

High Pressure Processing of Broccoli Sprouts - Influence on Bioactivation of Glucosinolates to Isothiocyanates

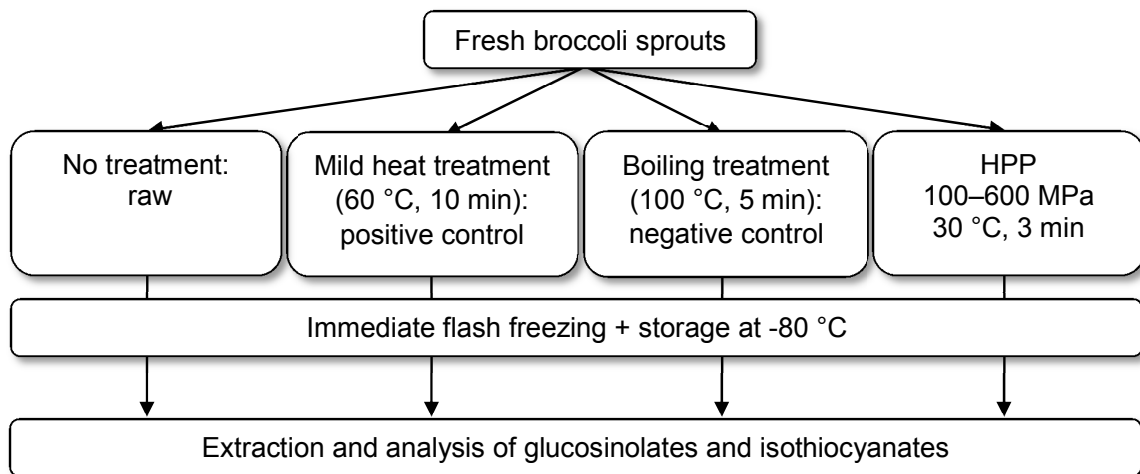
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**Supporting Figure 1** Schematic procedure of the broccoli sprouts processing.