Supplementary Table. 4 Absolute quantification and OAVs of GC-O-identified aroma-active compounds in SNXM and Longjing green teas

No.	Compounds	Linear equations	R^2	OT (μg/L)	SNXM		LJ	
					Concents (μg/L)	OAV	Concents (μg/L)	OAV
1	Hexanal	y = 0.08501x - 0.0017	0.9992	2.4[a]	47.09 ± 2.95	19.62 ± 1.23	23.85 ± 1.79	9.94 ± 0.75
2	Heptanal	y = 0.0594x - 0.0391	0.9984	2.8[d]	22.08 ± 1.69	7.89 ± 0.6	11.35 ± 0.96	4.05 ± 0.34
3	1-Octen-3-ol	y = 0.0376x - 0.0101	0.9932	1.5[b]	17.24 ± 1.41	11.49 ± 0.94	nd	-
4	(*E*)-2-Nonenal	y = 0.1215x - 0.6335	0.9959	1.9[c]	2.83 ± 0.08	1.49 ± 0.04	2.5 ± 0.01	1.32 ± 0.01
5	(*E*)-2-Hepten-1-al	y = 0.0176x + 0.0024	0.9902	40[e]	24.01 ± 1.54	＜1	2.14 ± 0.22	＜1
6	Methyl salicylate	y = 0.248x + 0.0365	0.9992	40[e]	1.28 ± 0.06	＜1	0.62±0.01	＜1
7	β-Cyclocitral	y = 0.2549x + 0.0427	0.9972	50[e]	nd	-	0.67 ± 0	＜1
8	Linalool	y = 0.0194x + 0.0728	0.9961	0.22[a]	114.01 ± 6.94	518.25 ± 31.54	67.3 ± 1.94	305.93 ± 8.82
9	Phenylethyl alcohol	y = 0.0474x + 0.0427	0.9998	3[c]	6.03 ± 0.67	2.01 ± 0.22	4.53 ± 0.39	1.51 ± 0.13
10	Geraniol	y = 0.1202x - 0.002	0.9926	1.1[e]	10.65 ± 0.63	9.68 ± 0.58	11.92 ± 1.19	10.84 ± 1.08
11	(*Z*)-Neral	y = 0.0898x - 0.0468	0.9986	53[c]	1.94 ± 0.11	＜1	1.48±0.08	＜1
12	Indole	y = 0.0388x - 0.0651	0.9998	11[c]	17.3 ± 0.61	1.57 ± 0.06	3.73 ± 0.08	＜1
13	(*Z*)-Jasmone	y = 0.8908x - 0.2497	0.9924	7[c]	2.48 ± 0.2	＜1	1±0.05	＜1
14	(*E*)-β-Ionone	y = 0.0636x - 0.0036	0.9931	0.007[e]	1.51 ± 0.21	215.4 ± 29.6	2.61 ± 0.16	373.24 ± 22.45
15	Benzeneacetaldehyde	y = 0.7558x - 0.0706	0.9951	4[a]	nd	-	5.35 ± 0.39	1.34 ± 0.1
16	Octanal	y = 0.1338x - 0.6269	0.9912	6.9[a]	4.07 ± 0.22	＜1	2.96 ± 0.15	＜1
17	(*Z*)-3-Hexenyl hexanoate	y = 0.6969x + 0.0265	0.9933	781[c]	0.25 ± 0.01	＜1	0.23±0	＜1
18	Nonanal	y = 0.0634x + 0.1118	0.9995	1.1[c]	30.59 ± 0.95	27.81 ± 0.86	9.21 ± 0.27	8.37 ± 0.25
19	Decanal	y = 0.3805x + 0.0739	0.9987	30[c]	2.66 ± 0.06	＜1	2.47 ± 0.11	＜1
20	(*E*)-2-Decenal	y = 0.1092x - 0.0363	0.9994	5[c]	1.06 ± 0.06	＜1	nd	-
21	3-Ethyl-2,5-diMethylpyrazine	y = 0.0315x - 0.2224	0.9993	0.4[f]	nd	-	5.43±0.06	13.56±0.16

Note: Data are “means ± standard deviation”.

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SNXM: Shangnan Xianming green tea (the finished tea); LJ: Zhongcha Longjing was obtained from Hangzhou Longguan Industrial Co., Ltd.