ELECTRONIC SUPPLEMENTARY MATERIAL (ESM_1) FOR:

Article title: Characterization of Capsaicinoids and Antioxidants in Hot Peppers as influenced by Hybrid and Harvesting Stage

Journal name: Plant Foods for Human Nutrition

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Fig. 2 - Patterns of capsaicin concentrations in mg/100 g (mean ± SD, n=3) in hot peppers harvested at different stages: IG immature green; MG mature green; CB color break; RR red ripe and DF dried fruit). Hot pepper hybrids: SR Sky Red; M Maha and WK Wonder King.
Fig. 3 - Patterns of dihydrocapsaicin concentrations in mg/100 g (mean ± SD, n=3) in hot peppers harvested at different stages: IG immature green; MG mature green; CB color break; RR red ripe and DF dried fruit). Hot pepper hybrids: SR Sky Red; M Maha and WK Wonder King.
Fig. 4 Patterns of total carotenoids concentrations in mg/100 g (mean ± SD, n=3) in hot peppers harvested at different stages: IG immature green; MG mature green; CB color break; RR red ripe and DF dried fruit). Hot pepper hybrids: SR Sky Red; M Maha and WK Wonder King.
Fig. 5 Patterns of ascorbic acid concentrations in mg/100 g (mean ± SD, n=3) in hot peppers harvested at different stages: IG immature green; MG mature green; CB color break; RR red ripe and DF dried fruit). Hot pepper hybrids: SR Sky Red; M Maha and WK Wonder King.
Fig. 6 Patterns of total phenolic contents in mg/100 g (mean ± SD, n=3) in hot peppers harvested at different stages: IG immature green; MG mature green; CB color break; RR red ripe and DF dried fruit). Hot pepper hybrids: SR Sky Red; M Maha and WK Wonder King.