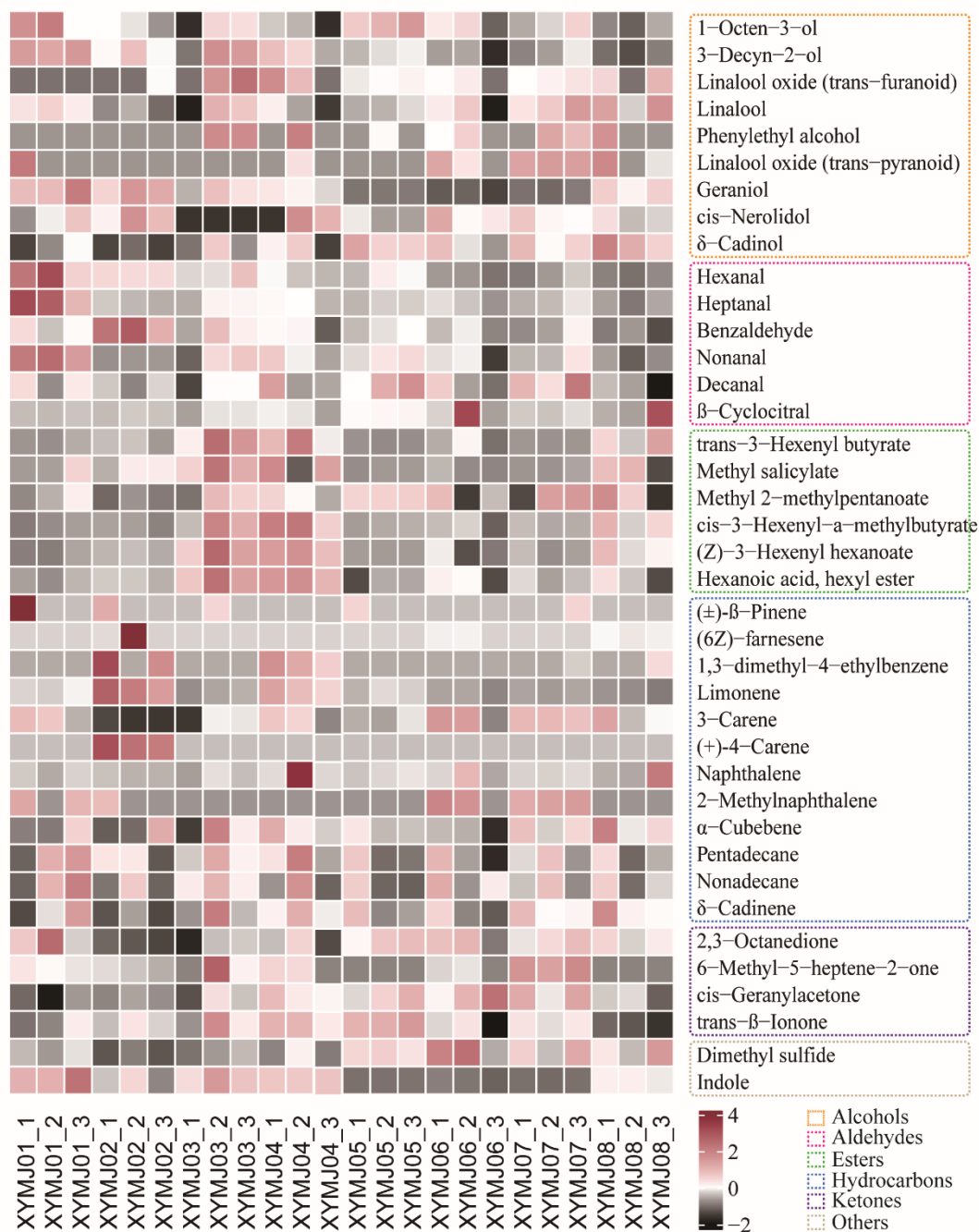


**Table S1.** Contents of free amino acids (FAA), caffeine (CAF) and catechins in XYMJ green teas (%)

Compounds	XYMJ spring teas				XYMJ autumn teas			
	XYMJ01	XYMJ02	XYMJ03	XYMJ04	XYMJ05	XYMJ06	XYMJ07	XYMJ08
FAA	2.007±0.017	1.866±0.008	1.775±0.040	1.658±0.046	1.619±0.032	1.729±0.015	1.665±0.031	1.750±0.056
CAF	3.317±0.004	3.334±0.056	3.519±0.070	3.738±0.102	3.569±0.027	3.612±0.048	3.559±0.007	3.694±0.035
GA	0.055±0.000	0.060±0.002	0.053±0.001	0.058±0.003	0.053±0.002	0.044±0.001	0.044±0.005	0.048±0.000
EGC	1.979±0.031	2.295±0.030	2.466±0.150	2.155±0.148	1.748±0.006	2.030±0.002	2.362±0.117	1.825±0.026
C	0.093±0.003	0.077±0.002	0.104±0.003	0.087±0.010	0.097±0.000	0.103±0.000	0.126±0.001	0.091±0.002
EGCG	4.527±0.184	5.251±0.017	6.279±0.081	6.790±0.017	5.844±0.058	5.839±0.222	5.724±0.128	5.871±0.105
EC	0.574±0.013	0.517±0.010	0.698±0.016	0.703±0.033	0.553±0.003	0.634±0.009	0.696±0.004	0.531±0.002
ECG	1.681±0.058	1.736±0.010	1.893±0.033	1.860±0.085	1.756±0.022	1.620±0.085	1.667±0.059	1.770±0.045

Note: All data are expressed as mean ± S.D. ( $n = 3$ ).



**Figure S1.** Heat map of the contents of volatile compounds in XYMJ green teas