



Sequential Membrane Filtration to Recover Polyphenols and Organic Acids from Red Wine Lees: The Antioxidant Properties of the Spray-Dried Concentrate

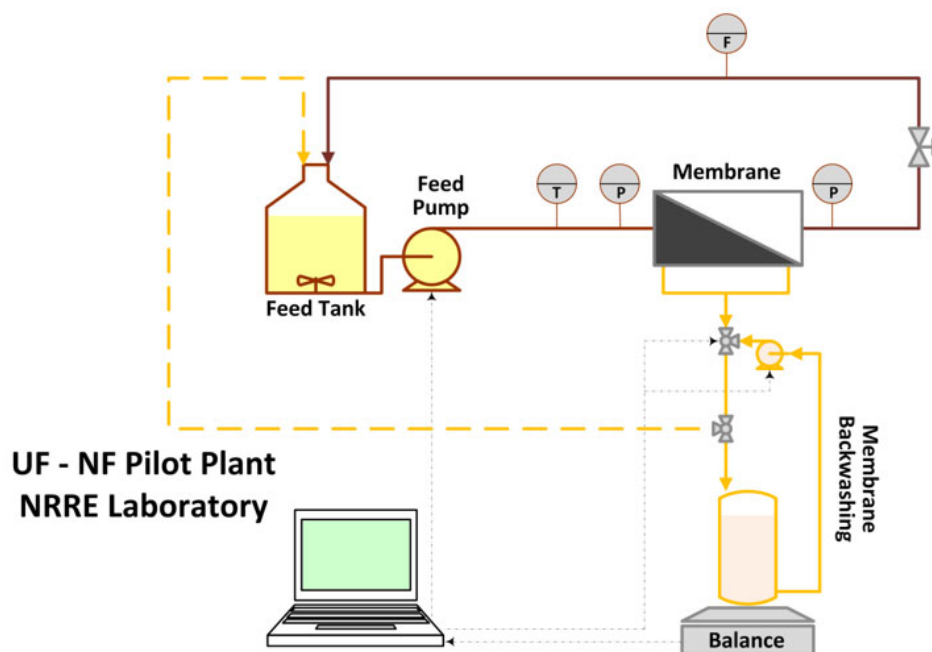
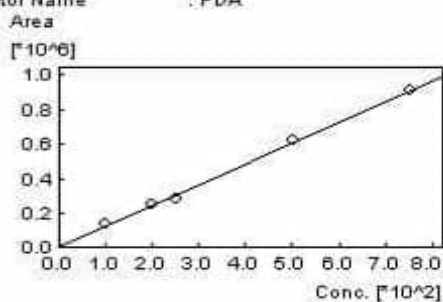


Figure S1. Custom made laboratory-scale cross-flow filtration pilot unit.

==== Shimadzu LCsolution Calibration Curve ====

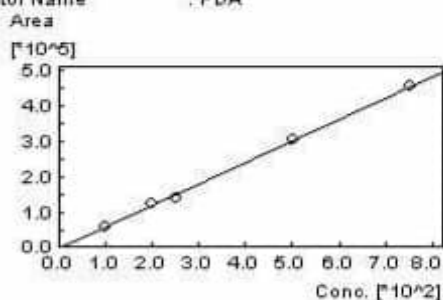
<Calibration Curve>

ID# : 1
 Name : L-tartaric acid
 Quantitative Method : External Standard
 Function : $f(x) = 1211.12x + 2093.76$
 $R^2 = 0.9990222$ $R^2 = 0.9980453$
 MeanRF:1233.35 RFSD:85.9492 RFRSD:6.96876
 FitType : Linear
 ZeroThrough : Not Through
 WeightedRegression : None
 Detector Name : PDA



| # | Conc. (Ratio) | Area | Area |
|---|---------------|----------|--------|
| 1 | 101.000 | 138147.4 | 138147 |
| 2 | 202.000 | 247132.9 | 247133 |
| 3 | 252.000 | 284400.8 | 284401 |
| 4 | 501.000 | 617999.1 | 617999 |
| 5 | 752.000 | 912492.5 | 912492 |

ID# : 2
 Name : Di-malic acid
 Quantitative Method : External Standard
 Function : $f(x) = 814.951x + 5514.09$
 $R^2 = 0.9994785$ $R^2 = 0.9989572$
 MeanRF:592.943 RFSD:22.9377 RFRSD:3.86846
 FitType : Linear
 ZeroThrough : Not Through
 WeightedRegression : None
 Detector Name : PDA



| # | Conc. (Ratio) | Area | Area |
|---|---------------|----------|--------|
| 1 | 101.000 | 58695.1 | 58695 |
| 2 | 202.000 | 123027.2 | 123027 |
| 3 | 252.000 | 140583.5 | 140584 |
| 4 | 501.000 | 305332.4 | 305332 |
| 5 | 752.000 | 456622.5 | 456622 |

Figure S2. Calibration curves for tartaric and malic acid.

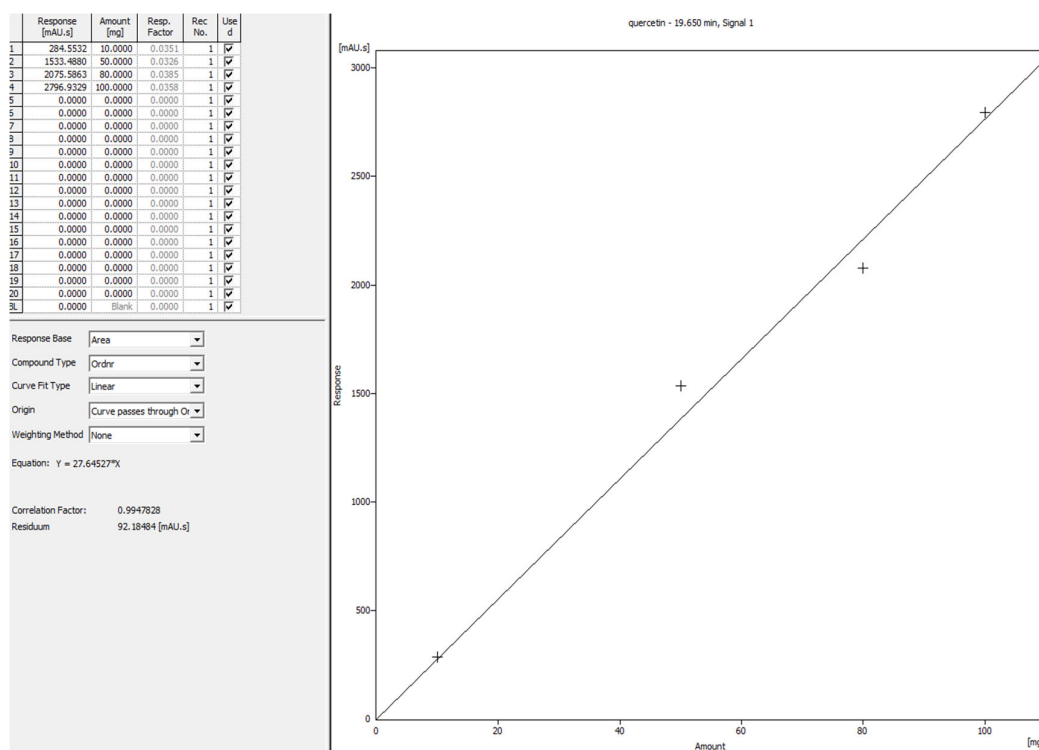


Figure S3. Calibration curve of quercetin.