Evaluating the Thymoquinone Content and Antioxidant Properties of Black Cumin (*Nigella sativa* L.) Seed Oil During Storage at Different Thermal Treatments

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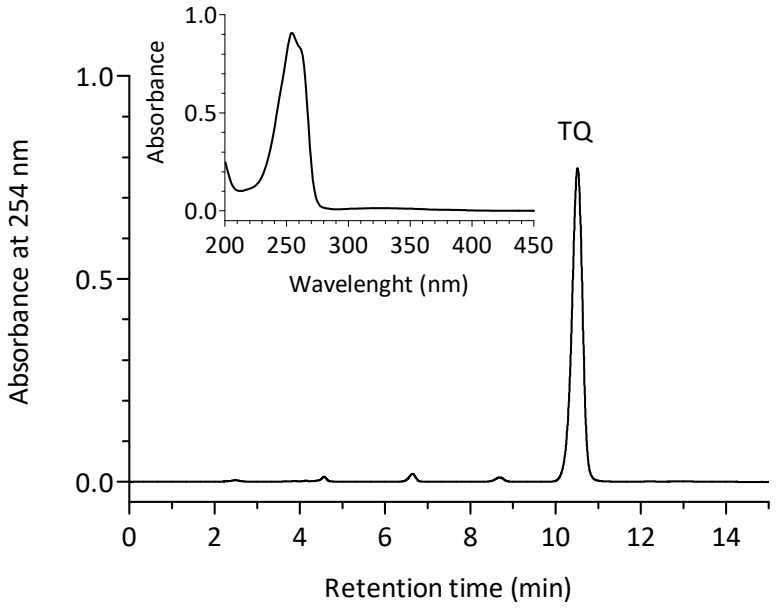


Figure S1. HPLC absorbance elution profile of methanolic extract of BCSO and absorption spectrum of TQ in BCSO corresponding to peak at 10.5 min (inset).

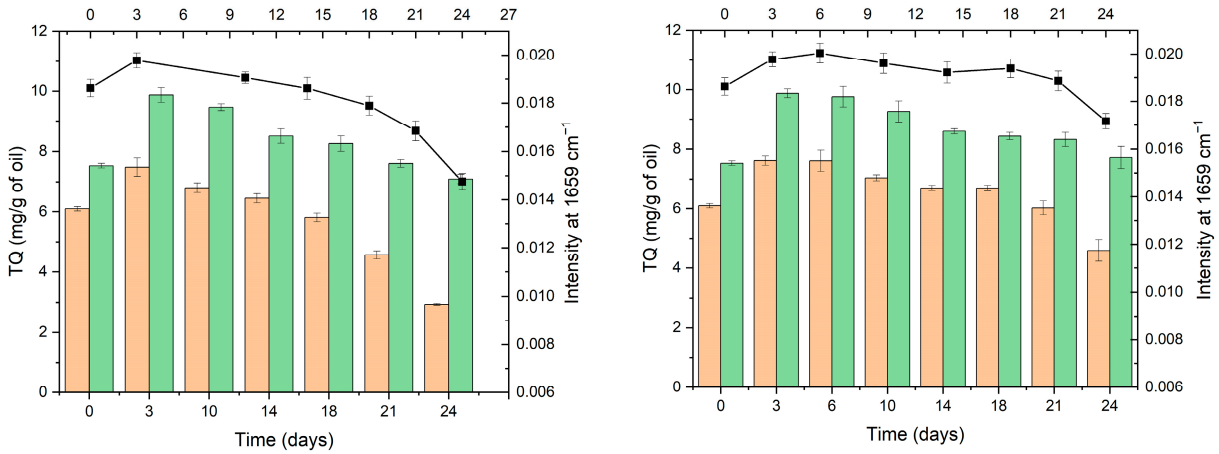


Figure S2. Change of thymoquinone (TQ) content in BCSO: (**a**) samples open after 3 days and (**b**) samples open after 6 days of heating, express as FTIR intensity band at 1659 cm^{-1} (black line – right scale) and quantity amount of TQ calculated spectrophotometrically and from HPLC assay (bars – left scale). Error bars show the variations of three determinations in terms of standard deviation.