Wild and domesticated *Moringa oleifera* differ in taste, glucosinolate composition, and antioxidant potential, but not myrosinase activity or protein content

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Supplemental Figure S1. **Partial chromatograms showing the disappearance of glucosinolates following myrosinase treatment of leaf extracts of *Moringa oleifera* rich in each of the two major glucosinolates.** Extracts injected on HPLC prior to treatment (**---**), and after about 2 hours treatment with myrosinase (**---**). (**A)** representative wild type *M. oleifera* (#140 in **Table 1**), rich in glucosoonjnain, and (**B)** representative domesticated *M. oleifera* (#2 in **Table 1**), rich in glucomoringin, both of which disappeared completely following enzymatic treatment.