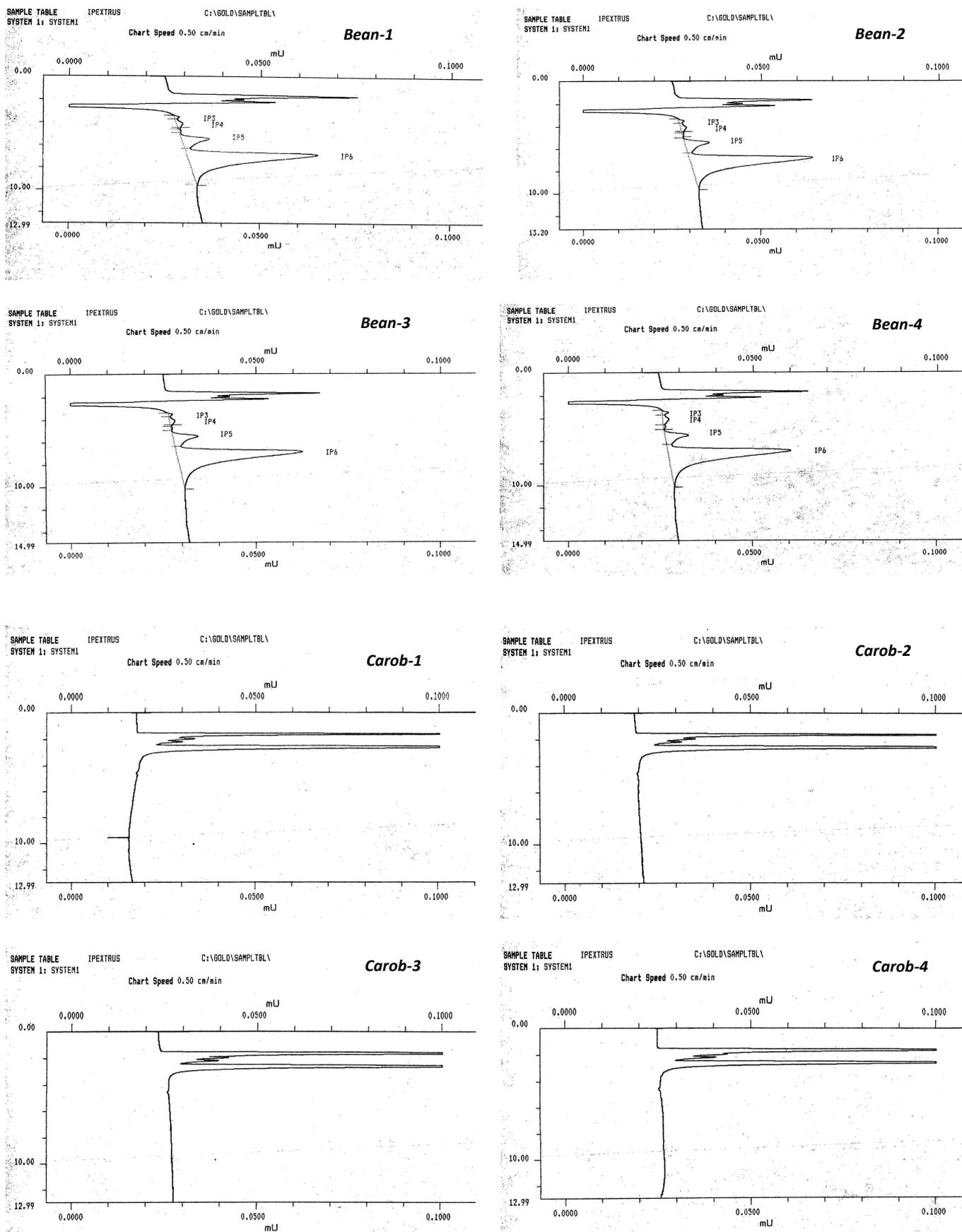


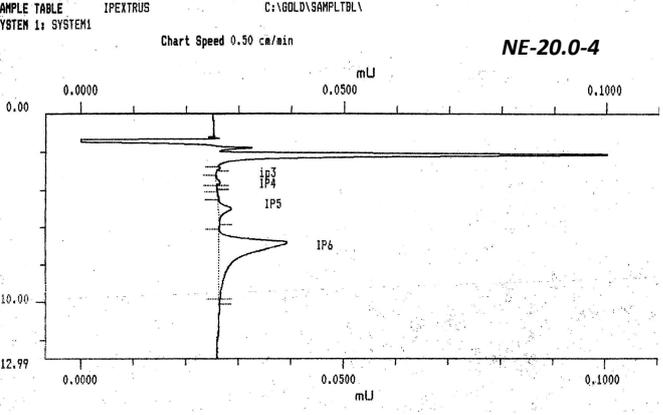
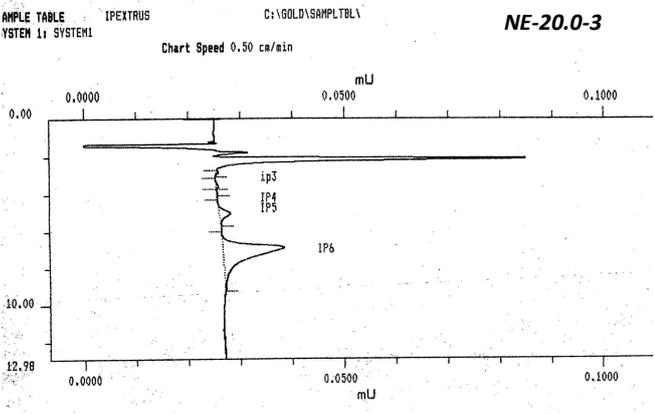
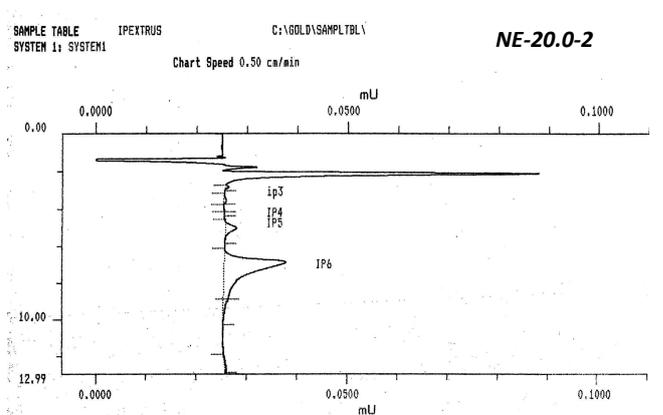
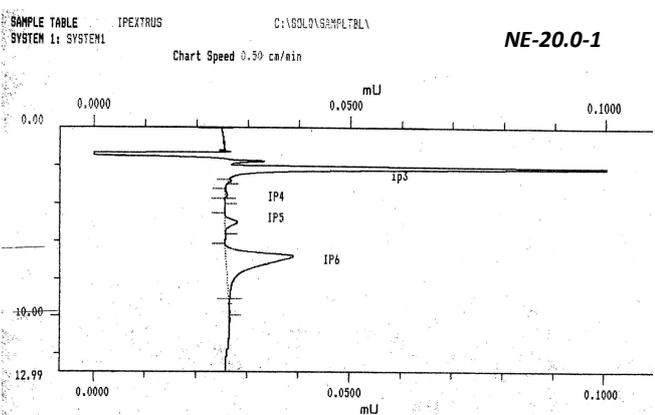
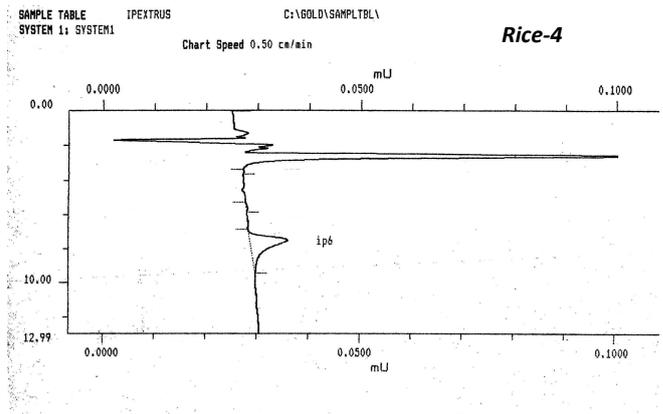
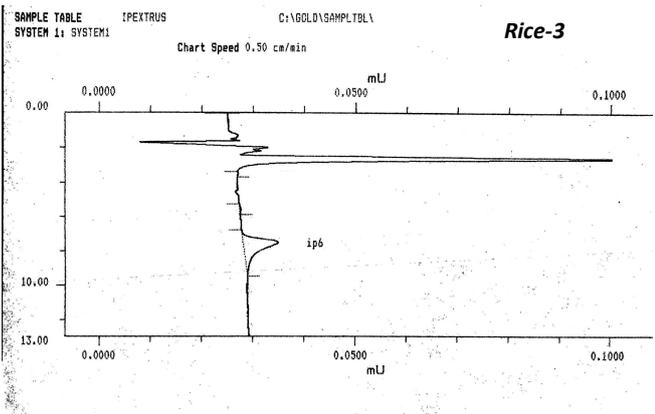
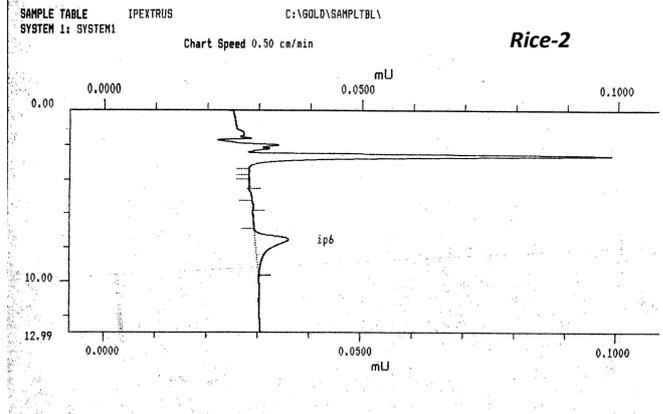
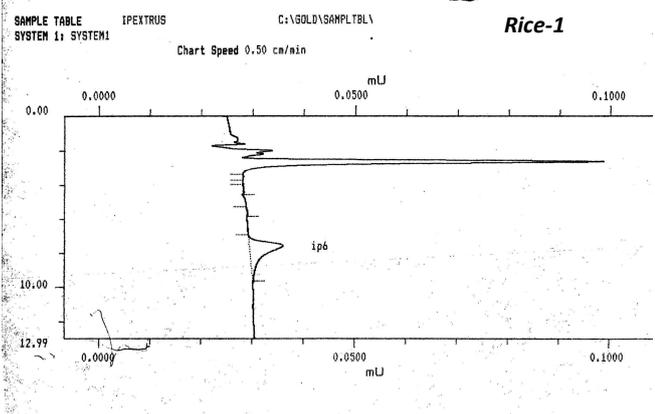
# Bioactive compounds, antioxidant activity and sensory analysis of rice-based extruded snacks-like fortified with bean and carob fruit flours

## Supplementary material

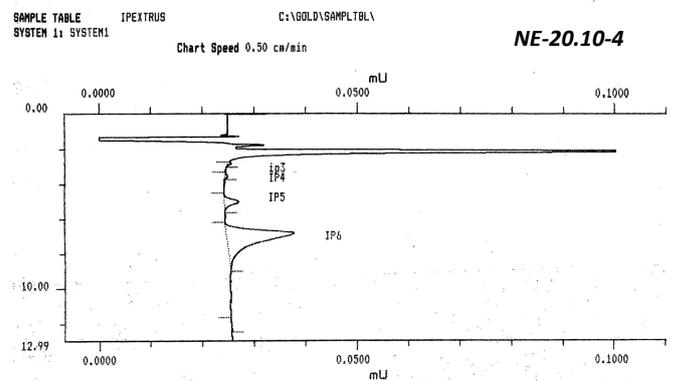
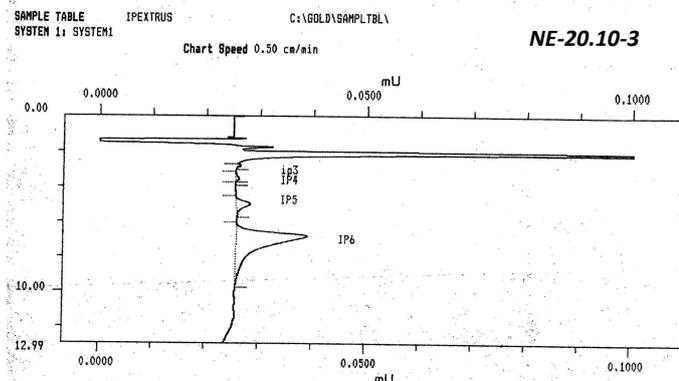
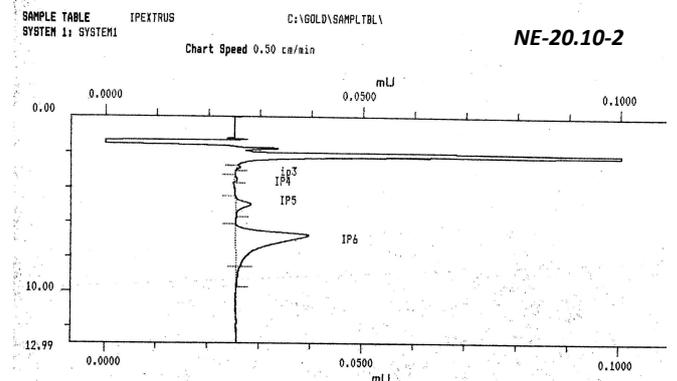
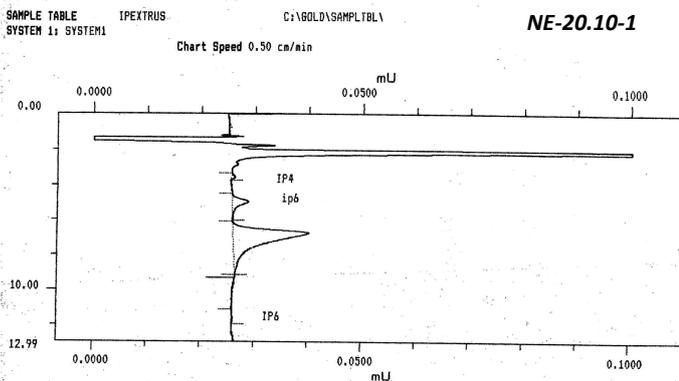
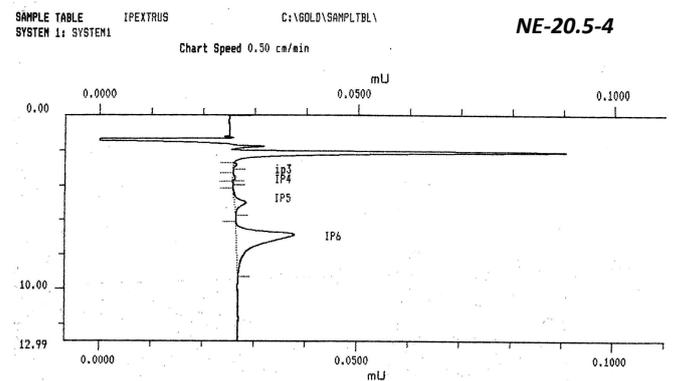
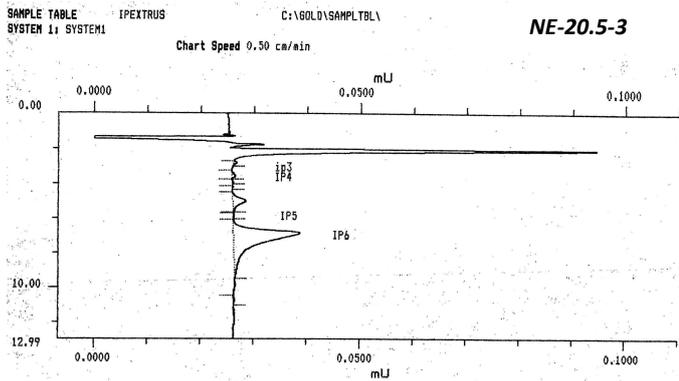
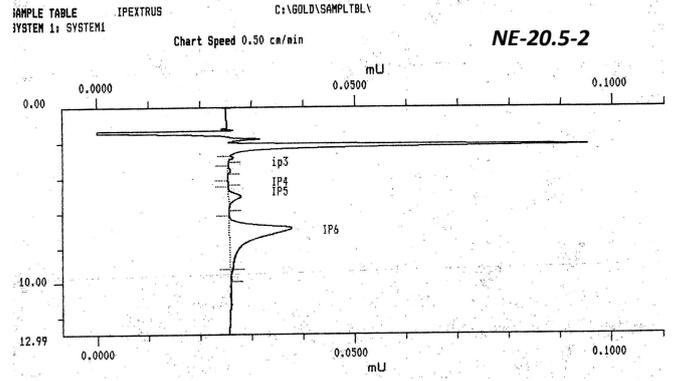
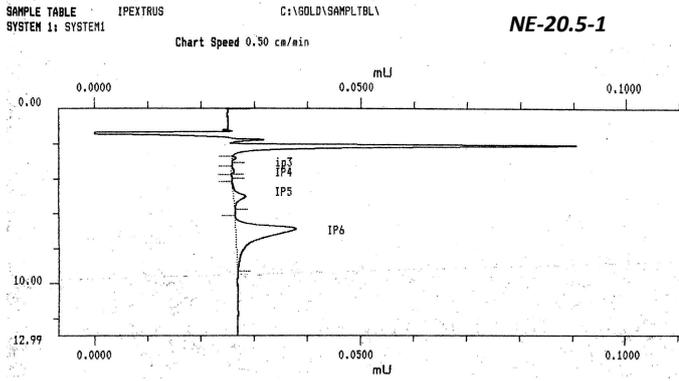
Figure S4. HPLC Chromatograms of inositol phosphates (IP3, IP4, IP5 and IP6) of the three raw samples, the six non-extruded (NE-), the six Extruded (EX-) flour formulations, and the extruded commercial sample



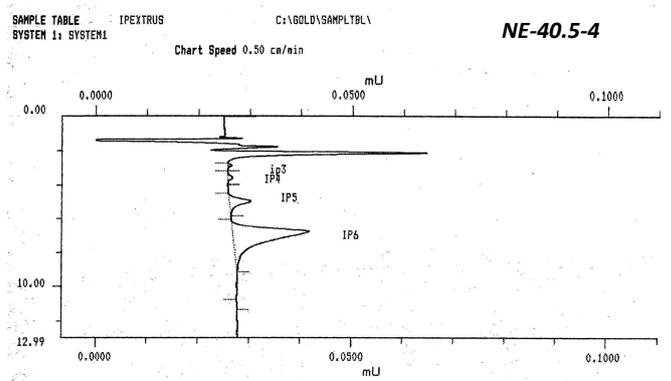
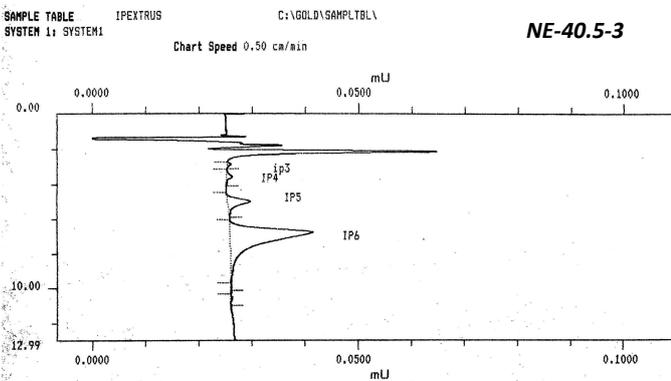
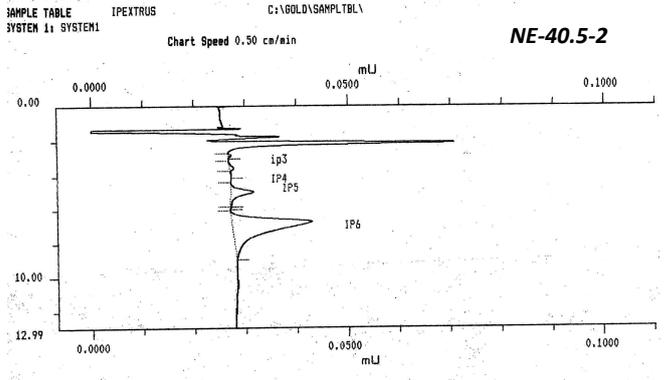
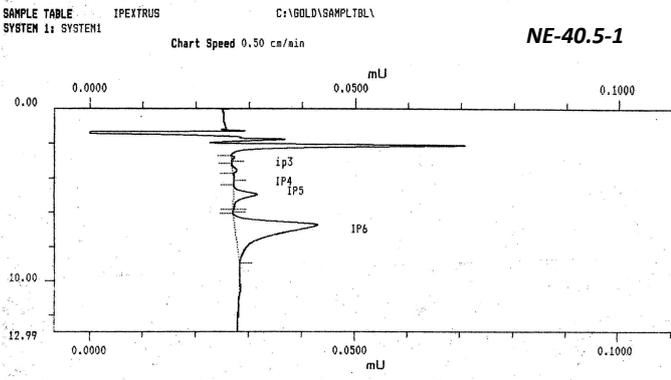
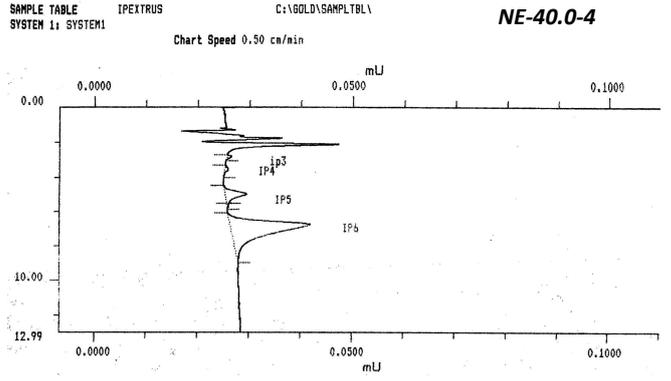
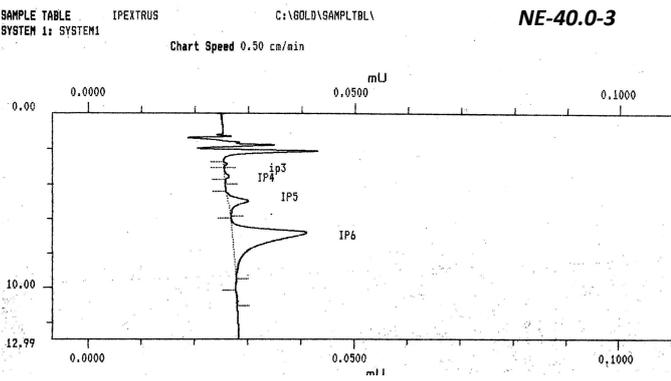
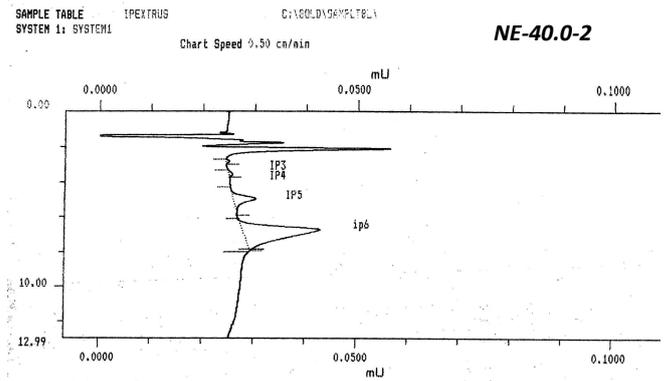
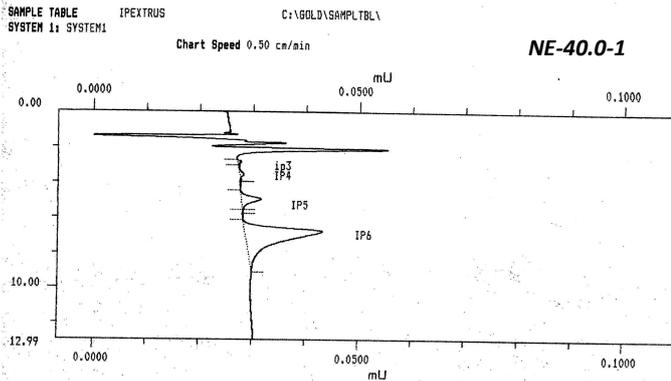
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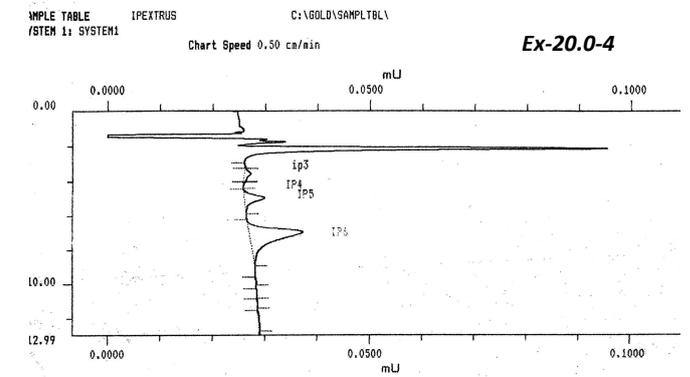
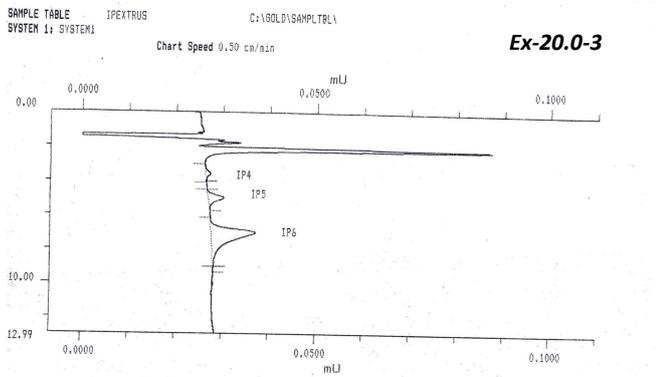
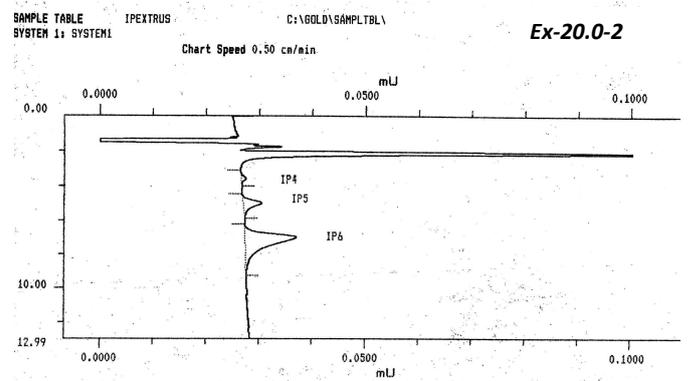
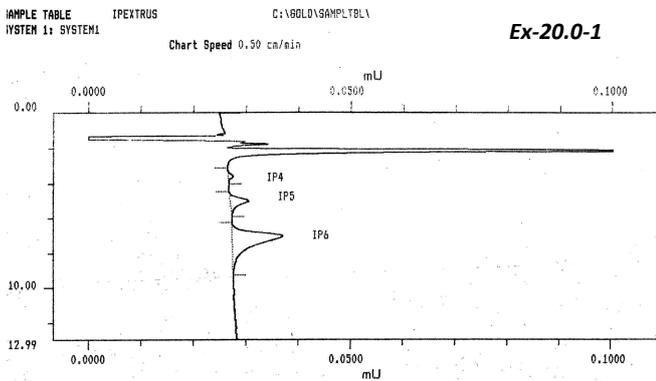
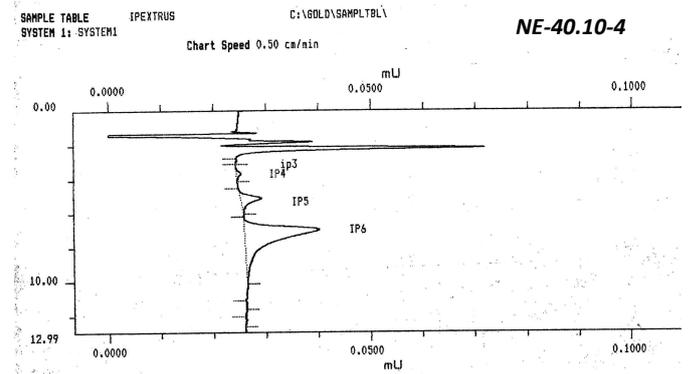
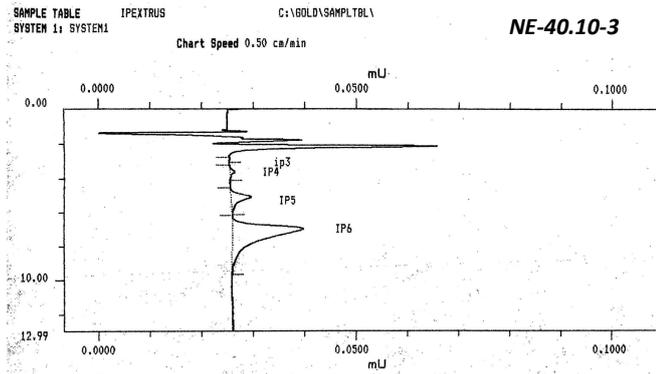
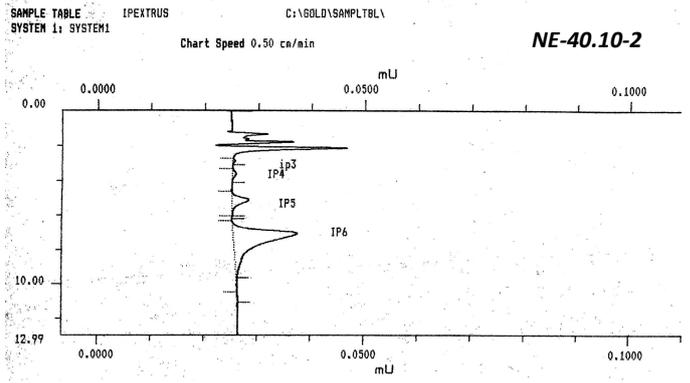
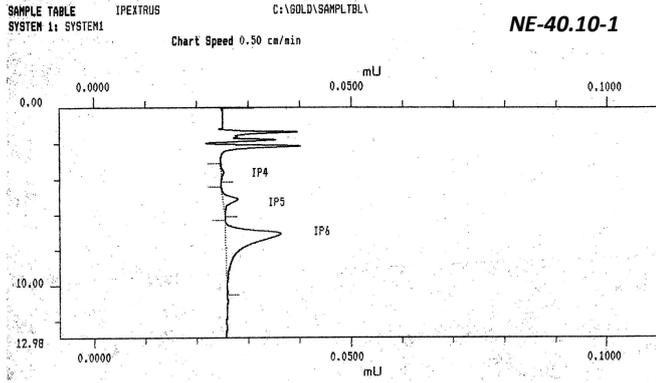
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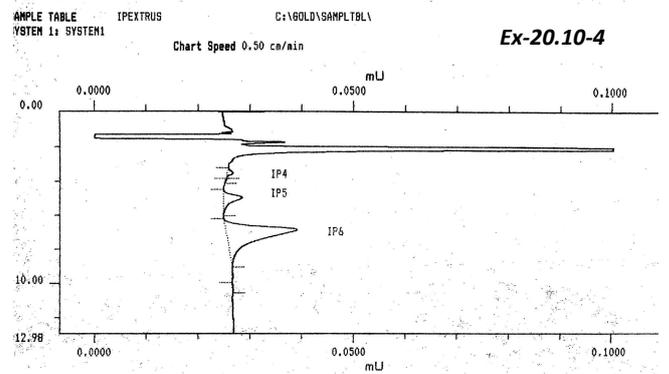
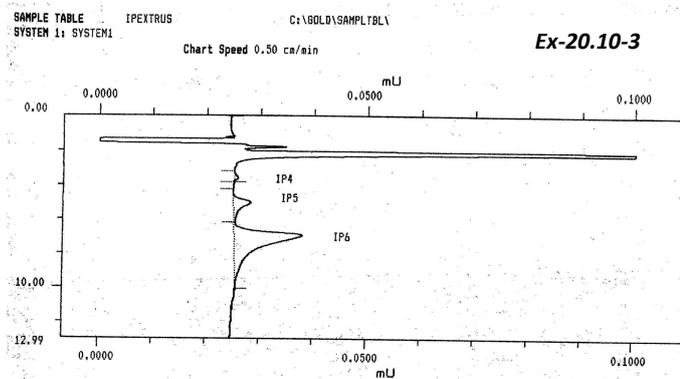
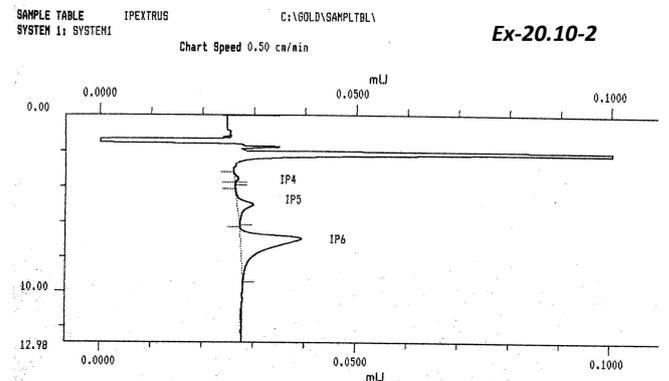
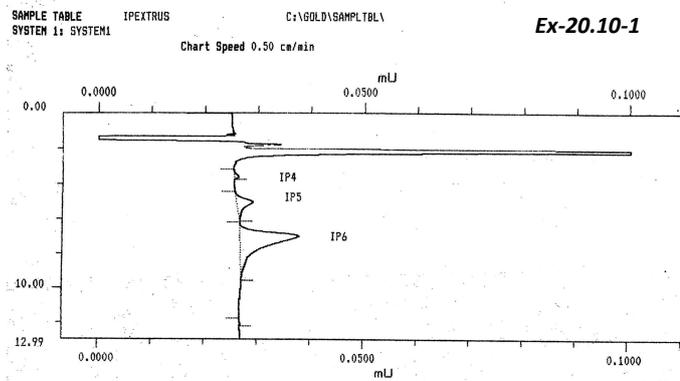
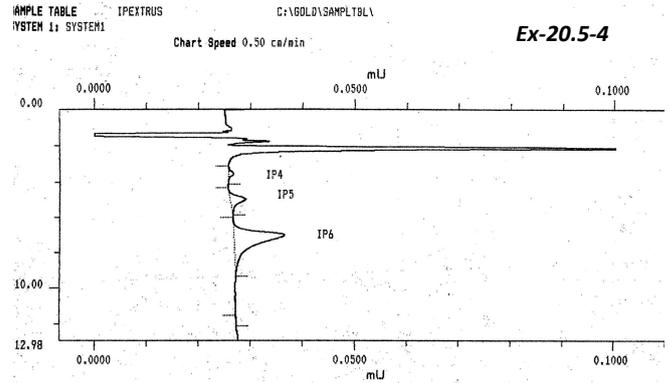
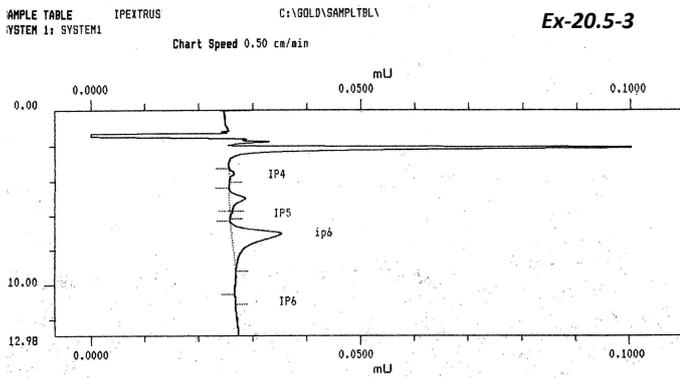
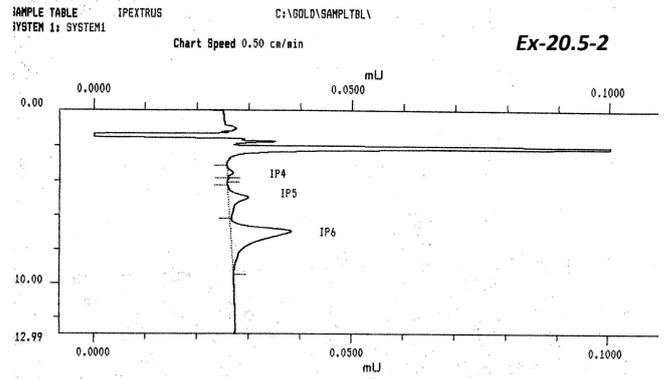
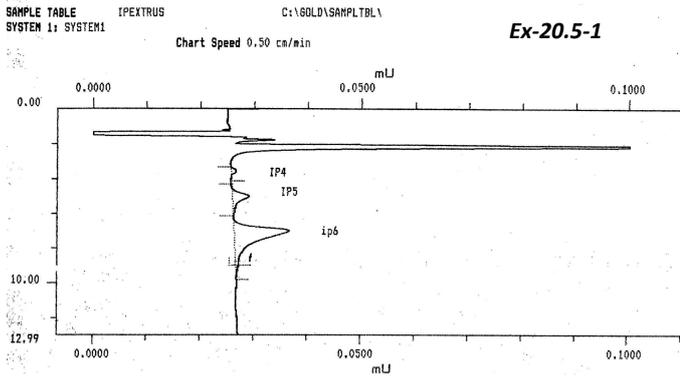
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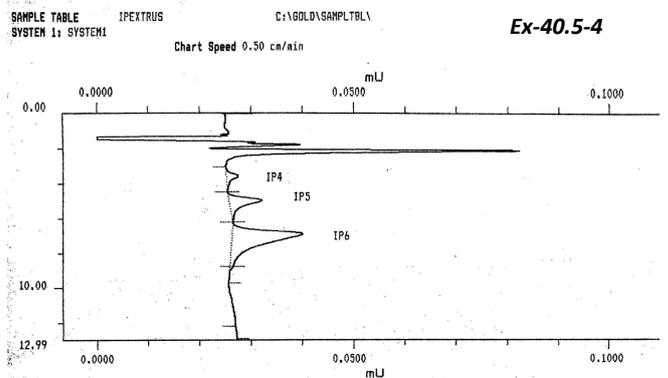
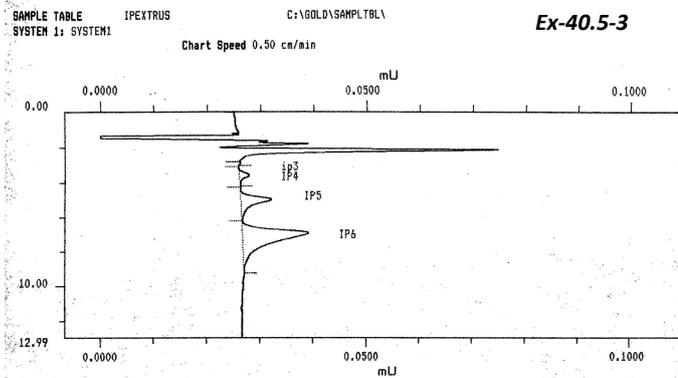
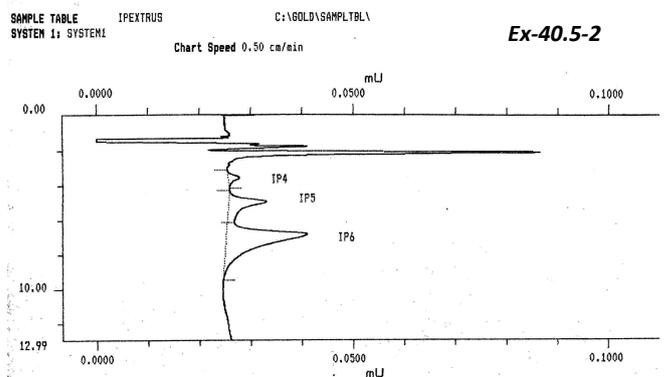
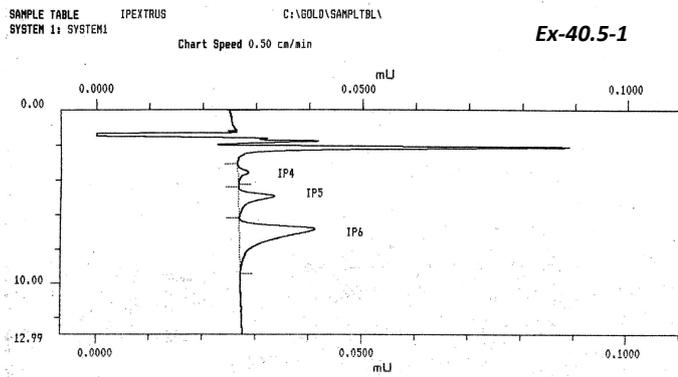
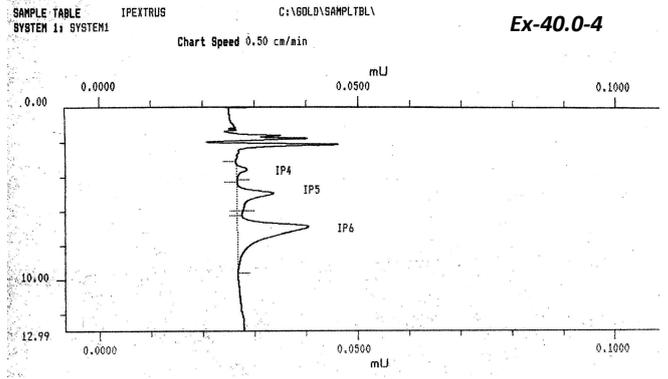
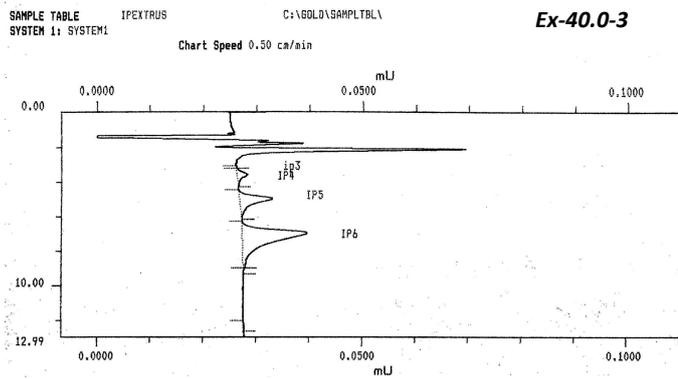
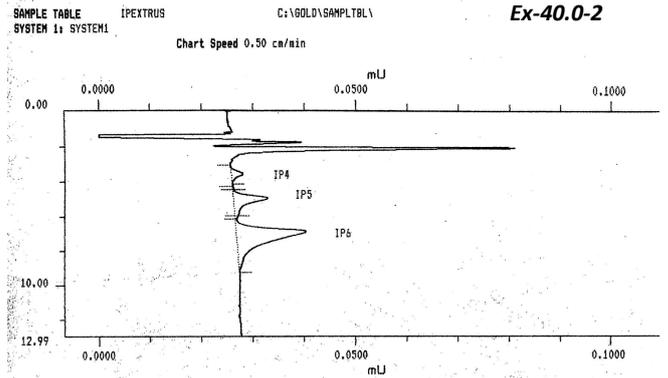
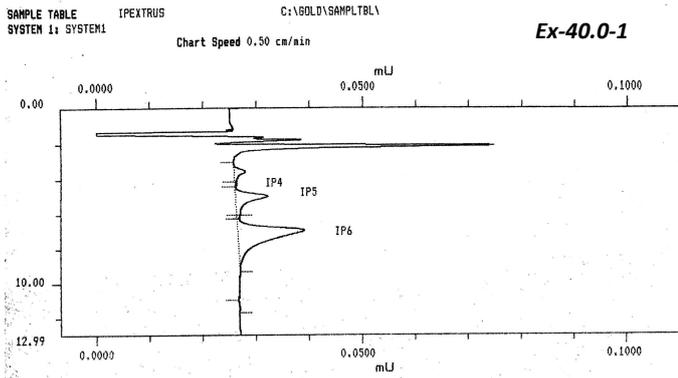
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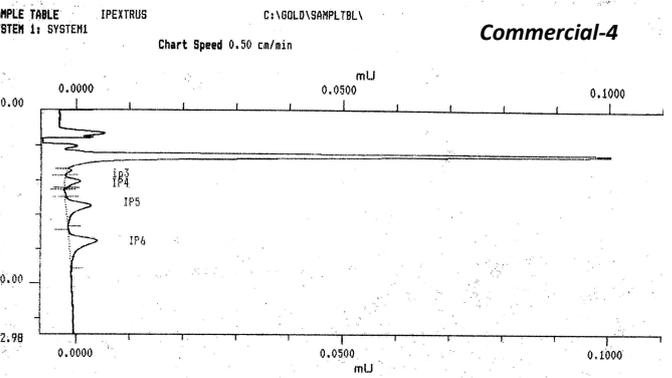
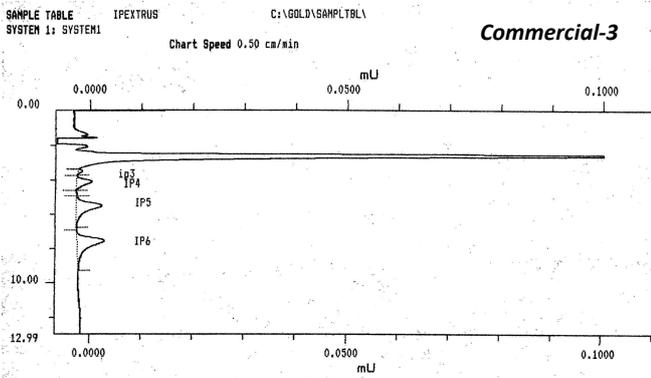
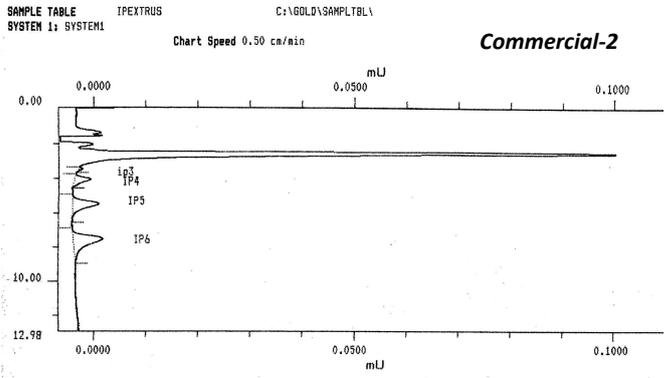
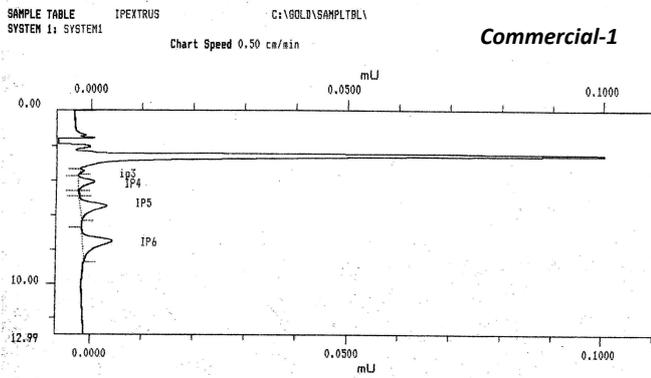
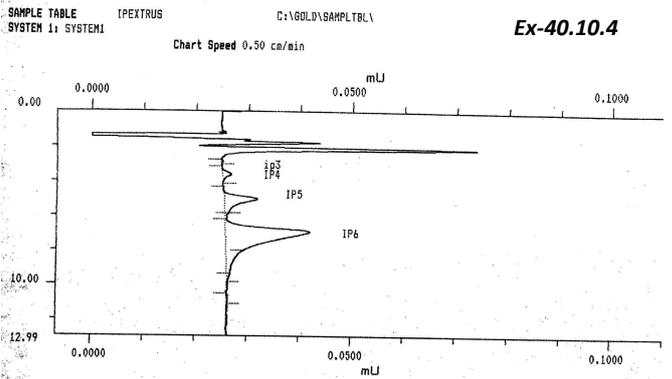
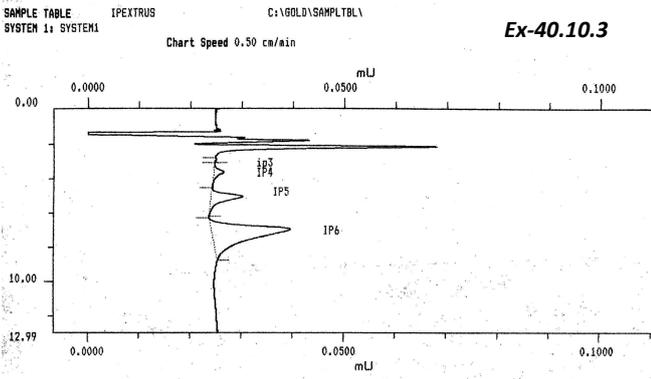
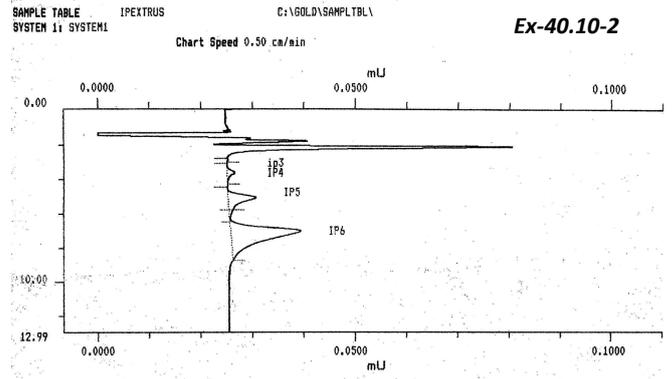
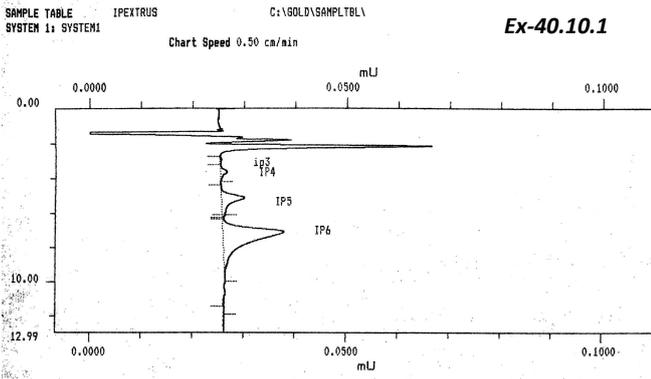
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