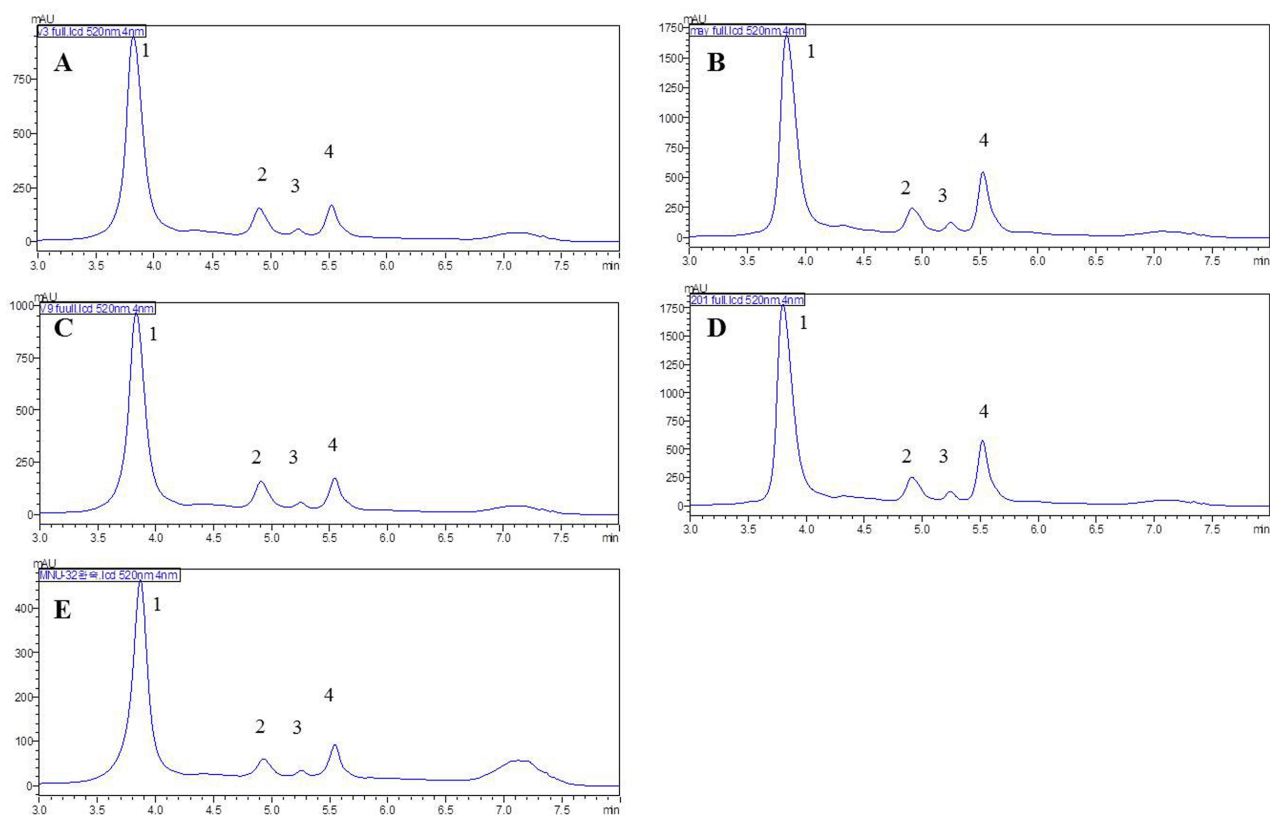


**Supplement Fig. 1.** HPLC profiles of anthocyanin content in novel blackberry lines at the ripened stage. A: V-3, B: Maple, C: V-9, D: B201, E: MNU32. Peak 1: Cyanidin-3-*O*-glucoside, Peak 2: Cyanidin-3-*O*-xyloside, Peak 3: Cyanidin-3-*O*-malonylglucoside, Peak 4: Cyanidin-3-*O*-dioxalyglucoside.



**Supplement Fig. 2.** HPLC profiles of anthocyanin content in novel blackberry lines at the fully ripened stage. A: V-3, B: Maple, C: V-9, D: B201, E: MNU32. Peak 1: Cyanidin-3-*O*-glucoside, Peak 2: Cyanidin-3-*O*-xyloside, Peak 3: Cyanidin-3-*O*-malonylglucoside, Peak 4: Cyanidin-3-*O*-dioxalylglucoside.

**Supplement Table 1. Identification of phytochemical metabolites from blackberries lines.**

Peak	tR (min)	$\lambda_{max}$ (nm)	Molecular ion [M] <sup>+</sup> (m/z)	Identity	References
1	3.6	515, 280	449.5 [M] <sup>+</sup>	Cyanidin-3- <i>O</i> -glucoside	Stintzing et al. 2002
2	4.8	515, 280	419.3 [M] <sup>+</sup>	Cyanidin-3- <i>O</i> -xyloside	Dai et al. 2009
3	5.2	517, 281	535.1 [M] <sup>+</sup>	Cyanidin-3- <i>O</i> -malonylglucoside	Dai et al. 2009
4	5.4	520, 280	593.3 [M] <sup>+</sup>	Cyanidin-3- <i>O</i> -dioxalylglucoside	Stintzing et al. 2002