

Article

Hydrothermal Treatment Enhances Antioxidant Activity and Intestinal Absorption of Rutin in Tartary Buckwheat Flour Extracts

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Supplementary materials

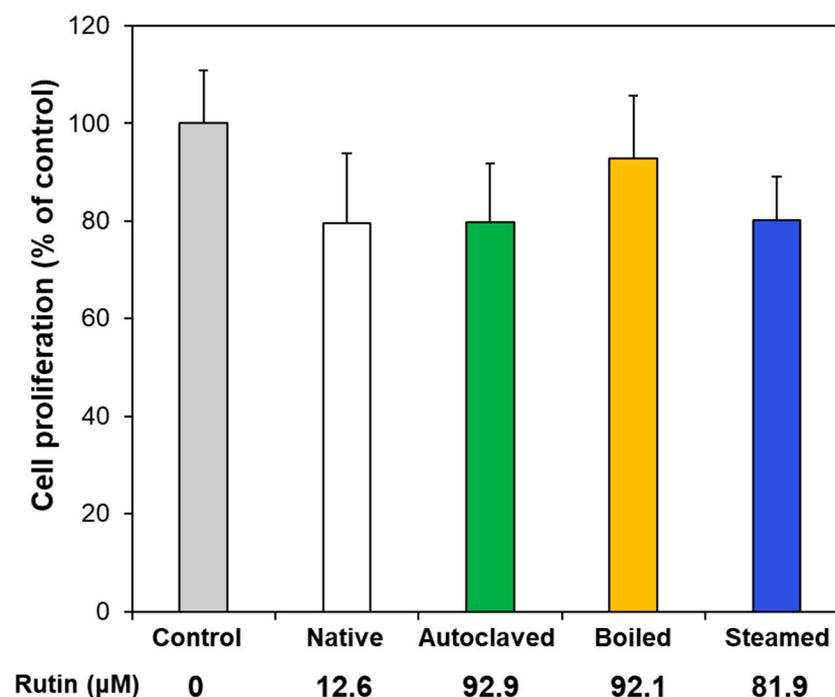


Figure S1. Cell proliferation of TBFs (24-fold diluted) on Caco-2 cells after incubation for 24 h. No significant differences were found among untreated control, native, and hydrothermally treated extracts ($P > 0.05$).



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