

## SUPPLEMENTARY INFORMATION

### **Characterization of Key Aroma Compounds in Raw and Roasted Peas (*Pisum sativum* L.) by Application of Instrumental and Sensory Techniques**

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## **SUPPLEMENTARY FIGURE CAPTIONS**

**Supplemental Figure 1** Effect of extraction time (a), extraction temperature (b) and sample weight (c) on the area and number of total volatiles of pea.

Supplemental Figure 1

