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**GC-MS based classification of 12 fennel (*Foeniculum vulgare* Mill.) varieties based on their aroma profiles and their estragole levels as analysed using chemometric tools**

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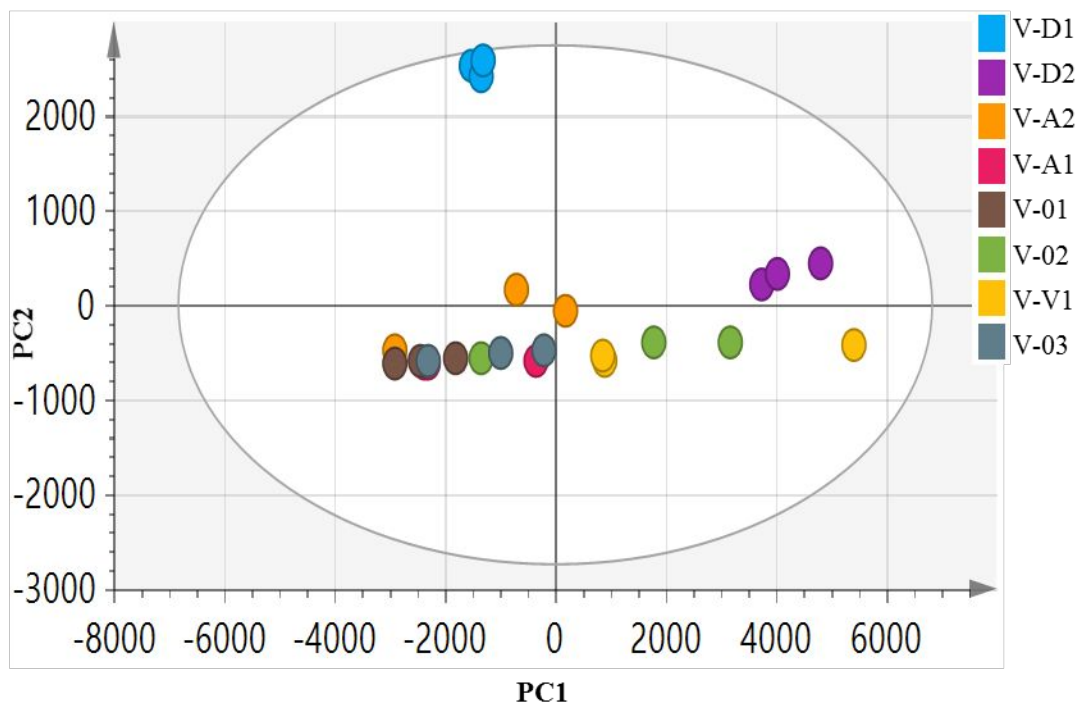
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**Figure S1.** Unsupervised multivariate data analyses of the studied *Foeniculum vulgare* fruits derived from modeling volatile profiles of subsp. *vulgare* analyzed via GC-MS (n=3). PCA score plot of PC1 vs. PC2 scores. For codes refer to Table 1.



**Figure S2.** HCA of estragole alone in fennel varieties. P-02, P-03 and P-04 in red box are the highest in estragole. For codes refer to Table 1.

