

Effect of Roasting and Brewing on the Antioxidant and Antiproliferative Activities of Tartary Buckwheat

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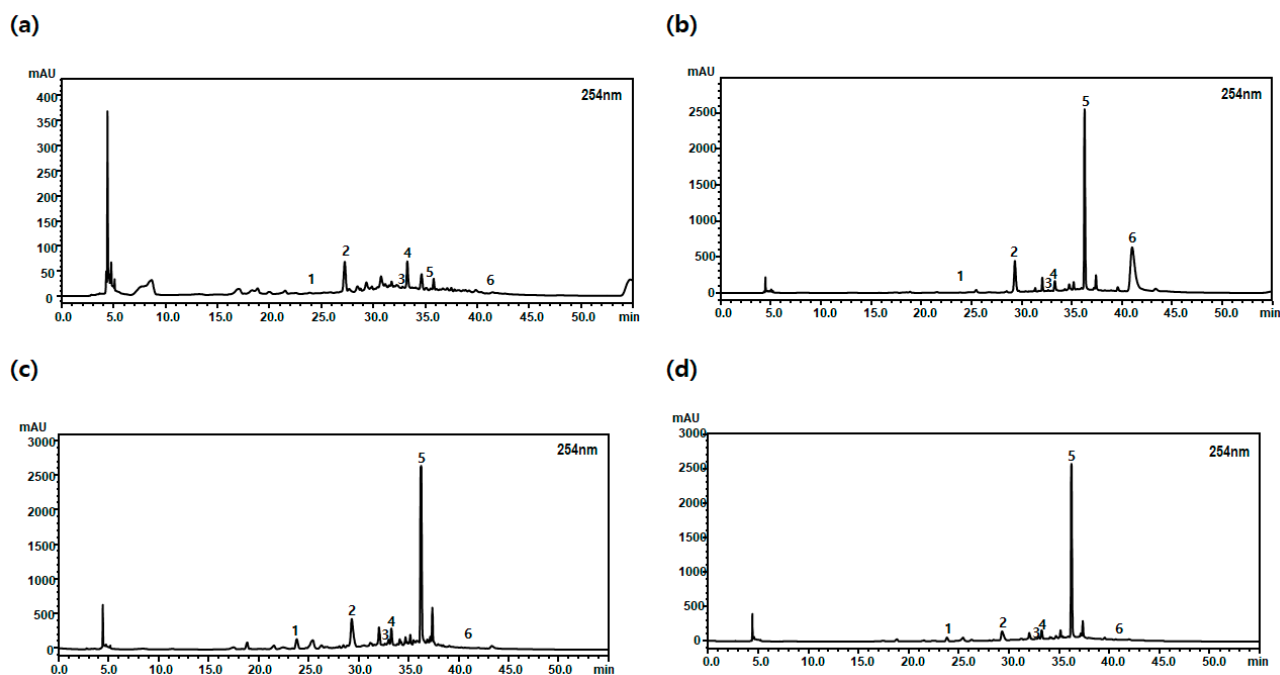
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Supplementary Fig. S1. HPLC chromatograms of TB teas. (a) NRTB-RTLT, (b) NRTB-HTST, (c) RTB-RTLT, and (d) RTB-HTST. NRTB, non-roasted Tartary buckwheat; RTB, roasted Tartary buckwheat. RTLT, room temperature (25–30 °C) for 24 h; HTST, high temperature (85–90 °C) for 3 min.; 1, gallic acid; 2, protocatechuic acid; 3, catechin; 4, 4-hydroxybenzoic acid; 5, rutin; 6, quercetin.