

Studying the influence of salt concentrations on betalain and selected physical and chemical properties in the lactic acid fermentation process of red beetroot

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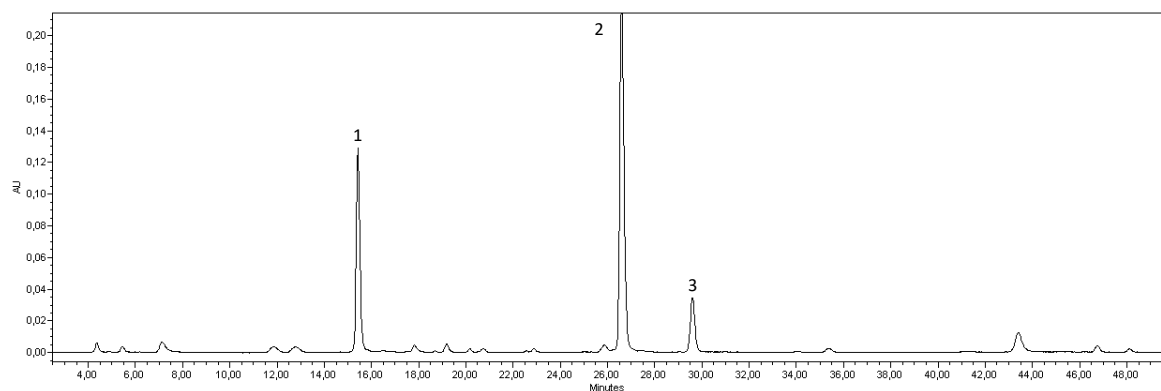


Figure S1. Chromatogram showing HPLC analysis of betalaxanthins in raw beetroot (fresh) at 480 nm. 1- vulgaxanthin I (RT= 15 min), 2- betanin (RT=27 min), 3- isobetanin (RT=29 min), and other small peaks from 10 to 12 min were quantified together and described as "other betalaxanthins".

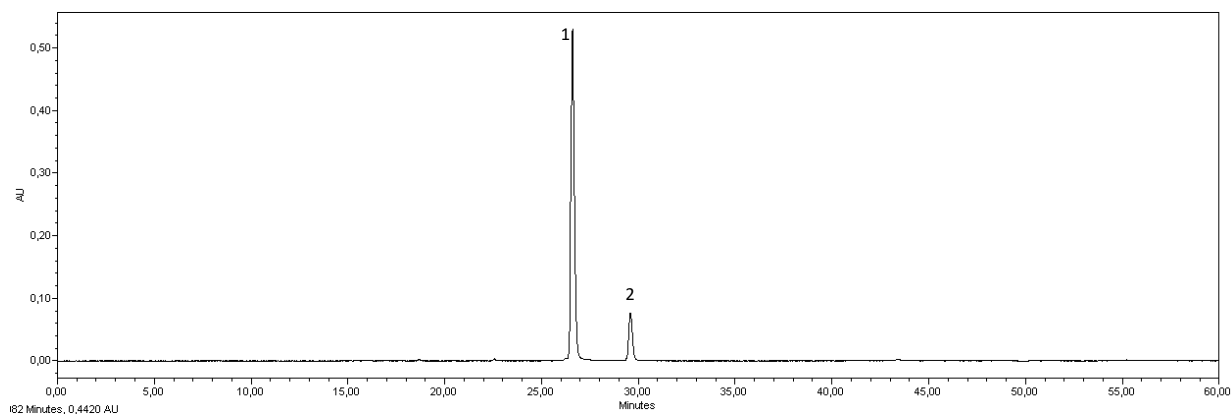


Figure S2. Chromatogram showing HPLC analysis of betacyanins in raw beetroot (fresh) at 538 nm. 1-betanin (RT=27 min), 2- isobetanin (RT=29 min).