



Supplementary figure: UV chromatogram (310 nm) of fresh-b and dried red cabbage by different drying methods. (A) *fresh-b*, (B) *hot air drying*, (C) *vacuum drying*, (D) *infrared drying*, (E) *low temperature vacuum drying*, and (F) *freeze-drying*. Peaks: (1) *Caffeic acid*, (2) *Ferulic acid*, (3) *Sinapic acid*.