

The effect of different thawing methods on the health-promoting compounds and antioxidant capacity in frozen baby mustard

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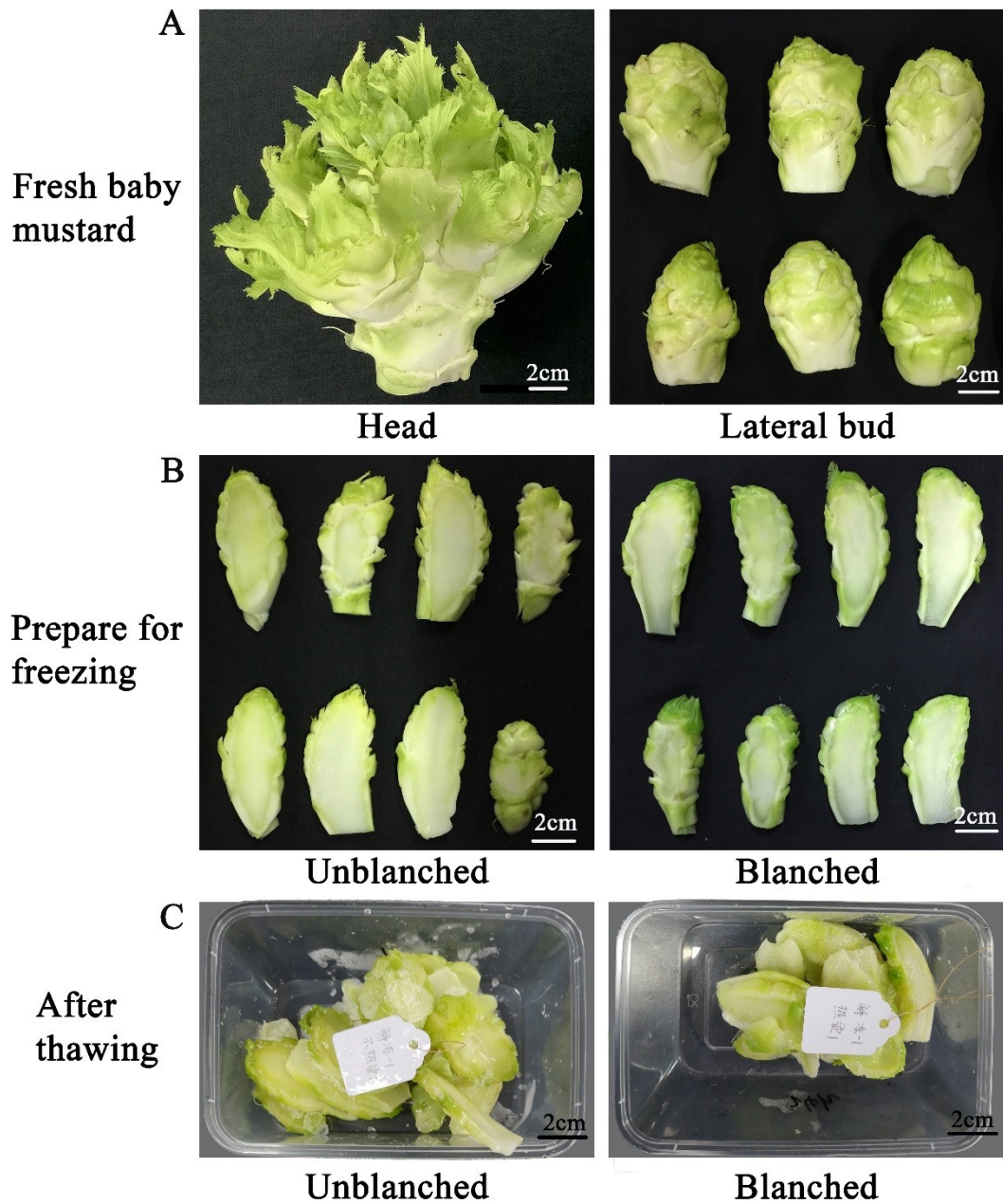
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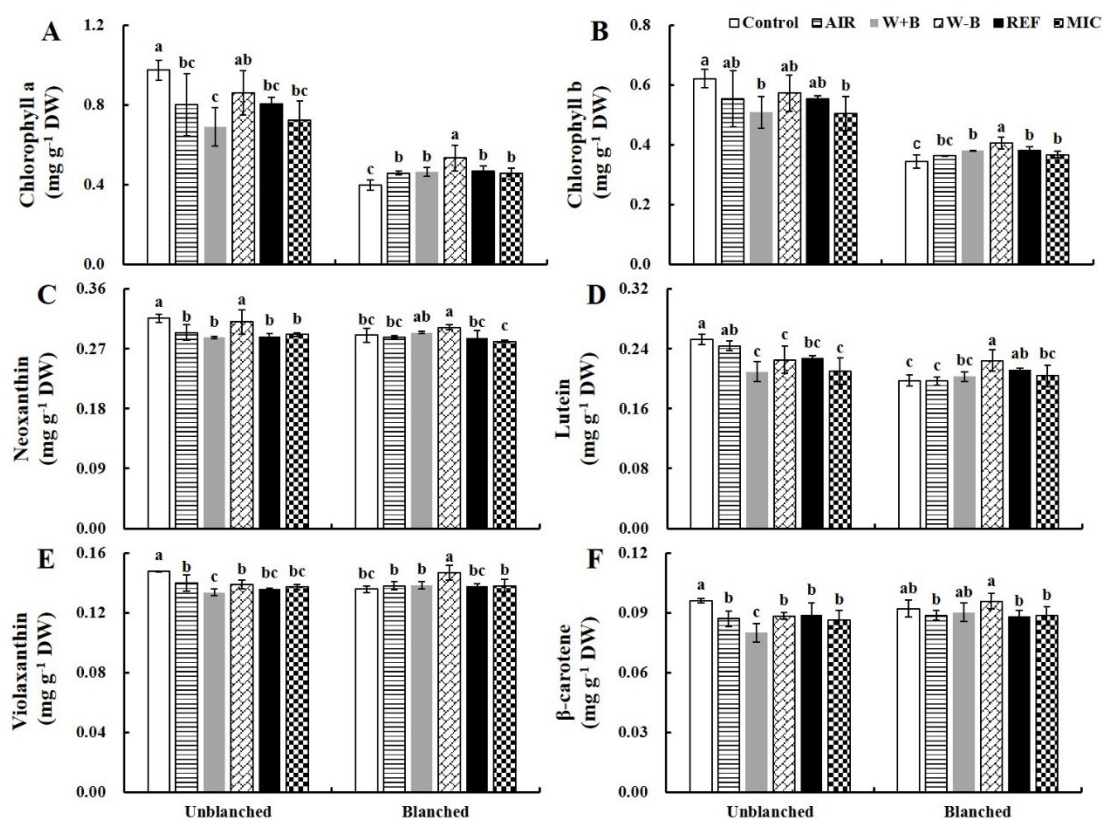
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Supplementary figure 1



Supplementary Fig. 1 Baby mustard in this study. (A) Baby mustard in its fresh form; (B) Baby mustard as prepared for freezing; (C) Baby mustard after thawing processes.

Supplementary figure 2



Supplementary Fig. 2 Effect of different thawing methods on the contents of chlorophyll a (A), chlorophyll b (B), neoxanthin (C), lutein (D), violaxanthin (E), and β -carotene (F) in frozen baby mustard. Each value is the mean \pm standard error of four replicates ($n = 4$). Values not sharing a common letter are significantly different at $p < 0.05$. DW: dry weight.