



Figure S2. Overview of glucosinolate levels (mg 100 g $^{-1}$ FW) in different kale cultivars (curly kale “Frostara”, Lacinato kale “Black Tuscany”, and feral-type “Helgoländer”) cultivated in warm temperature conditions (“warm”) as well as after cold acclimation (“12 h cold” and “7 d cold”, respectively). Individual data points (crosses) as well as mean and median are shown. Note the different scales. nd = not detected. Different letters above bars indicate significant differences at $p < 0.05$. Note: GI and GA have not been detected in any of the plants and are, therefore, not displayed.