

Figure S1. Fluorescence chromatograms of the identified flavan-3-ols in avocado peel and seed extracts obtained by sonotrode optimal conditions. Cat+epicat: catechin + epicatechin; dp: degree of polymerization.

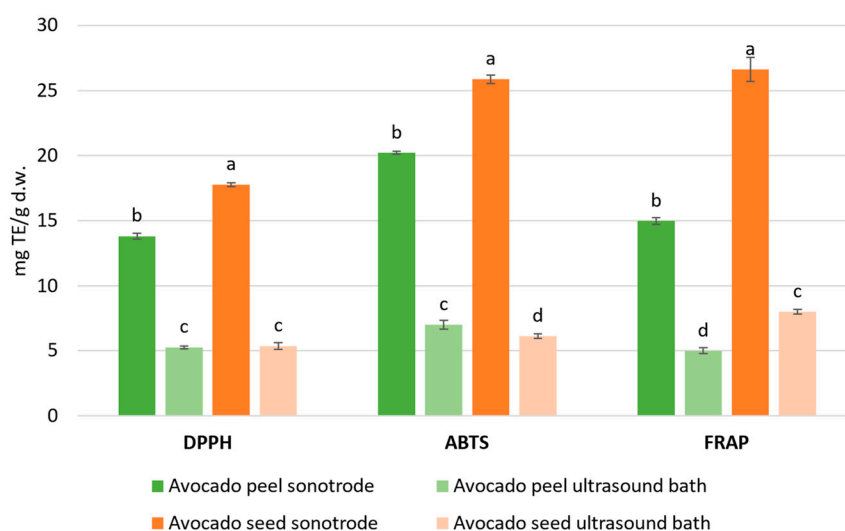


Figure S2. Representation of the antioxidant activity (DPPH, ABTS and FRAP) of the optimal extracts obtained by sonotrode in comparison with ultrasound bath. Different letters (a-d) in the same method indicate significative differences.

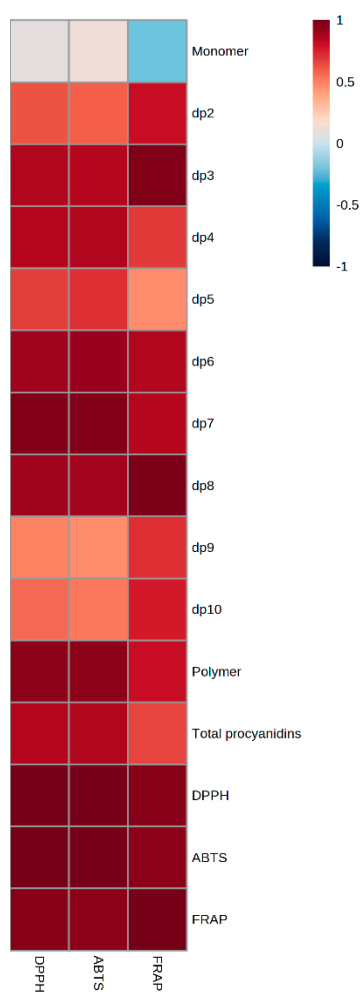


Figure S3. Correlation heatmap of the procyanidin profile and the antioxidant assays in the avocado by-products.