

Comparative evaluation of the phytochemical profiles and antioxidant potentials of olive leaves from 32 cultivars grown in China

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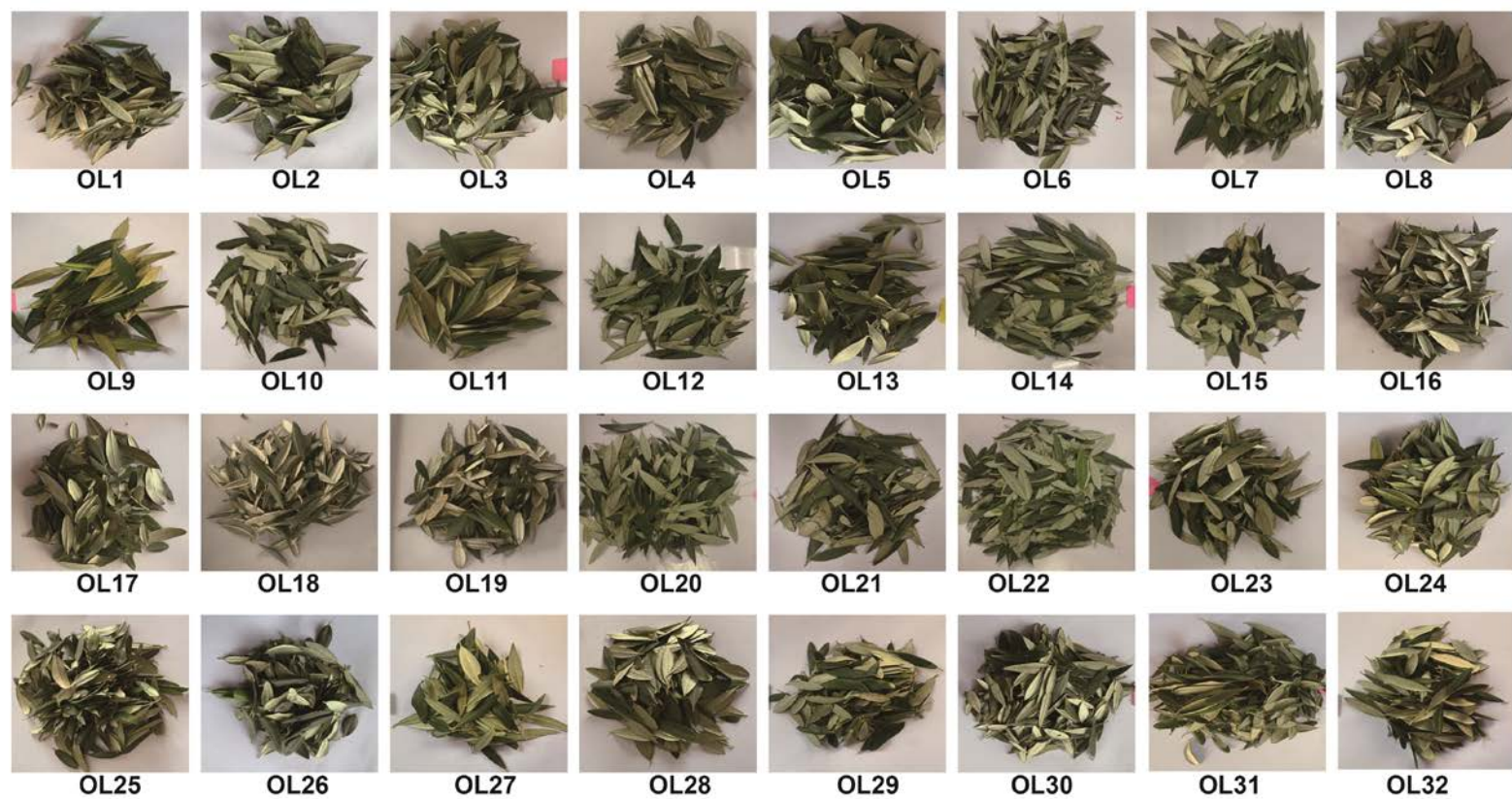


Figure S1. Leaves from the 32 investigated olive cultivars.

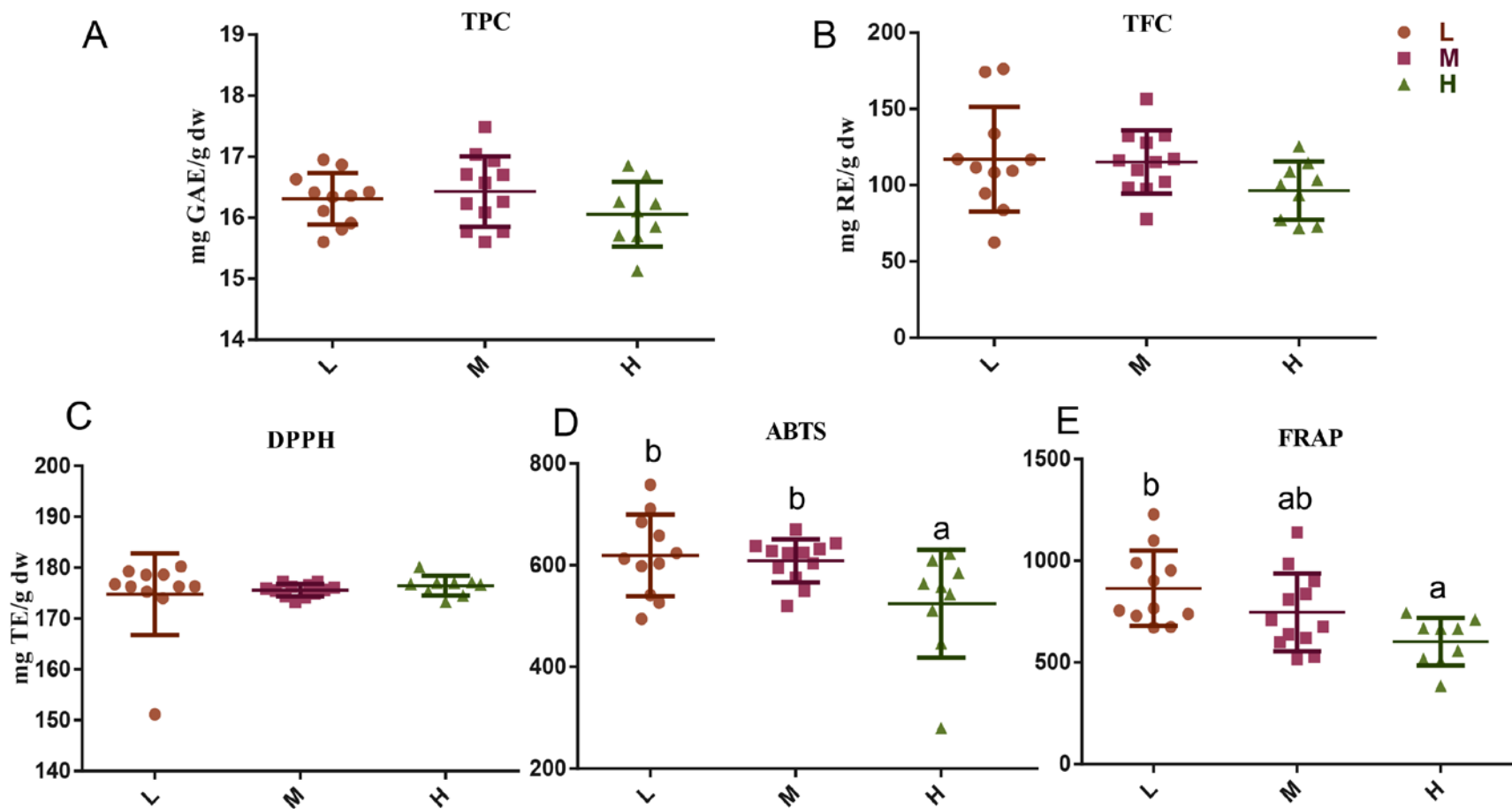


Figure S2. TPC, TFC, and antioxidant activities of olive leaf extracts from 32 cultivars. For each category, mean values followed by different letters indicate a significant difference ($P < 0.05$). H, M, and L represent high oil content (>20%) olive cultivars, medium oil content (16–20%) olive cultivars, and low oil content (<16%) olive cultivars, respectively.

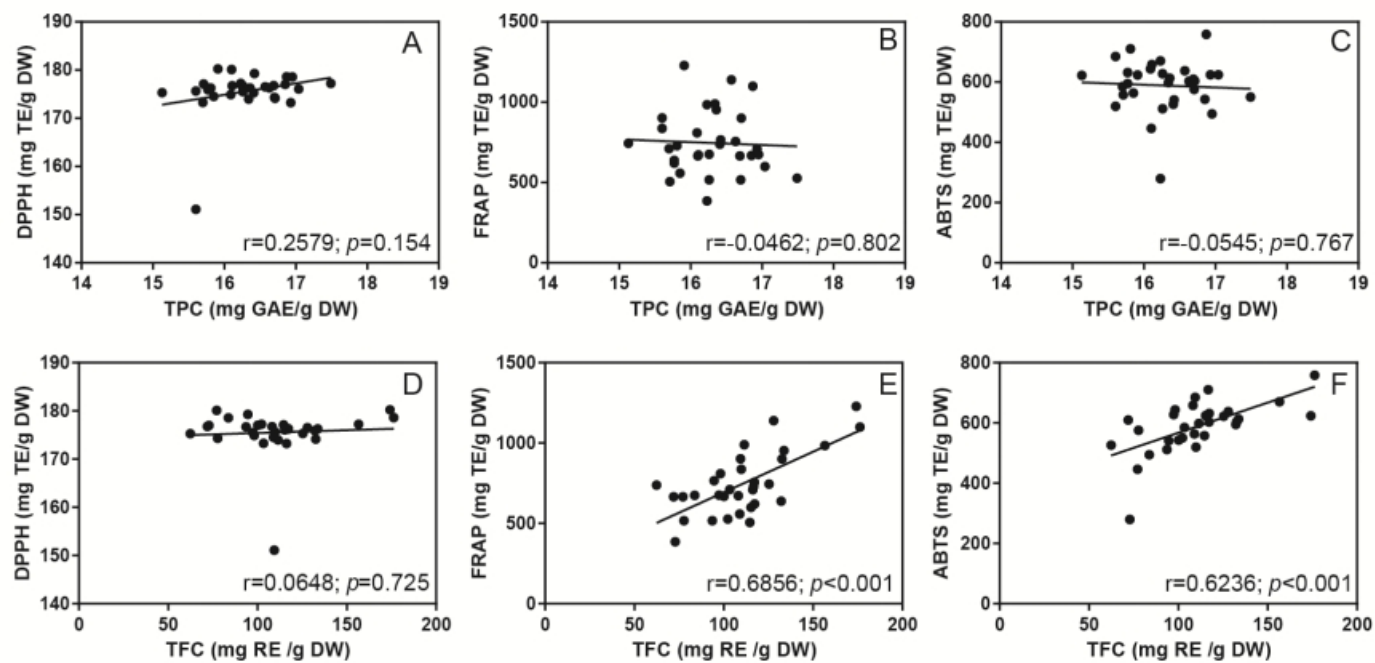


Figure S3. Pearson's correlation scatterplot of the relationships between (A) DPPH and TPC, (B) FRAP and TPC, (C) ABTS and TPC, (D) DPPH and TFC, (E) FRAP and TFC, and (F) ABTS and TFC.

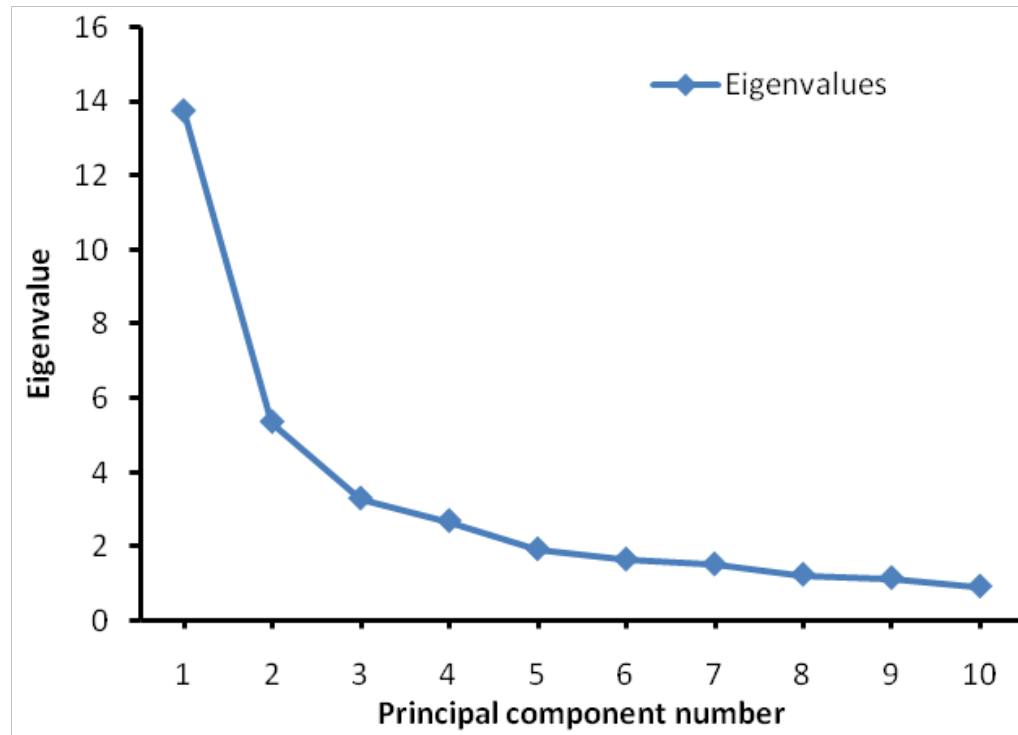


Figure S4. Eigenvalues for principal component analysis (PCA)