

Figure S1 TPC of curry and stevia extracts using gallic acid as a standard.

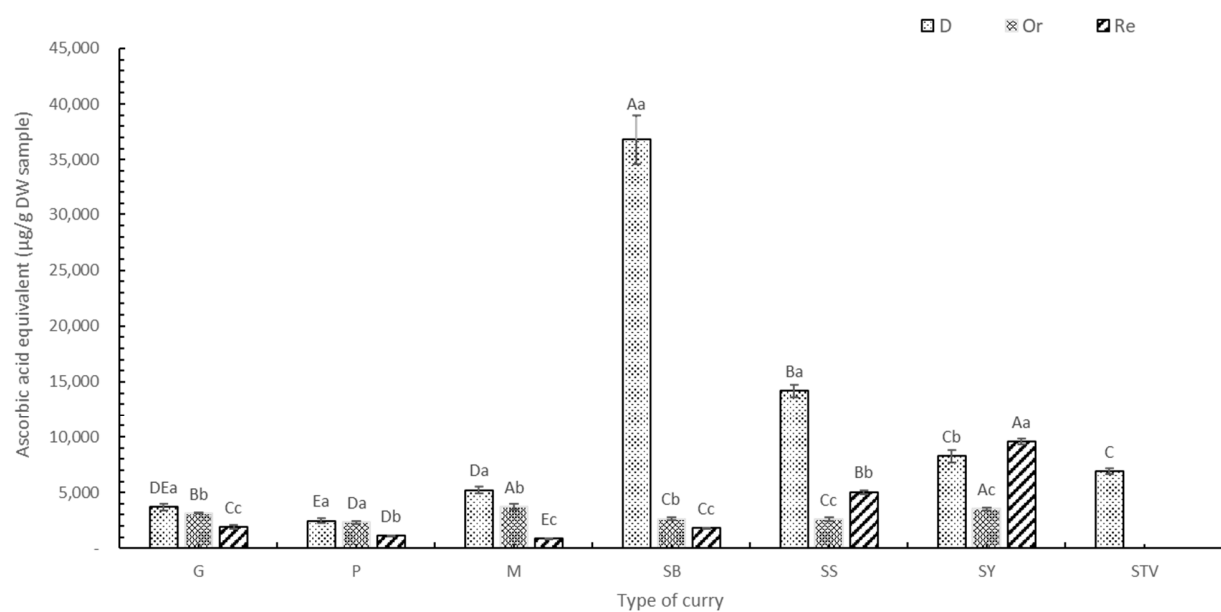


Figure S2 TPC of curry and stevia extracts using ascorbic acid as a standard.

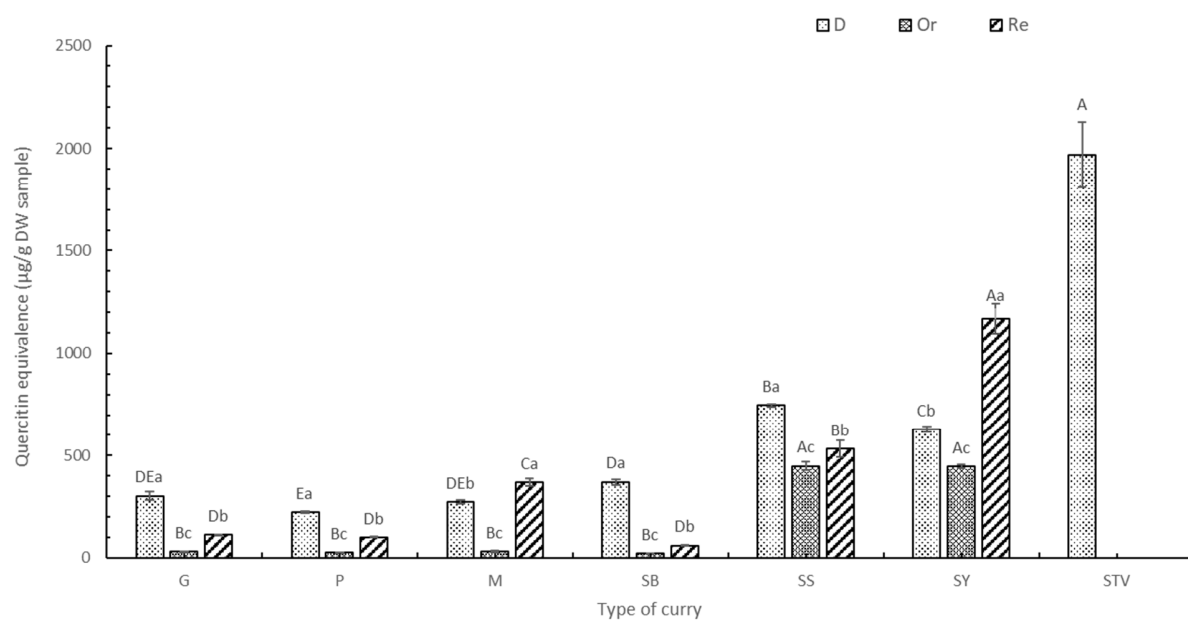


Figure S3 TFC of curry and stevia extracts using quercetin as a standard.

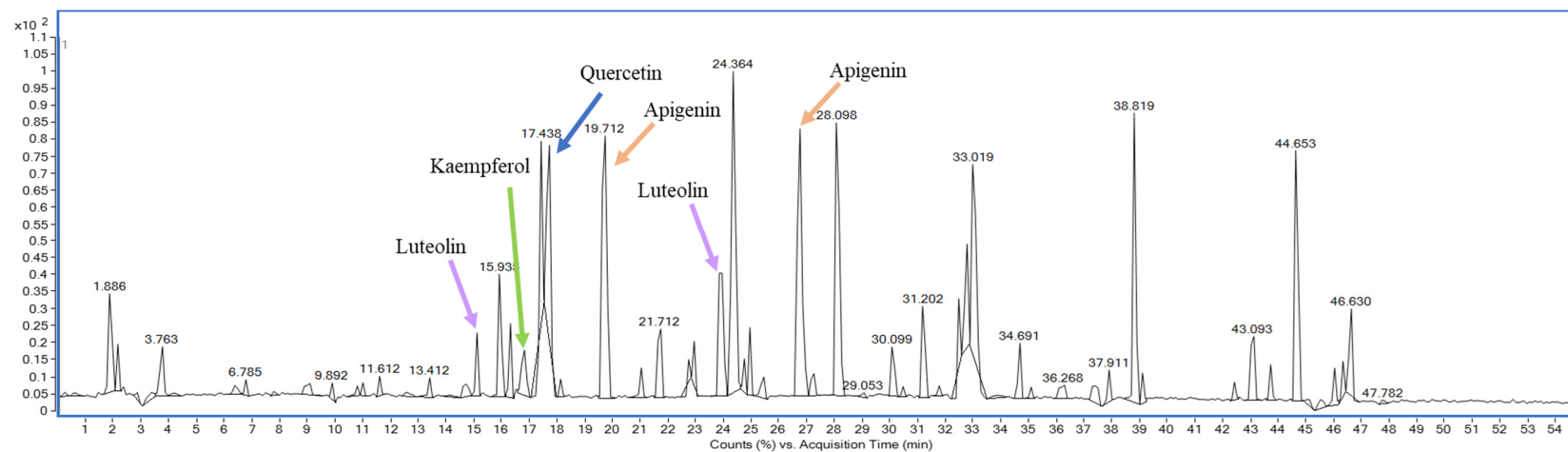


Figure S4 Chromatogram of phenolic compounds found in green curry (G) deter-mined by LC-ESI-QTOF-MS/MS.

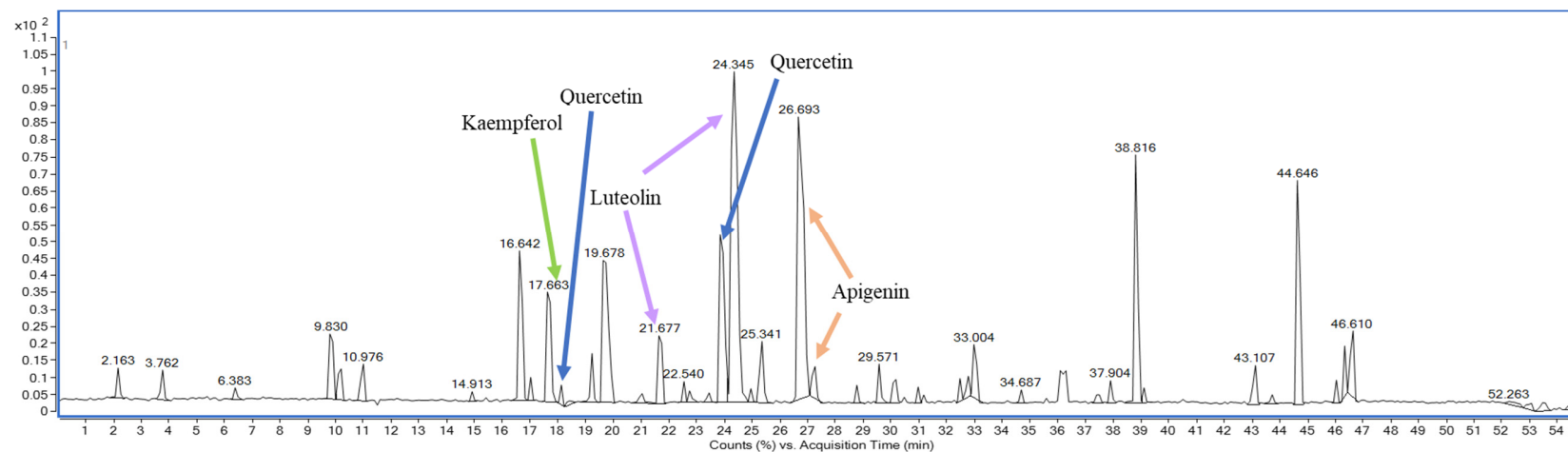


Figure S5 Chromatogram of phenolic compounds found in Panang curry (P) deter-mined by LC-ESI-QTOF-MS/MS.

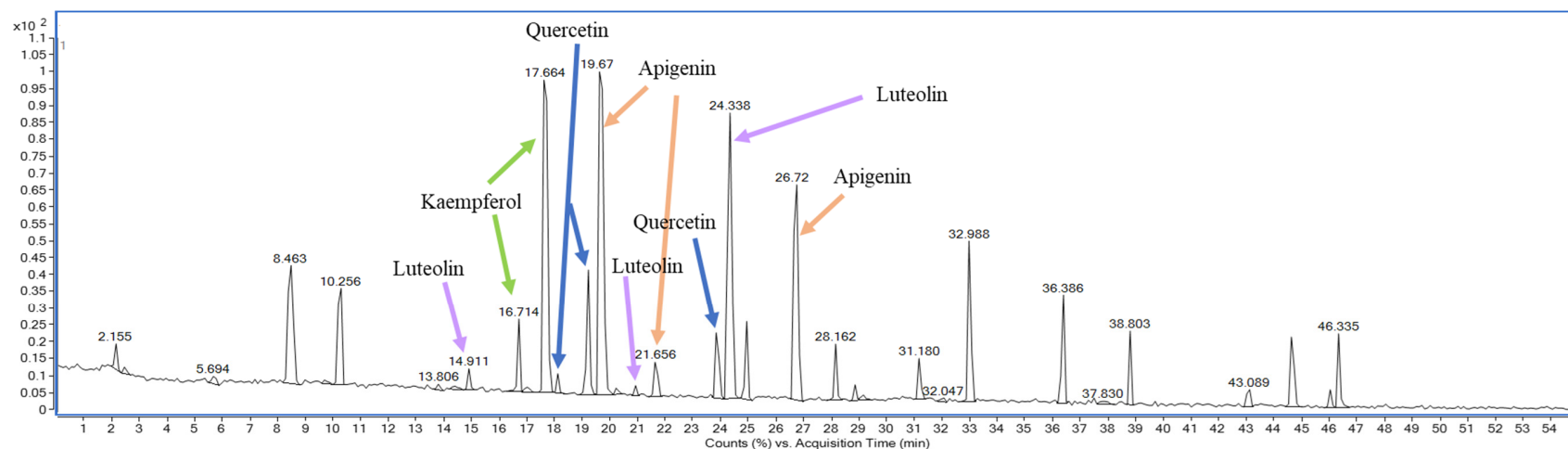


Figure S6 Chromatogram of phenolic compounds found in Massaman curry (M) determined by LC-ESI-QTOF-MS/MS.

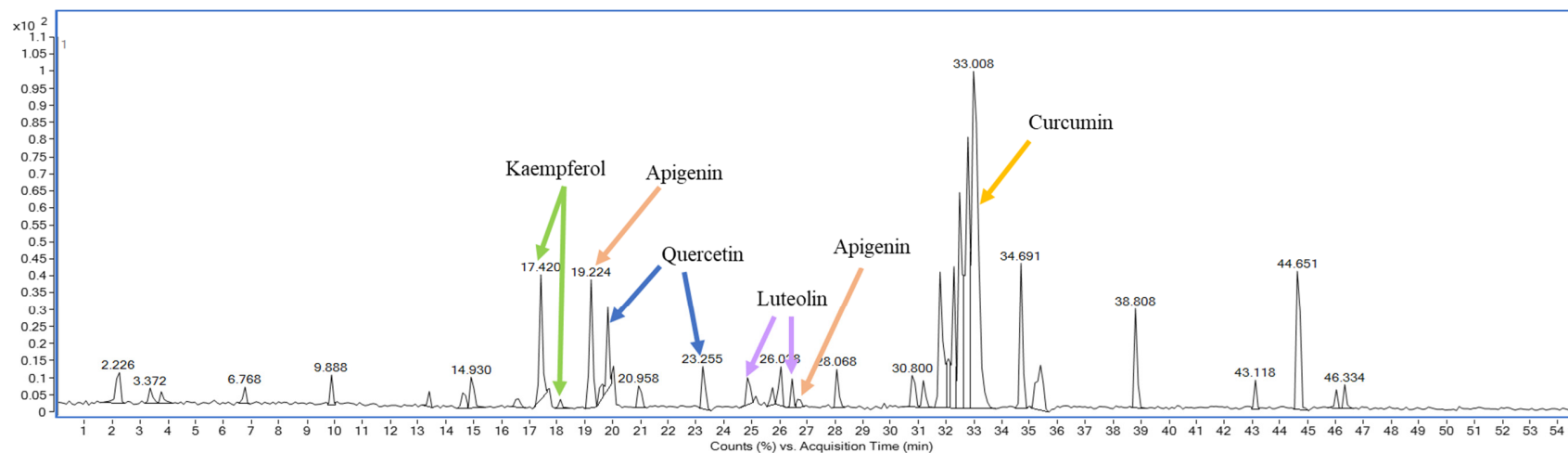


Figure S7 Chromatogram of phenolic compounds found in southern sour curry (SS) determined by LC-ESI-QTOF-MS/MS.

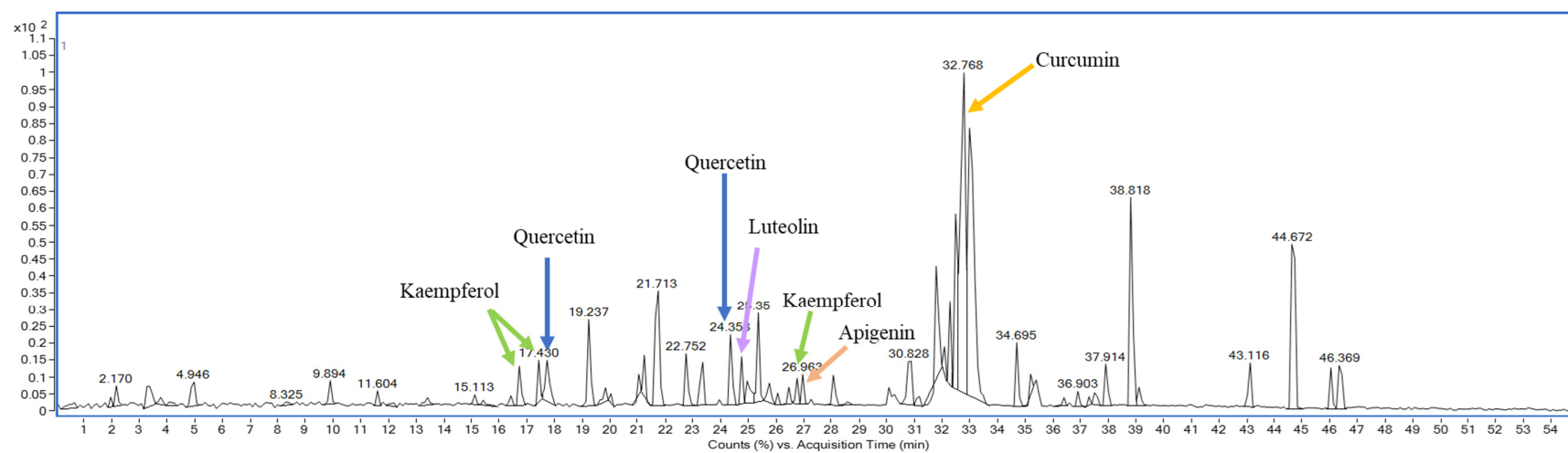


Figure S8 Chromatogram of phenolic compounds found in southern spicy yellow curry (M) determined by LC-ESI-QTOF-MS/MS.

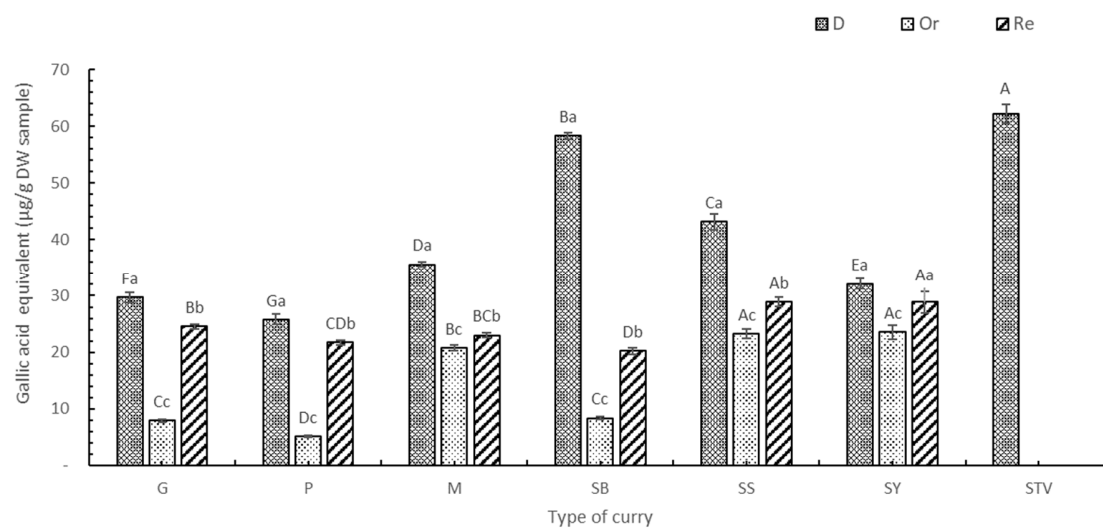


Figure S9 DPPH of curry and stevia extracts using gallic acid as a standard.

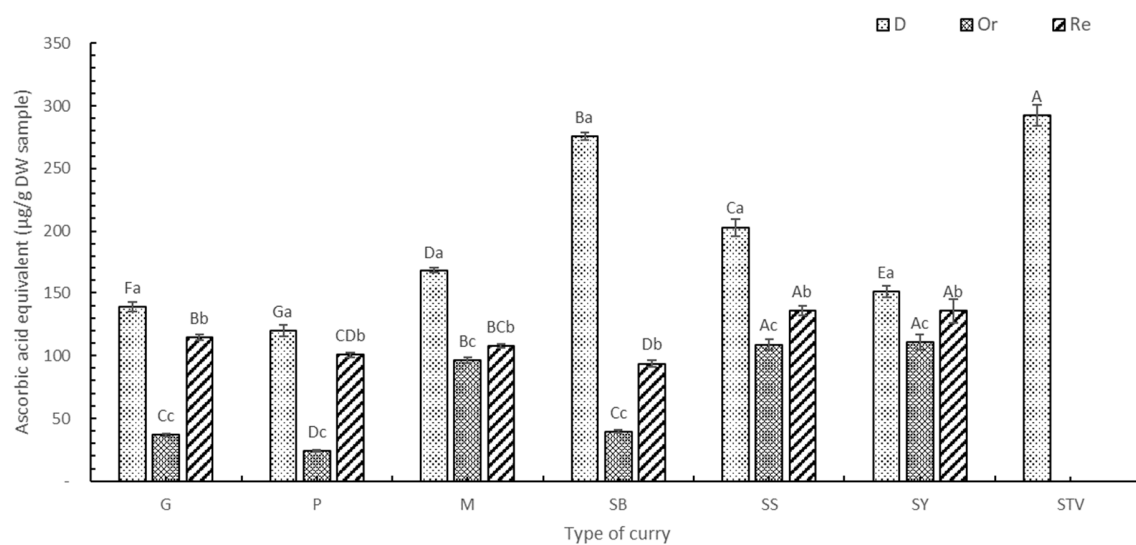


Figure S10 DPPH of curry and stevia using ascorbic acid as a standard.

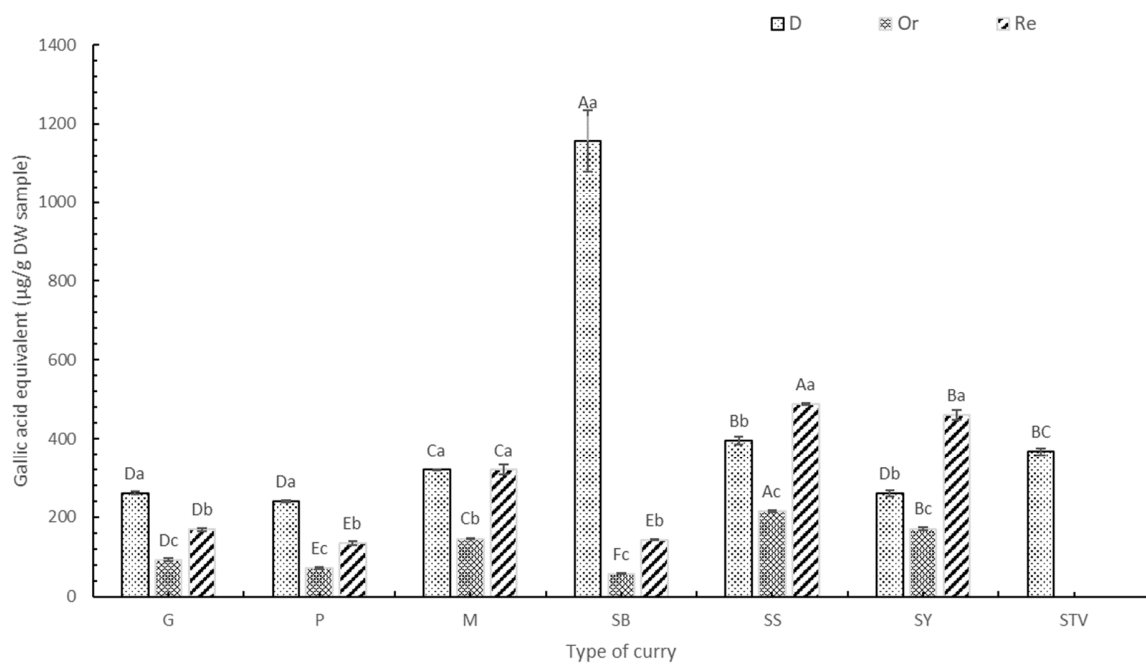


Figure S11 ABTS of curry and stevia extracts using gallic acid as a standard.

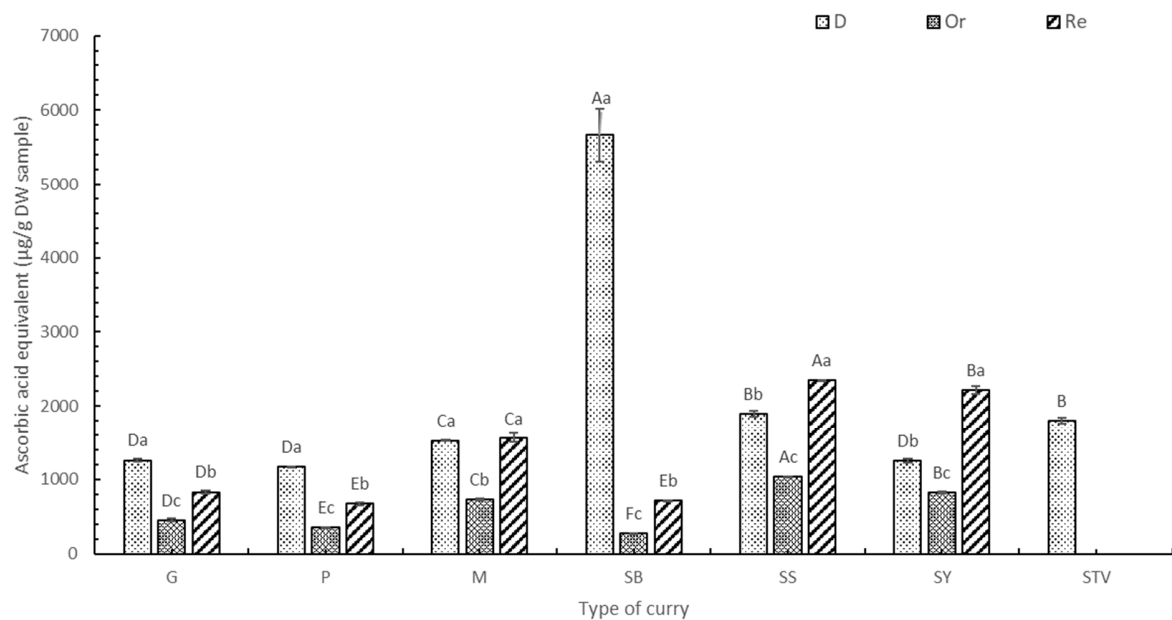


Figure S12 ABTS of curry and stevia extracts using ascorbic acid as a standard.

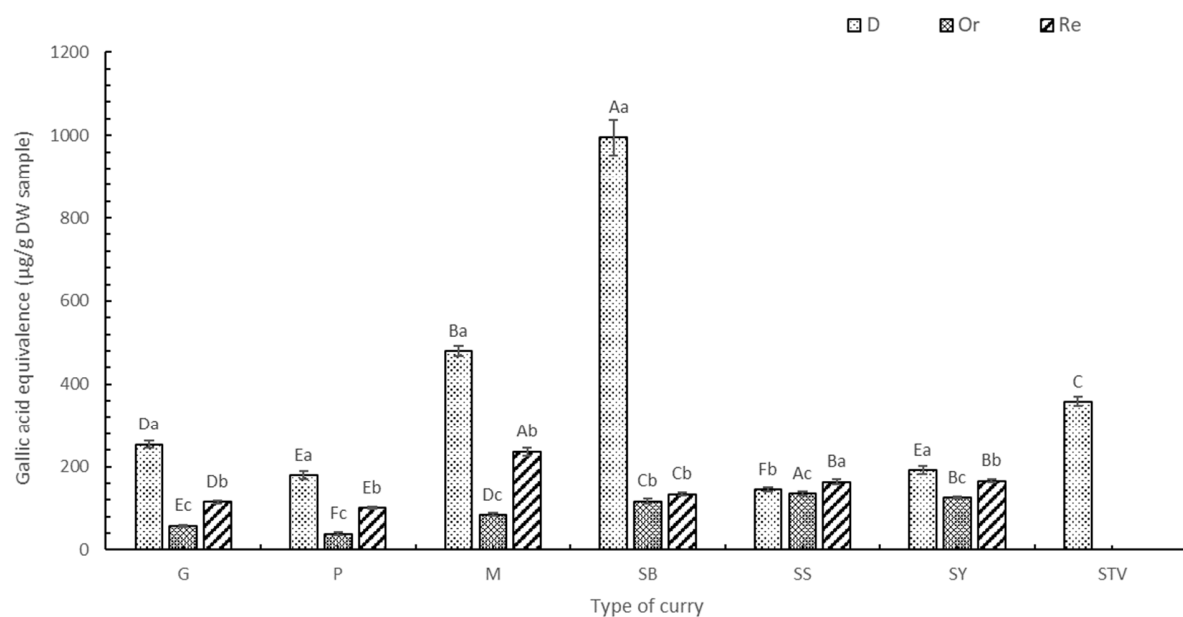


Figure S13 FRAP of curry and stevia extracts using gallic acid as a standard.

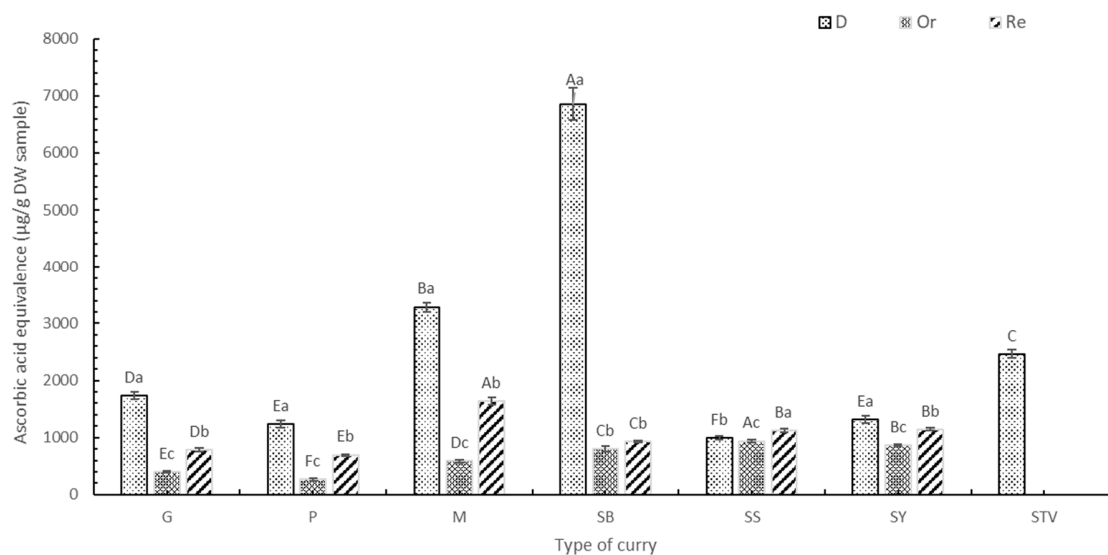


Figure S14 FRAP of curry and stevia extracts using ascorbic acid as a standard.

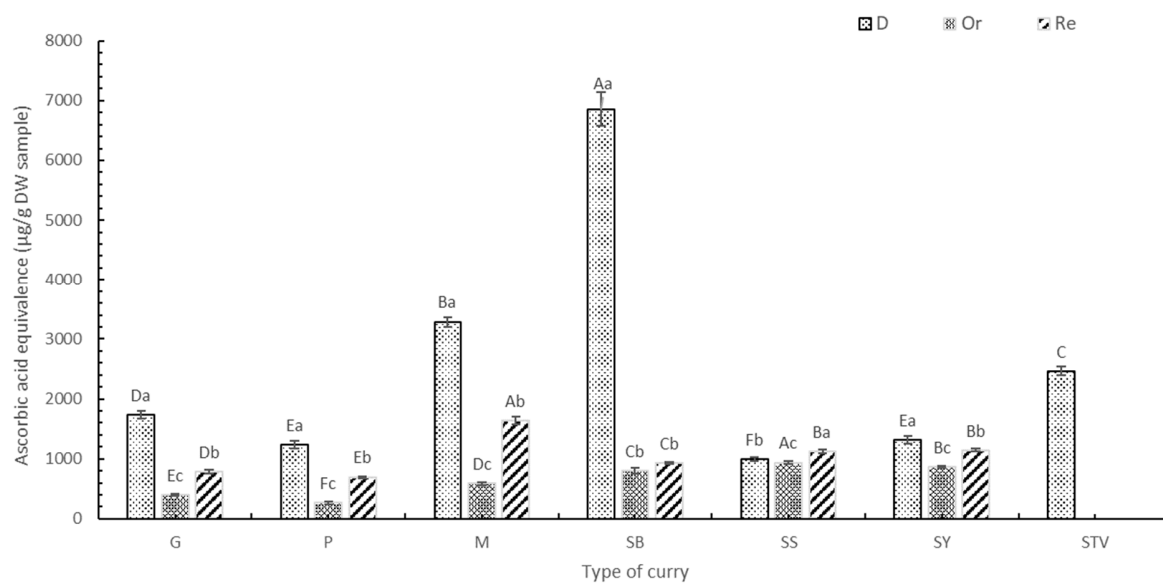


Figure S15 FRAP of curry and stevia extracts using FeSO_4 as a standard.