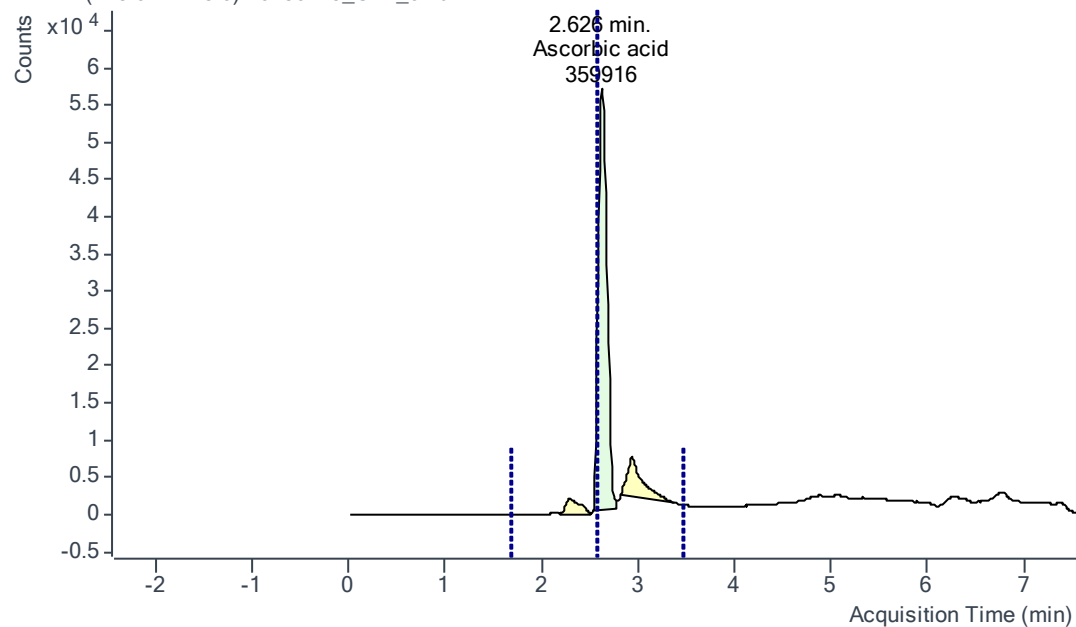
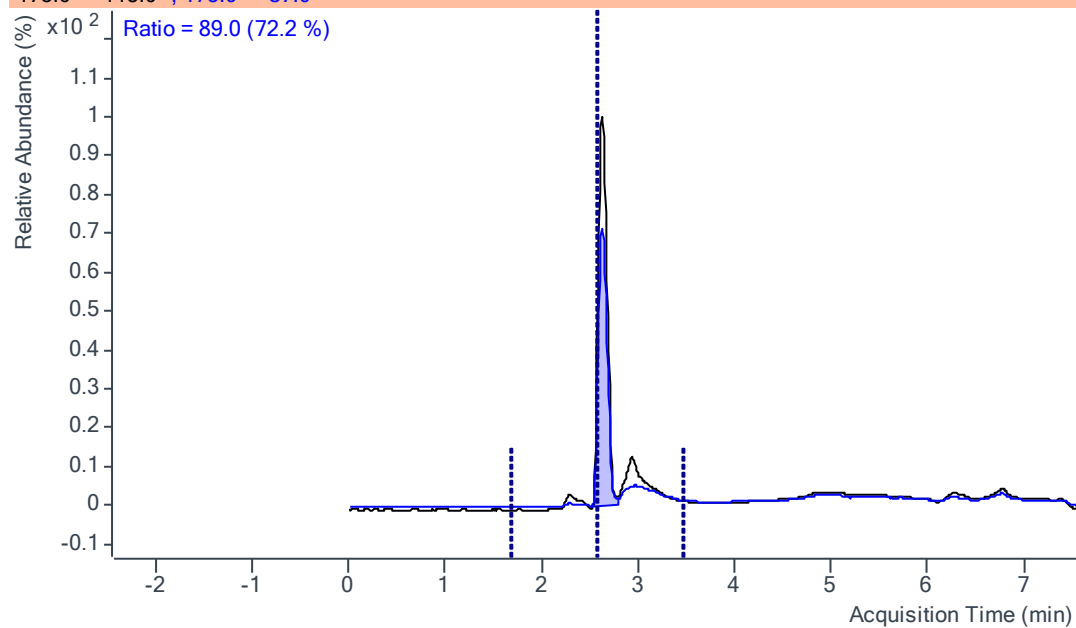


(a)

- MRM (175.0 -> 115.0) 20230719_CT1_01.d

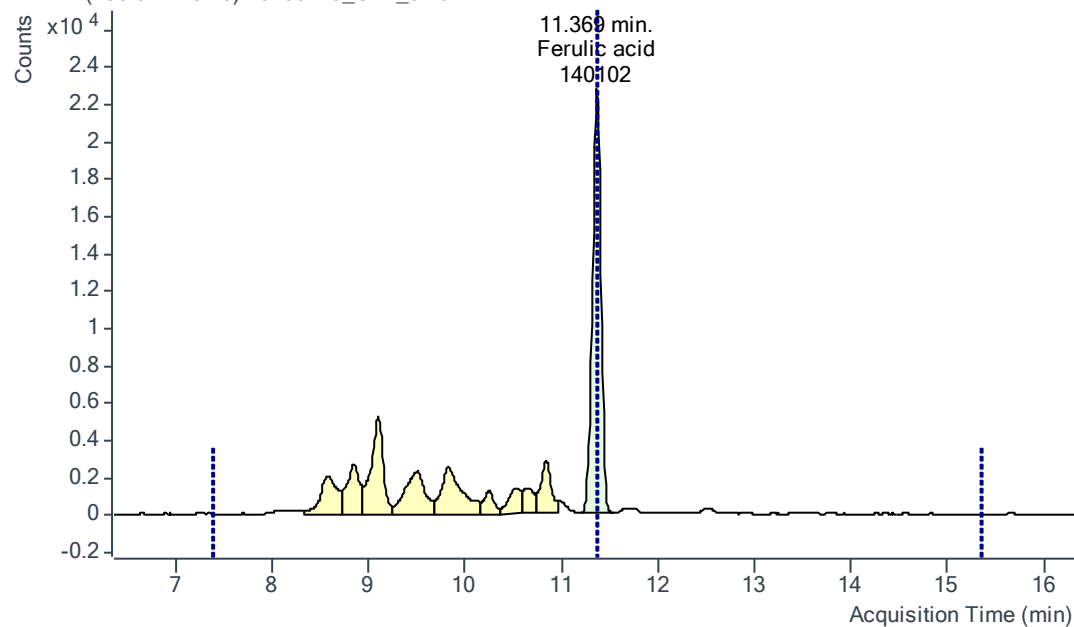


175.0 -> 115.0 , 175.0 -> 87.0

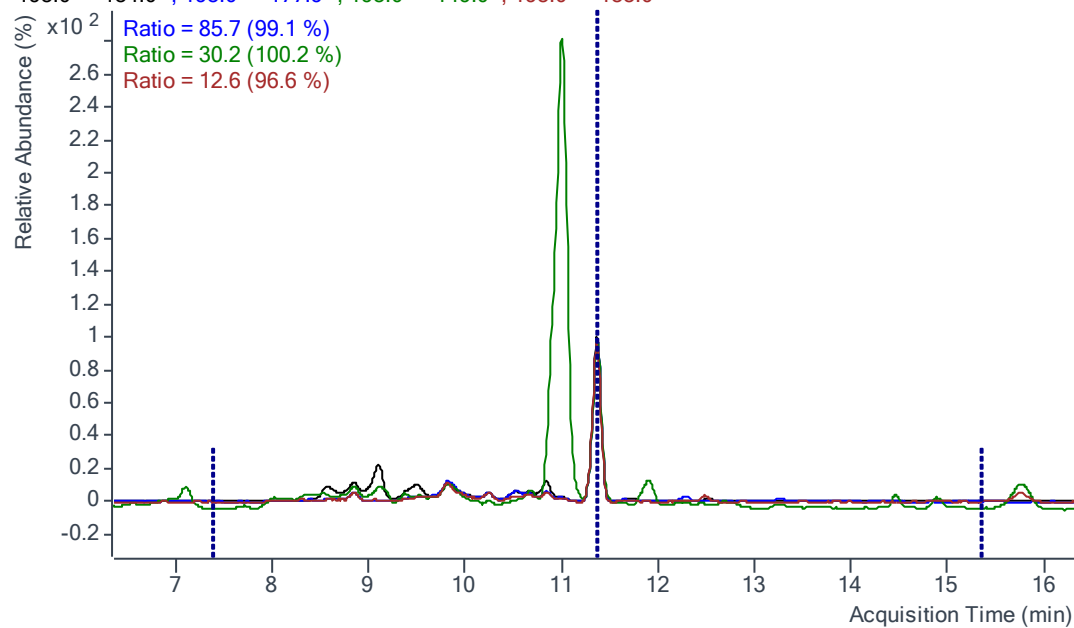


(b)

- MRM (193.0 -> 134.0) 20230719_CT1_01.d

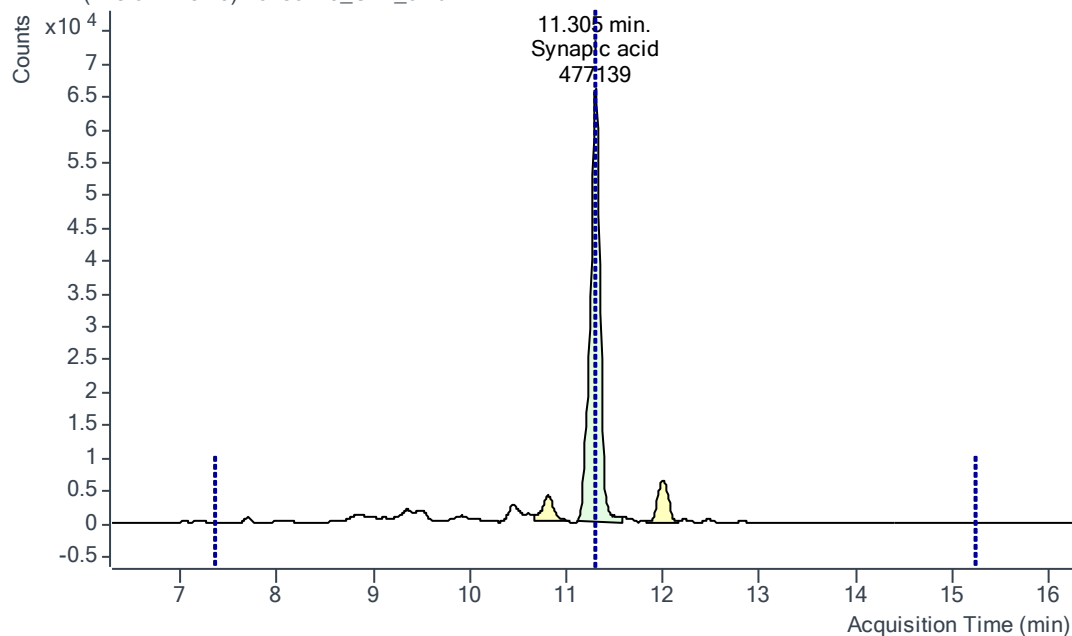


193.0 -> 134.0 , 193.0 -> 177.9 , 193.0 -> 149.0 , 193.0 -> 133.0

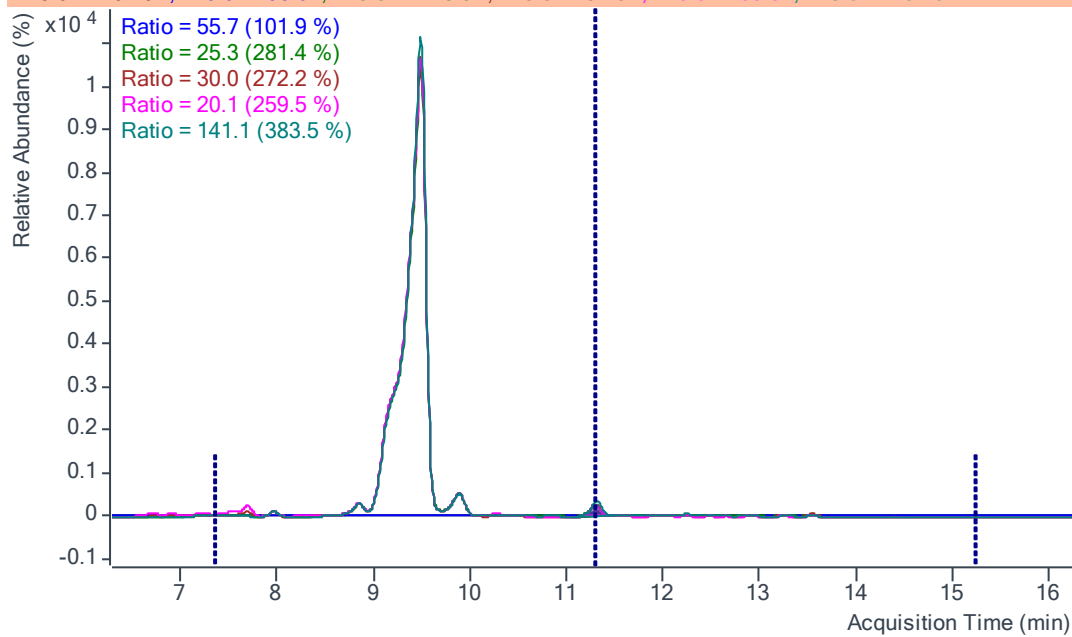


(c)

- MRM (223.0 -> 192.9) 20230719_CT1_01.d

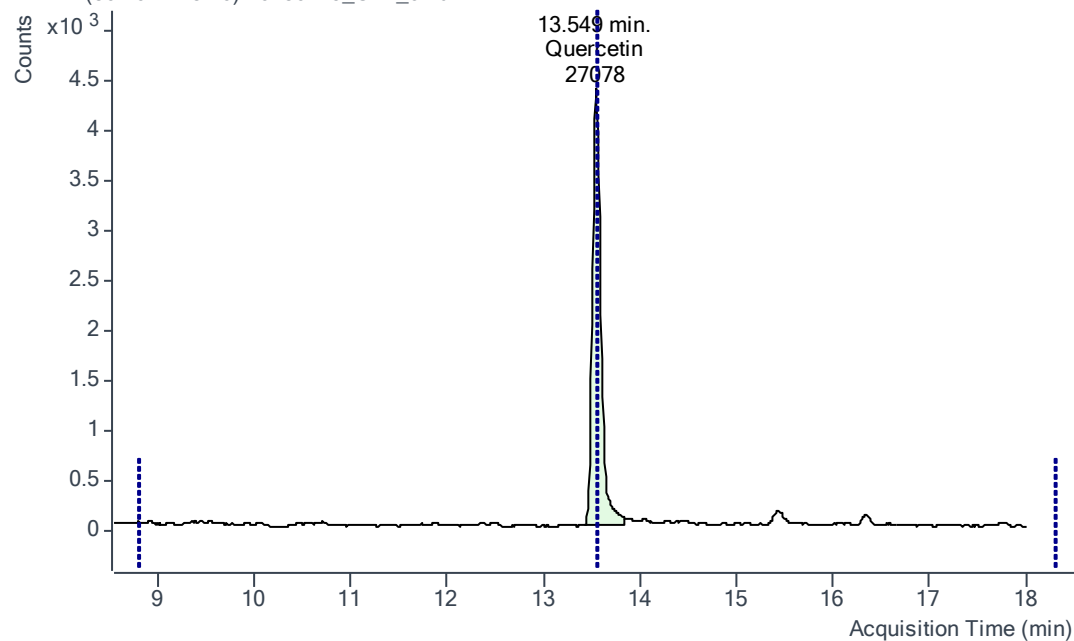


223.0 -> 192.9 , 223.0 -> 93.0 , 225.0 -> 118.9 , 225.0 -> 91.0 , 225.0 -> 65.0 , 225.0 -> 207.0

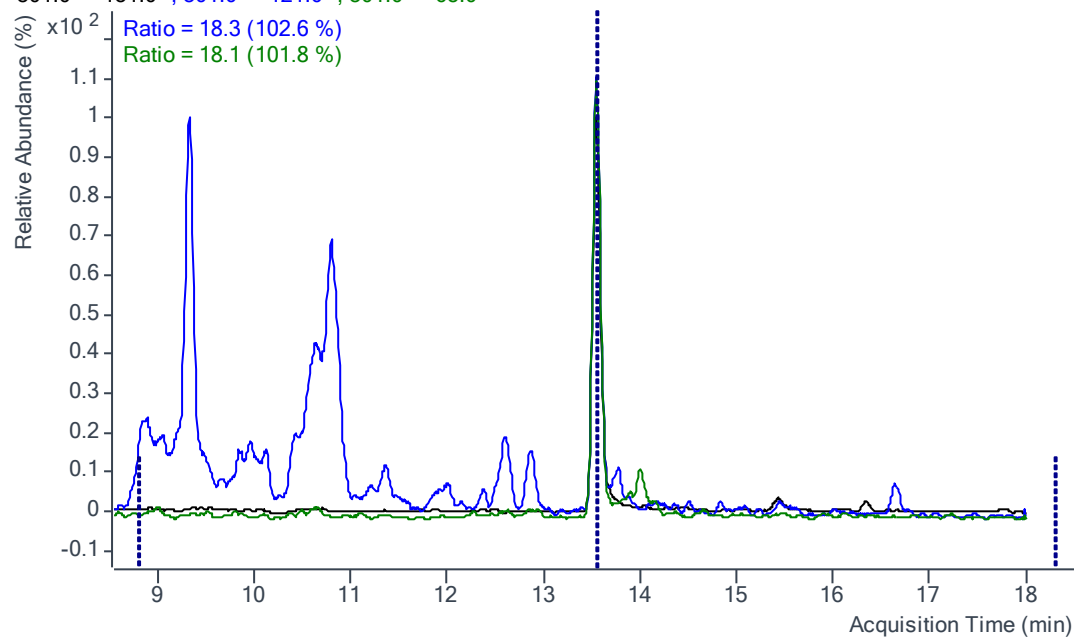


(d)

- MRM (301.0 -> 151.0) 20230719_CT1_01.d

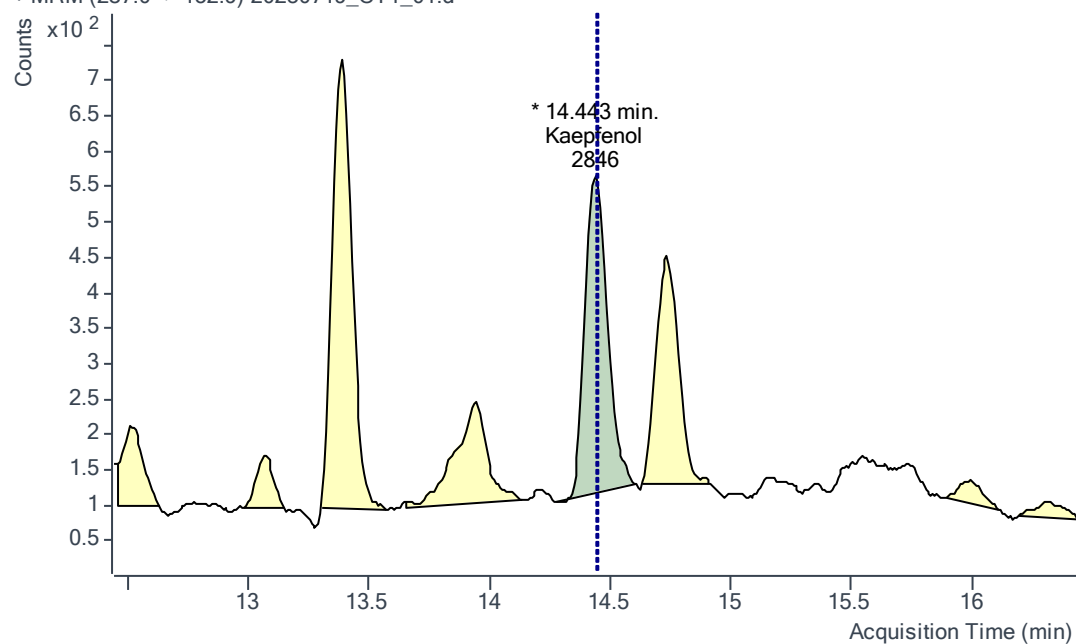


301.0 -> 151.0 , 301.0 -> 121.0 , 301.0 -> 65.0

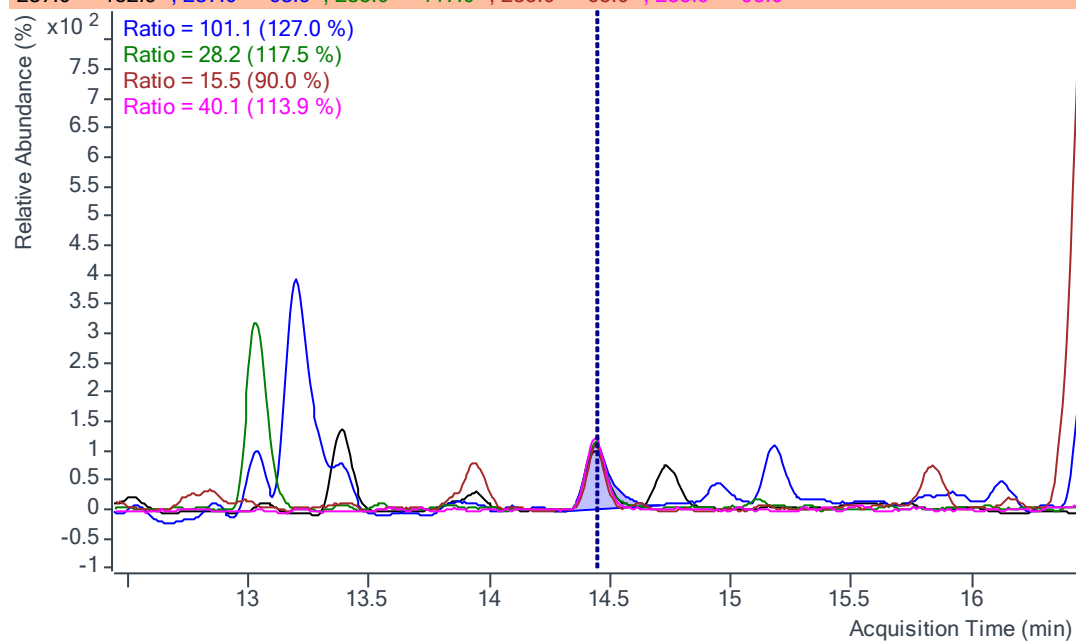


(e)

+ MRM (287.0 -> 152.9) 20230719_CT1_01.d

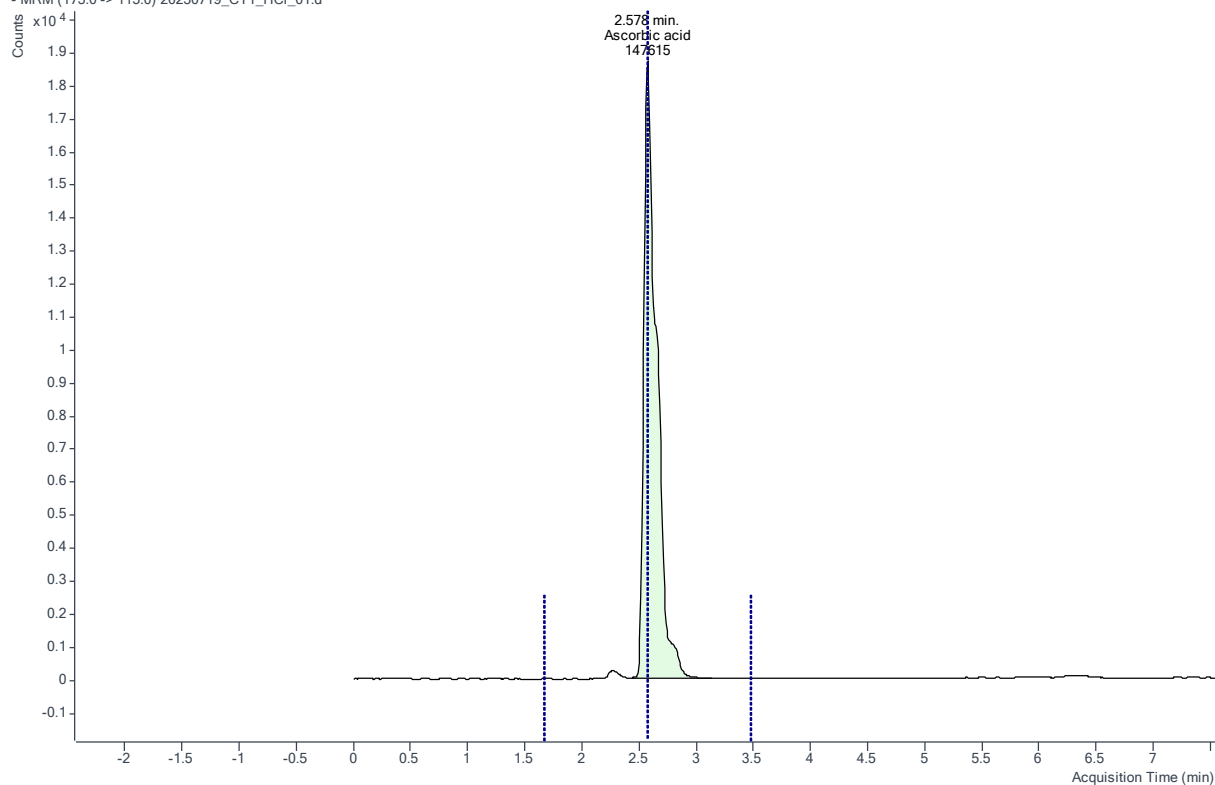


287.0 -> 152.9 , 287.0 -> 68.9 , 285.0 -> 117.0 , 285.0 -> 65.0 , 285.0 -> 93.0

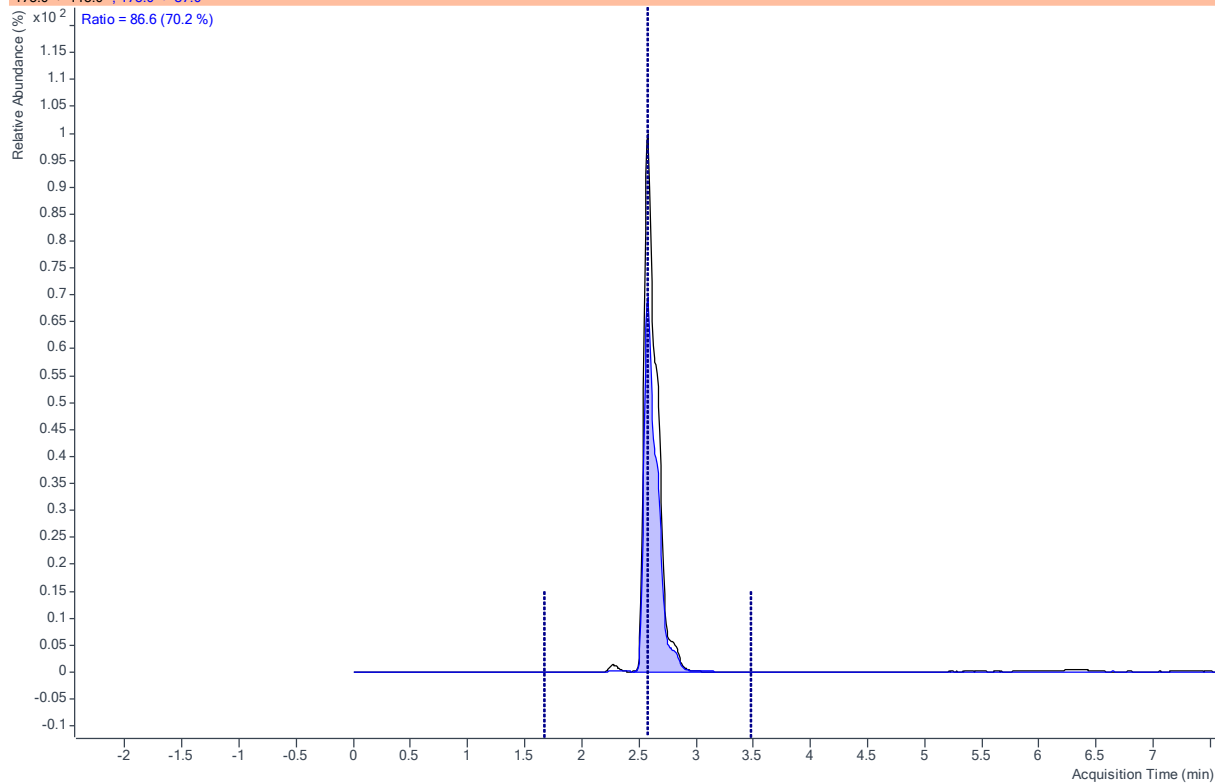


(f)

- MRM (175.0 -> 115.0) 20230719_CT1_HCl_01.d

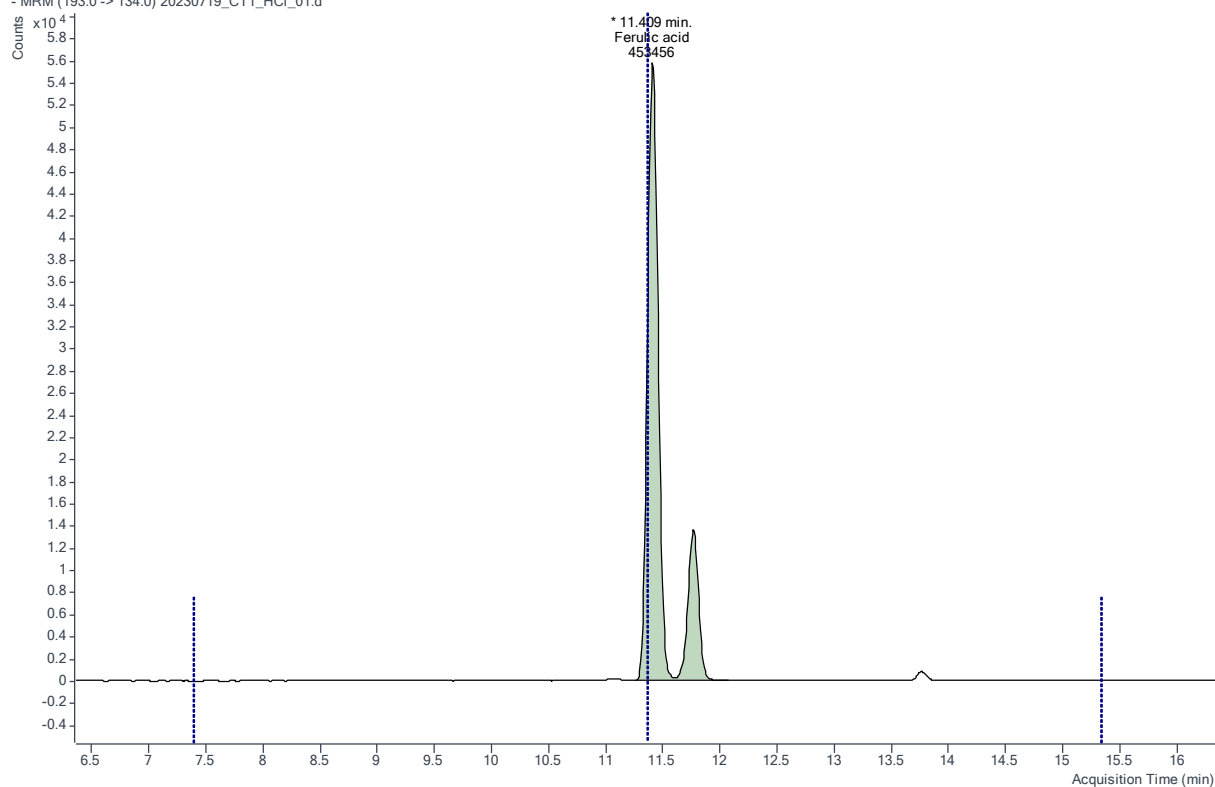


175.0 -> 115.0 , 175.0 -> 87.0
Ratio = 86.6 (70.2 %)

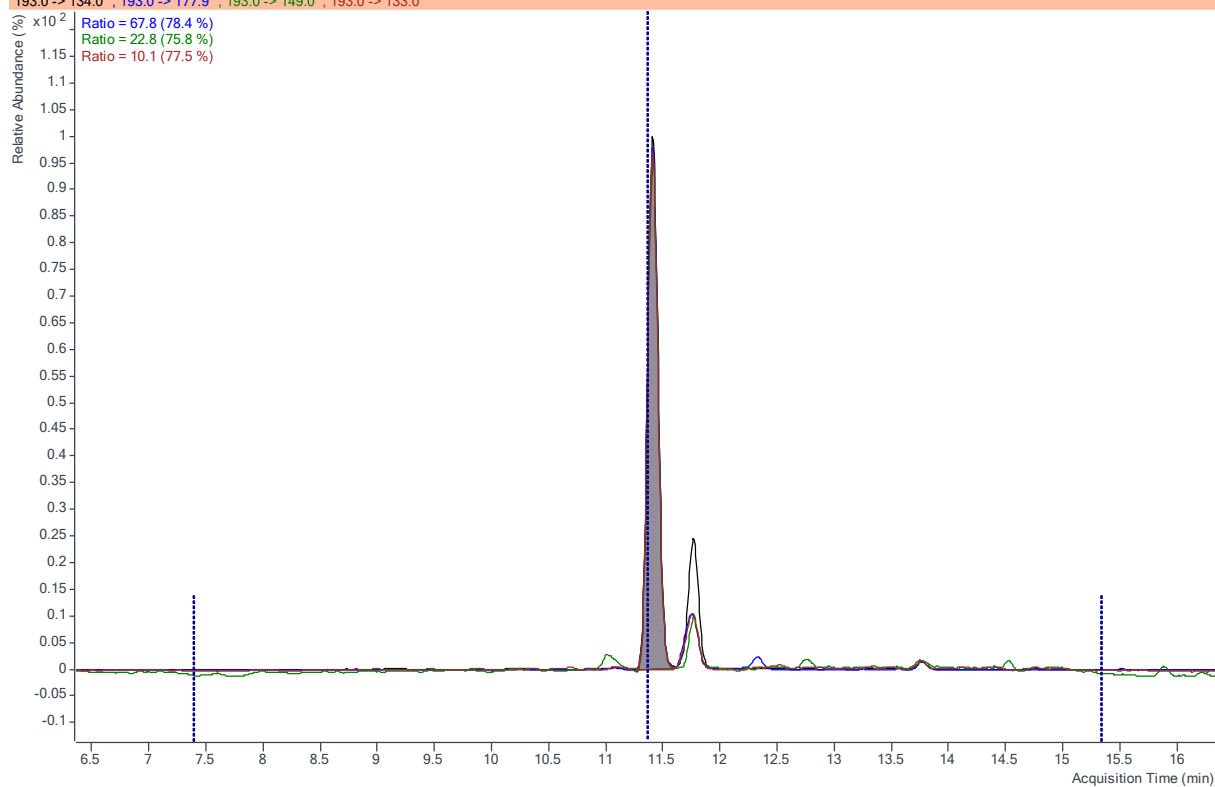


(g)

- MRM (193.0 -> 134.0) 20230719_CT1_HCl_01.d

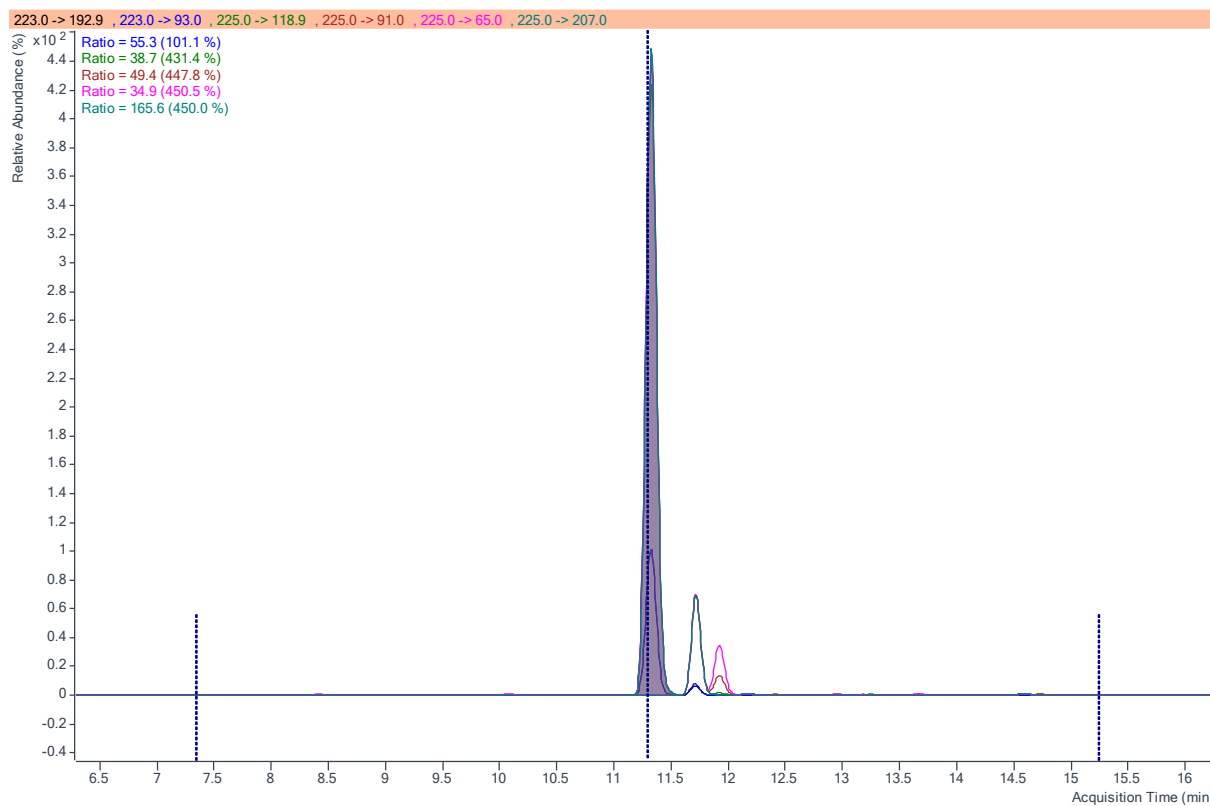
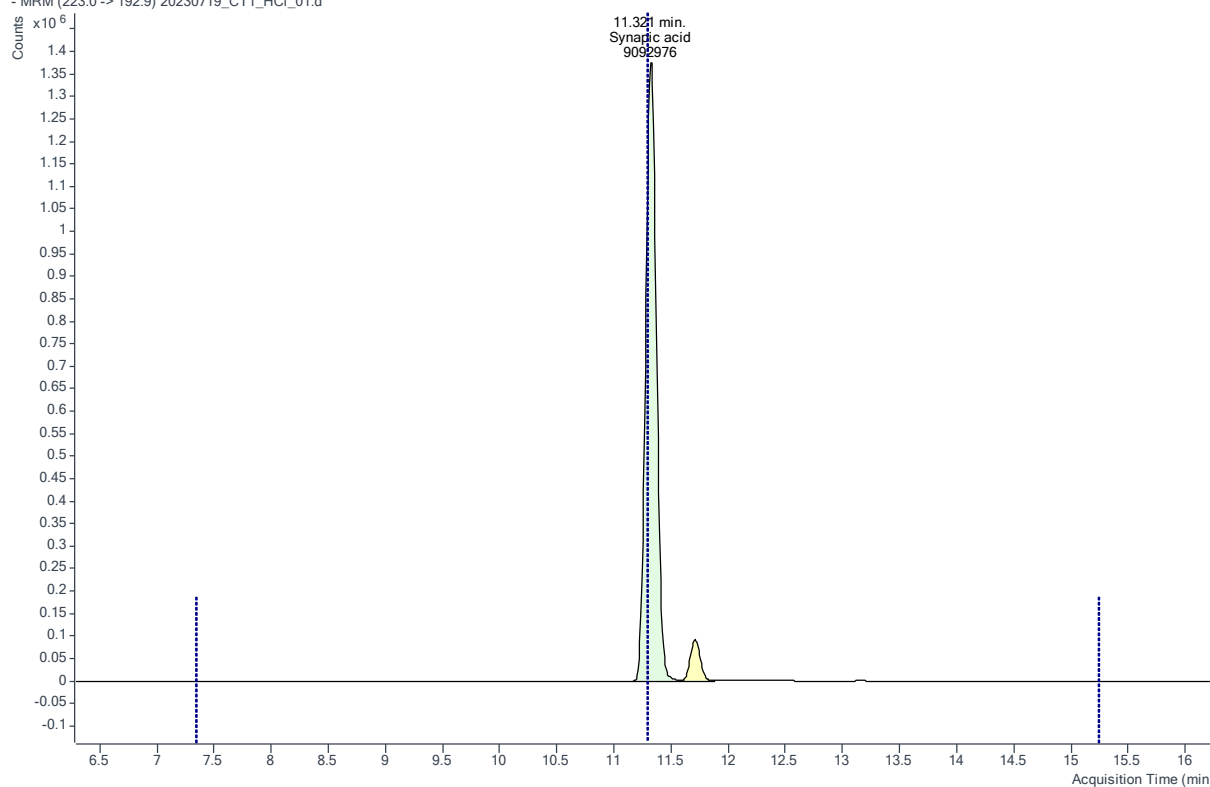


193.0 -> 134.0 , 193.0 -> 177.9 , 193.0 -> 149.0 , 193.0 -> 133.0



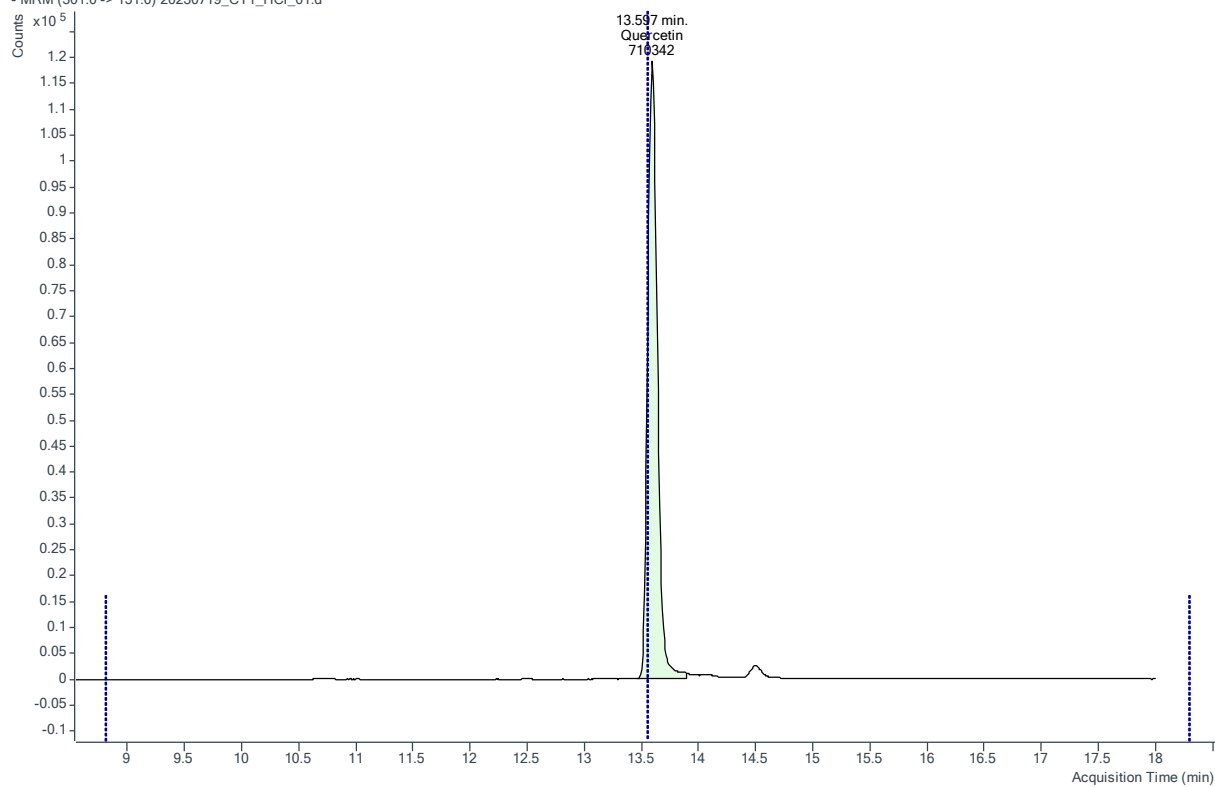
(h)

- MRM (223.0 -> 192.9) 20230719_CT1_HCl_01.d

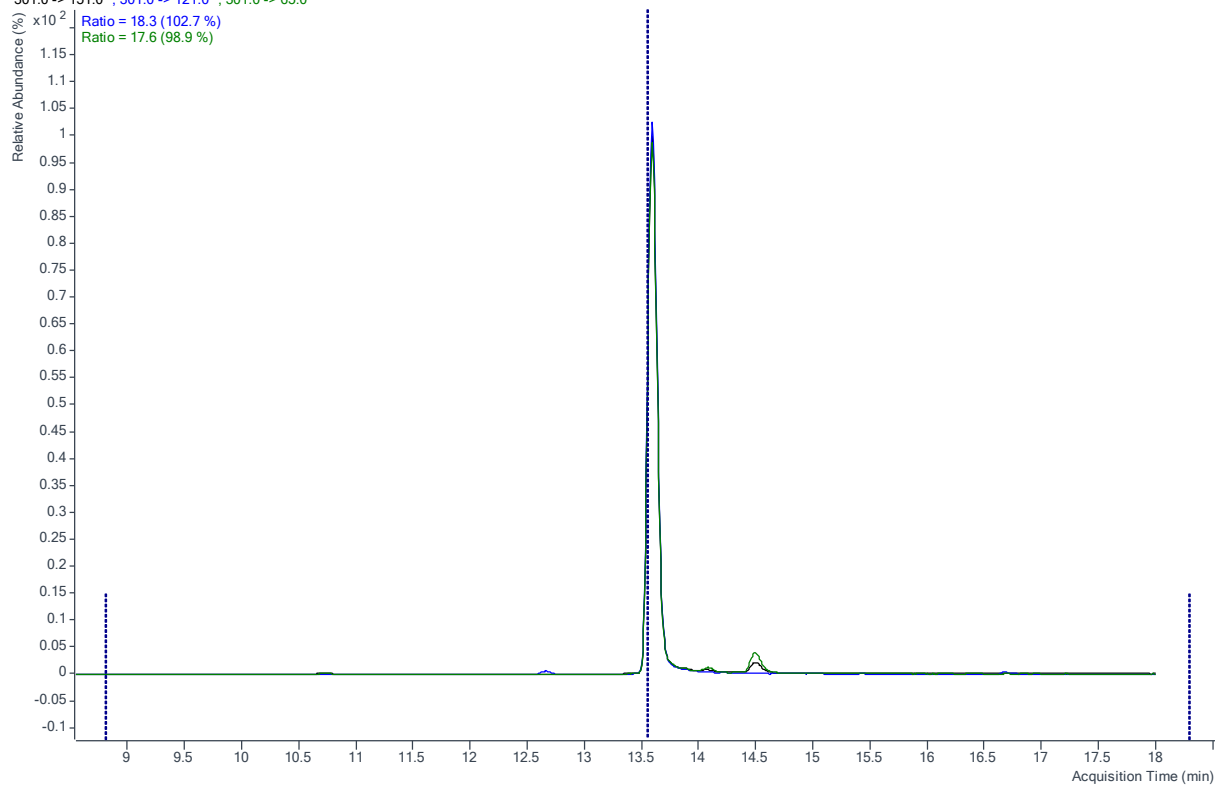


(i)

- MRM (301.0 -> 151.0) 20230719_CT1_HCl_01.d



301.0 -> 151.0 , 301.0 -> 121.0 , 301.0 -> 65.0



(j)

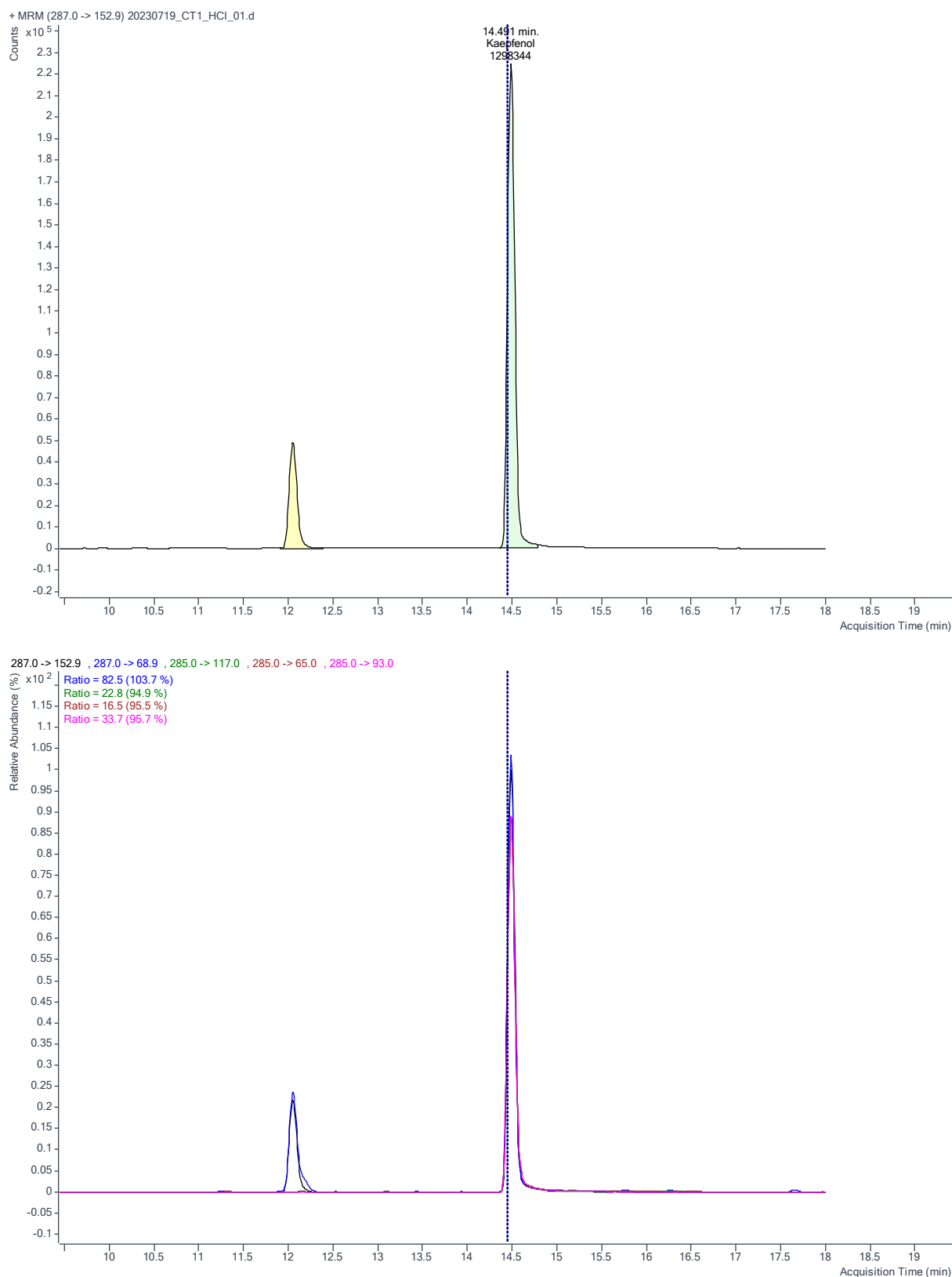


Figure S2. LC-MS/MS analysis of broccoli grown under low temperature. Nonhydrolyzed sample containing (a) *L*-ascorbic acid, (b) ferulic acid, (c) sinapic acid, (d) quercetin and (e) kaempferol. Hydrolyzed sample containing (f) *L*-ascorbic acid, (g) ferulic acid, (h) sinapic acid, (i) quercetin and (j) kaempferol.