

Fermentation of Corn By-Products: From Agrifood Waste to Higher Value Antioxidant Products

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Supplementary Material

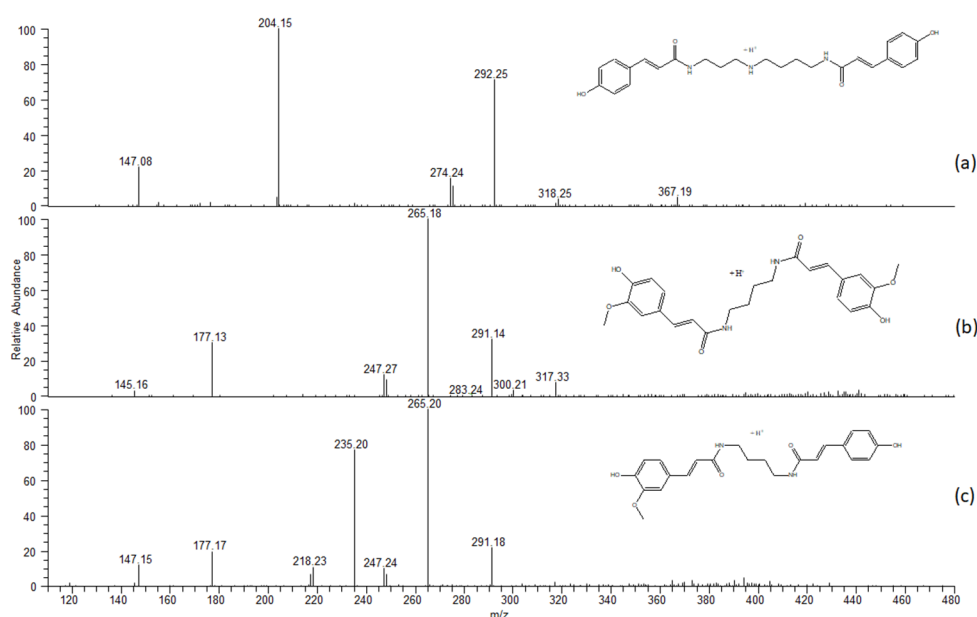


Figure S1. MS/MS spectra of [M+H]⁺ ions of: (a) dicoumaroyl spermidine (DCS, m/z 438), (b) diferuloyl putrescine (DFP, m/z 441) and (c) coumaroyl feruloyl putrescine (CFP, m/z 411).

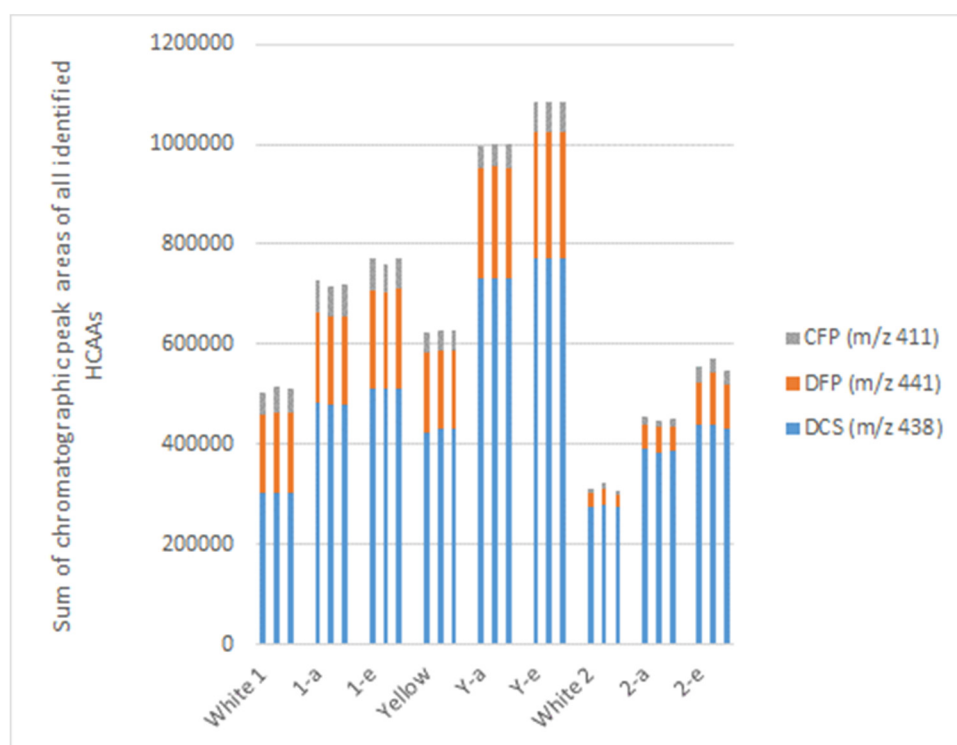


Figure S2. Detailed variation of the sum of the chromatographic peak areas of $[M+H]^+$ ions of DCS, DFP and CFP for the three analyzed corn by-products.