

Supplementary materials

Improving the Phloroglucinolysis protocol and characterization of Sagrantino wines proanthocyanidins

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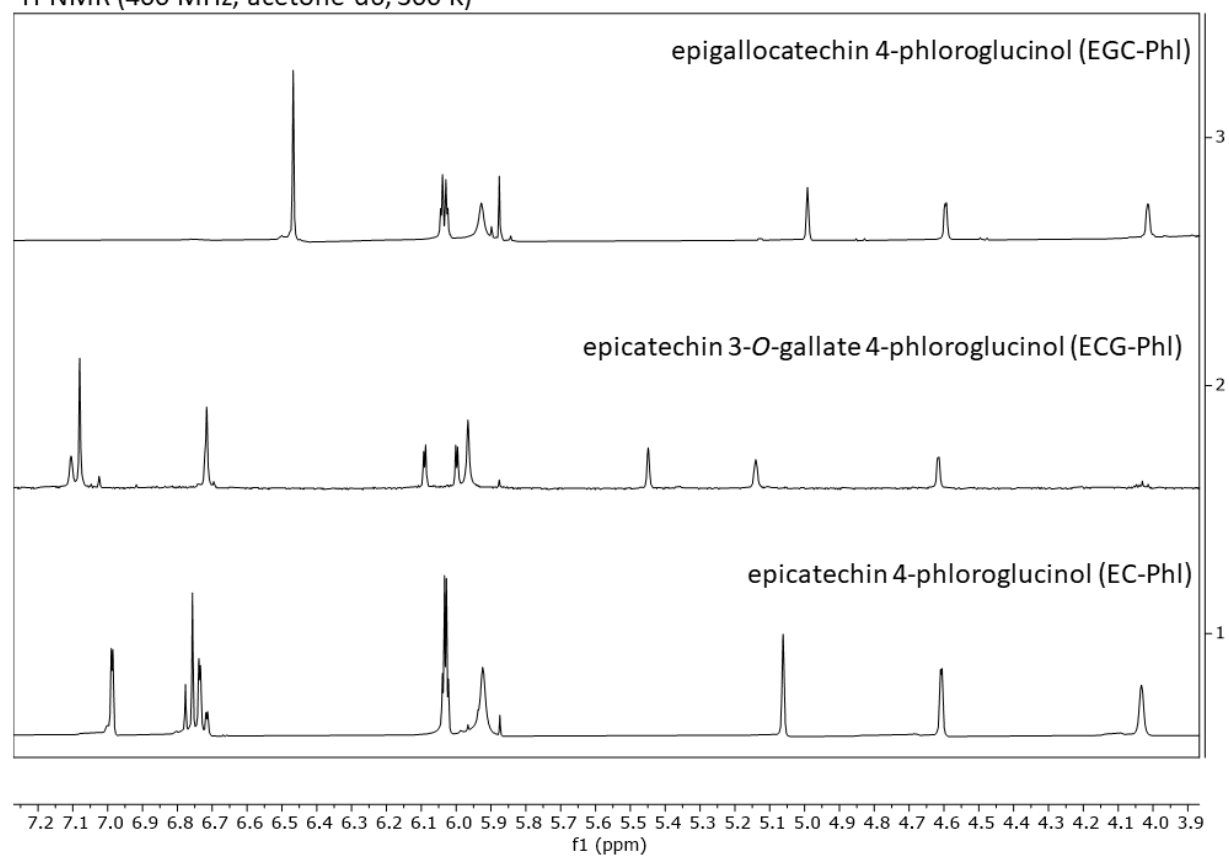
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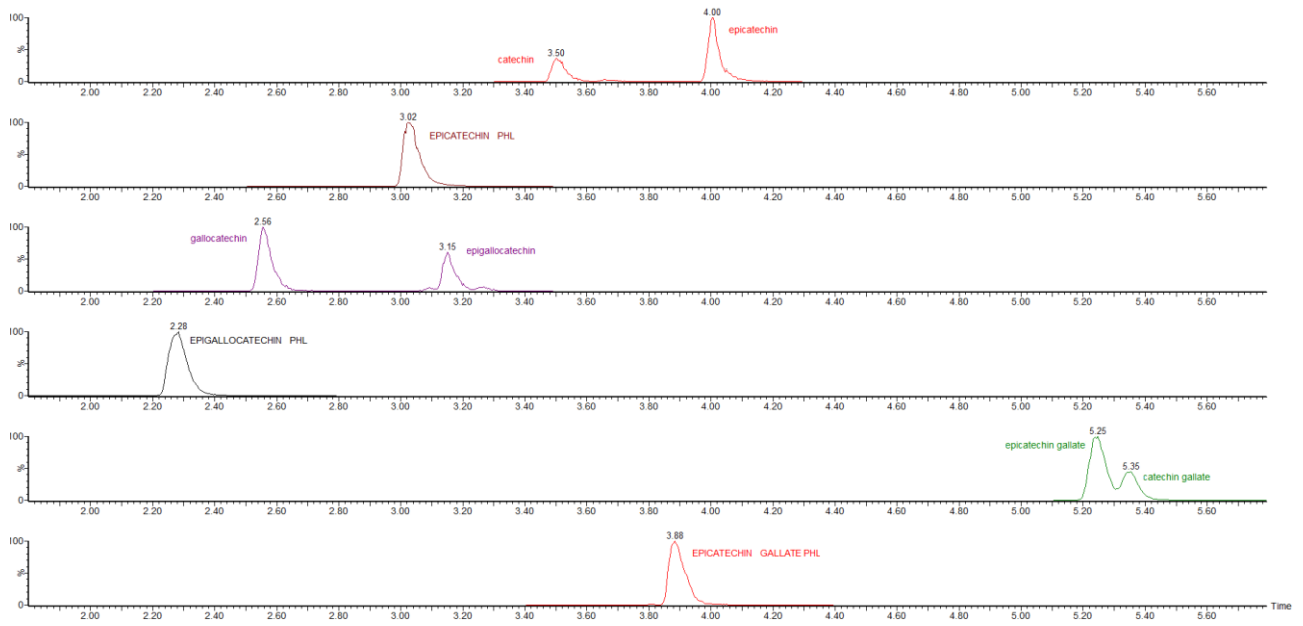
Supplementary Material Description

1. Supplementary Figure S1. ¹H-NMR spectra of the flavanol phloroglucinol adducts.
2. Supplementary Figure S2. LC-MS chromatograms of the flavanols with and without the phloroglucinol adduct.
3. Supplementary Table S1. Wine samples data, meta-data, and quantitative analysis. (Separate excel file)
4. Supplementary Table S2. Anova Statistical analysis. (Separate excel file)

^1H -NMR (400 MHz, acetone- d_6 , 300 K)



Supplementary Figure S1. ^1H -NMR spectra of the flavanol phloroglucinol adducts.



Supplementary Figure S2. LC-MS chromatograms of the flavanols with and without the phloroglucinol adduct.