

Supplementary Materials

The Antioxidant Potential of White Wines Relies on the Chemistry of Sulfur-Containing Compounds: an Optimized DPPH Assay

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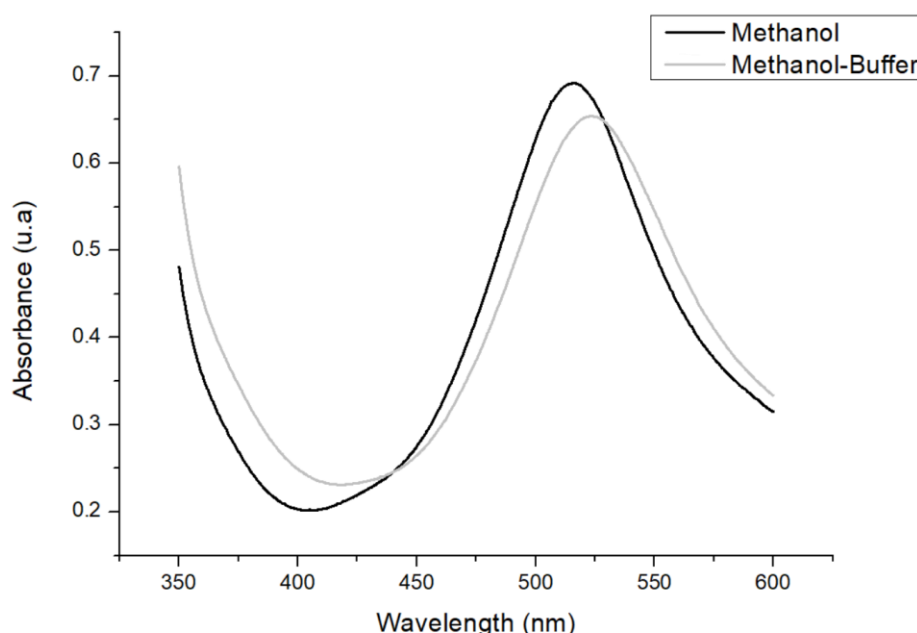


Figure 1. UV-Vis absorbance spectra of DPPH (25 mg/L) in methanol (**black**) and methanol-buffer (**grey**) (0.1 M of citric acid and 0.2 M of phosphate disodium, pH 3.6, final proportion 60% methanol and 40% buffer).

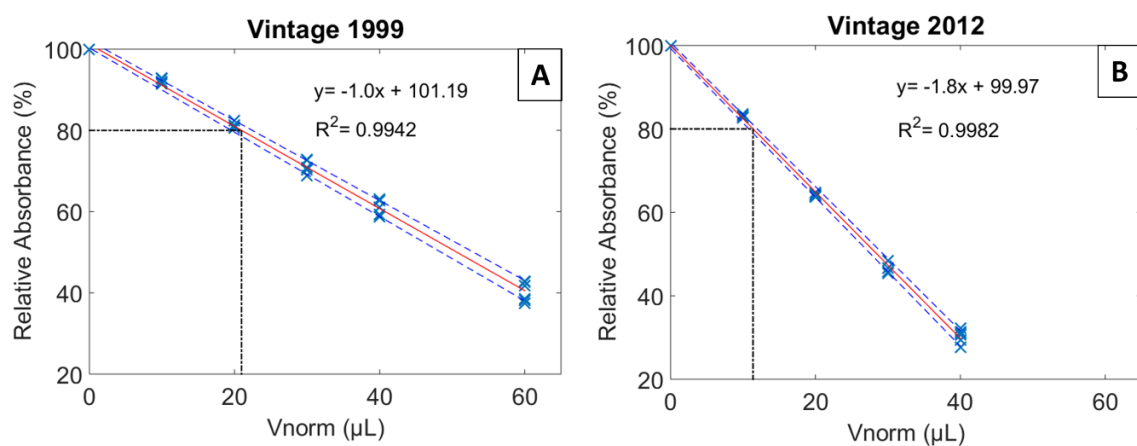


Figure 2. DPPH measurements of vintage 1999 (A) and 2012 (B) in methanol-buffer. The red line represents the regression line, and the two blue dashed lines the 95% confidence interval. The dot-dashed line guides the eye to EC₂₀, which is the volume of wine needed to decrease the initial absorbance of DPPH by 20%.