

## **Supplementary information of the manuscript**

# **“Valorization of Grape Pomace as a Renewable Source of Techno-Functional and Antioxidant Pectins”**

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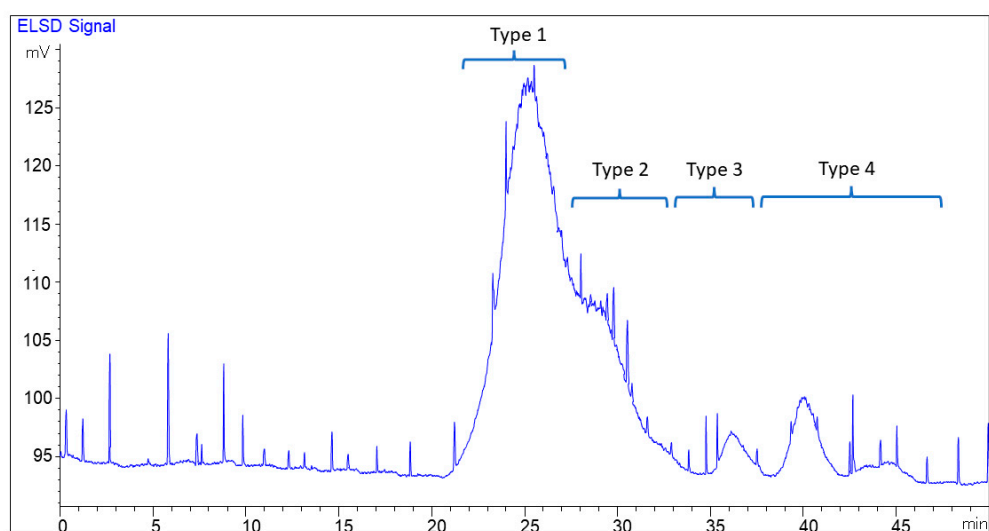


Figure S1. HPLC-ELSD chromatogram of GP pectin extracted with Oxalic Acid. On the figure are indicated the different types of fragments observed.

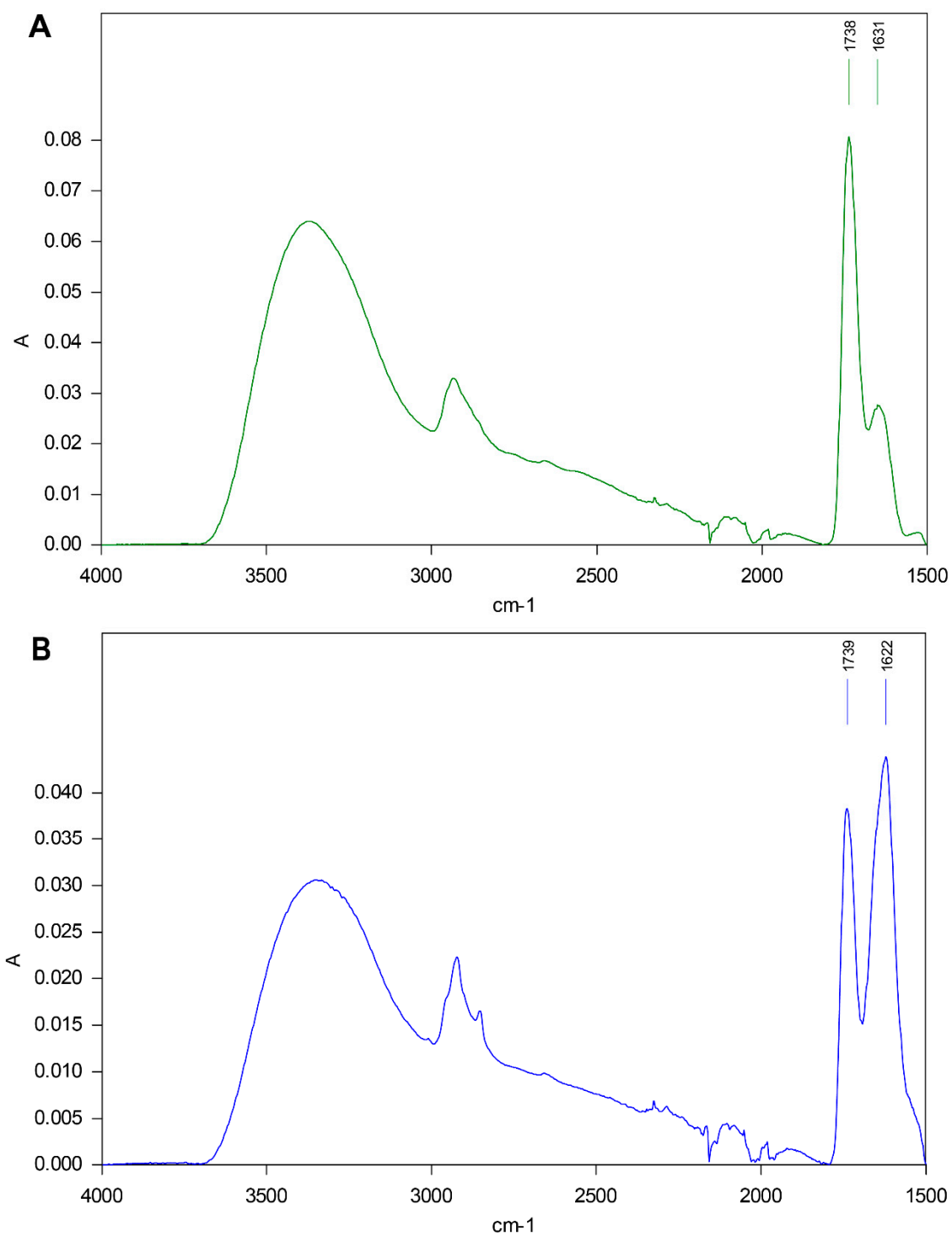


Figure S2. ATR-FTIR spectra (signal between 4000-1500 cm<sup>-1</sup>) of pectin obtained with A) Nitric Acid, B) Oxalic Acid

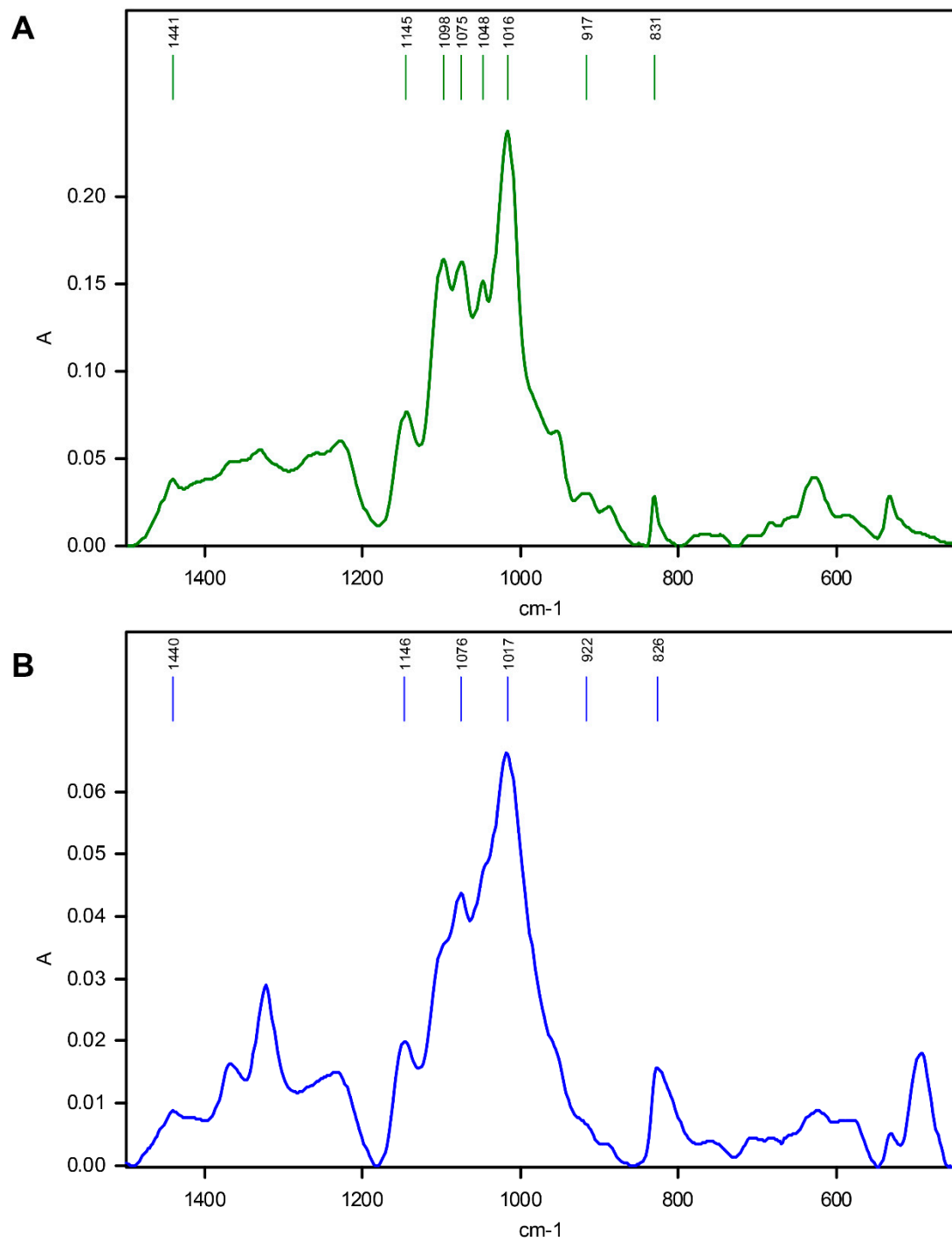


Figure S3. ATR-FTIR spectra (signal between 1500-450  $\text{cm}^{-1}$ ) of pectin obtained with A) Nitric Acid, B) Oxalic Acid