

# Flavonol Composition and Antioxidant Activity of Onions (*Allium cepa* L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods

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## SUPPLEMENTARY MATERIAL

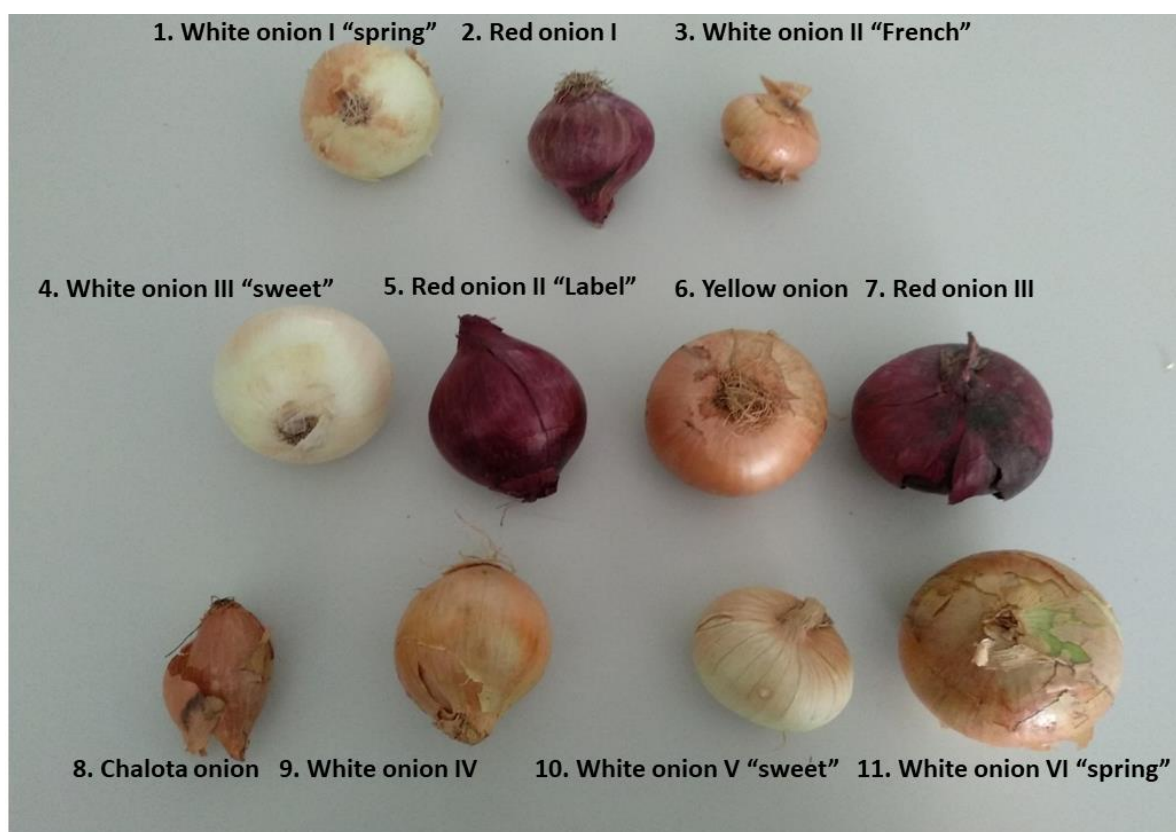


Figure S1. Photograph of each variety of onions studied.

**Table S1.** Characteristics of the onions studied.

<b>Onion variety</b>	<b>Color</b>	<b>Origin</b>	<b>Company</b>	<b>Caliber</b>
1. White onion I "spring"	White	Spain	La Gramola	50/90 mm
2. Red onion I	Red	Spain	La Gramola	50/70 mm
3. White onion II "French"	White	Spain	La Gramola	37/55 mm
4. White onion III "sweet"	White	Chile	-	-
5. Red onion II "Label"	Red	Spain	Linda	50/70 mm
6. Yellow onion	Yellow	Spain	-	-
7. Red onion III	Red	Spain	Tara	-
8. Chalota onion	White	French	Tara	24 mm
9. White onion IV	White	New Zealand	Tara	55 mm
10. White onion V "sweet"	White	Spain	Tara	60/90 mm
11. White onion VI "spring"	White	Spain	Tara	65 mm
12. Red onion IV	Red	Austria	Tara	50/90 mm