

Bioactive Compounds, Antioxidant Activity and Sensory Properties of Northern Red Oak (*Quercus rubra* L., syn. *Q. borealis* F. Michx) Seeds Affected by Roasting Conditions

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Table S1. Proximate composition (%) of *Q. rubra* seeds before and after roasting.

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Samples	Moisture	Crude protein	Fat	Ash	Carbohydrate
UNRQS	14.96 ± 0.10 ^h	5.53 ± 0.04 ^d	16.10 ± 0.19 ^a	1.90 ± 0.07 ^a	61.50 ± 0.39 ^a
RQS/135/60	8.05 ± 0.09 ^g	5.30 ± 0.05 ^b	14.53 ± 0.15 ^d	2.17 ± 0.05 ^c	69.95 ± 0.34 ^b
RQS/135/80	5.69 ± 0.07 ^f	5.20 ± 0.03 ^a	14.95 ± 0.16 ^e	2.24 ± 0.08 ^e	71.91 ± 0.34 ^c
RQS/150/50	3.67 ± 0.10 ^e	5.51 ± 0.06 ^d	13.99 ± 0.12 ^b	2.28 ± 0.07 ^f	74.56 ± 0.35 ^d
RQS/150/60	3.66 ± 0.09 ^e	5.43 ± 0.04 ^c	14.01 ± 0.09 ^{b,c}	2.31 ± 0.09 ^g	74.58 ± 0.32 ^d
RQS/180/20	3.59 ± 0.05 ^d	5.31 ± 0.05 ^a	14.47 ± 0.14 ^d	2.20 ± 0.05 ^d	74.43 ± 0.29 ^d
RQS/180/25	2.65 ± 0.06 ^b	5.18 ± 0.07 ^a	13.80 ± 0.16 ^a	2.32 ± 0.06 ^g	76.06 ± 0.35 ^e
RQS/200/15	3.50 ± 0.09 ^c	5.44 ± 0.05 ^c	14.17 ± 0.16 ^c	2.12 ± 0.07 ^b	74.77 ± 0.37 ^d
RQS/200/20	2.22 ± 0.07 ^a	5.39 ± 0.08 ^c	13.86 ± 0.15 ^{a,b}	2.41 ± 0.08 ^h	76.13 ± 0.38 ^e

Data are shown as mean ± standard deviation, n = 3, and values followed by different superscript letters (a–h) in the same column are significantly different (Tukey's HSD test, p < 0.05); UNRQS, the unroasted seeds; RQS/135/60, seeds roasted at 135 °C/60 min; RQS/135/80, seeds roasted at 135 °C/80 min; RQS/150/50, seeds roasted at 150 °C/50 min; RQS/150/60, seeds roasted at 150 °C/60 min; RQS/180/20, seeds roasted at 180 °C/20 min; RQS/180/25, seeds roasted at 180 °C/25 min; RQS/200/15, seeds roasted at 200 °C/15 min; RQS/200/20, seeds roasted at 200 °C/20 min.