

Table S1. Antioxidant activity and phenolic compound content of 50% aqueous ethanol extracts of herbs and spices (all data was from [48] and ^(*) data from [25])

	DPPH μ M TE/g	TPC mg GAE g/DW
Allspice*	555 \pm 24 ^g	31.61 \pm 0.81 ^e
Basil	134.7 \pm 2.3 ^c	14.81 \pm 0.35 ^{bc}
Bay leaf*	231.9 \pm 1.5 ^e	22.56 \pm 0.16 ^{cd}
Black seed*	7.59 \pm 0.84 ^a	2.46 \pm 0.61 ^a
Cardamom*	5.45 \pm 0.35 ^a	1.24 \pm 0.01 ^a
Caraway*	20.2 \pm 0.6 ^a	2.39 \pm 0.14 ^a
Clove*	1443 \pm 1 ^h	167.2 \pm 9.3 ^f
Garlic	14.8 \pm 1.6 ^a	3.6 \pm 0.05 ^a
Nutmeg*	22.22 \pm 0.15 ^{ab}	3.89 \pm 0.14 ^a
Onion	5.74 \pm 0.28 ^a	7.05 \pm 0.58 ^{ab}
Oregano	171.6 \pm 5.8 ^d	20.7 \pm 0.1 ^{cd}
Rosemary	50.4 \pm 3.6 ^b	4.66 \pm 0.36 ^a
Thyme	278.3 \pm 16.2 ^f	23.5 \pm 0.6 ^d

All values are mean \pm SD of the three replicates. TPC–total polyphenol content.

^(a-h) means with the same superscript within the same column are not different (Tukey's test, $p > 0.05$).