

Supplementary material

Dairy Protein-Based Aggregates as Additives Enriched with Tart Cherry Polyphenols and Flavor Compounds

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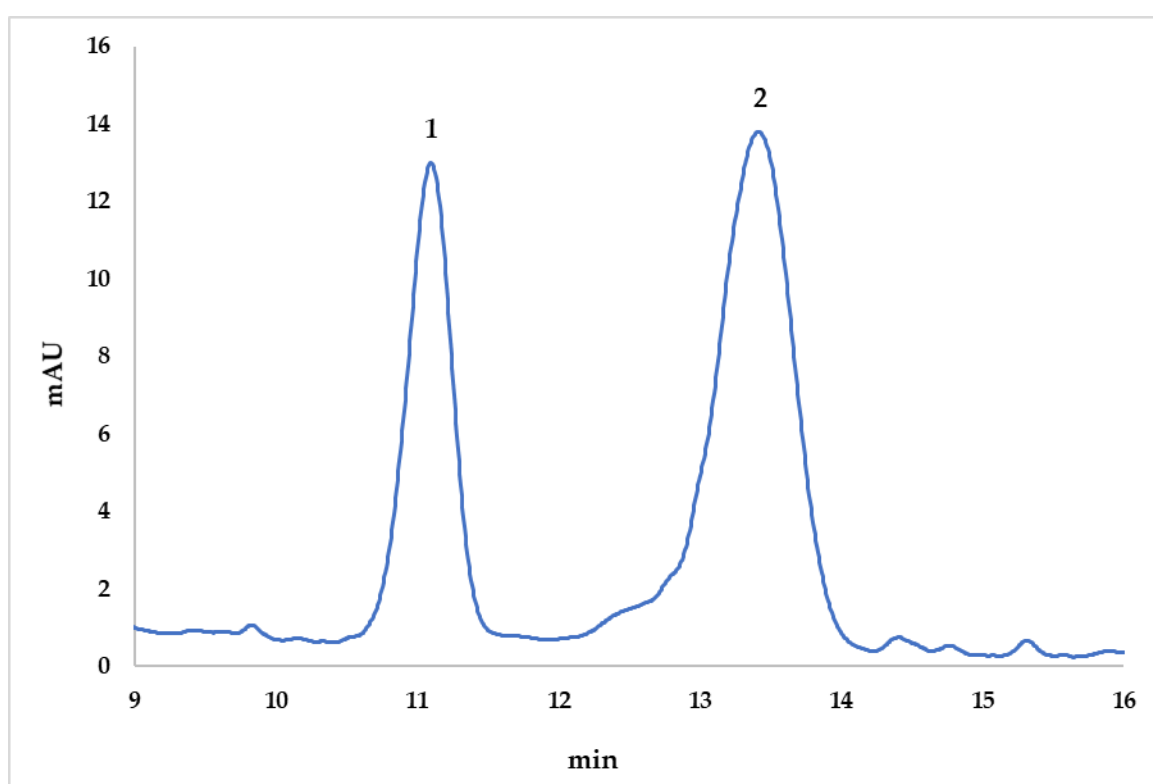


Figure S1 HPLC chromatogram at 520 nm of sample Cas2%_TC (1 – cyanidin-3-glucosyl-rutinoside; 2 – cyanidin-3-rutinoside)

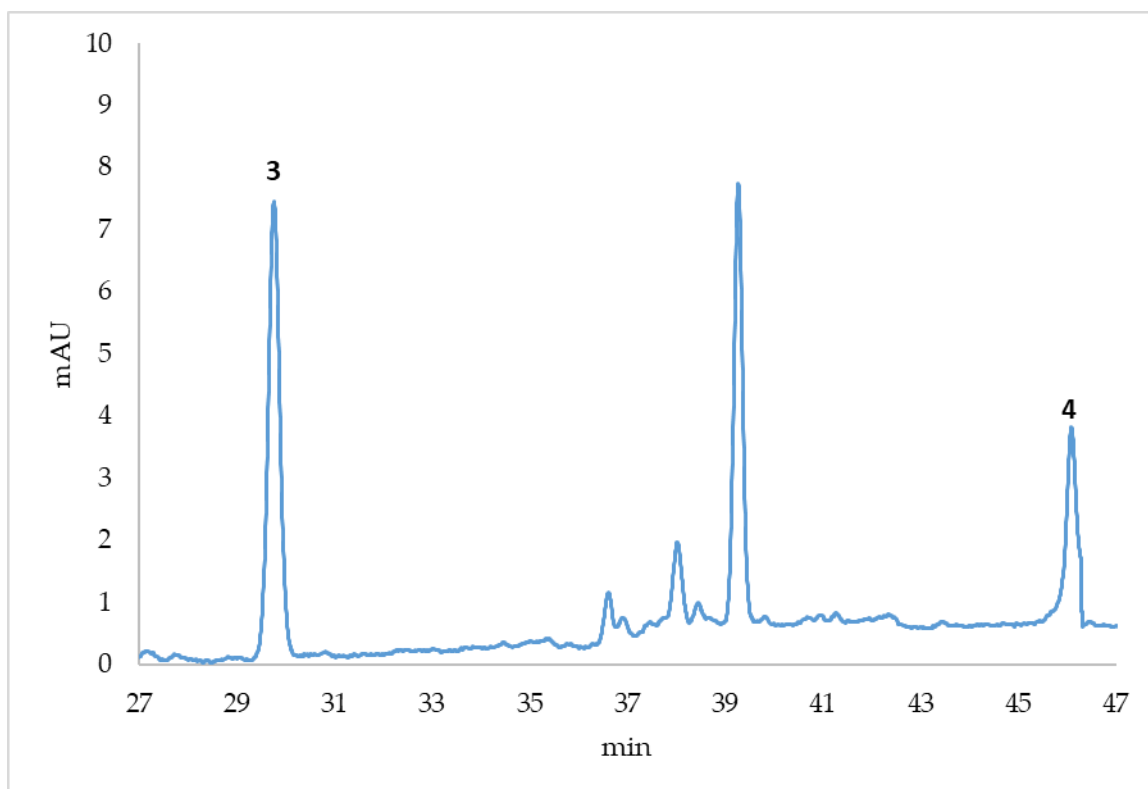


Figure S2 HPLC chromatogram at 360 nm of sample Cas2%_TC (3 – rutin; 4 – quercetin)

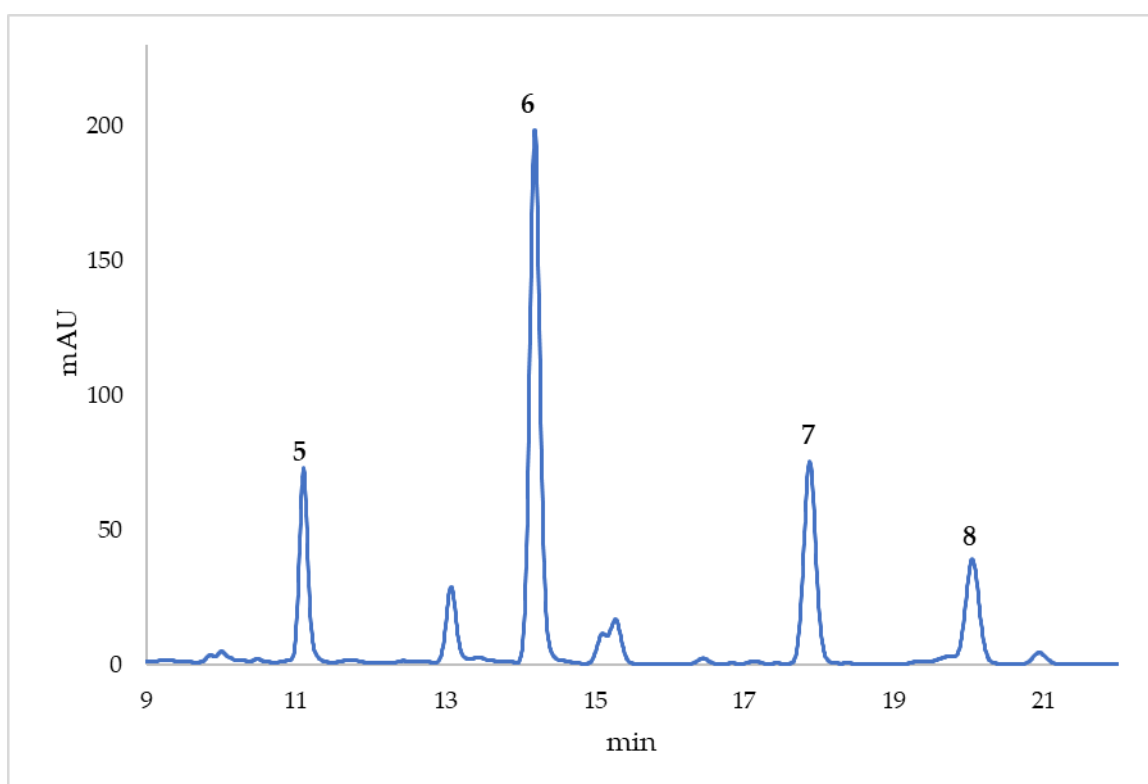


Figure S3 HPLC chromatogram at 320 nm of sample Cas2%_TC (5 – chlorogenic acid; 6 – *p*-coumaric acid derivate; 7 – neochlorogenic acid; 8 – *p*-coumaric acid)

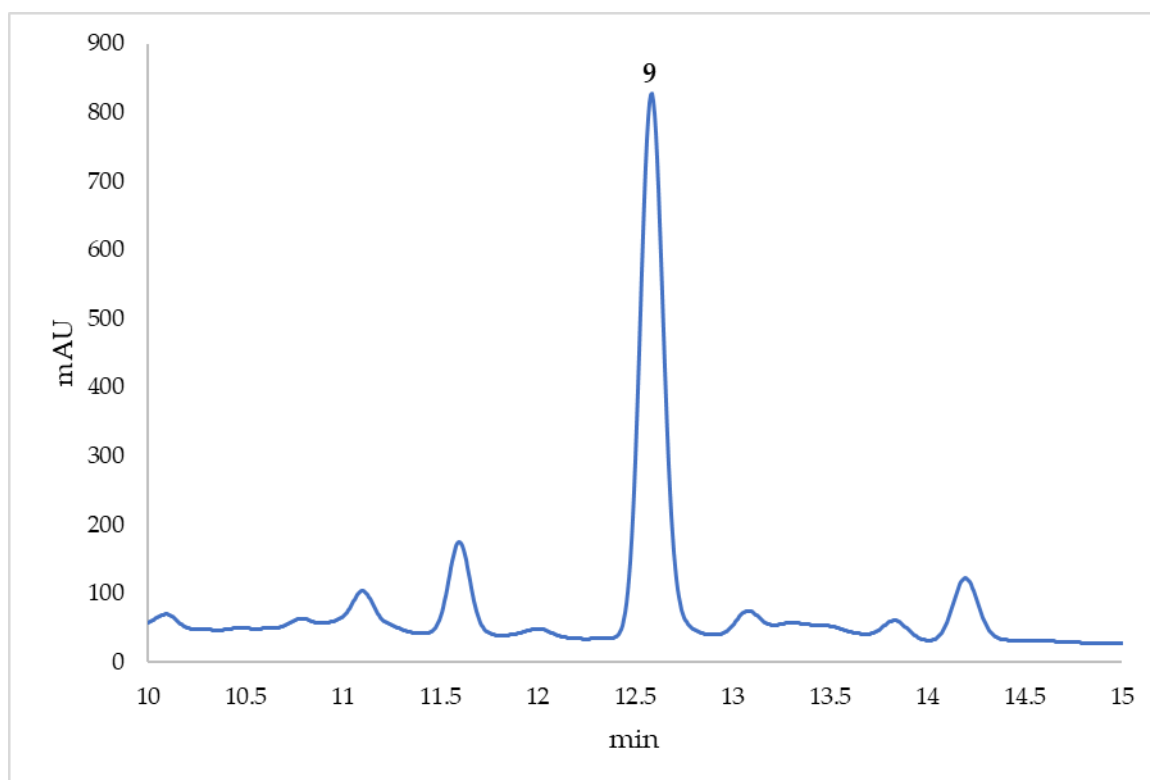


Figure S4 HPLC chromatogram at 210 nm of sample Cas2%_TC (9 – (-)-epicatechin)