

Impact of Foliar Application of Amino Acids on Total Phenols, Phenolic Acids Content of Different Mints Varieties under the Field Condition

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Table S1. Correlation between separate phenolic acids content in mints, 2017–2018.

Phenolic Acids	Gallic	Chlorogenic	Caffeic	<i>p</i> -coumaric	Ferulic	Benzoic	Cinamic
Gallic	-	0.327	n.s.	n.s.	n.s.	n.s.	n.s.
Chlorogenic	0.328*	-	0.673	n.s.	0.947	n.s.	n.s.
Caffeic acid	n.s.	0.674	-	n.s.	0.693	n.s.	n.s.
<i>p</i> -coumaric	n.s.	n.s.	n.s.	-	n.s.	n.s.	0.488
Ferulic	n.s.	0.947	0.692	n.s.	-	n.s.	n.s.
Benzoic	n.s.	n.s.	n.s.	n.s.	n.s.	-	n.s.
Cinamic	n.s.	n.s.	n.s.	0.488	n.s.	n.s.	-

* $p < 0.05$.

Table S2. Retention time for identified phenolic acids in mints leaves (based on standards solutions)

Identified Compounds	Retention Time (min)
Gallic acid	4.62
Chlorogenic acid	11.72
Caffeic acid	14.83
<i>p</i> -coumaric acid	20.10
Ferulic acid	21.51
Benzoic acid	24.96
Cinamic acid	25.22