

Effects of different pectinase maceration pre-treatments on physicochemical properties of raspberry juice and wine

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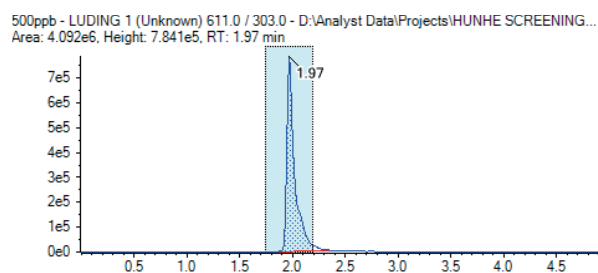
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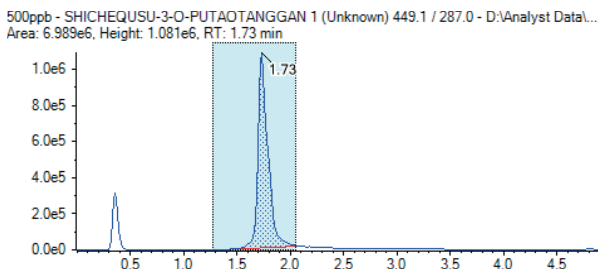
Electronic supplementary material

Supplementary Figures S1–S2

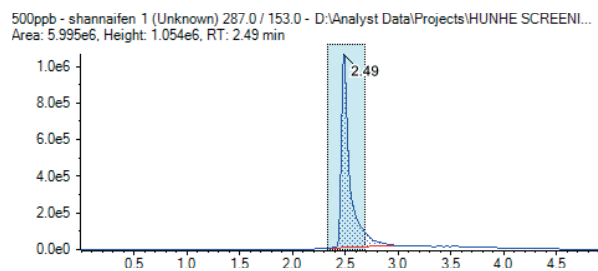
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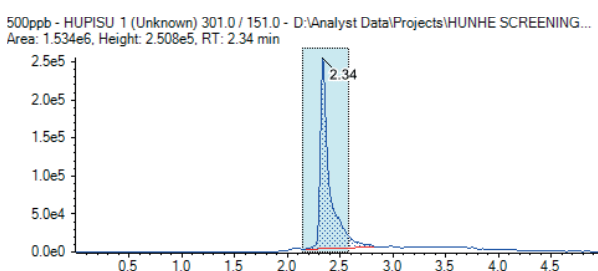
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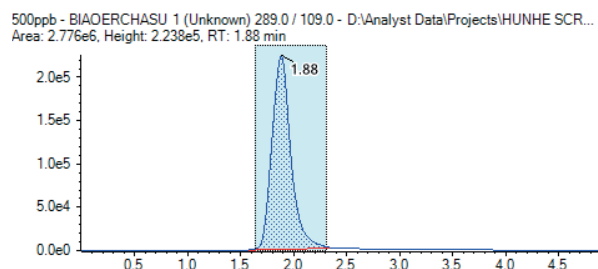
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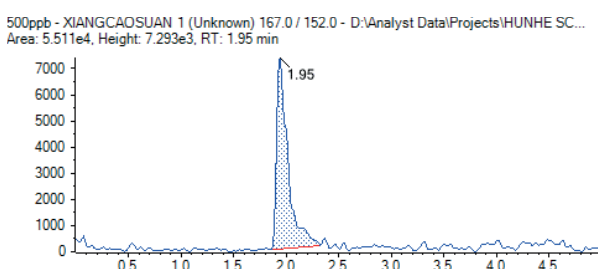
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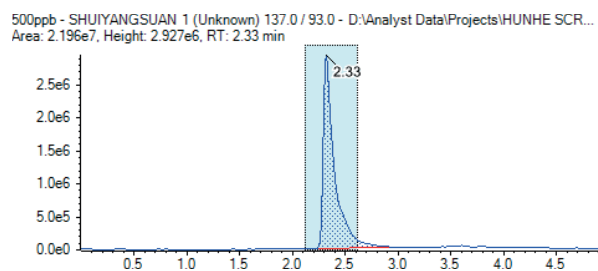
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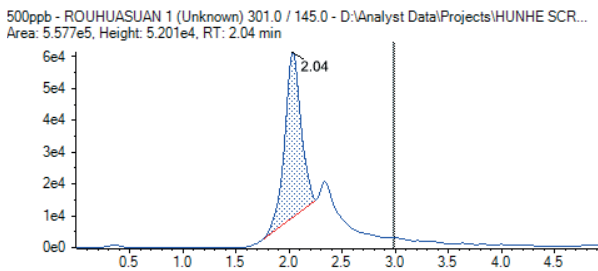
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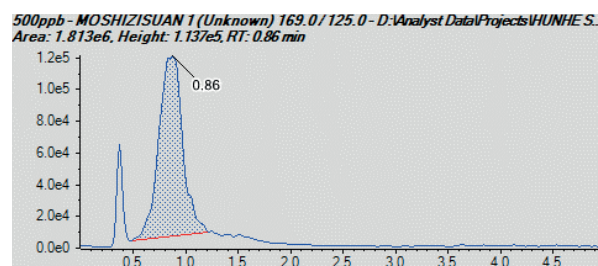
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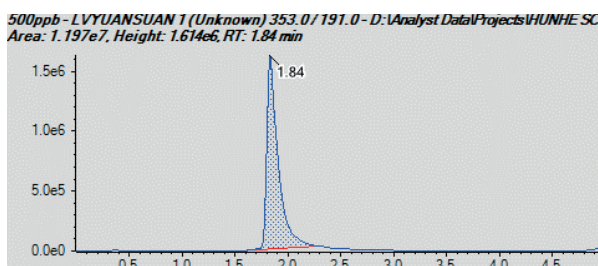
(H)



(I)



(J)



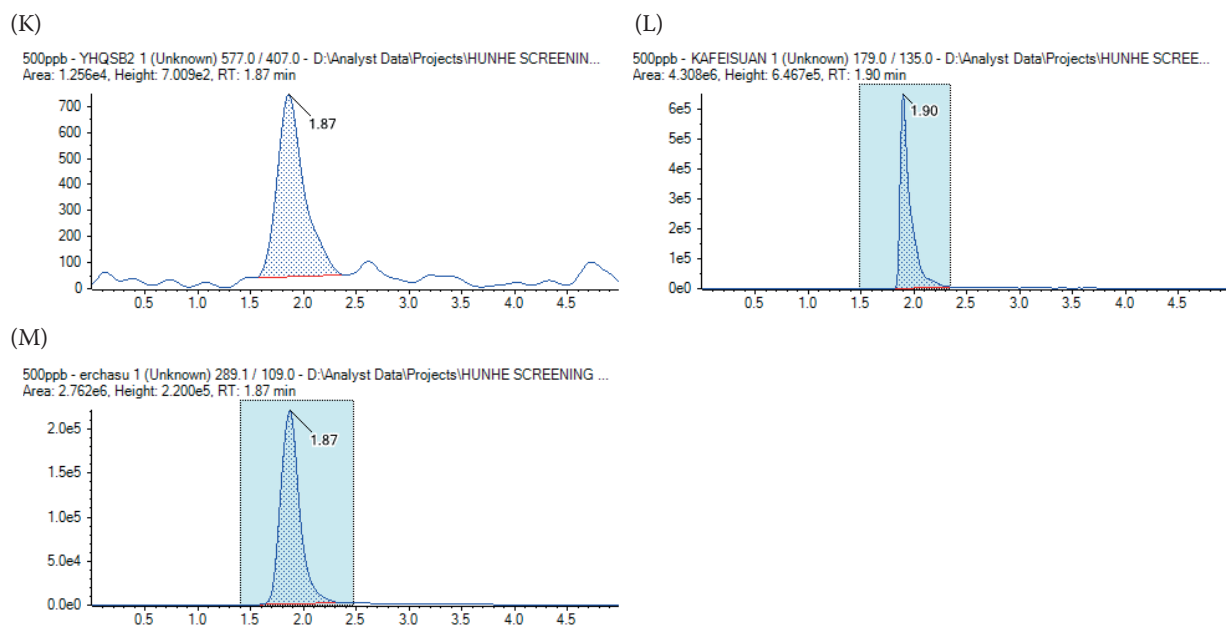
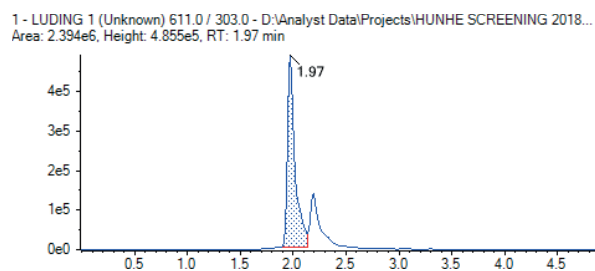
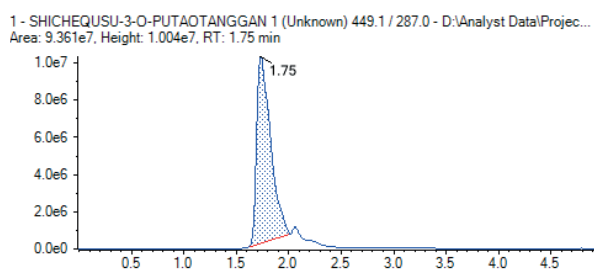


Figure S1. MS Chromatogram of individual phenolic compounds standards: (A) MS chromatogram of 500 ppb rutin standards solution, (B) MS chromatogram of 500 ppb cyanidin-3-O-glucoside standards solution, (C) MS chromatogram of 500 ppb kaempferol standards solution, (D) MS chromatogram of 500 ppb quercetin standards solution, (E) MS chromatogram of 500 ppb epicatechin standards solution, (F) MS chromatogram of 500 ppb vanillic acid standards solution, (G) MS chromatogram of 500 ppb salicylic acid standards solution, (H) MS chromatogram of 500 ppb ellagic acid standards solution, (I) MS chromatogram of 500ppb gallic acid standards solution, (J) MS chromatogram of 500 ppb chlorogenic acid standards solution, (K) MS chromatogram of 500 ppb proanthocyanidins standards solution, (L) MS chromatogram of 500 ppb caffeic acid standards solution, (M) MS chromatogram of 500 ppb catechin standards solution

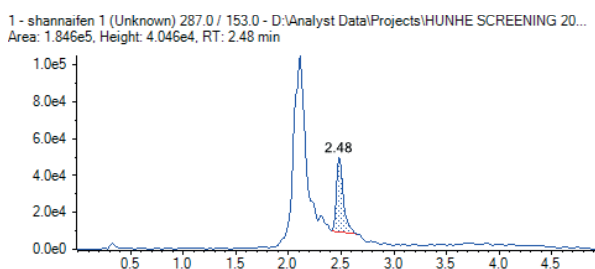
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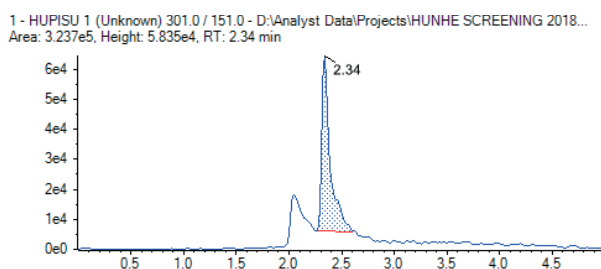
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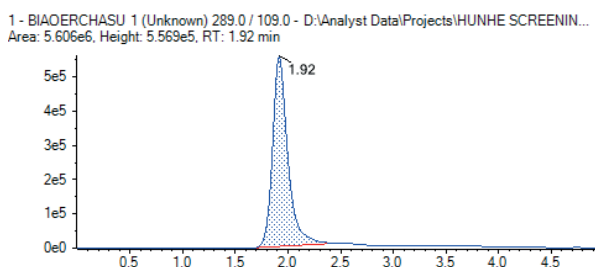
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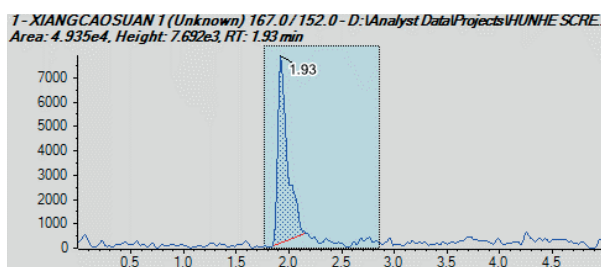
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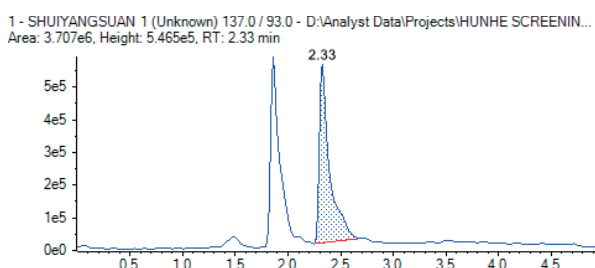
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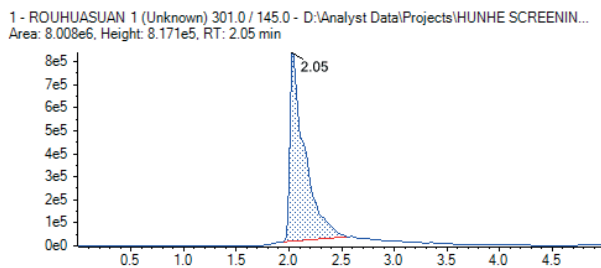
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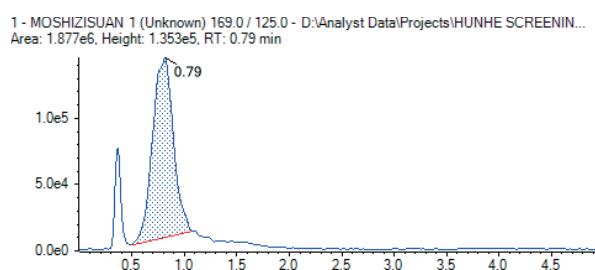
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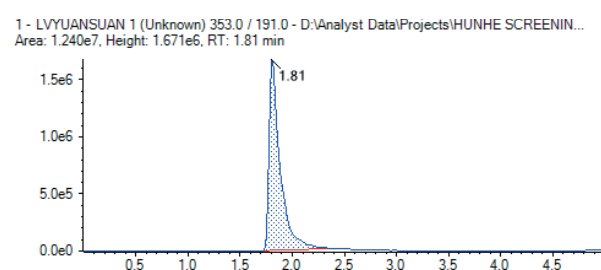
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(I)



(J)



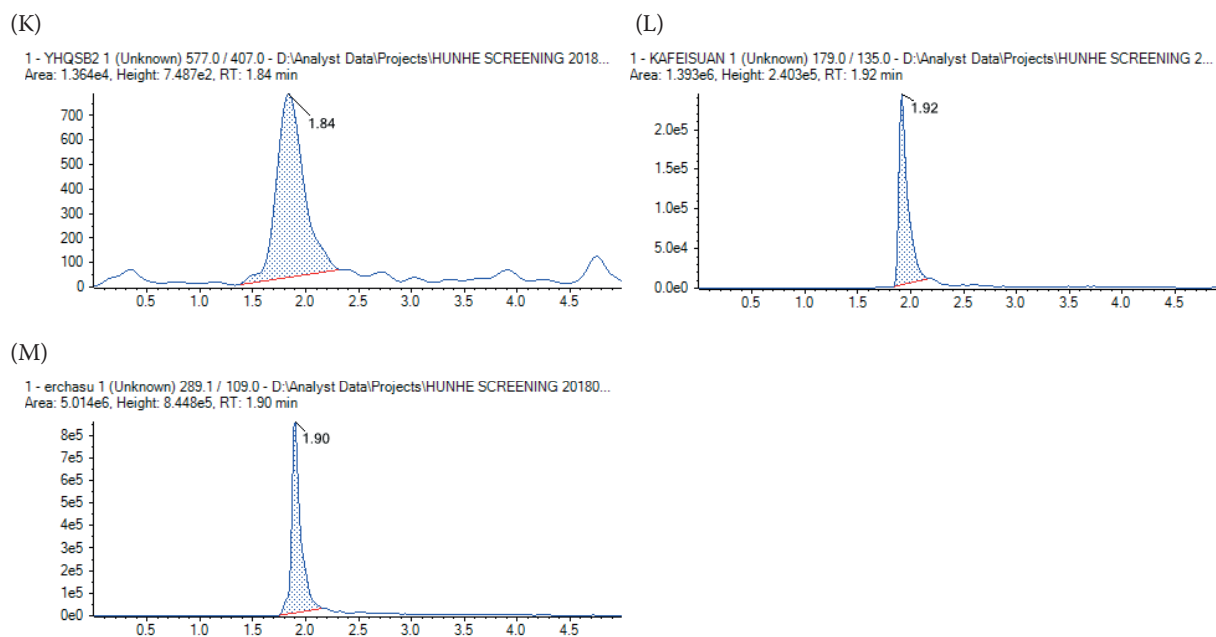


Figure F2. MS Chromatogram of phenolic compounds in real samples: (A) MS chromatogram of rutin in raspberry wine samples, (B) MS chromatogram of cyanidin-3-O-glucoside in raspberry wine samples, (C) MS chromatogram of kaempferol in raspberry wine samples, (D) MS chromatogram of quercetin in raspberry wine samples, (E) MS chromatogram of epicatechin in raspberry wine samples, (F) MS chromatogram of vanillic acid in raspberry wine samples, (G) MS chromatogram of salicylic acid in raspberry wine samples, (H) MS chromatogram of ellagic acid in raspberry wine samples, (I) MS chromatogram of gallic acid in raspberry wine samples, (J) MS chromatogram of chlorogenic acid in raspberry wine samples, (K) MS chromatogram of proanthocyanidins in raspberry wine samples, (L) MS chromatogram of caffeic acid in raspberry wine samples, (M) MS chromatogram of catechin in raspberry wine samples

LUDING – rutin