

Supplement

Triazoles as a potential threat to the nutrition quality of tomato fruits

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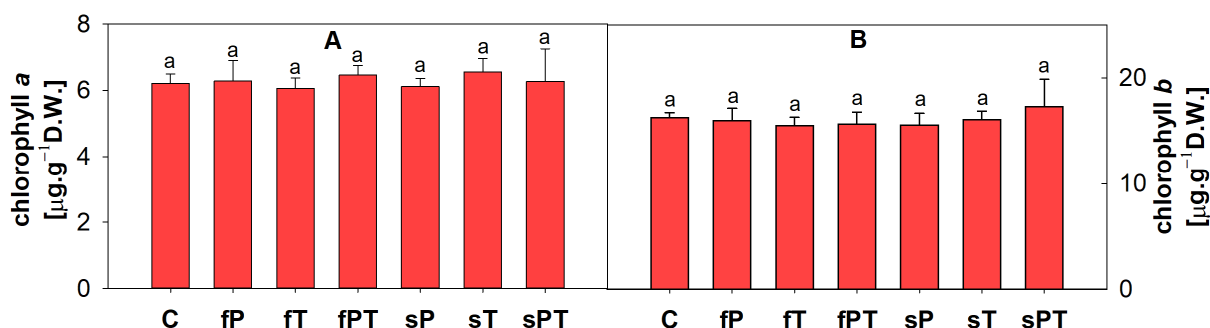


Figure S1. Contents of chlorophyll a (A) and chlorophyll b (B). Different letters above each bar denote significant differences ($p \leq 0.05$) between plant groups according to a one-way analysis of variance (ANOVA; Holm-Sidak test). The same letters above a bar indicate that no significant differences were found between groups. Each column bar represents the mean \pm SD. Abbreviations: D.W., dry weight.

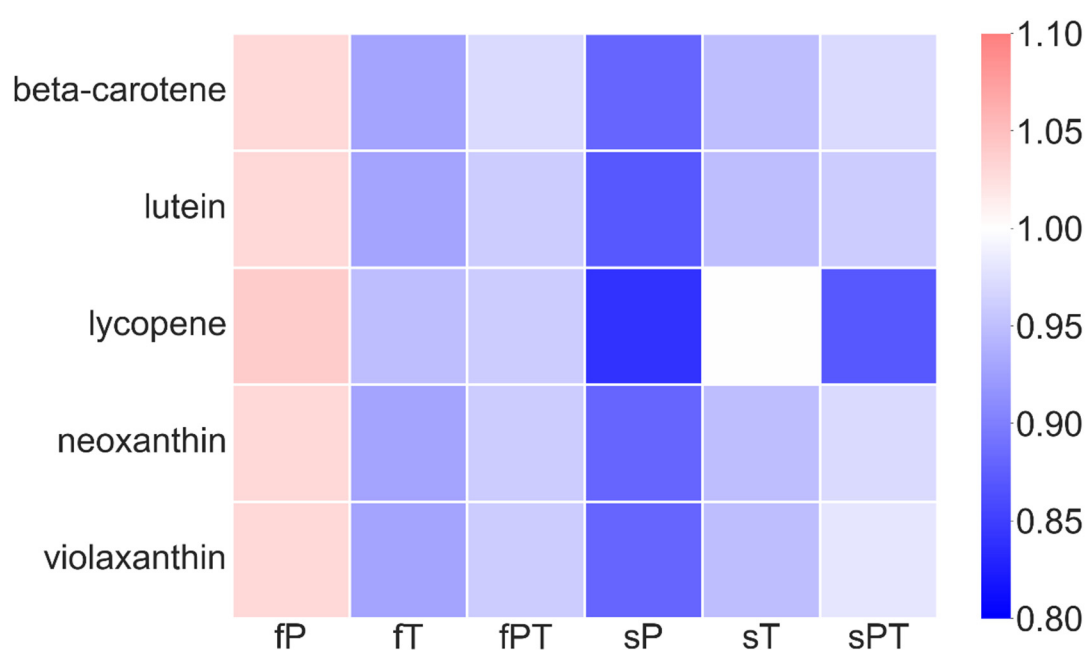


Figure S2. Contents of β -carotene (absorbance at 449 nm), lutein (444 nm), lycopene (502 nm), neoxanthin (436 nm), and violaxanthin (438 nm) in comparison with the control group without any triazole-application.

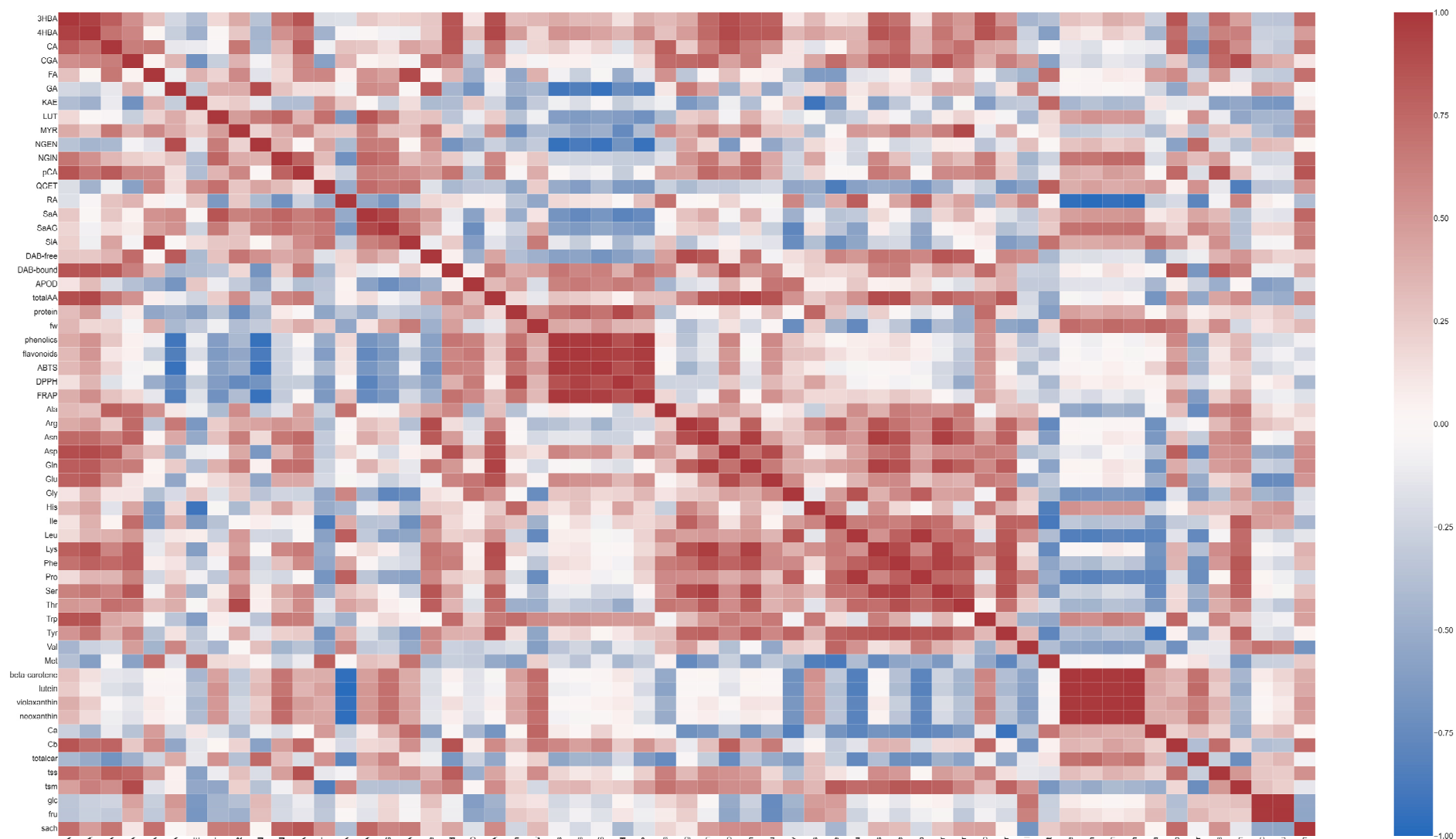


Figure S3. Heatmap showing Pearson's correlation coefficients among all measurements in the triazole treated groups. Abbreviations: 3HBA, 3-hydroxybenzoic acid; 4HBA, 4-hydroxybenzoic acid; CA, caffeic acid; CGA, chlorogenic acid; FA, ferulic acid; GA, gallic acid; KAE, kaempferol; LUT, luteolin; MYR, myricetin; NGEN, naringenin; NGIN,

naringin; pCA, *p*-coumaric acid; QCET, quercetin, RA, rosmarinic acid; SaA, salicylic acid, SaAG, salicylic acid 2-O- β -D-glucoside, SiA, syringic acid; DAB-free, total soluble peroxidases; DAB-bound, total membrane-bound peroxidases; APOD, ascorbate peroxidase; total AA, total amino acid content; protein, total protein content; fw, fresh weight; phenolics, total phenolic content; flavonoids, total flavonoid content; ABTS, antioxidant capacity measured by ABTS method; DPPH, antioxidant capacity measured by DPPH method; FRAP, antioxidant capacity measured by FRAP method; Ca, chlorophyll a; Cb chlorophyll b; totalcar, total carotenoids; tss, total soluble saccharides; tsm, total membrane-bound saccharides; glc, glucose; fru, fructose; sach, saccharose.