

# The Specific Encapsulation of Procyanidins from Litchi Peel and Coffee Pulp Extracts by Spray-Drying using Green Polymers

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## 1. Supplementary Material

**Table S1.** Procyanidin concentration in litchi and coffee samples.

Sample	PCs in Extract (mg/L)	mg of PCs/g dry Matter	Content (% w/w)
Litchi	1213.48 ± 11.4	12.13 ± 0.11	1.21
Coffee	665.68 ± 8.5	6.66 ± 0.08	0.66

PCs = Procyanidins.

**Table S2.** Predicted and experimental values of the percentage of EE for litchi and coffee extracts.

	Predicted Value	Experimental Value	Bias *
Litchi	103.20	98.1 ± 0.2	5.19
Coffee	94.22	93.6 ± 3.5	0.66

\* Bias (%) = (predicted value – experimental value) / experimental value \* 100