

Supplementary Materials

Effect of Extraction Solvent and Temperature on Polyphenol Profiles, Antioxidant and Anti-Inflammatory Effects of Red Grape Skin By-Product

Giovanna Baron ^{1,*}, Giulio Ferrario ¹, Cristina Marinello ¹, Marina Carini ¹, Paolo Morazzoni ² and Giancarlo Aldini ¹

¹ Department of Pharmaceutical Sciences (DISFARM), Università degli Studi di Milano, Via Mangiagalli 25, 20133 Milan, Italy; giulio.ferrario1@unimi.it (G.F.); cristina.marinello@unimi.it (C.M.); marina.carini@unimi.it (M.C.); giancarlo.aladini@unimi.it (G.A.)

² Distillerie Umberto Bonollo S.p.A, Divisione Nutraceutica, 35035 Mestrino (PD), Italy; paolo.morazzoni@bonollo.it

* Correspondence: giovanna.baron@unimi.it

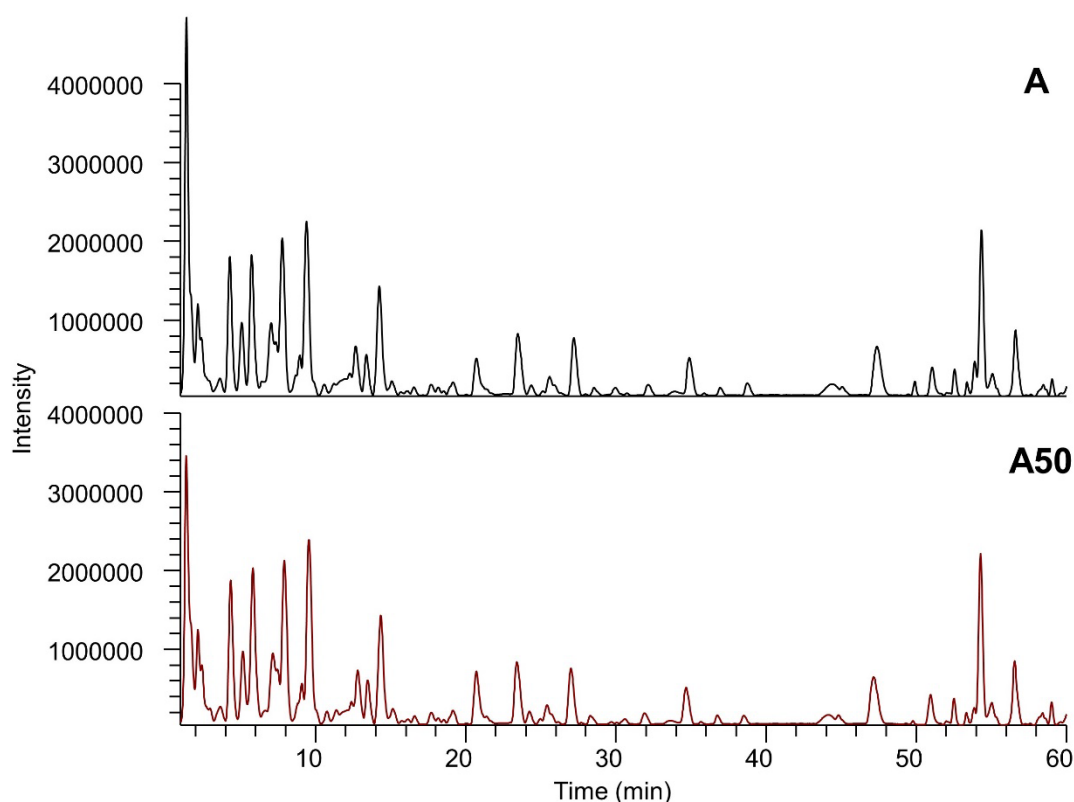


Figure S1. LC-ESI(-)-MS total ion currents (TICs) in negative ion mode of the hydroalcoholic extracts : A) EtOH-H₂O 70:30 (% v/v) at room temperature for 24 h, extract A; A50) EtOH-H₂O 70:30 (% v/v) at 50 °C for 1 h followed by 24 h at room temperature, extract A50.

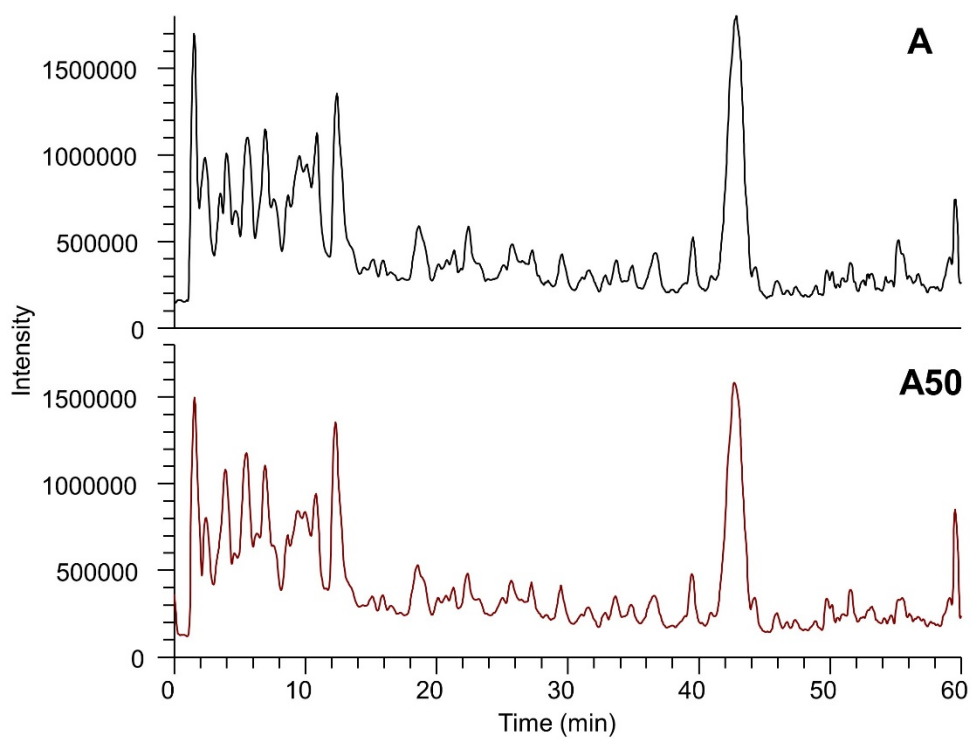


Figure S2. LC-ESI(+)-MS total ion currents (TICs) in positive ion mode of the hydroalcoholic extracts : A) EtOH-H₂O 70:30 (% v/v) at room temperature for 24 h, extract A; A50) EtOH-H₂O 70:30 (% v/v) at 50 °C for 1 h followed by 24 h at room temperature, extract A50.