horticulturae

MDPI

Supplementary materials

Evaluation of Sacha Inchi (*Plukenetia volubilis* L.) By-products as Valuable and Sustainable Sources of Health Benefits

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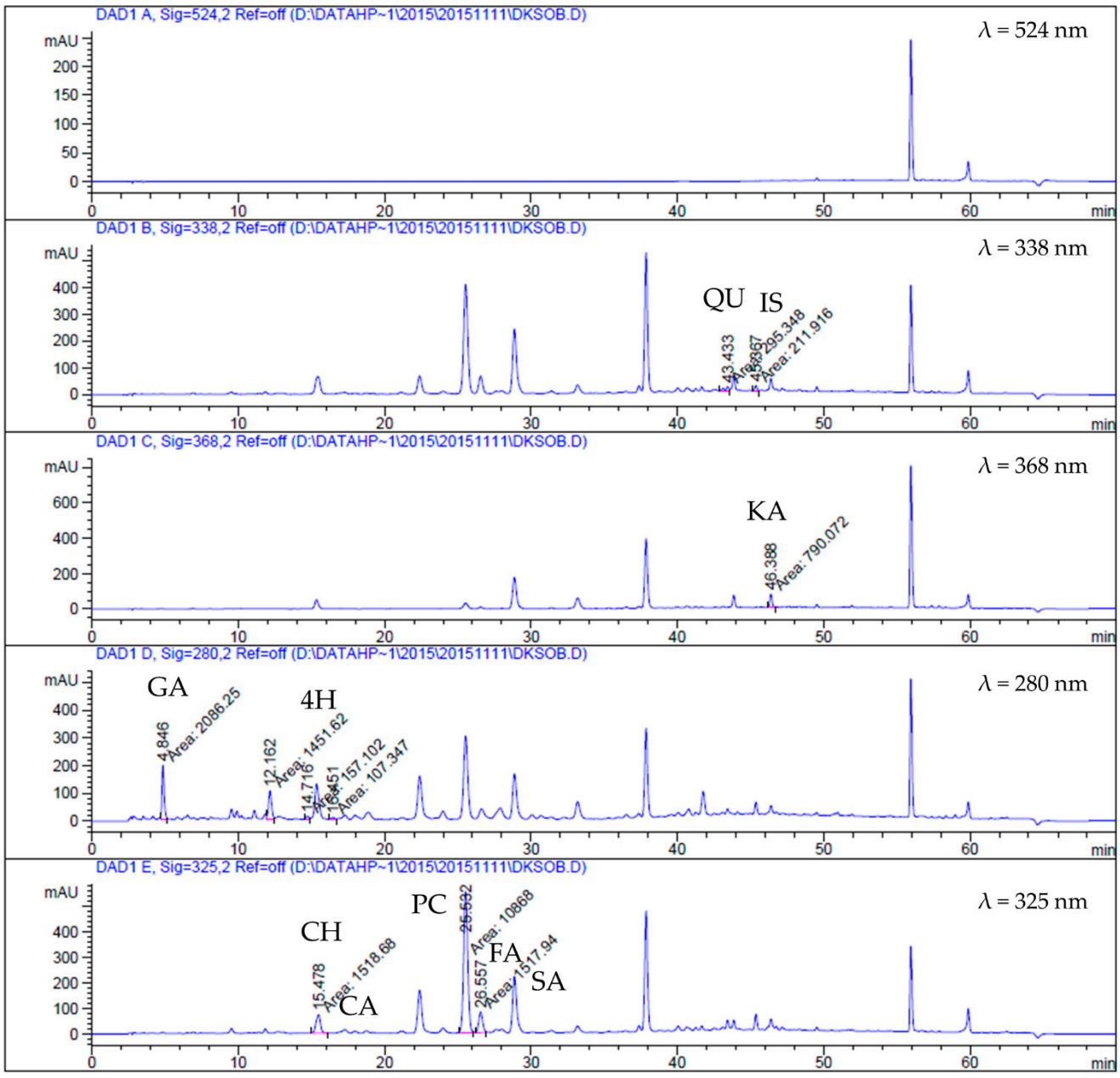
Supplementary Figure S1:

High-performance liquid chromatograms of phenolics in (A) husk and (B) shell of sacha inchi.

(a)

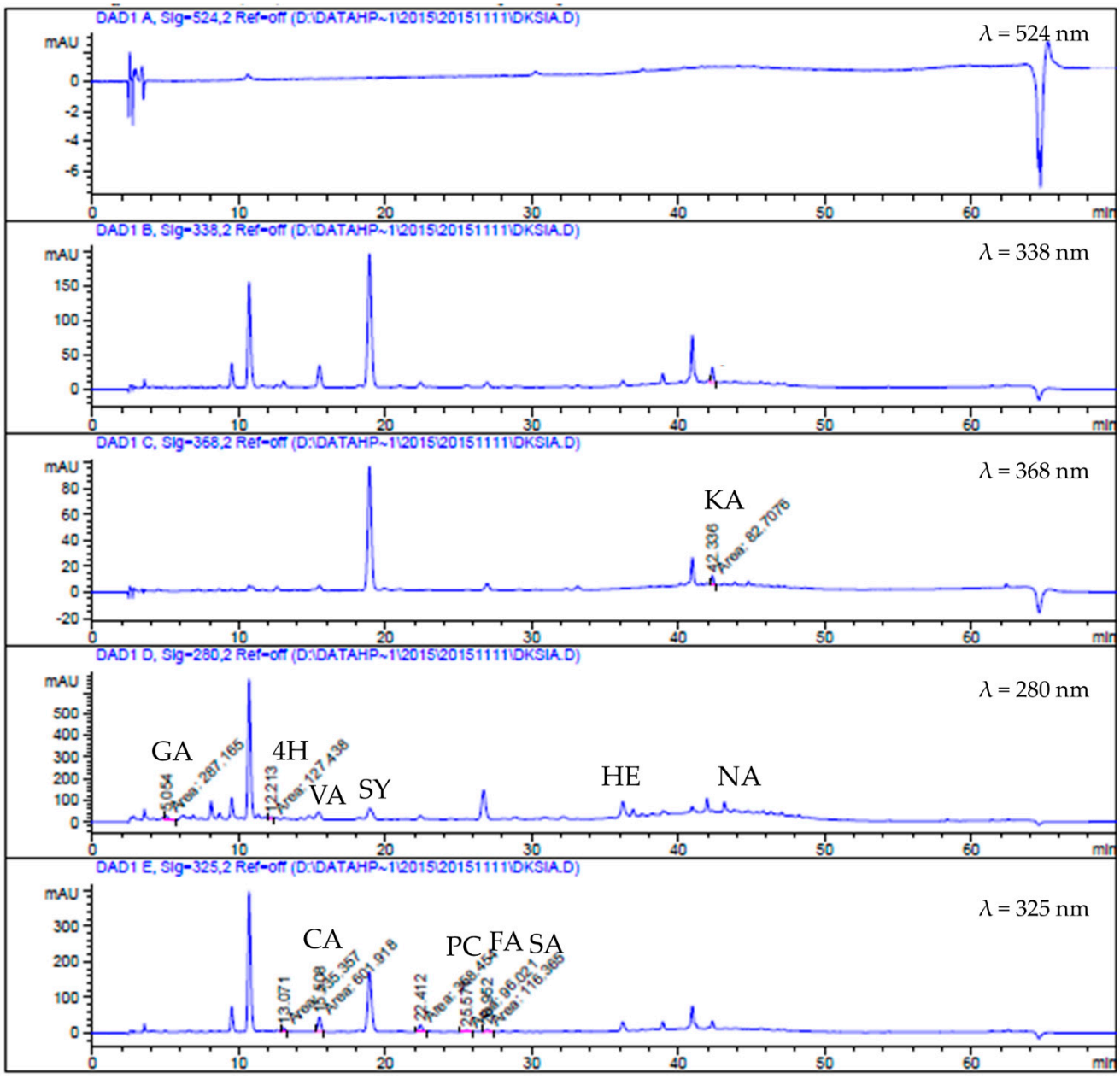


Note: QU = quercetin; IS = isorhamnetin; KA = kaempferol; GA = gallic acid; 4H = 4-hydroxybenzoic acid; CH = chlorogenic acid; CA = caffeic acid; PC = *p*-coumaric acid; FA = ferrulic acid; SA = sinapic acid

Supplementary Figure S1 (Cont.):

High-performance liquid chromatograms of phenolics in (A) husk and (B) shell of sacha inchi.

(b)



Note: KA = kaempferol; HE = hesperidin; NA = naringenin; GA = gallic acid; 4H = 4-hydroxybenzoic acid; VA = vallinic acid; SY = syringic acid; CA = caffeic acid; PC = *p*-coumaric acid; FA = ferrulic acid; SA = sinapic acid