

# Changes of polyphenols and ascorbic acid content in leaves of white cabbage after pest infestation

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**Table S1.** The content of observed stress compound, primary and secondary metabolites in control sample of white cabbage extract.

Compound	Superoxide [ $\mu\text{g}\cdot\text{g}^{-1}$ FW]	Total soluble proteins [ $\text{mg}\cdot\text{g}^{-1}$ FW]	Phenylalanine [ $\text{nmol}\cdot\text{g}^{-1}$ FW]	Tyrosine [ $\text{nmol}\cdot\text{g}^{-1}$ FW]	Total phenoles content [ $\text{mg}\cdot\text{g}^{-1}$ FW]	Total flavonoid content [ $\text{mg}\cdot\text{g}^{-1}$ FW]
	9.778 $\pm$ 0.325	18.778 1.859	112.440 8.504	110.717 1.354	3.573 0.115	2.754 0.125

Data are mean  $\pm$  SE of three repeats.

**Table S2.** The content of observed phenolic acids in control sample of white cabbage extract.

Compound	<i>t</i> -cinnamic	<i>p</i> -coumaric	caffeic	ferulic	chlorogenic	benzoic	Salicylic [ $\text{mg}\cdot\text{g}^{-1}$ DW]	4-hydroxy benzoic
	2688.357 $\pm$ 1033.640	4724.572 $\pm$ 456.100	83056.360 $\pm$ 28086.008	16060.891 $\pm$ 602.635	561915.499 $\pm$ 40482.49	5599.755 $\pm$ 482.7370	110.089 $\pm$ 12.784	19075.611 $\pm$ 2282.984

Data are mean  $\pm$  SE of three repeats.

**Table S3.** The content of observed flavonoids in control sample of white cabbage extract.

Compound	quercetin	luteolin	kaempferol
	87.870 $\pm$ 5.435	316.561 $\pm$ 50.058	441.624 $\pm$ 116.531

Data are mean  $\pm$  SE of three repeats.