Influence of Dietary Polyphenols on Catalase Activity In Vitro

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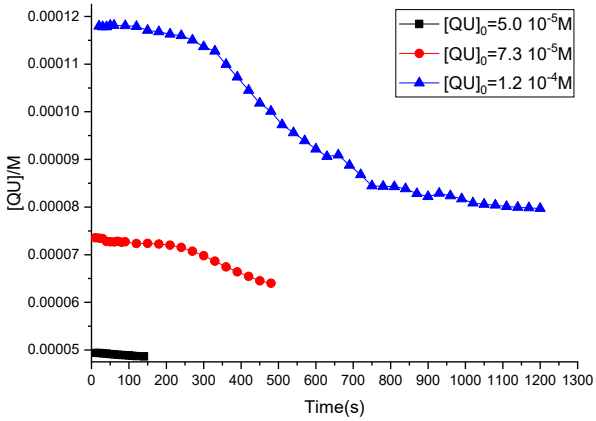
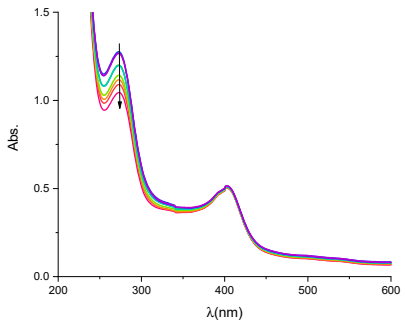
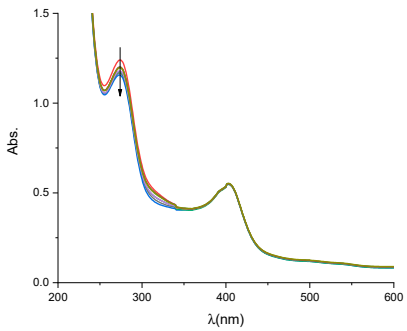


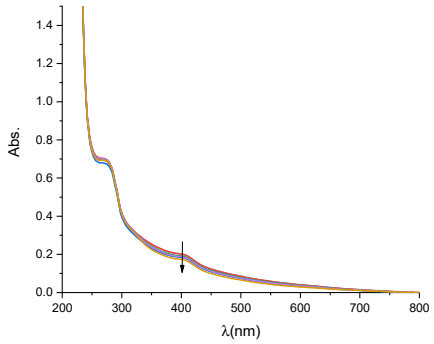
Figure S1. Oxidation of quercetin with hydrogen peroxide $[H_2O_2]_0 = 0.027M$



Quercetin



Caffeic acid



Ferulic acid

Figure S2. Absorption spectra of Cat with different concentrations of QU/CA/FA

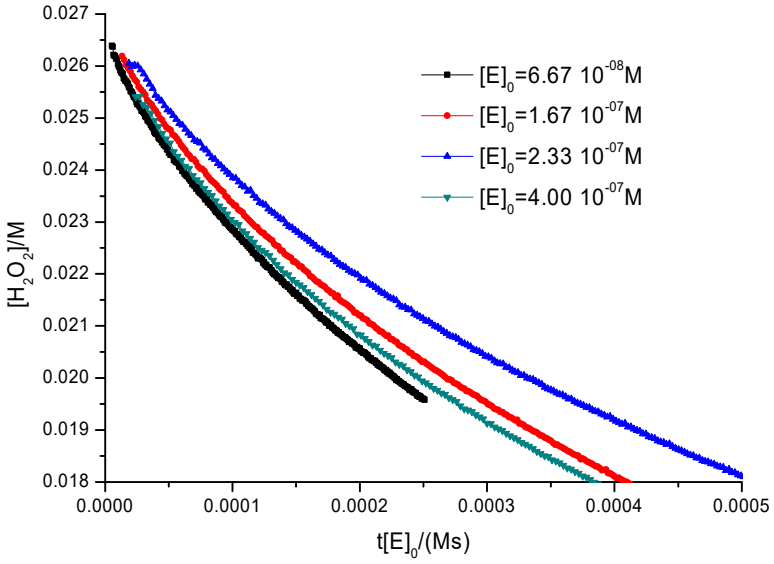


Figure S3. Selwyn test for the inactivation of catalase in the presence of QU.