

Supplementary materials

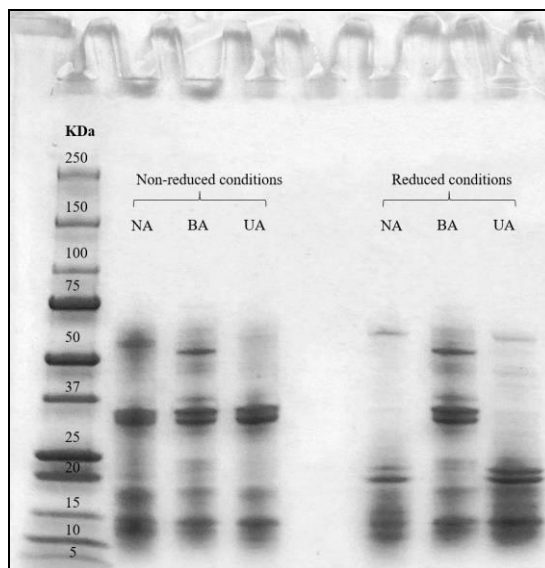


Figure S1. Comparison between SDS-PAGE protein profiles of NA, BA and UA under non-reduced conditions and reduced conditions.

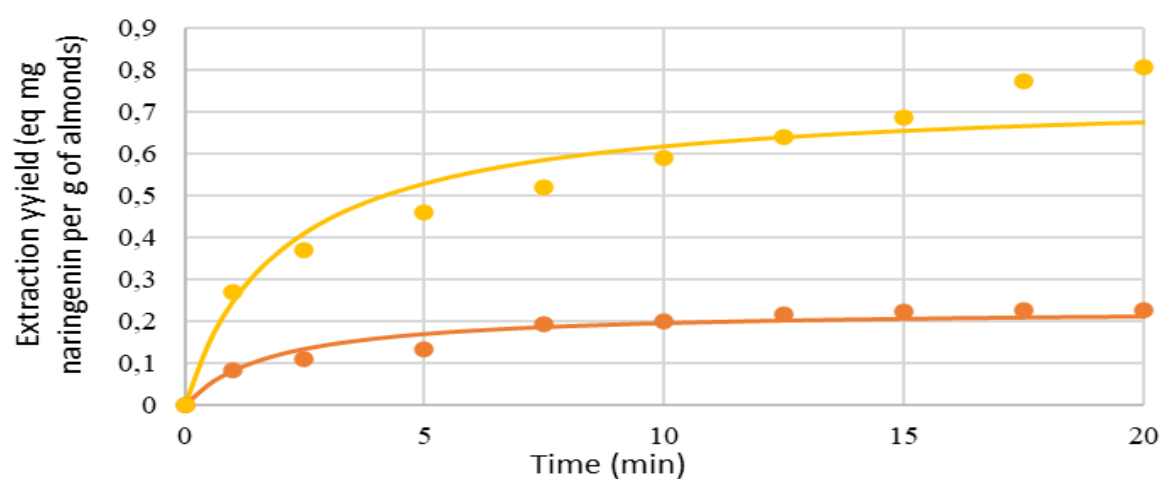


Figure S2. Experimental versus predicted extraction kinetics of phenolics from almonds. ●: sonication; ●: non-sonication. The solid line denoted to the diffusional model.

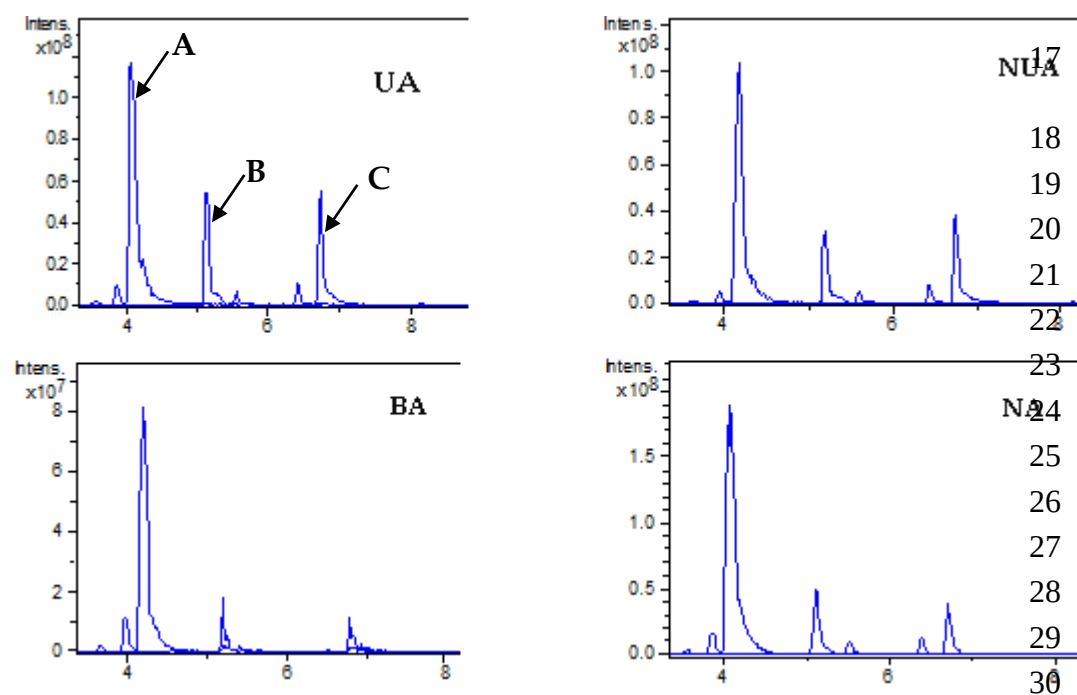


Figure S3. UPLC chromatograms of the compounds resulting from the phloroglucynolysis of UA, NUA, BA and NA extracts. A: Phloroglucinol-Catechin + Phloroglucinol-Epicatechin; B: Catechin; C: Epicatechin

36 **Table S1.** *p*-values* for the effects (A: temperature; B: Ultrasonic Intensity)

Effect	<i>p</i> -value (TPC)	P-value (SRT)
A: temperature	0,0000	0,0000
B: UI	0,0076	0,6929
AA	0,0113	0,0014
AB	0,0338	0,0200
BB	0,3757	0,9493

37 **p*-value: probability value

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Table S2. D_e value for phenolics during extraction and fitness of diffusional model

Treatment	D_e (m ² /s)	R^2	RMSE (mg/g)	E (%)
Sonication	7.17×10^{-10}	0.934	0.0412	8.322
Non-sonication	1.83×10^{-10}	0.947	0.0056	9.202