

## Supporting Information for

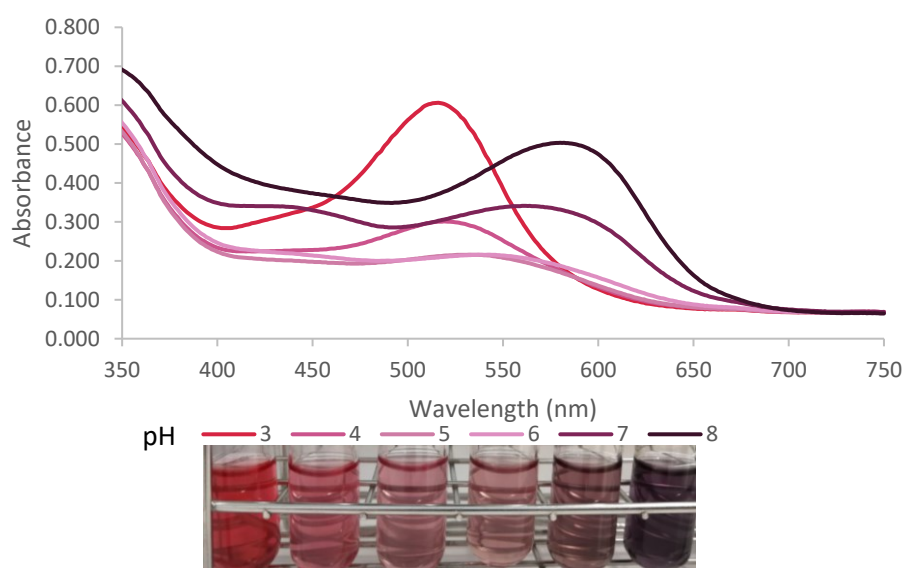
# Elderberry concentrate juice industrial by-products characterization and valorisation

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**Figure S1.** Spectra of the absorbance of elderberry juice in citrate and phosphate buffers solutions in the pH range from 3 to 8 (0.2 mL of sample was added to 3.8 mL of each buffer solution).

**Table S1.** Colour values ( $a^*$  and  $b^*$ ) of elderberry juice in buffer solutions in the pH range from 3 to 8.

$pH$	$a^*$	$b^*$
3	5.13	1.57
4	4.03	0.98
5	2.62	0.78
6	1.81	0.26
7	1.46	0.81
8	1.26	0.03