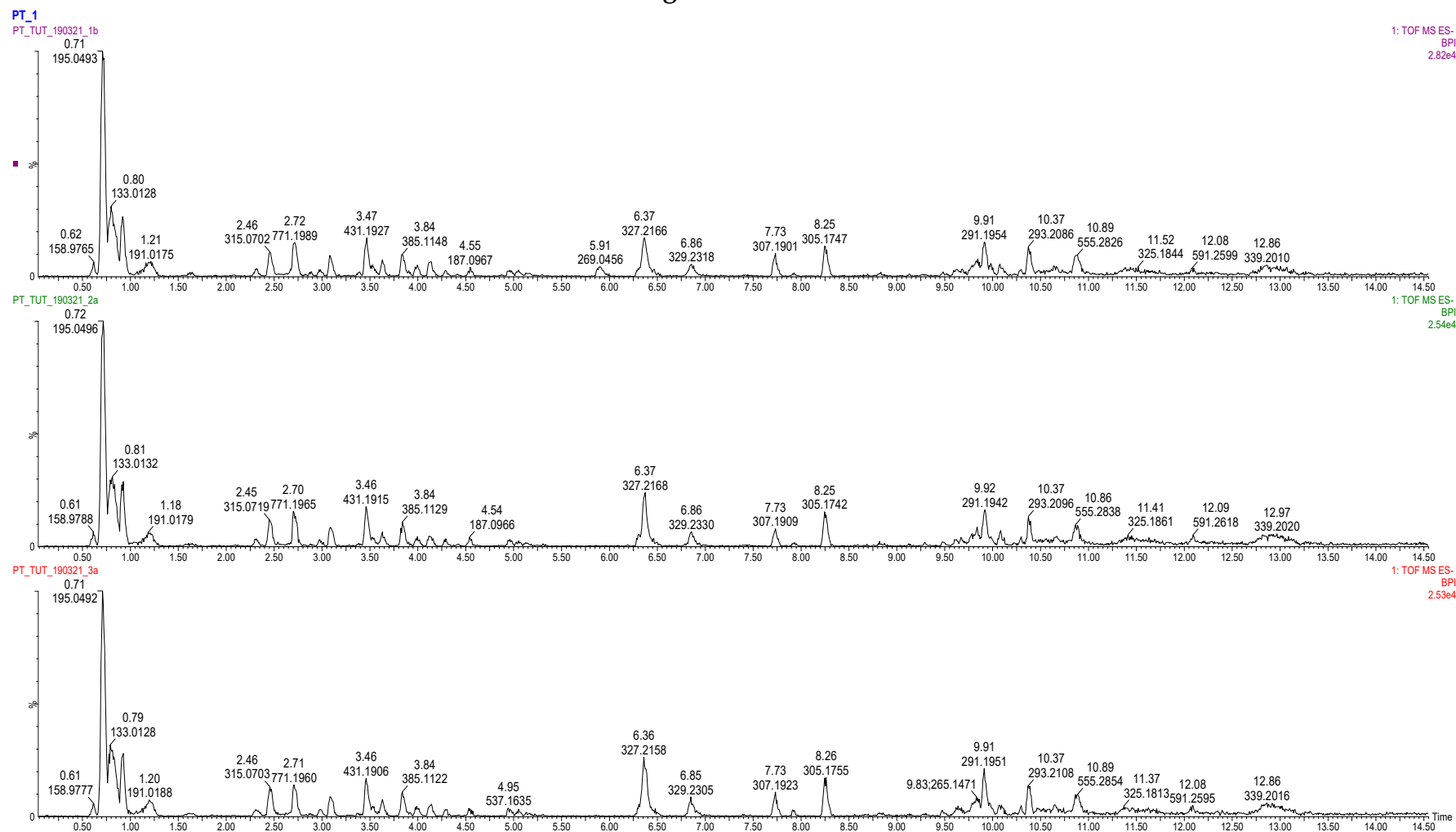


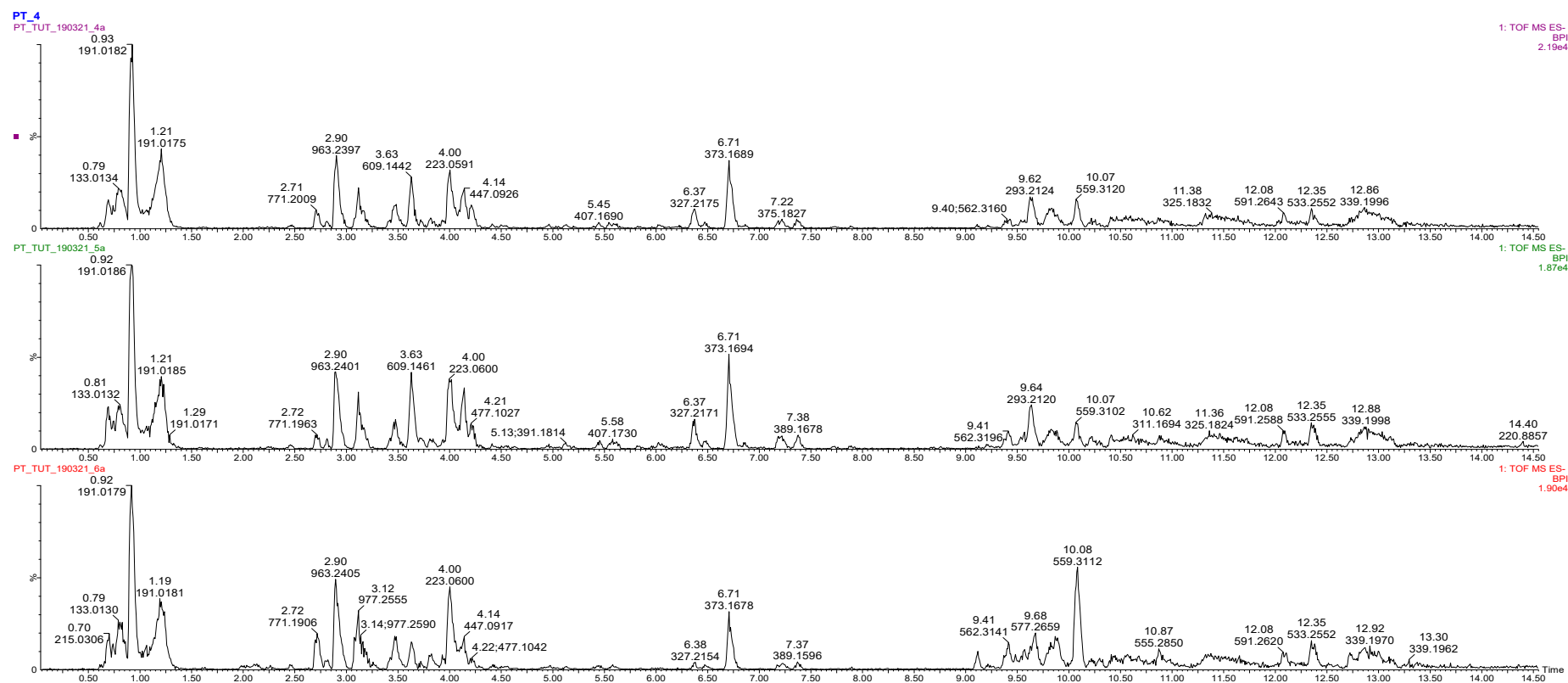
Raw Chinese cabbage leaves

A



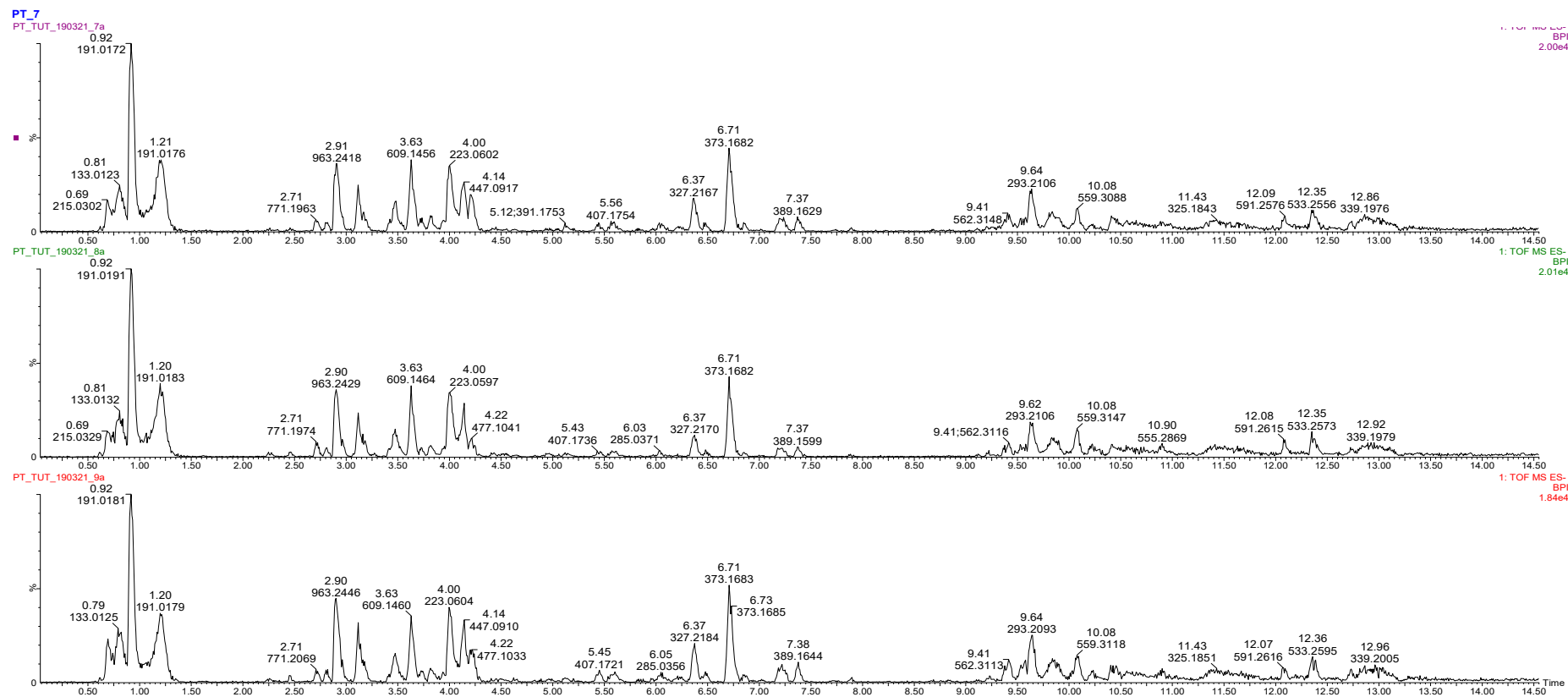
B

Hot water bath blanching using 5% lemon juice as blanching medium at 95 °C



C

Hot water bath blanching using water as blanching medium at 95 °C



Hot water bath blanching using 10% lemon juice as blanching medium at 95 °C

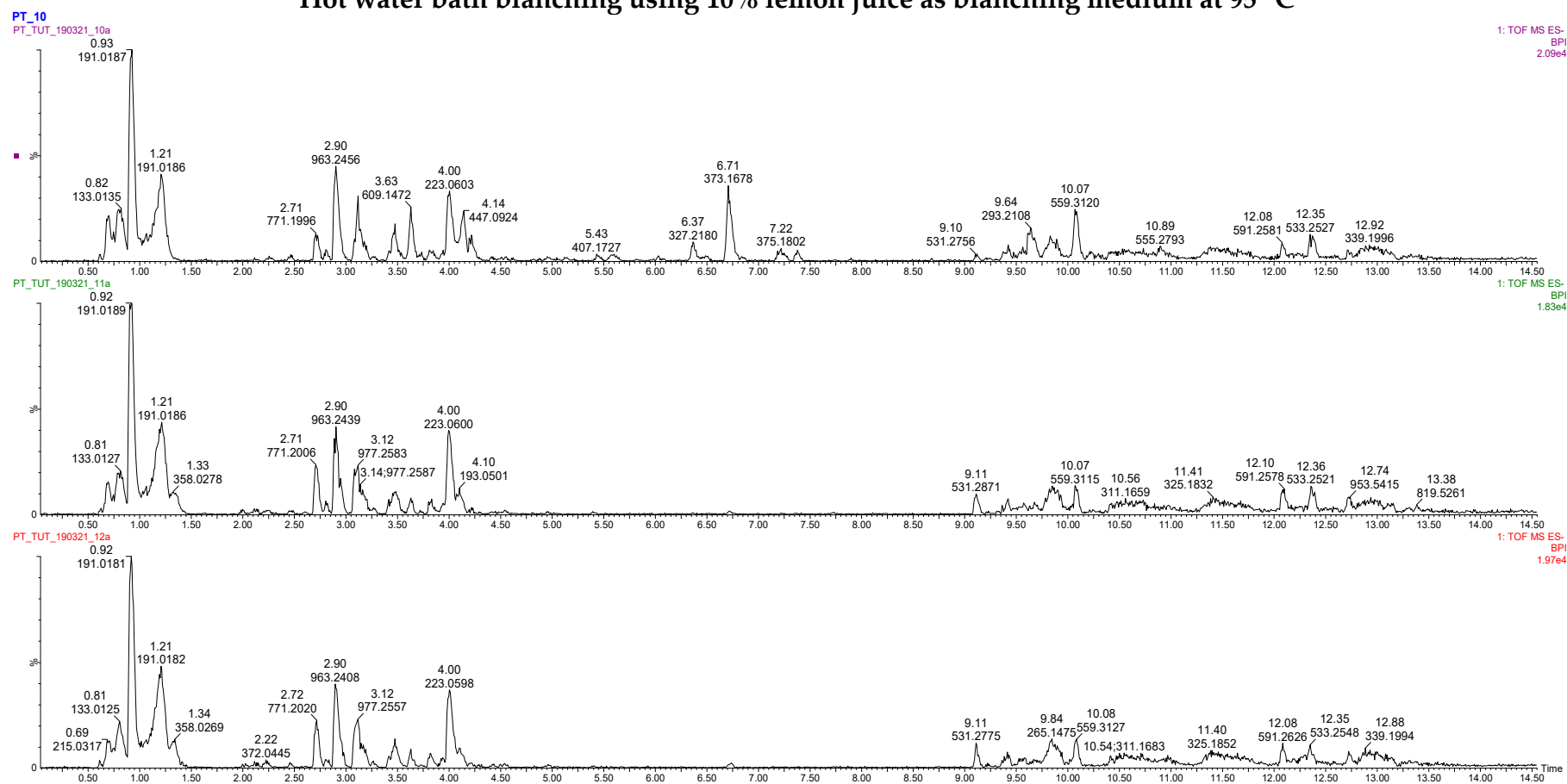


Figure S1. Comparison of UPLC–Q-TOF/MS chromatogram illustrating the changes in phenolic compounds in (A) Raw Chinese cabbage leaves, blanching treatment using hot water bath at 95 °C using (B) 5% lemon juice as (C) using water as blanching (D) 10% lemon juice as blanching medium. The chromatograms of three replicates of each treatment (raw sample, 5% lemon juice, water, 10% lemon juice) were included. The relative peak intensity is normalized, and peaks are expressed as the percentage highest peak intensity

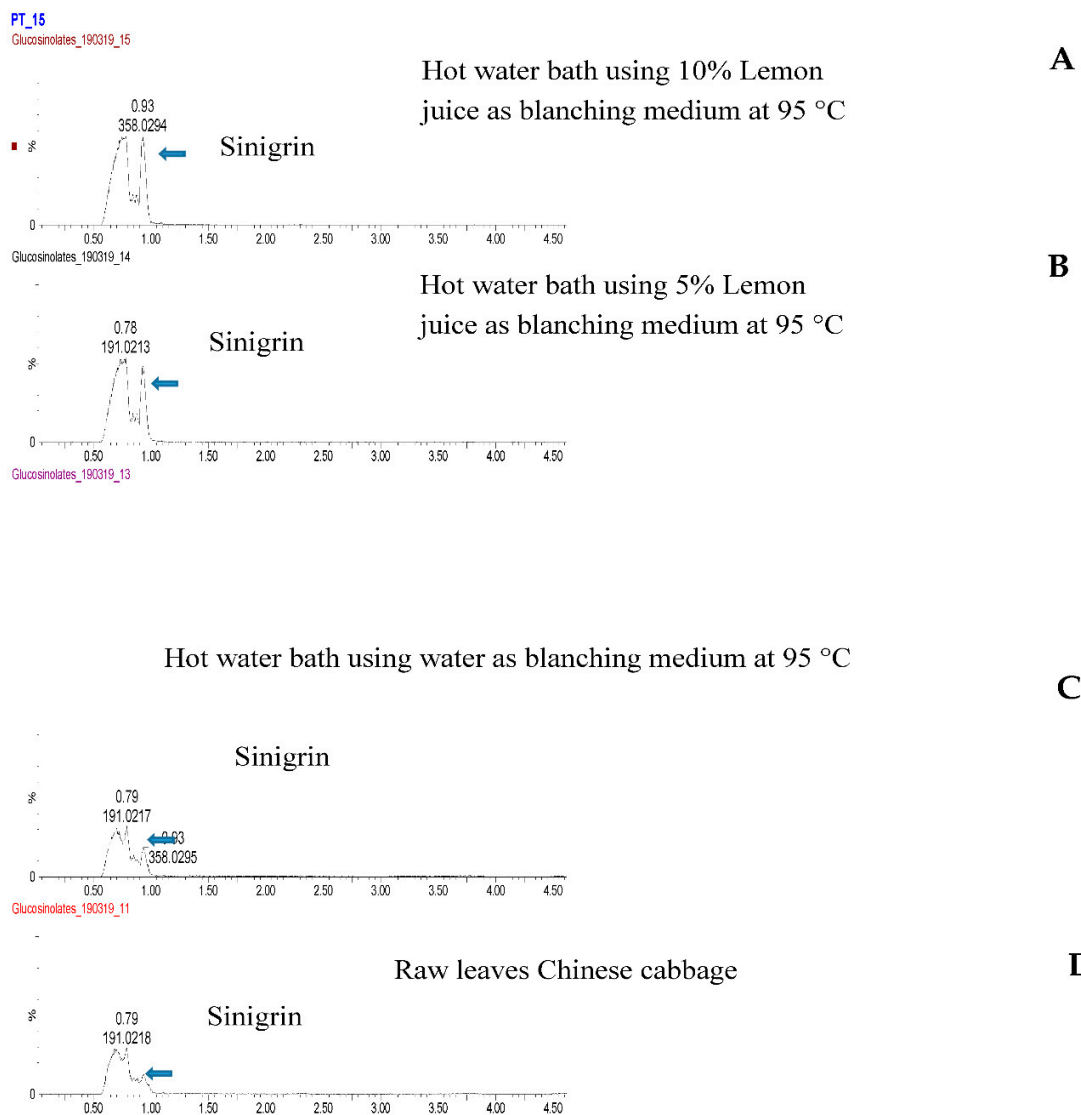


Figure S9. Comparison of UPLC–Q-TOF/MS chromatogram illustrating the changes in sinigrin (aliphatic glucosinolate) in (A) Raw Chinese cabbage leaves, blanching treatment using hot water bath at 95 °C using (B) 5% lemon juice as (C) using water as blanching (D) 10% lemon juice as blanching medium. The relative peak intensity is normalized, and peaks are expressed as the percentage highest peak intensity.