

ESM 4 (Online Resource 4): Supplemental Table S3

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 4 (Online Resource 4): Table S1 Odor descriptions, flavor dilution (FD) values, odor activity values (OAV), and odor thresholds (OT) of the aroma-active compounds (AACs) in the cold-pressed safflower oil samples from the Balci and Dincer varieties

No	LRI ¹	Compounds	Odor descriptions ²	FD ³		Odor threshold (µg/L) ⁴	OAV ⁵		Ref.
				Balci	Dincer		Balci	Dincer	
1	997	2-Methyl-2-butanol	Fresh, camphor	4	-	-	-	-	
2	1172	3-Penten-2-ol	Green, grassy	2	-	400	2	-	[7]
3	1189	dl-Limonene	Citrus, orange like	8	16	1000	33	12	[8]
4	1273	γ-Terpinene	Fresh, herbaceous	32	16	350	10	3	[9]
5	1283	p-Cymene	Woody, fatty	8	16	100	8	17	[9]
6	1440	Unidentified	Green, leafy	128	32	-	-	-	
7	1457	1-Heptanol	Herbaceous, green	16	-	200	1	-	[6]
8	1545	2,3-Butanediol	Creamy, sweetish	64	64	95.1	9	6	[10]
9	1628	(E)-β-Caryophyllene	Pungent, salted cheese	64	32	64	11	-	[8]
10	1643	Ethyl decanoate	Fruity, sweetish	16	4	200	5	4	[5]
11	1797	Hexanoic acid	Buttery, salty	32	8	700	2	<1	[7]
12	1952	Phenethyl alcohol	Floral, rose	16	4	1100	1	<1	[5]
13	1995	Unidentified	Floral, sweetish	16	4	-	-	-	

¹LRI: Linear retention index which indicates the retention indices determined on the DB-WAX capillary column.

²Odor descriptions as perceived by the panelists via olfactometry.

³FD: Flavor dilution factor: The highest dilution of the extract where an odorant was perceived.

⁴OT: Odor threshold values in the oil samples (µg/L) which were obtained from the literature [References are cited in the Supplementary Material 1: 5-10].

⁵OAV: Odor activity values calculated as the compound concentration divided by its odor threshold.

