

Table S1. Astaxanthin recovery from shrimp side streams after accelerated solvent extraction (ASE) using different temperatures and solvents.

Shrimp Specie	Solvent	Temp. (°C)	Pressure (bar)	Time (min)	ASX (µg/g dw)	TEAC (µmol TE/g dw)
<i>M. kerathurus</i>	Ethanol	40	103.42	15	94.81 ± 1.73 ^a	543.33 ± 14.88 ^{ab}
		50			121.98 ± 1.53 ^b	582.11 ± 22.40 ^b
		60			126.09 ± 4.78 ^b	521.37 ± 17.12 ^a
	DMSO	40			139.56 ± 1.61 ^a	614.61 ± 33.35 ^a
		50			172.99 ± 8.42 ^b	779.99 ± 36.23 ^c
		60			168.44 ± 2.55 ^b	697.93 ± 16.33 ^b
<i>A. antennatus</i>	Ethanol	40			239.40 ± 4.09 ^a	651.40 ± 35.25 ^b
		50			364.22 ± 6.38 ^b	711.52 ± 19.41 ^c
		60			365.14 ± 7.96 ^b	664.52 ± 25.37 ^a
	DMSO	40			286.65 ± 3.06 ^a	608.74 ± 18.45 ^b
		50			389.73 ± 2.43 ^c	581.20 ± 13.73 ^b
		60			357.70 ± 11.47 ^b	489.98 ± 13.19 ^a

Different letters in superscript by column indicate statistically significant differences in the concentration of astaxanthin (ASX) and antioxidant capacity (TEAC) between extraction conditions for each type of shrimp ($p < 0.05$).