

Article

# Broccoli, Amaranth, and Red Beet Microgreen Juices: The Influence of Cold-Pressing on the Phytochemical Composition and the Antioxidant and Sensory Properties

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**Table S1.** Equation parameters and correlation coefficient ( $R^2$ ) of the phenolic standards used for quantification.

Standards	$y=a*x\pm b$	$R^2$
Sinapic acid	$y= 83605.5527 * x - 8503.3101$	0.9920
Apigenin	$y= 215501.5584 * x + 64892.2142$	0.9942