

Supplementary Material

Determination of polyphenolic profile of Apple pomace (*Malus domestica* Golden Delicious variety) by HPLC-MS

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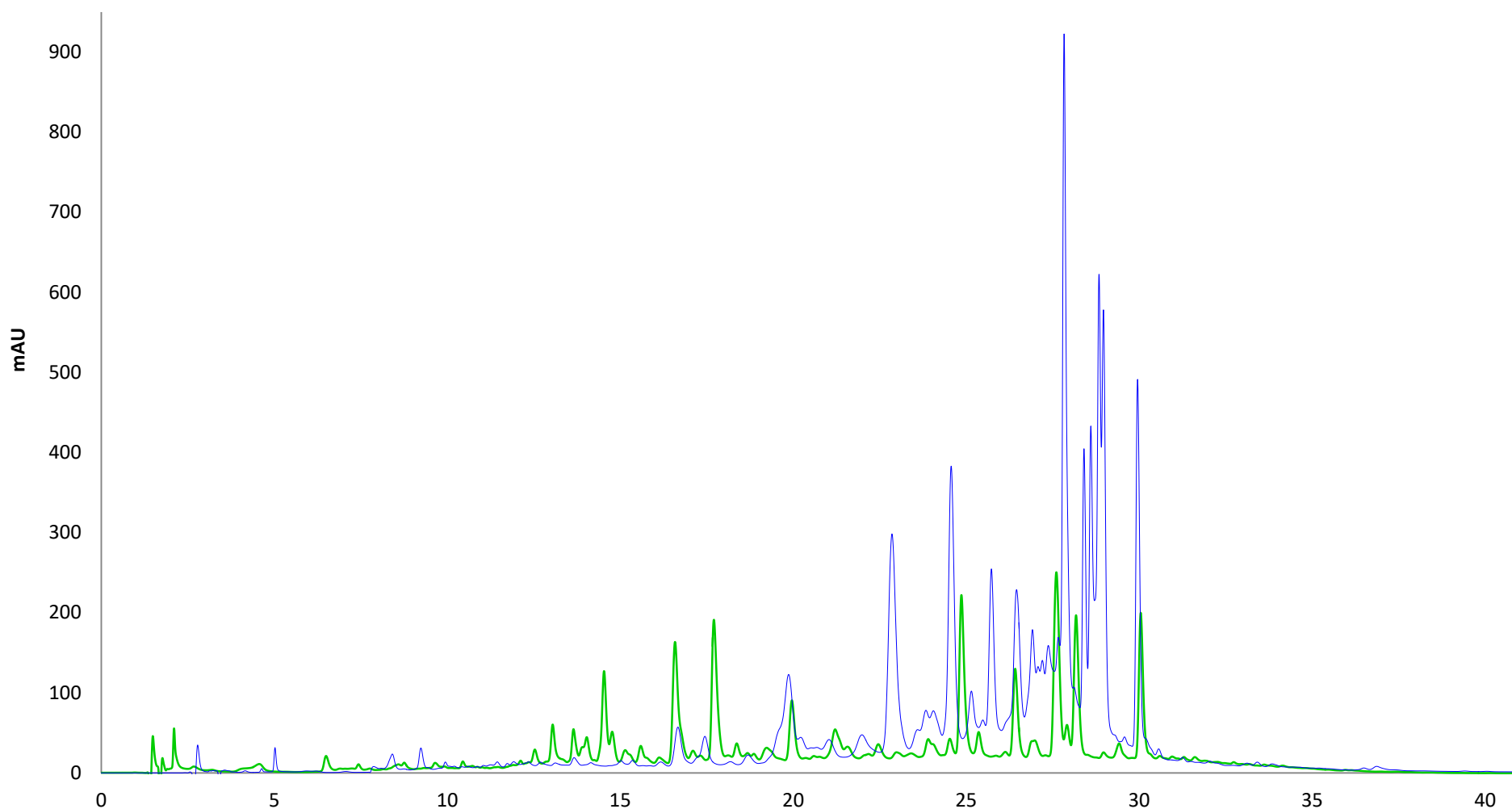


Figure S1. Chromatogram (at 280 nm) of samples from apple skin. Blue signal represents the ripe apple skin extracted with 80-20% ethanol-water/acetic acid 5% (v/v) (S1); green signal represents ripe apple skin extracted with 20-80% ethanol-water/acetic acid 5% (v/v) (S2).

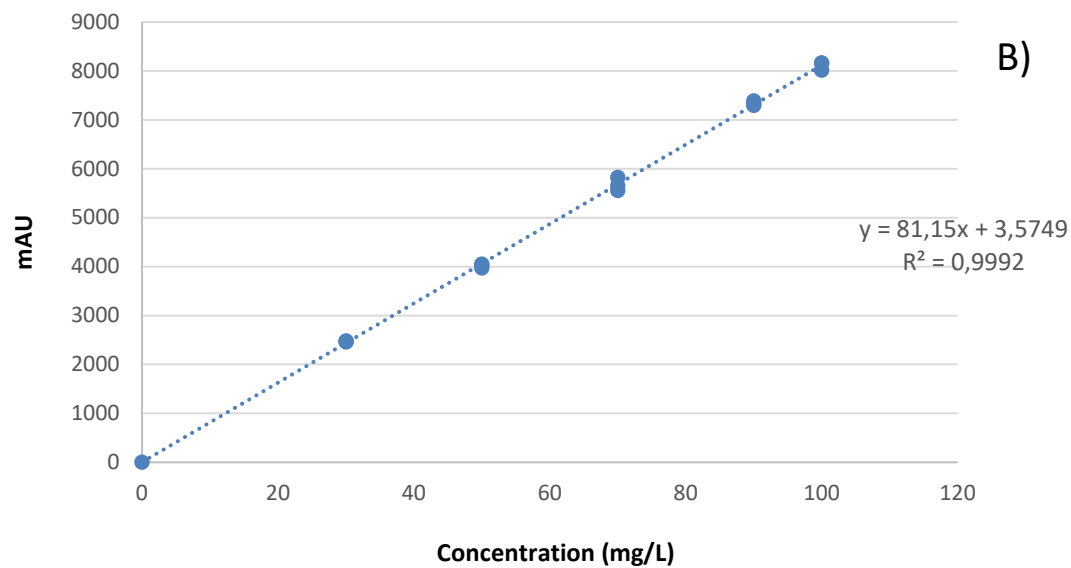
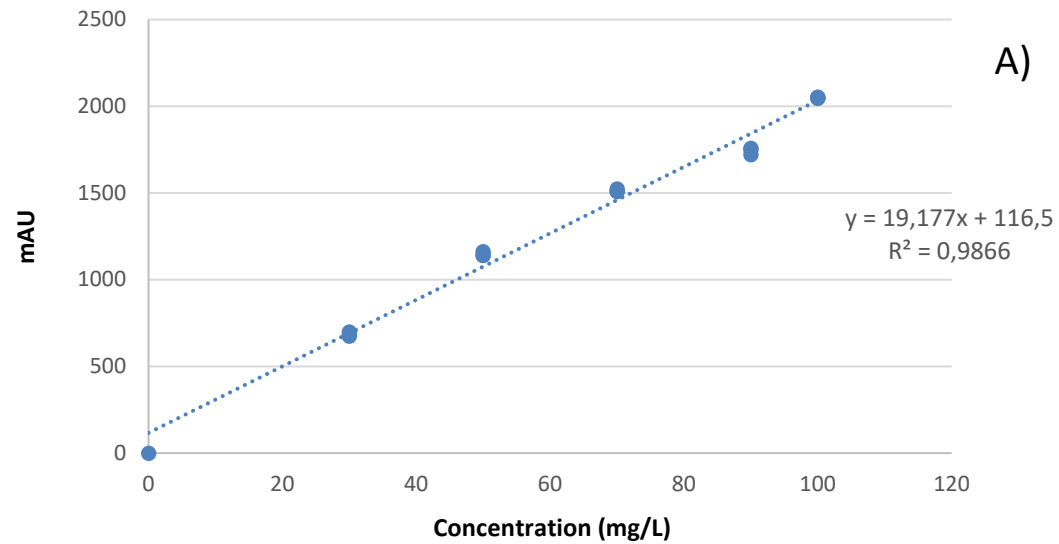


Figure S2. Calibration curves for the three different quantifications. A) epicatechin; B) gallic acid.

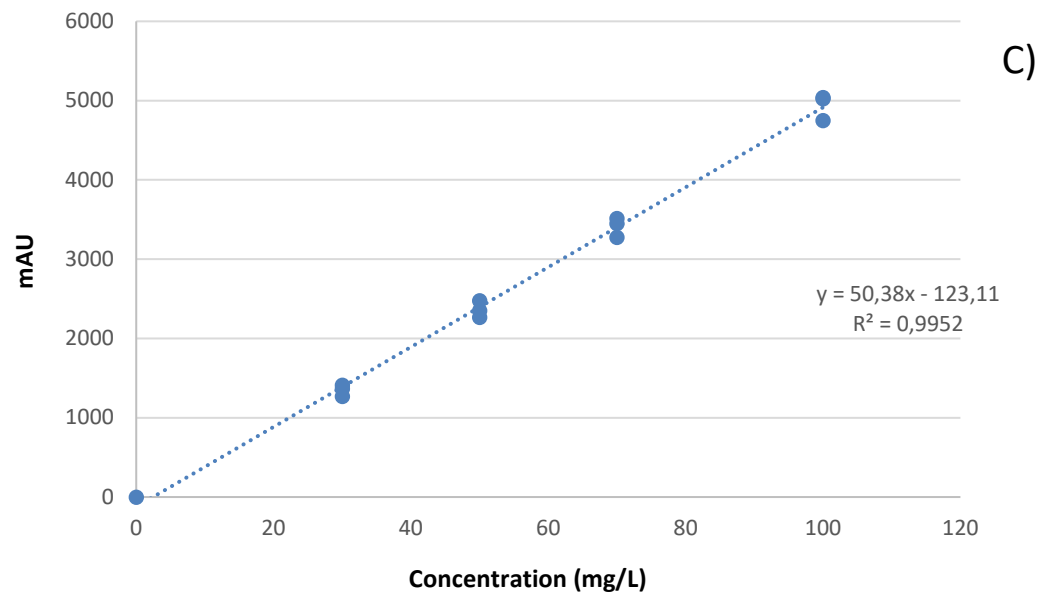


Figure S2. CONT.- Calibration curves for the three different quantifications. C) rutin.

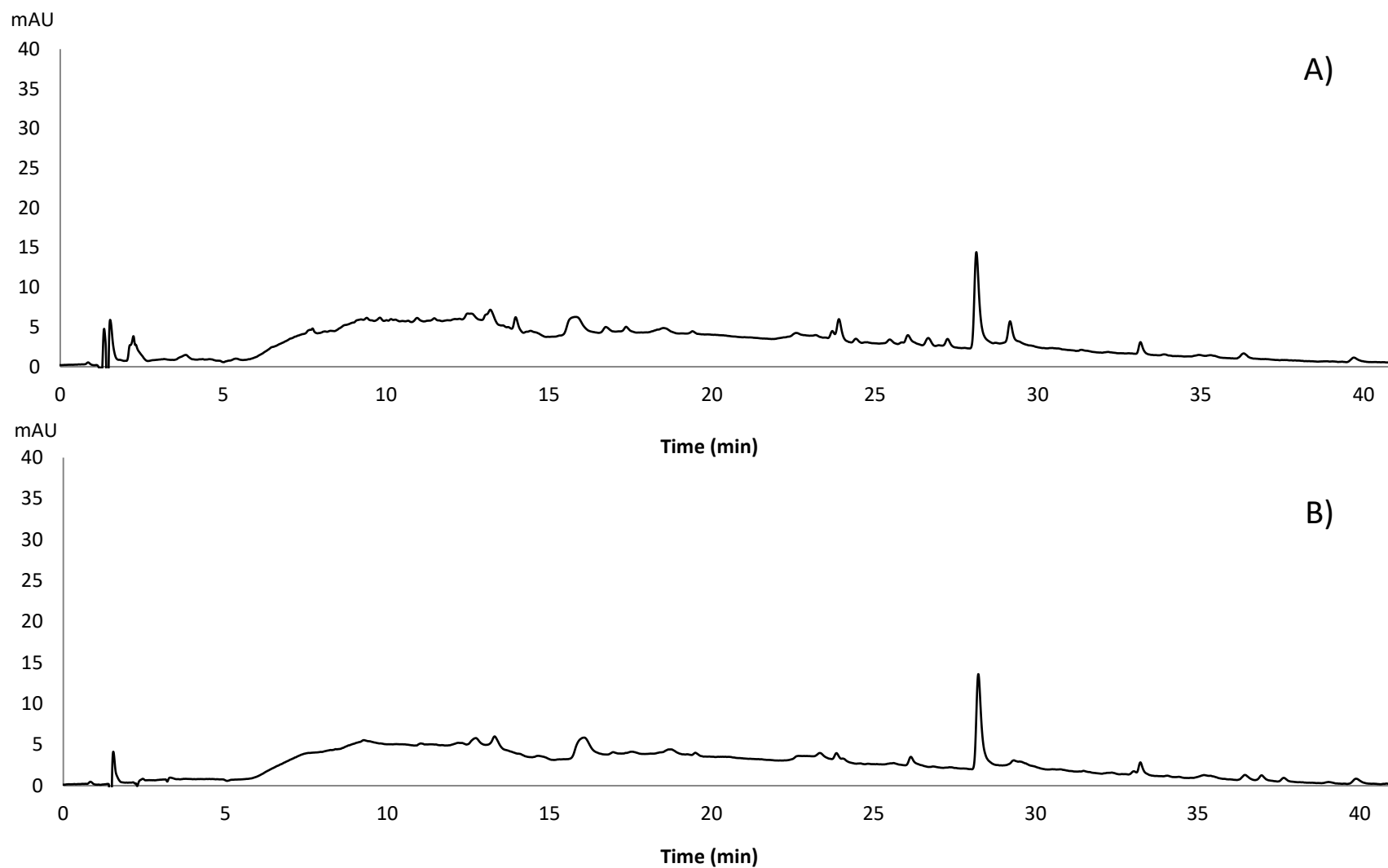


Figure S3. Chromatograms of TPC (at 280 nm) of: A) the precipitate obtained from the cold ethanol precipitation re-dissolved in acidified water (1% acetic acid); B) subsequent liquid-liquid extraction with 1:1 hexane/water.

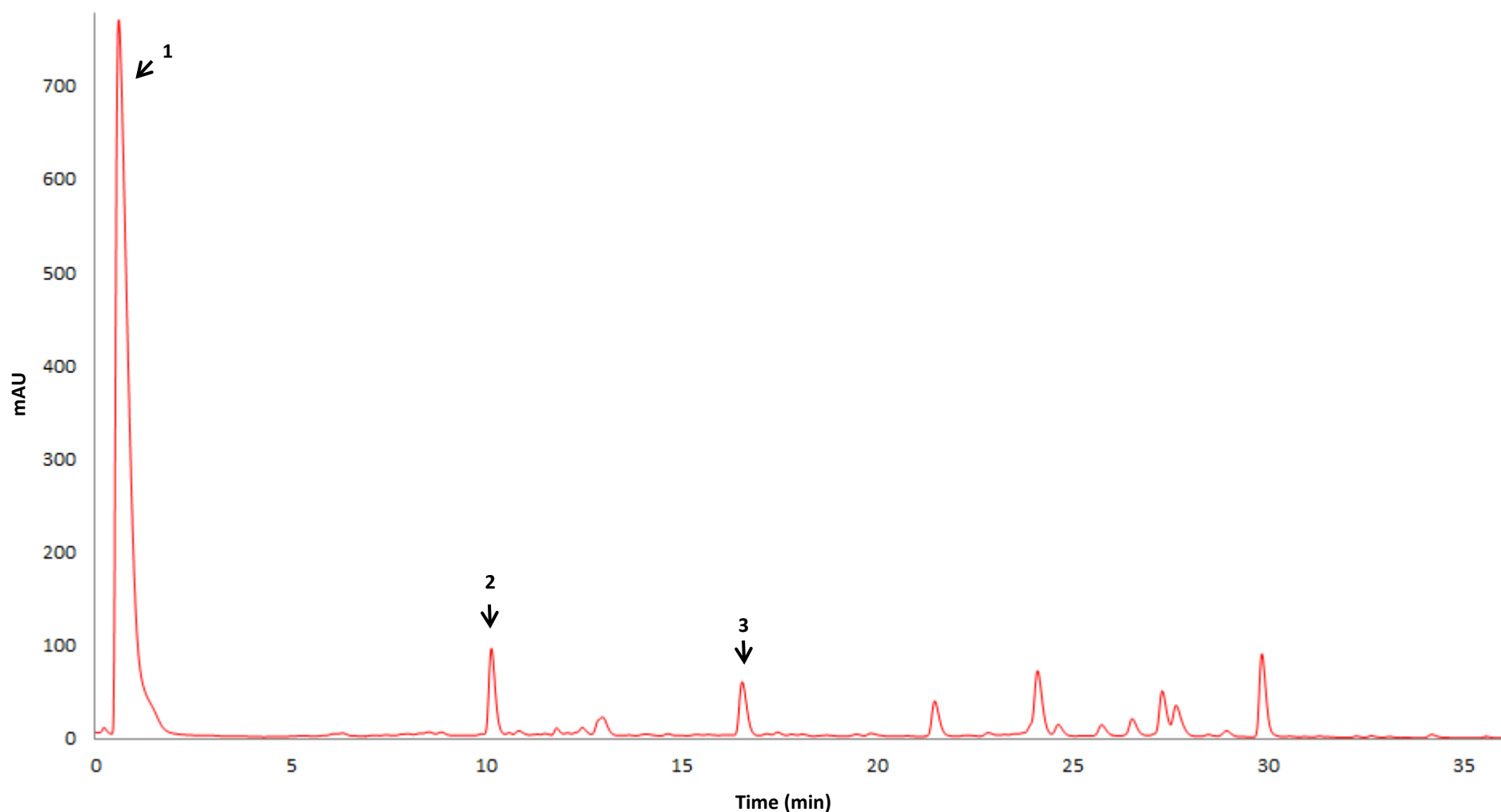


Figure S4. Chromatogram (at 280 nm) of sample from commercial apple pomace extracted with 80-20% ethanol-water/acetic acid 5% (v/v) (S1). The signal represents the extract after phloroglucinolysis was performed. Peaks are as follow: 1 – excess phloroglucinol; 2 – epicatechin-phloroglucinol adduct; 3 – epicatechin.