Supplementary Material

Protective Effect of Ultrasound-Processed Amazonian Sapota-do-Solimões (*Quararibea cordata*) Juice on *Artemia salina* Nauplii

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Table S1. Acute toxicity of unprocessed and ultrasound processed (2, 6, and 10 min) sapota-do-Solimões juice (10, 100, and 1000 μg.mL^{-1}) in A*rtemia salina* nauplii at 24 h and 48 h of exposure.

	Number of dead *Artemia salina nauplii*	
Sample/Time of experiment	**24 h**	**48 h**
Seawater	0 ± 0	0 ± 0
$K_2Cr_2O_7$ 0.5M	10 ± 0	10 ± 0
Juice 10 μg.mL^{-1}	0 ± 0	0 ± 0
Juice 100 μg.mL^{-1}	0 ± 0	0 ± 0
Juice 1000 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL2 10 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL2 100 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL2 1000 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL6 10 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL6 100 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL6 1000 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL10 10 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL10 100 μg.mL^{-1}	0 ± 0	0 ± 0
Juice UL10 1000 μg.mL^{-1}	0 ± 0	0 ± 0