

## Supplementary Data

*Article*

# Spent Coffee Waste as a Potential Media Component for Xylanase Production and Potential Application in Juice Enrichment

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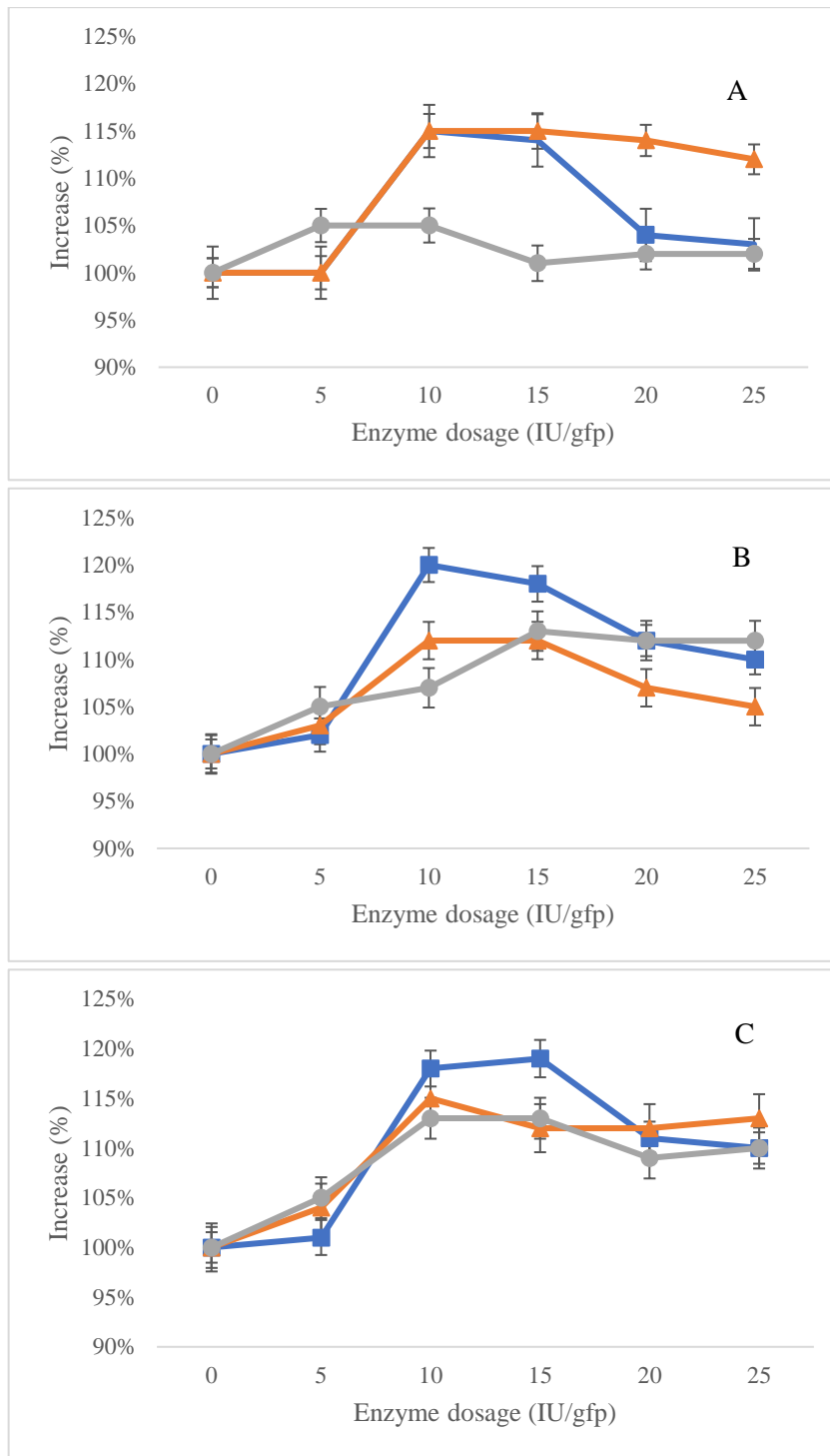


Figure S1. Effect of enzyme dosage on juice enrichment with respect to reducing sugar content (■) clarity (▲) and yield (●) (A) of strawberry, (B) blueberry and (C) raspberry

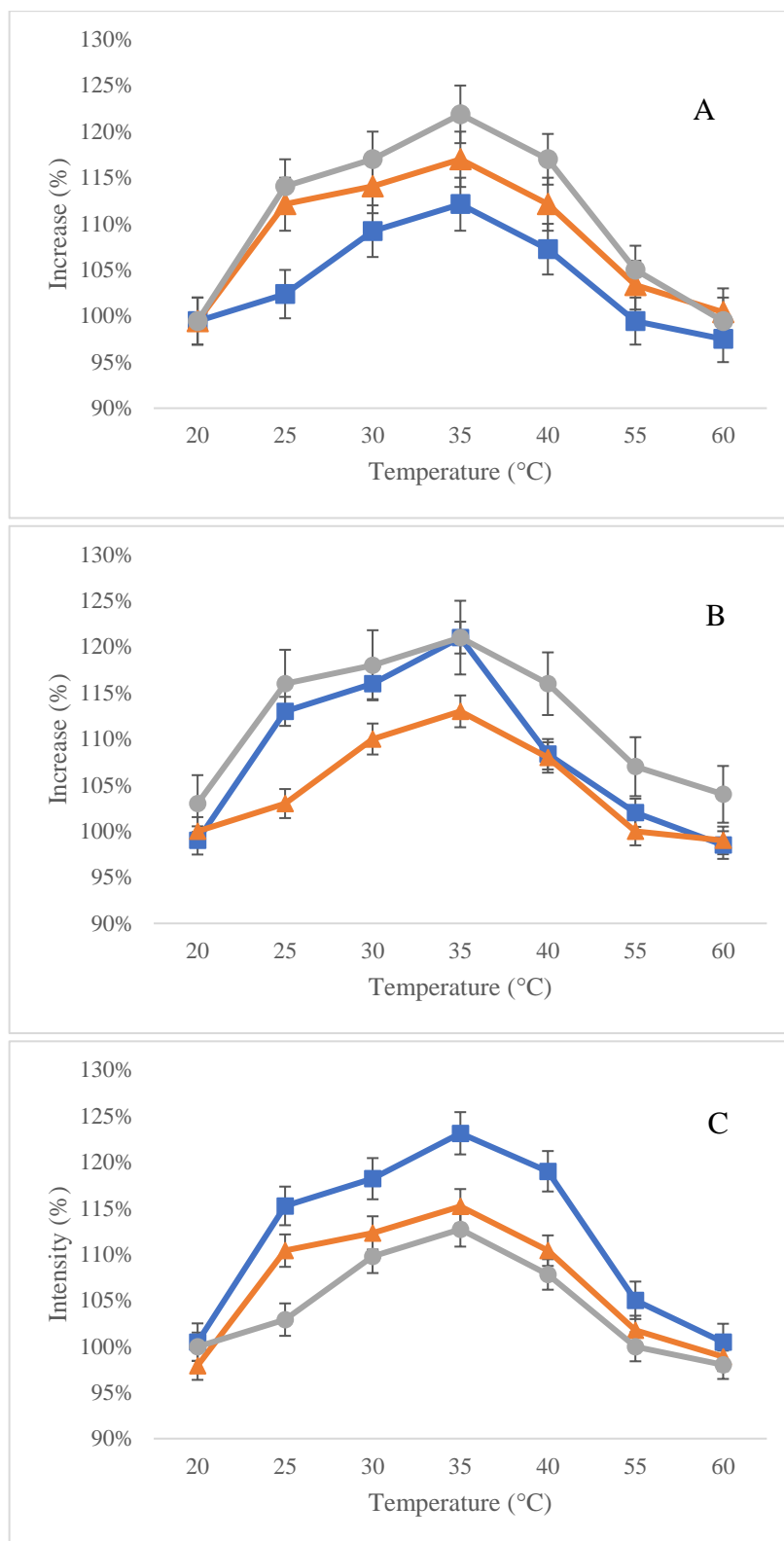


Figure S2. Effect of temperature on juice enrichment with respect to reducing sugar content (■) clarity (▲) and yield (●) of (a) strawberry (b) blueberry and (c) raspberry

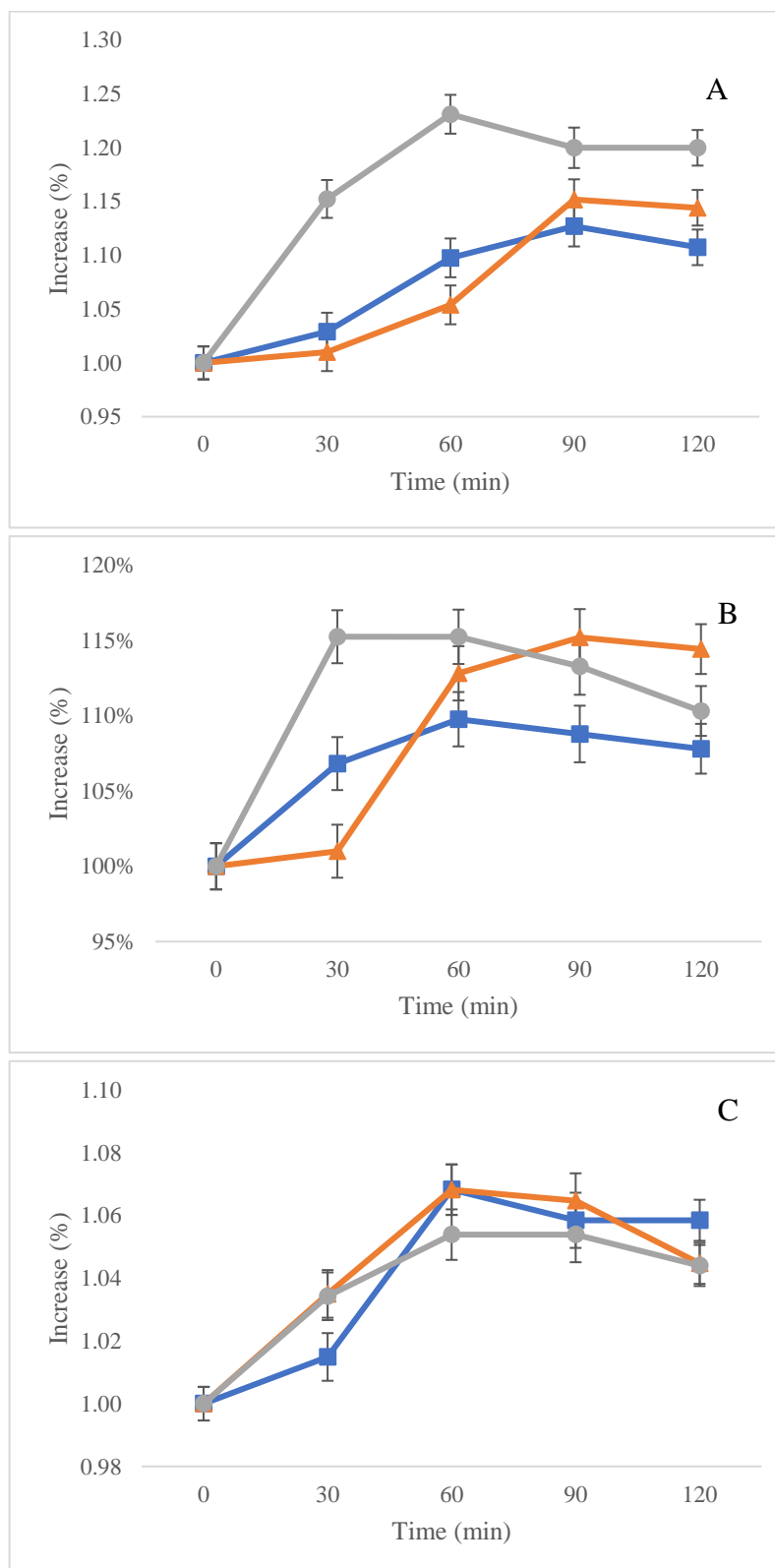


Figure S3. Effect of incubation time on juice enrichment with respect to reducing sugar content (■) clarity (▲) and yield (●) of (a) strawberry, (b) blueberry and (c) raspberry