Supplementary data

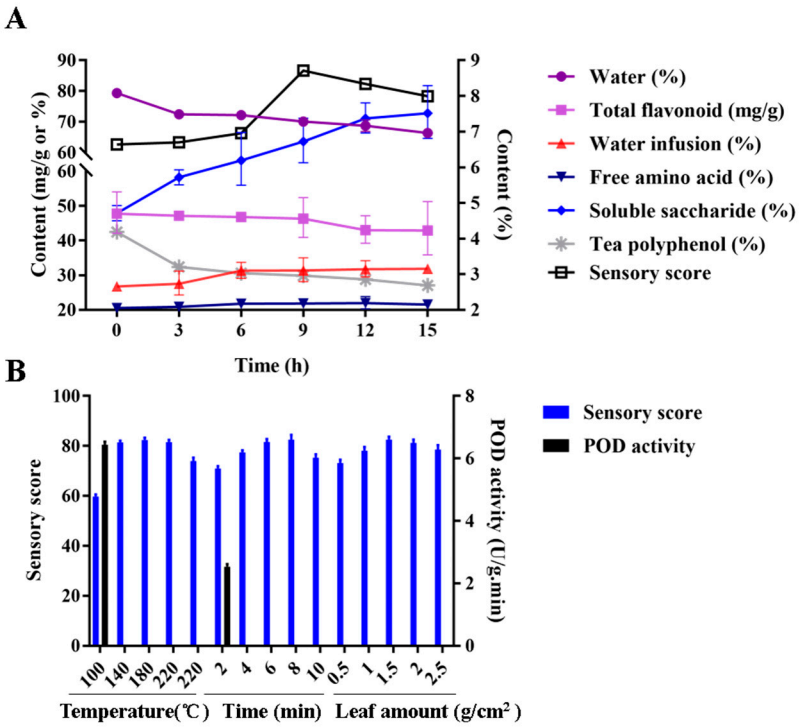


Figure S1. Effects of spreading and drying on the quality of Tartary buckwheat leaves. A. The relative content of water (dark purple circle), total flavonoid (purple square), water infusion (red upper triangle), free amino acid (dark blue lower triangle), soluble sugar (blue diamond), and total polyphenol (grey star), and the corresponding sensory scores (blank black square) were displayed. B. The effects of leaf amount, temperature and time of fixation on the peroxidase activity and the corresponding sensory evaluation scores.