

ESM 2 (Online Resource 2): Supplemental Table S1
Characterization of Aroma-Active Compounds and Antioxidant Activity of Cold-Pressed Safflower (*Carthamus tinctorius*) Seed Oils from cvs. Balci and Dincer

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ESM 2 (Online Resource 2): Table S1 Color properties, total phenolic contents (TPCs), and antioxidant activities (AAs) of the cold-pressed safflower seed oil samples from the Balci and Dincer varieties

	Balci	Dincer	<i>p</i>¹
Color properties			
<i>Color L*</i>	30.65 ± 0.01	32.65 ± 0.04	**
<i>Color a*</i>	1.28 ± 0.06	-0.26 ± 0.04	**
<i>Color b*</i>	36.08 ± 0.10	12.61 ± 0.04	**
<i>C</i>	36.10 ± 0.10	12.61 ± 0.04	**
<i>h°</i>	87.97 ± 0.09	91.17 ± 0.16	**
TPC (mg GAE/kg)	386.3 ± 5.00	246.3 ± 1.67	**
AA, DPPH (μmol Trolox/kg)	594.0 ± 14.14	184.0 ± 14.15	**
AA, ABTS (μmol Trolox/kg)	1191.4 ± 95.96	584.3 ± 65.66	**

Data are expressed as means ± standard deviations of the three replicates.

¹ Statistical significance according to the t-test results: **: significant at *p*<0.01.