

# Stability of vitamin C content in plant and vegetable juices under different storing conditions

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## 3.4. Correlation between Vitamin C Content and Storage Condition

The paper does not contain that table.

**Table S1** The regression factors for the existing vitamin C concentrations (mg/100 g) present in plant and vegetable juices and storage conditions.

Plant juices	Glass Containers			Plastic Containers		
	t <sub>1</sub> = 4 °C	t <sub>2</sub> = 23 °C	t <sub>3</sub> = -18 °C	t <sub>1</sub> = 4 °C	t <sub>2</sub> = 23 °C	t <sub>3</sub> = -18 °C
Chive	-0.8848	-0.8647	-0.8621	-0.8848	-0.8647	-0.8621
Dandelion	-0.8739	-0.7723	-0.7560	-0.8470	-0.7660	-0.7506
Nettle	-0.8417	-0.8271	-0.7769	-0.7311	-0.7805	-0.7638
<b>Vegetable juices</b>						
Tomato	-0.9870	-0.9105	-0.9309	-0.9938	-0.8275	-0.8436
Carrot	-0.7521	-0.9281	-0.7835	-0.7292	-0.8791	-0.6521
Salad cucumber	-0.9023	0.9115	-0.7708	0.7665	-0.9030	-0.7373
Red pepper	-0.6567	-0.6855	-0.6228	-0.6348	-0.6886	-0.6159
White pepper	-0.8111	-0.9139	-0.7397	-0.8288	-0.8382	-0.7158
White cabbage	-0.8170	-0.8790	-0.9118	-0.7957	-0.8516	-0.8984