



**Figure S1.** The effect of blanching on water content (in 100 g f.w.), color parameters, contents of selected bioactive components (in 100 g d.w.) and antioxidant properties (in 1 g d.w.) in the green peas and green beans (mean±SE). Different letters denote statistically significant differences at  $p < 0.05$ , d.w. – dry weight, f.w. – fresh weight