

Supplementary Materials

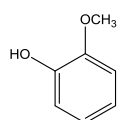
Removal of volatile phenols from wine using crosslinked cyclodextrin polymers

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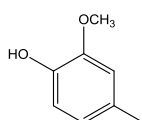
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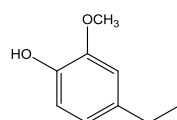
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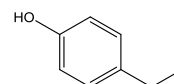
guaiacol



4-methylguaiacol



4-ethylguaiacol



4-ethylphenol

Figure S1. Chemical structures of guaiacol, 4-methylguaiacol, 4-ethylguaiacol and 4-ethylphenol.