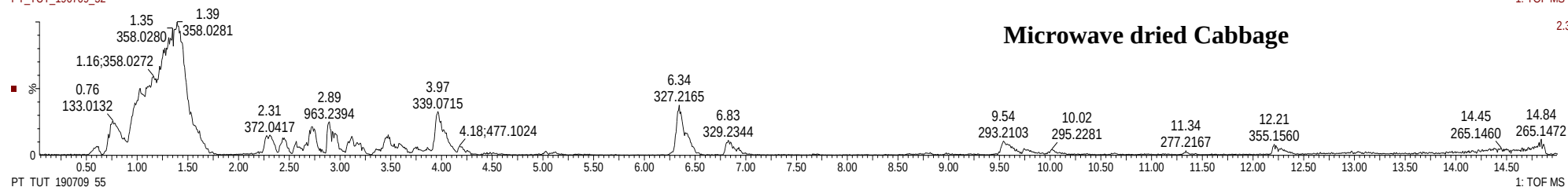


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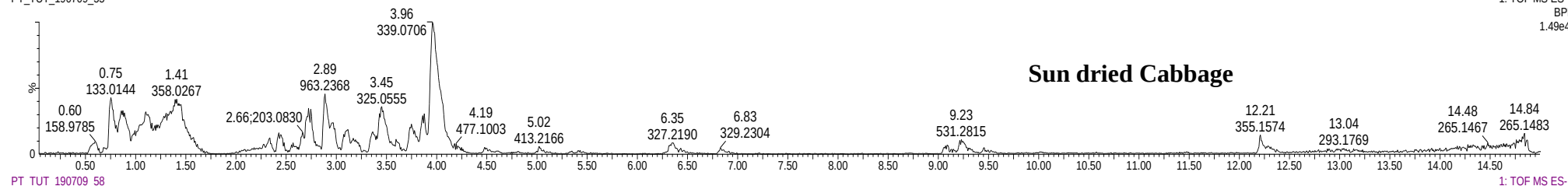
CB SN 1

PT TUT_190709_52

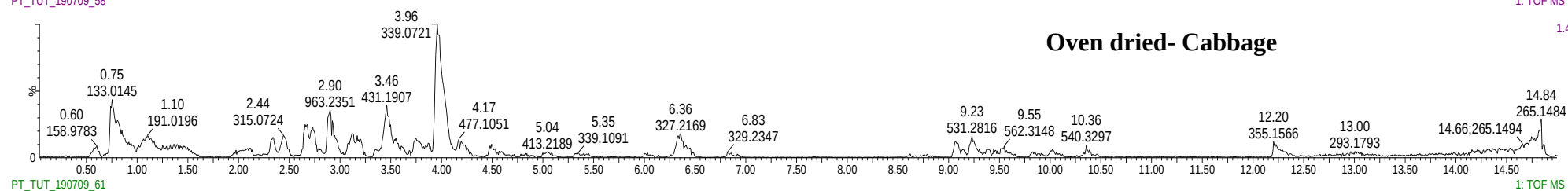


Microwave dried Cabbage

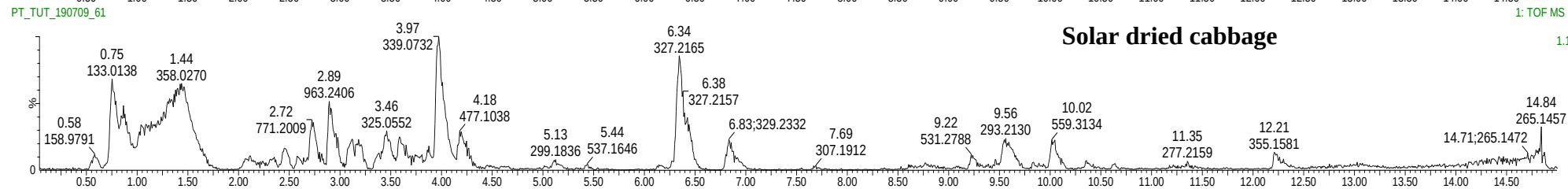
CB SN 1

1: TOF MS ES-
BPI
2.32e4

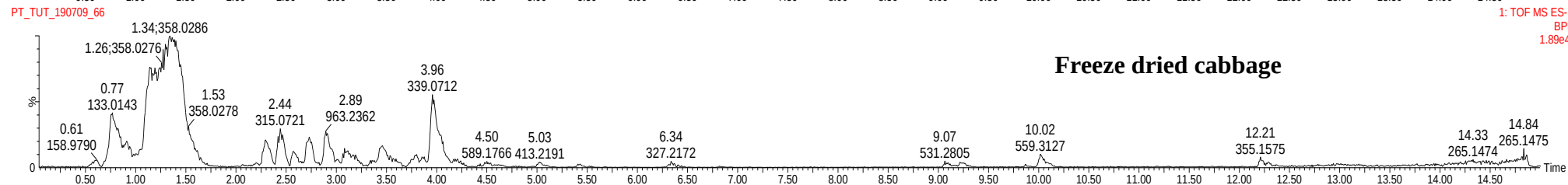
Sun dried Cabbage

1: TOF MS ES-
BPI
1.49e4

Oven dried- Cabbage

1: TOF MS ES-
BPI
1.48e4

Solar dried cabbage

1: TOF MS ES-
BPI
1.12e4

Freeze dried cabbage

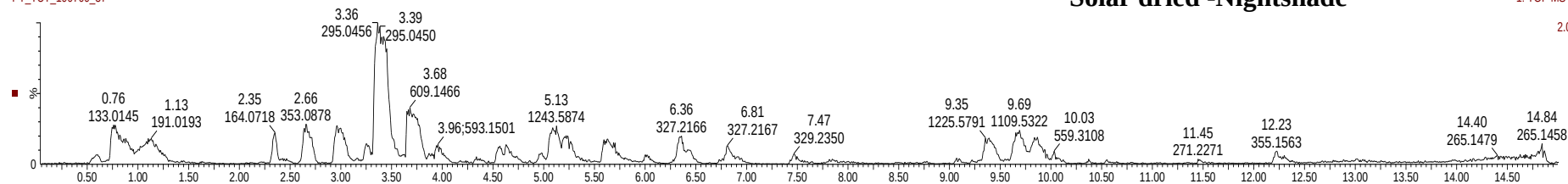
1: TOF MS ES-
BPI
1.89e4

SD NS 1

PT_TUT_190709_37

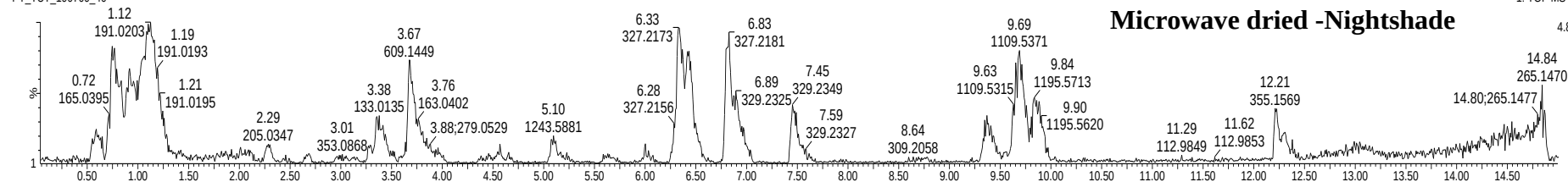
Solar dried -Nightshade

SD NS 1 powdered

1: TOF MS ES-
BPI
2.00e4

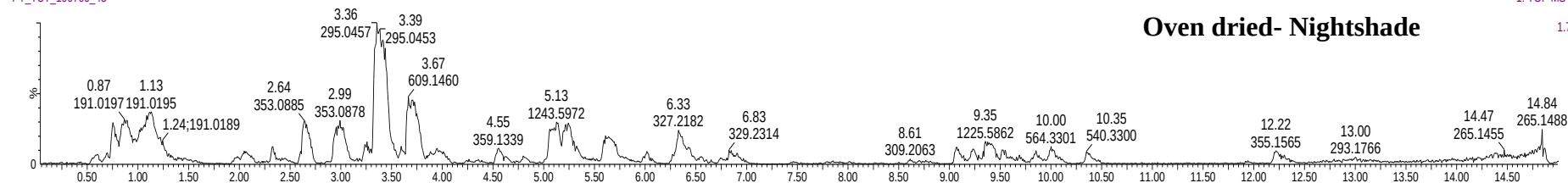
PT_TUT_190709_40

Microwave dried -Nightshade

1: TOF MS ES-
BPI
4.84e3

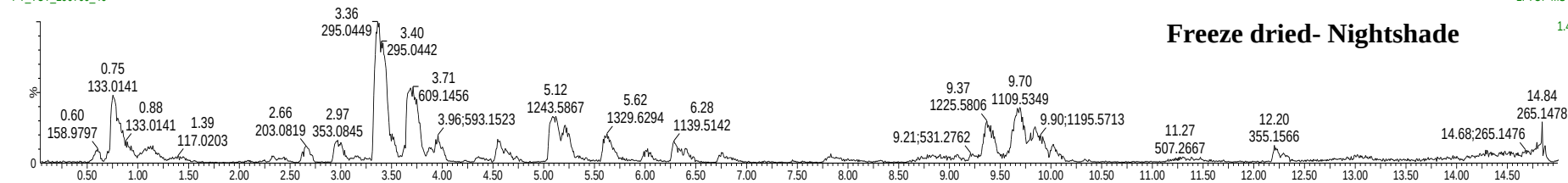
PT_TUT_190709_43

Oven dried- Nightshade

1: TOF MS ES-
BPI
1.72e4

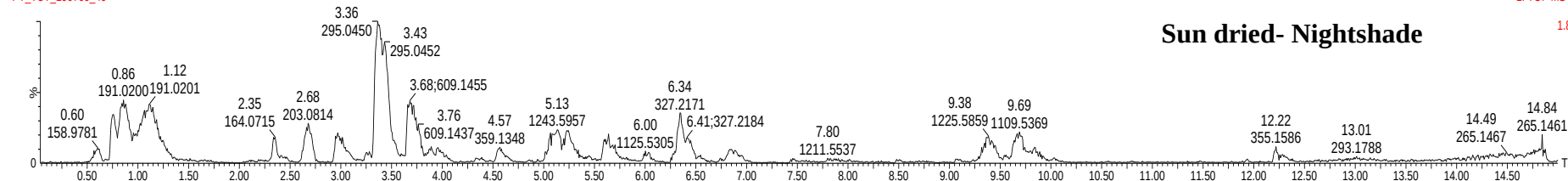
PT_TUT_190709_46

Freeze dried- Nightshade

1: TOF MS ES-
BPI
1.46e4

PT_TUT_190709_49

Sun dried- Nightshade

1: TOF MS ES-
BPI
1.84e4

Supplementary Figures 1. Comparison of UPLC-Q-TOF/MS chromatogram illustrating the changes in phenolic compounds in (A) Night shade leaves and (B) Night shade leaves subjected to different postharvest drying methods. The relative peak intensity is normalized, and peaks are expressed as the percentage highest peak intensity