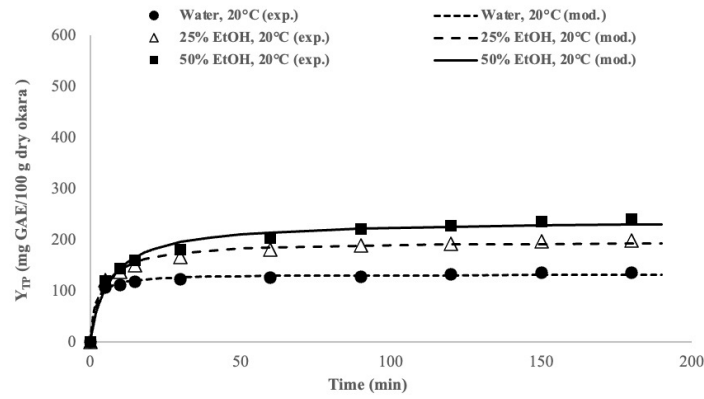


Supplementary Materials

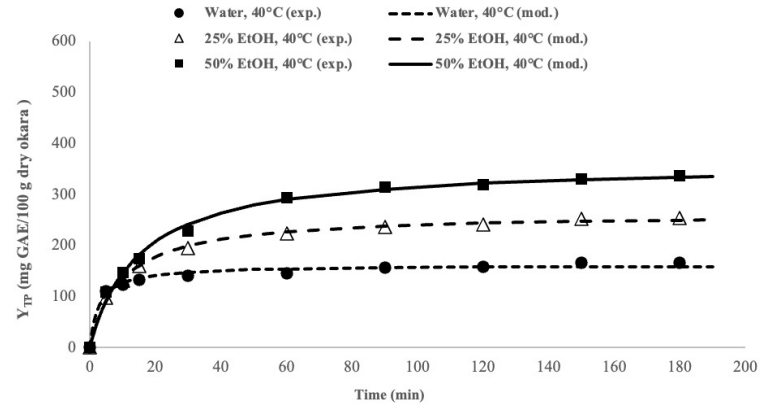
Optimizing the Extraction of Bioactive Compounds (Polyphenols, Lipids, and Alpha-Tocopherol) from Almond Okara to Unlock its Potential as Functional Food

Table S1. The experimental points of each variable for the solid–liquid extraction of polyphenols from okara.

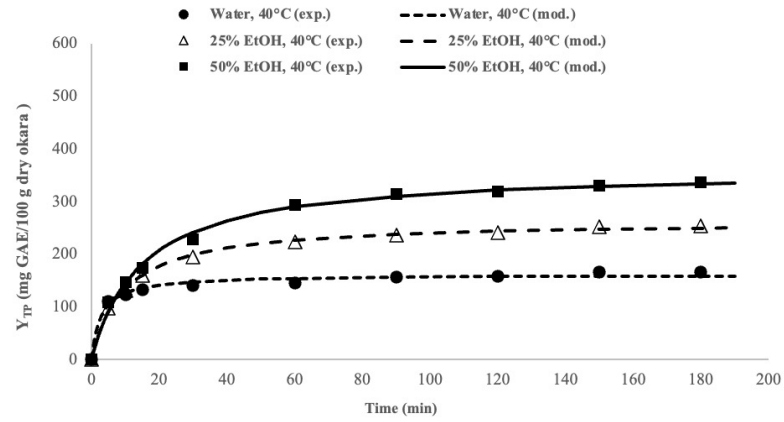
Run	Temperature °C (Coded Level)	Ethanol Concentration % (Coded Level)	Ratio Okara/Solvent g: mL (Coded Level)
1	20 (−1)	0 (−1)	1 :10 (−1)
2	60 (+1)	0 (−1)	1 :10 (−1)
3	20 (−1)	50 (+1)	1 :10 (−1)
4	60 (+1)	50 (+1)	1 :10 (−1)
5	20 (−1)	0 (−1)	1 :50 (+1)
6	60 (+1)	0% (−1)	1 :50 (+1)
7	20 (−1)	50 (+1)	1 :50 (+1)
8	60 (+1)	50 (+1)	1 :50 (+1)
9	40 (0)	25 (0)	1 :30 (0)
10	40 (0)	25 (0)	1 :30 (0)
11	40 (0)	25 (0)	1 :30 (0)
12	20 (−1)	25 (0)	1 :30 (0)
13	60 (+1)	25 (0)	1 :30 (0)
14	40 (0)	0 (−1)	1 :30 (0)
15	40 (0)	50 (+1)	1 :30 (0)
16	40 (0)	25 (0)	1 :10 (−1)
17	40 (0)	25 (0)	1 :50 (+1)



(a)



(b)



(c)

Figure S1. Experimental and predicted total phenolic content during solid–liquid extraction from okara with three different solvents: water (a), ethanol 25% (b), and ethanol 50% (c) at three extraction temperatures (20 °C, 40 °C and 60 °C).