

# From Traditional Food to Functional Food?

## Evaluation of Malvaceae Species as Novel Food Crops

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### 1. Supplementary Materials

The following figures (S1-S8) visually illustrate some of the experiments that we conducted for this research. All figures are original and were taken by the authors.



**Figure S1.** Sowing experimental plot at the ARO location. Left – at sowing; Right – poor propagation and development.



**Figure S2.** Havat Hanoi experimental plot. Left – at sowing; Right – with mature plants in the left lane.



**Figure S3.** "Khubeza" plants grown under controlled greenhouse conditions, November 2019. Left – *Malva nicaensis*; Right – *Lavatera cretica*.



**Figure S4.** Nitrogen enrichment experiment at the ARO net house location. Left row – 100% nitro-gen fertigation (120ppm N); Right row 150% nitrogen fertigation (180ppm N).



**Figure S5.** Fresh "Khubeza" leaf weight after harvest (left) and dried by lyophilizer (right). .





**Figure S6.** "Khubeza" leaf powder and wheat dough for baking wheat bread with various concentrations of "Khubeza" powder.



**Figure S7.** Pasta based on partial replacement of wheat flour with various percentages of "Khubeza" powder (see S6 left).



**Figure S8.** " Pasta based on partial replacement of wheat flour with various percentages of "Khu-beza" powder (S6 left). Left – Pasta tortellini dish, 15% "Khubeza" powder; Right - Crunchy snack, 10% "Khubeza" powder.