

# Effect of supercritical extract from black poplar and basket willow on the quality of natural and probiotic drinkable yogurt

## SUPPLEMENTAL MATERIAL

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### *Chemicals*

The following chemical reagents were used in the experiments: methanol (≥99%, Stanlab, Lublin, Poland), Folin–Ciocalteu reagent (Aktyn, Suchy Las, Poland), sodium carbonate (≥99%, Stanlab), sodium hydroxide (≥99%, Stanlab), sodium chloride (≥99%, Stanlab), gallic acid (≥98%, Sigma Aldrich, Poznan, Poland), 2,2-diphenyl-1-picrylhydrazyl, (DPPH, Sigma Aldrich), quercetin (≥95% Sigma Aldrich) and 6-hydroxy-2,5,7,8-tetramethylchromane-2-carboxylic acid (Trolox, ≥98%, Sigma Aldrich).