

Extraction of polyphenolic antioxidants from red grape pomace and olive leaves: process optimization using a tailor-made tertiary deep eutectic solvent

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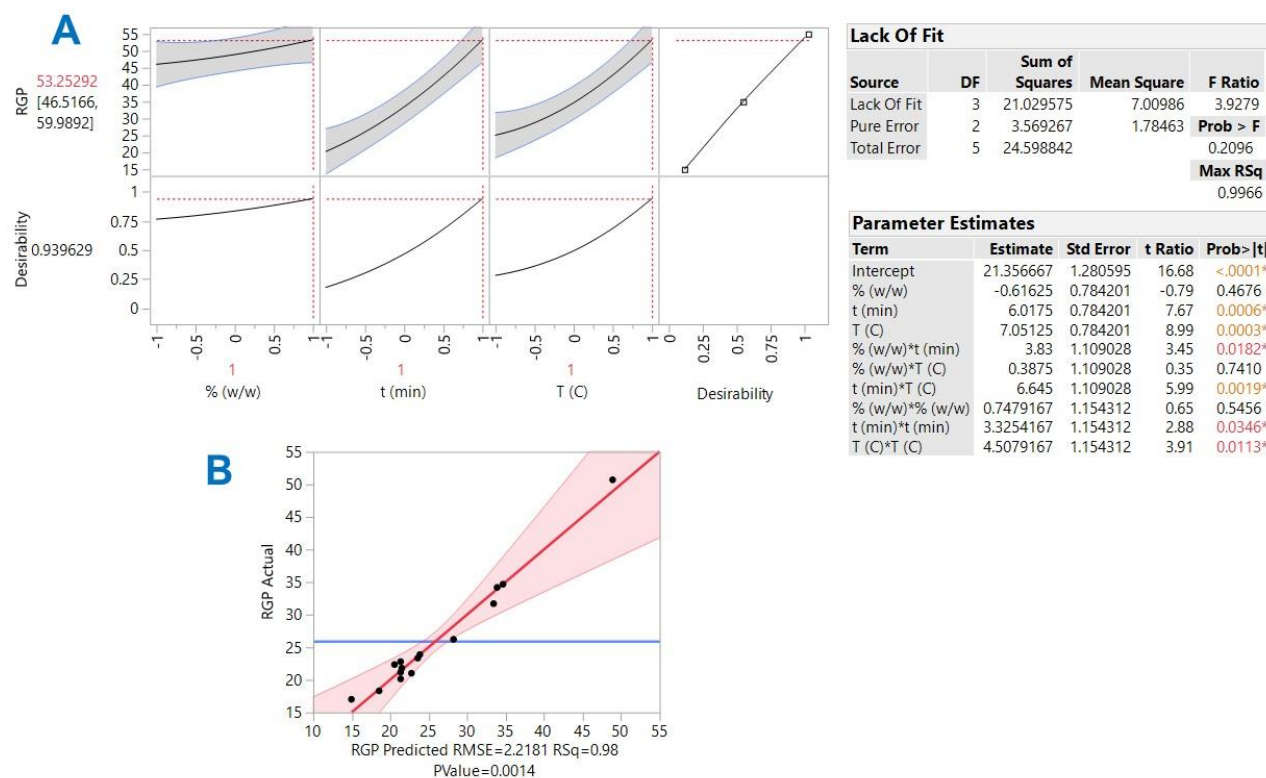


Figure S1: Desirability function (graph A), and plot of predicted vs actual values of the response (Y_{TP}) (plot B), for the optimization of the extraction of RGP polyphenols performed with GL-CA-Pro. Inset tables provide statistics associated with the assessment of the model derived. Values with color and asterisk are statistically significant.

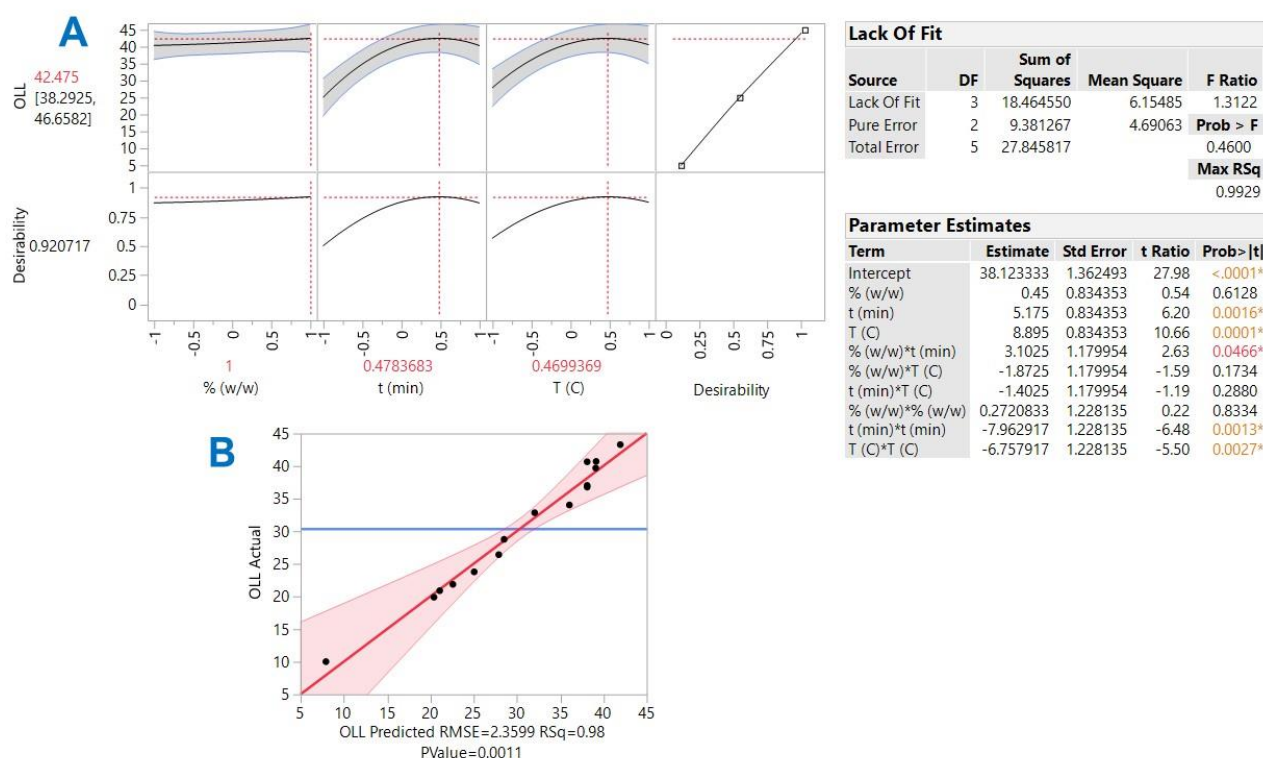


Figure S2: Desirability function (graph A), and plot of predicted vs actual values of the response (Y_{TP}) (plot B), for the optimization of the extraction of OLL polyphenols performed with GL-CA-Pro. Inset tables provide statistics associated with the assessment of the model derived. Values with color and asterisk are statistically significant.