

# Heat-Induced Aging Improvements in Sensory Quality, Antioxidant and Anti-Inflammatory Activities of *Allium schoenoprasum* L.

by

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## Supplementary Material

**Table S1. Correlation coefficients of the indicators**

|               | Col    | DD     | Te     | Fl     | Tas    | OSQ    | ABTS assay | FRAP   |
|---------------|--------|--------|--------|--------|--------|--------|------------|--------|
| Moisture      | -0.867 | -0.983 | -0.956 | -0.976 | -0.995 | -0.953 | -0.924     | -0.958 |
| Crude fat     | 0.954  | 0.972  | 0.915  | 0.985  | 0.959  | 0.903  | 0.892      | 0.926  |
| Crude protein | 0.895  | 0.854  | 0.763  | 0.848  | 0.869  | 0.721  | 0.686      | 0.747  |
| Ash           | 0.900  | 0.943  | 0.911  | 0.947  | 0.967  | 0.881  | 0.858      | 0.892  |
| Crude fiber   | 0.895  | 0.963  | 0.949  | 0.975  | 0.98   | 0.934  | 0.925      | 0.943  |
| Carbohydrate  | 0.864  | 0.984  | 0.958  | 0.976  | 0.995  | 0.956  | 0.927      | 0.961  |
| <i>L</i> *    | -0.838 | -0.828 | -0.822 | -0.84  | -0.853 | -0.731 | -0.660     | -0.73  |
| <i>a</i> *    | -0.881 | -0.925 | -0.916 | -0.933 | -0.954 | -0.872 | -0.818     | -0.874 |
| <i>b</i> *    | -0.938 | -0.917 | -0.856 | -0.925 | -0.918 | -0.812 | -0.777     | -0.830 |

|                         |        |        |        |        |        |        |        |        |
|-------------------------|--------|--------|--------|--------|--------|--------|--------|--------|
| Total color difference  | 0.862  | 0.851  | 0.834  | 0.862  | 0.871  | 0.753  | 0.689  | 0.756  |
| pH                      | -0.907 | -0.886 | -0.82  | -0.885 | -0.9   | -0.766 | -0.728 | -0.784 |
| Titrateable acidity     | 0.820  | 0.950  | 0.977  | 0.962  | 0.974  | 0.968  | 0.938  | 0.965  |
| Total soluble solids    | 0.870  | 0.982  | 0.969  | 0.981  | 0.982  | 0.946  | 0.905  | 0.946  |
| Reducing sugar          | 0.934  | 0.793  | 0.627  | 0.791  | 0.773  | 0.607  | 0.611  | 0.660  |
| Hardness                | -0.731 | -0.689 | -0.710 | -0.710 | -0.713 | -0.583 | -0.499 | -0.570 |
| Springiness             | 0.816  | 0.953  | 0.974  | 0.959  | 0.978  | 0.964  | 0.930  | 0.960  |
| Cohesiveness            | 0.097  | 0.304  | 0.351  | 0.321  | 0.264  | 0.485  | 0.563  | 0.486  |
| Gumminess               | -0.629 | -0.563 | -0.606 | -0.591 | -0.59  | -0.456 | -0.365 | -0.437 |
| Resilience              | -0.55  | -0.405 | -0.344 | -0.399 | -0.438 | -0.212 | -0.130 | -0.220 |
| Total phenolic content  | 0.899  | 0.915  | 0.811  | 0.931  | 0.871  | 0.892  | 0.953  | 0.937  |
| Total flavonoid content | 0.801  | 0.942  | 0.906  | 0.944  | 0.922  | 0.971  | 0.984  | 0.987  |

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Col, color; DD, dry degree; Te, texture; Fl, flavor; Tas, taste; OSQ, overall sensory quality; ABTS assay, 2,2'-azino-bis (3-ethylbenzothiazoline-6-sulfonic acid) assay; FRAP, ferric reducing antioxidant power.