

Article

Kinetics of Phenolic Compounds Modification During Maize Flour Fermentation-Supplementary Figures

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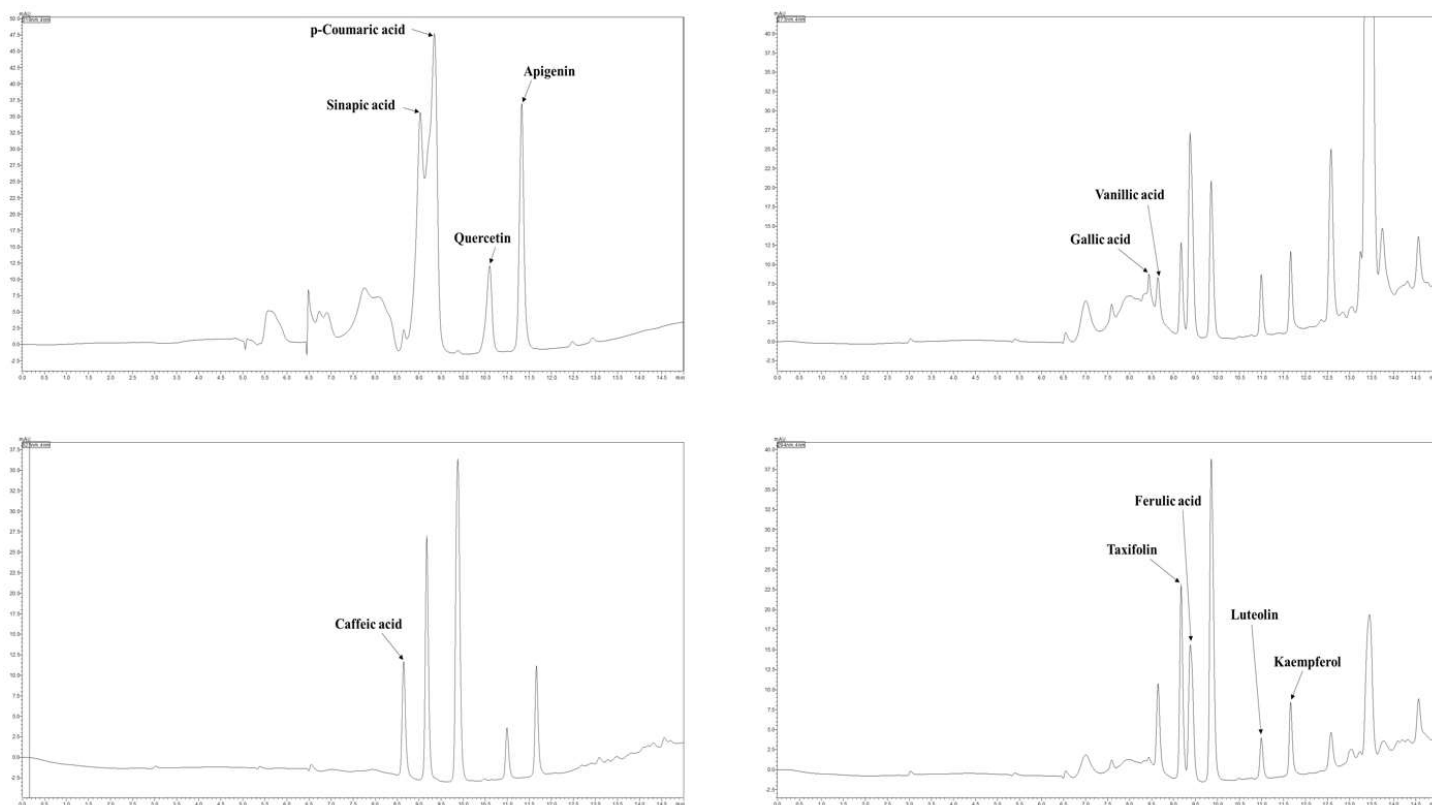
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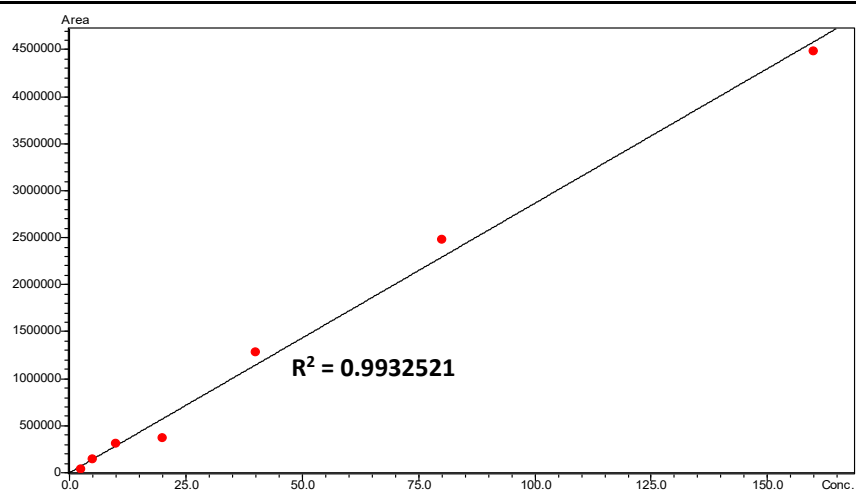
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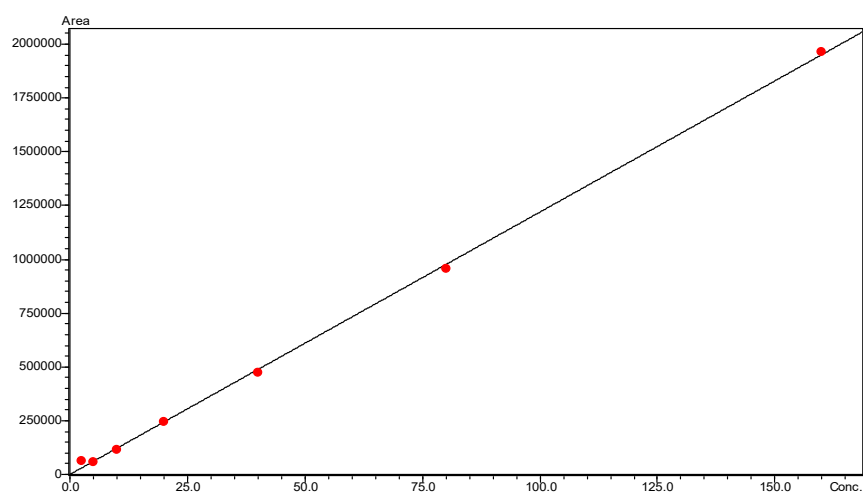
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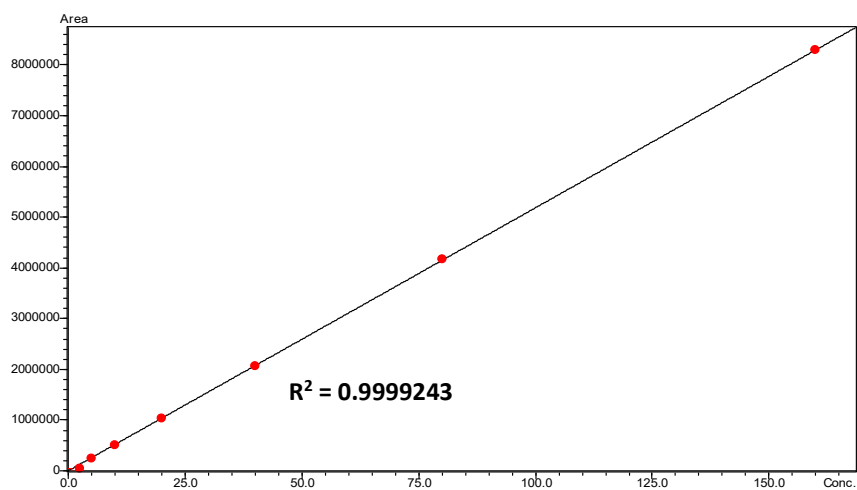
Supplementary Figure S1. An example of chromatographic separation of analytes in the sample (with peaks of each phenolic compound).



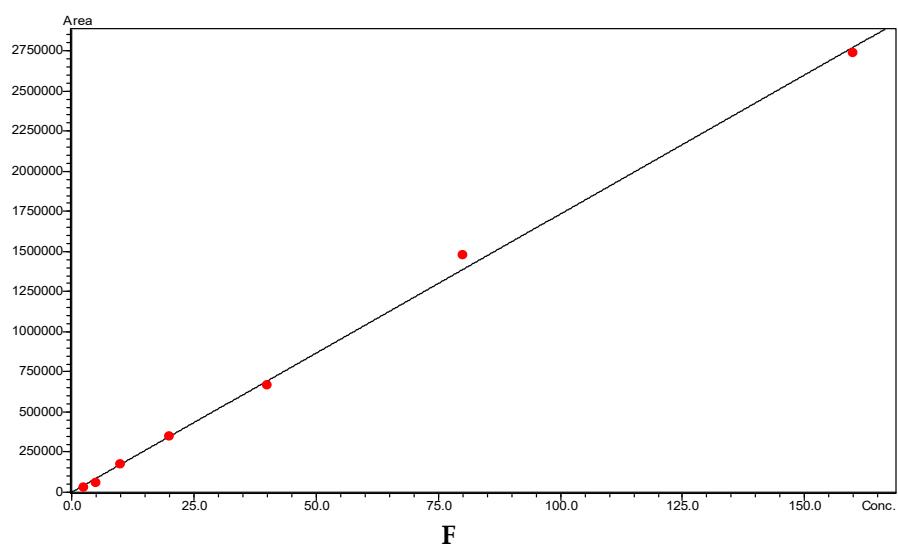
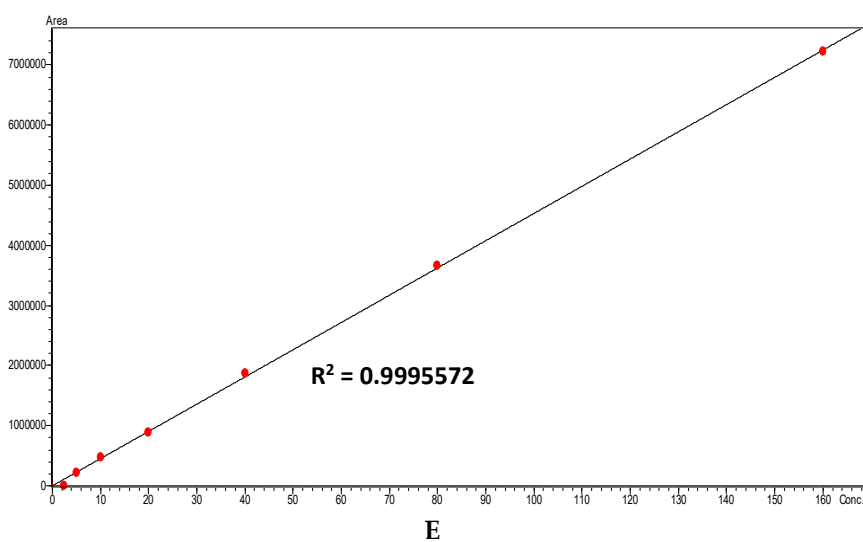
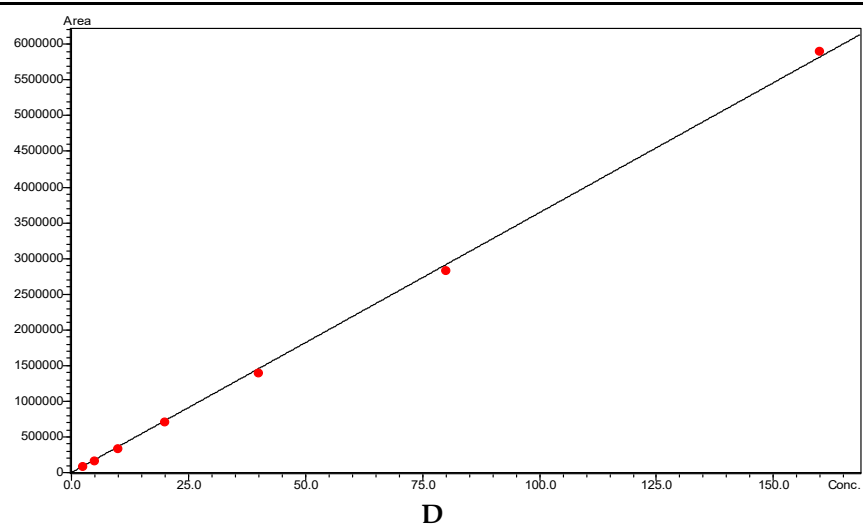
A

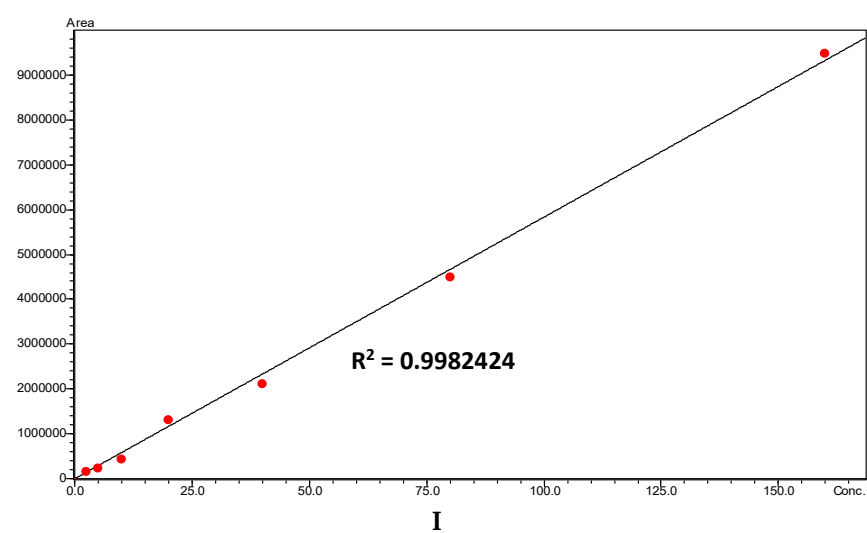
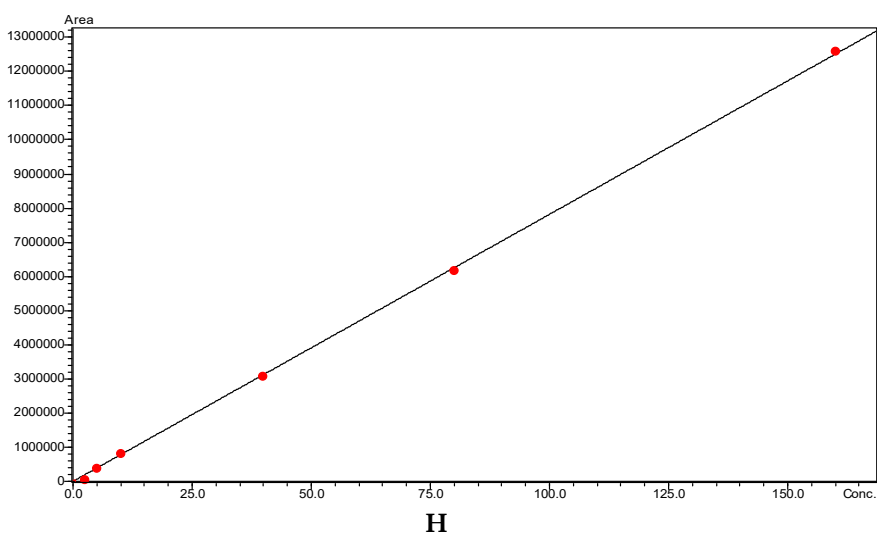
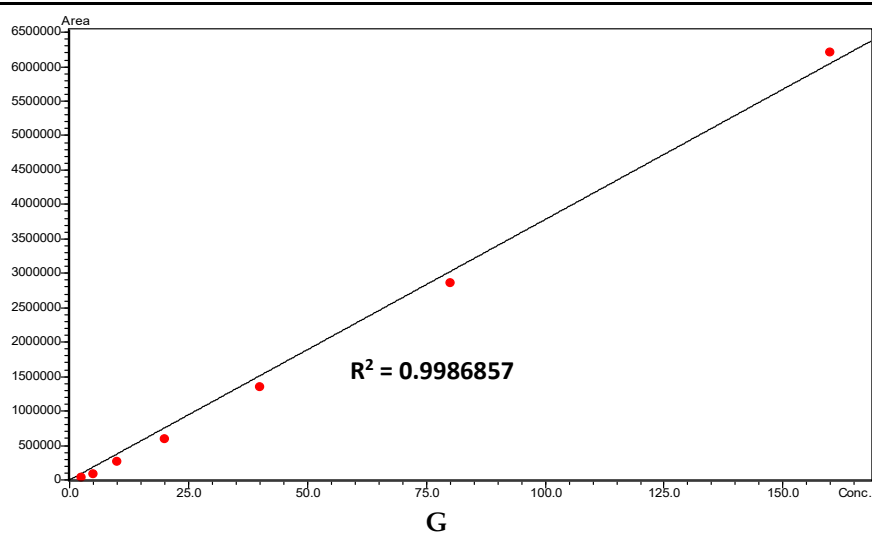


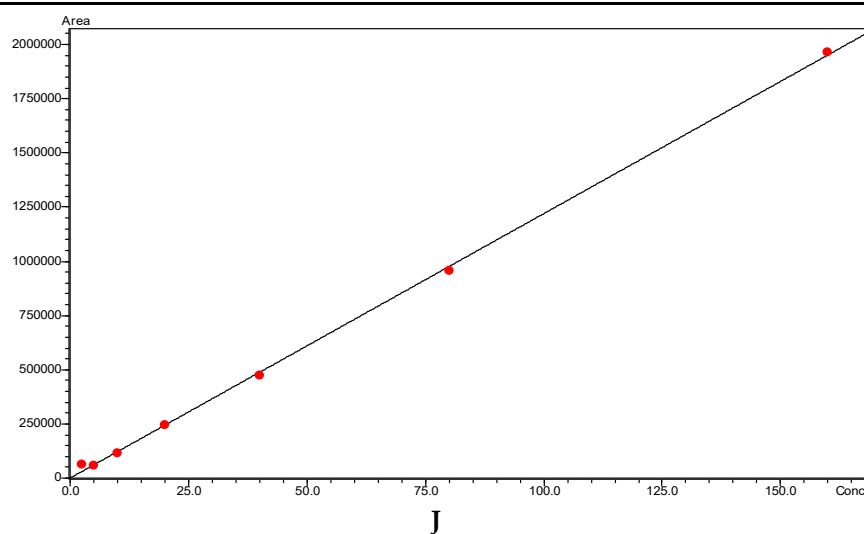
B



C







Supplementary Figure S2. Standard calibration curves and R^2 values for (A) apigenin, (B) kaempferol, (C) luteolin, (D) quercetin, (E) taxifolin, (F) caffeic acid, (G) ferulic acid, (G) gallic acid, (H) p-coumaric acid, (I) sinapic acid and (J) vanillic acid.