

Stillage Waste from Strawberry Spirit Production as a Source of Bioactive Compounds with Antioxidant and Antiproliferative Potential

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Figure S1. HPLC profiles of SE.

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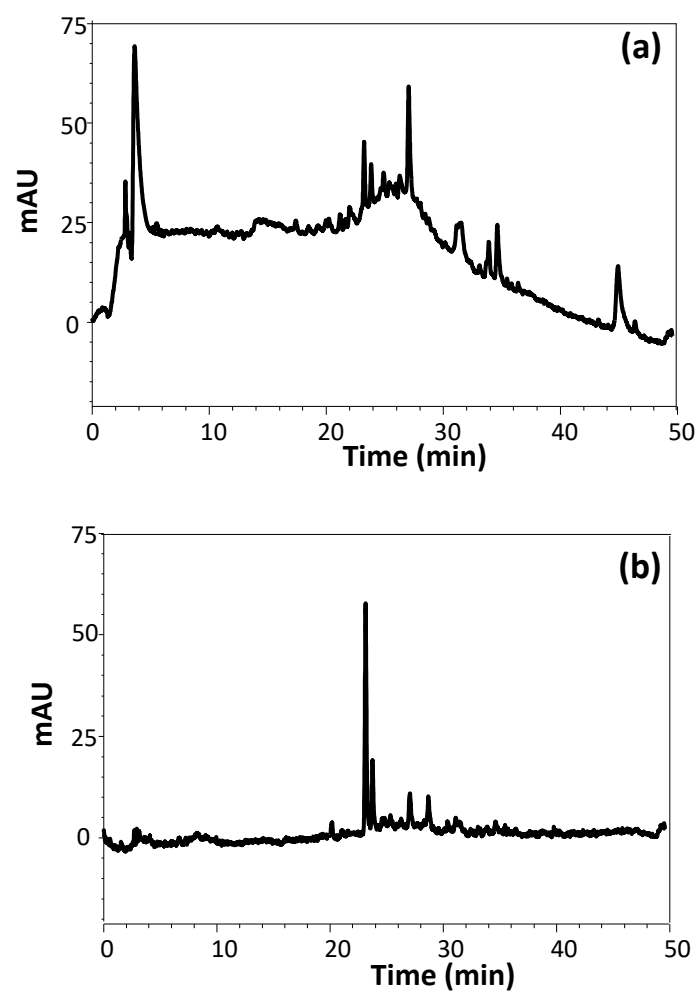


Figure S1. HPLC profile of SE (diluted 1:5 v/v in methanol), recorded at (a) 254 nm and (b) 320 nm.