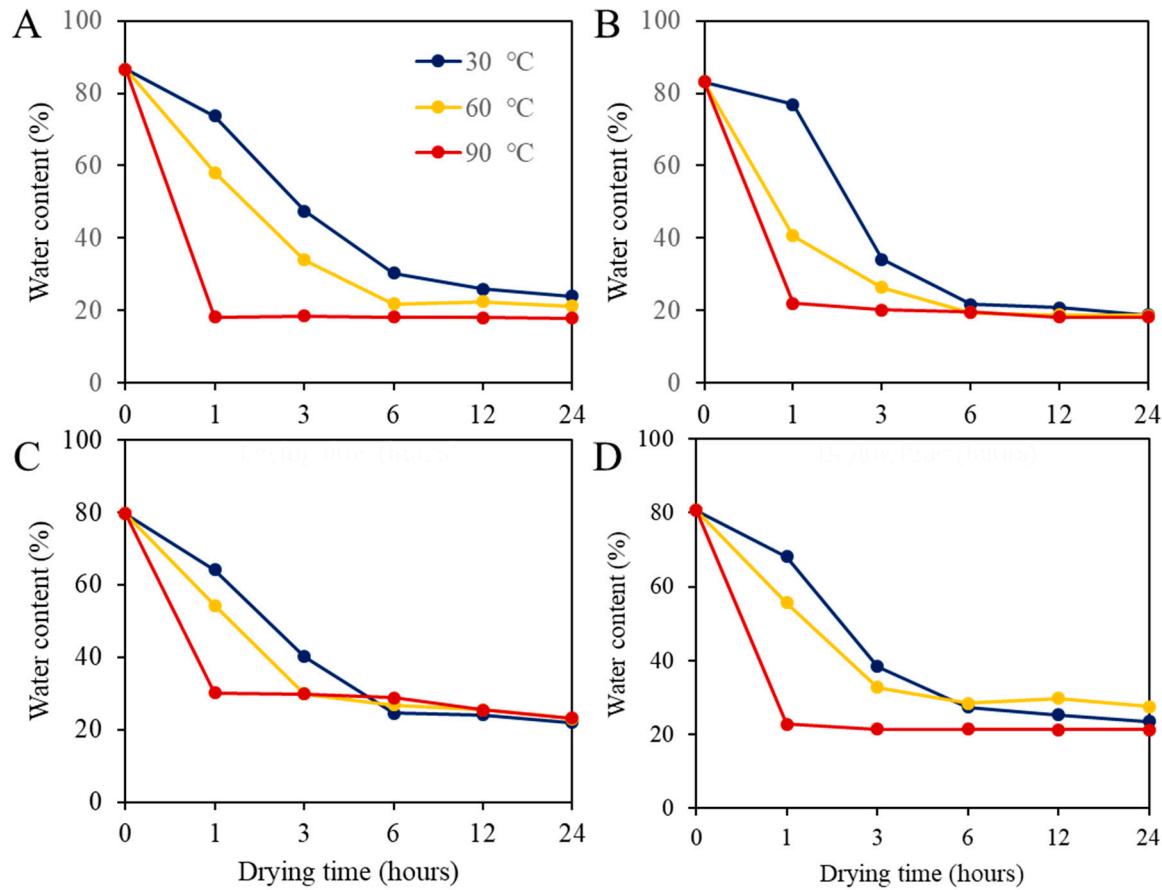


# Supplementary data



**Figure S1.** Changes of relative water contents of four marigold cultivars during dry processing. A-D indicate DY (Durango yellow), DO (Durango orange), IY (Inca yellow), and IO (Inca orange), respectively.

**Supplementary Table 1.** The EC<sub>50</sub> (mg·mL<sup>-1</sup>) for the antioxidant activity in marigold petals dried at different temperatures.

Dry processing	DPPH radical scavenging activity				ABTS radical scavenging activity			
	DY	DO	IY	IO	DY	DO	IY	IO
FD	2.64 ± 0.06	2.18 ± 0.04	1.94 ± 0.07	1.53 ± 0.03	0.67 ± 0.01	0.60 ± 0.01	0.65 ± 0.01	0.56 ± 0.00
30 °C	2.47 ± 0.06	2.26 ± 0.04	1.63 ± 0.03	1.31 ± 0.04	0.67 ± 0.01	0.67 ± 0.01	0.69 ± 0.00	0.58 ± 0.00
60 °C	2.44 ± 0.11	2.23 ± 0.09	1.63 ± 0.05	1.31 ± 0.02	0.68 ± 0.01	0.66 ± 0.01	0.71 ± 0.01	0.60 ± 0.00
90 °C	2.51 ± 0.09	2.23 ± 0.02	1.51 ± 0.03	1.28 ± 0.01	0.63 ± 0.03	0.62 ± 0.00	0.66 ± 0.00	0.62 ± 0.02

All data expressed as mean ± standard error of three replicates. FD; Freeze dried, DY; Durango yellow, DO; Durango orange, IY; Inca yellow, IO; Inca orange.