Supplementary Material

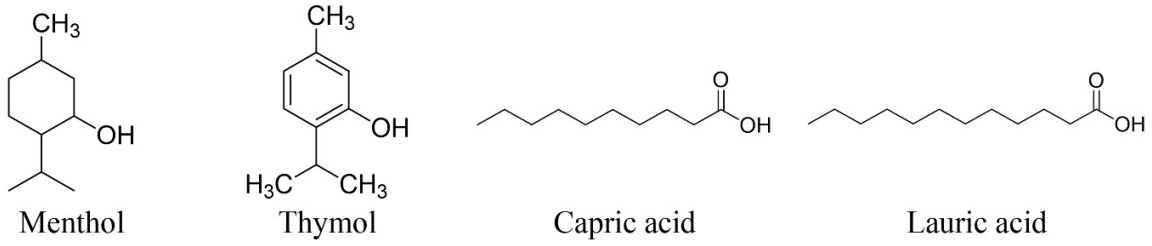

Figure S1. Chemical structures of menthol, thymol, capric acid and lauric acid.

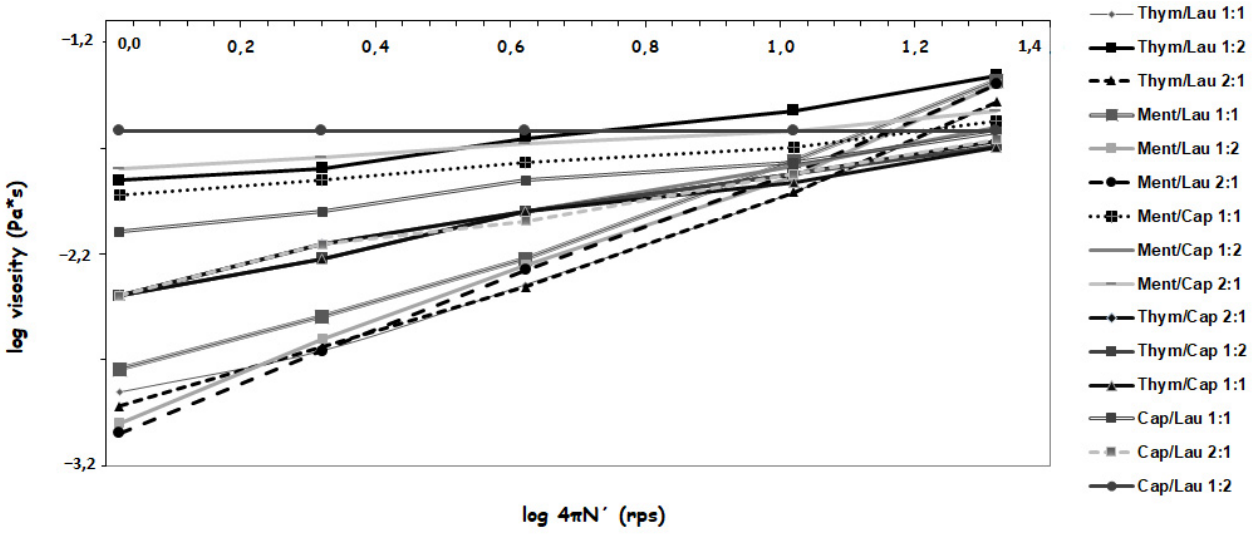

Figure S2. Effect of shear rate on apparent viscosity of the prepared HNADESs.

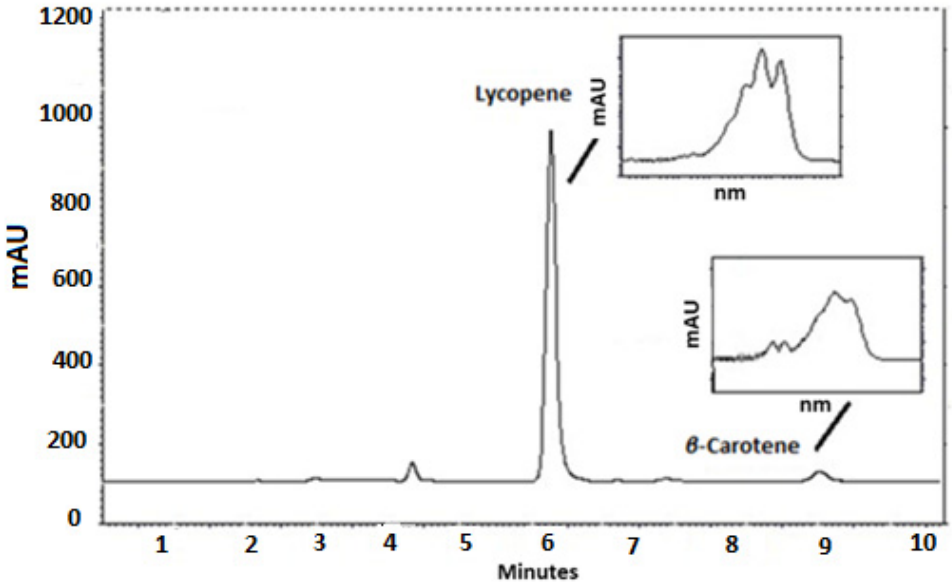

Figure S3. RP-HPLC-DAD chromatogram at 473 nm of a tomato extract prepared with Cap/Lau 1:2 eutectic mixture (the UV spectra corresponding to the peaks attributed to lycopene and β-carotene, respectively, are shown as inserts).

Table S1. Analysis of variance of lycopene content (mg/100 g fresh weight) values.

	Source	F-value [a]	P-value
mg lycopene/100 g fresh weight (R^2 = 0.855)			
Regression		8.24	0.008
	Linear	7.42	0.019
	Square	19.73	0.001
	Interaction	0.10	0.760
Lack of fit		1.39	0.366

[a] F-test values are significant at the 5% level.

Table S2. Estimated regression coefficients and significance (*P*) values for lycopene content (mg/100 g fresh weight) after using coded values of factors.

Term	Coefficient	*P*-value
mg lycopene/100 g fresh weight		
Constant	-4.9308	0.240
Duration of extraction	0.2081	0.066
Solvent:solid ratio	0.1897	0.007
Duration of extraction x Duration of extraction	-0.0019	0.033
Solvent:solid ratio x Solvent:solid ratio	-0.0015	0.001
Duration of extraction x Solvent:solid ratio	0.0002	0.760