

Fig. S1. HPLC chromatograms of *S*-allyl cysteine

S-Allyl cysteine (SAC) content of garlic juice was determined by using an HPLC system equipped with diode-array detector.

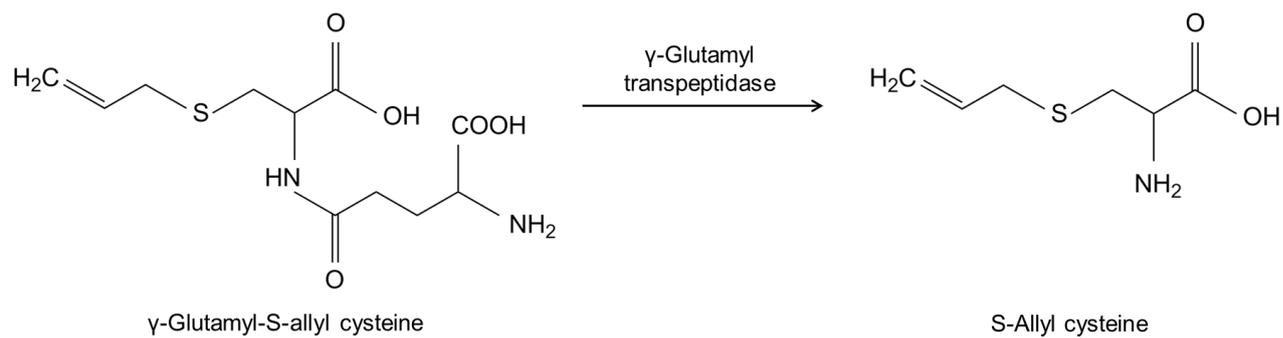


Fig. S2. The formation of S-allyl cysteine from γ -glutamyl-S-allyl cysteine by enzymatic hydrolysis during aging of garlic juice.