

Table S1. Extraction methods and yield of grape seed oil (g/100 g dry weight of byproduct).

Method	Oil extraction description	%	Varieties	Ref.
	The extraction was carried out by placing 50 g of grape seed flour in a hydraulic press (Bovenau) for 72 h under 72 tons. The oil was obtained in a vial.	-	Herbemont, Seibel, Isabel Cabernet, Merlot and Muscatel	[47]
	Whole-seed oil extraction was carried out using a rotary screw press (KOMET, Expeller CA59G-CA 5963 model). The pressing capacity was 5 kg/h, the temperature of the oil obtained was 27 °C. To purify the oil, it was centrifuged at 3857 rpm for 20 min.	5.7	Syrah, Tintorera, (blend: Syrah, tempranillo, Merlot)	[41]
	Grape seed flour (<0.5 mm), var. Airen, under cold pressing with a KOMET CA59G, which had an input capacity of 5–8 kg/h.	6.1–9.1	var. Airen	[23]
	Extraction was performed using whole seeds in a KOMET screw press. The following parameters were optimized: type of grape seed pretreatment (1, 2 and 3), preheating temperature (90 and 120 °C), diameter (10 and 15 mm), screw rotation speed (40 and 70 rpm). Maximum pressing capacity was 13.9 kg/h.	-	Not Mention	[42]
	Oil extraction was carried out from grape seed flour cv. Urumchi (from China, Brazil, France), using a screw press (Model CA59G) under two treatments (seeds heated at 80 °C and without heating, for 40 min). The obtained oil was purified via centrifugation at 3500 rpm for 10 min.	14	Urumchi	[46]
	Extraction was performed using clean, whole, dry seeds via cold press with a screw press (Type, KYP20D), 5–7 kg/h capacity, 1.8 kW electric motor. At the moment the oil began to come out, it was programmed at a speed of 20 rpm, and the head of the press was heated to 40 °C. However, due to pressure and friction, the oil came out at 50 °C. The purification of the oil was carried out for three days at room temperature for natural sedimentation.	-	Merlot, Italian Riesling, Sila	[32]
Pressing	The oil was extracted using a screw press, without external heating. The purification of the oil was carried out via centrifugation at 3000 rpm for 5 min; later, it was decanted at room temperature.	4.95	Sangiovese	
		5.65	Cabernet sauvignon	
		5.65	Merlot	[58]
		7.70	Syrah	
		7.10	Sauvignon blanc	
	The extraction was carried out in a hydraulic press. The whole dry seeds were pressed at a pressure of 600 bar and a cylinder temperature of 50 °C. The oil was obtained at 30 °C.	11.6	Pinot noir	
		11.5	Gamay	
		8.8	Prokupac	[36]
		10.3	Cabernet sauvignon	
		9.6	Merlot	
The extraction was carried out using whole seeds with a Type KYP20D screw press and a 1.8 W electric motor with a capacity of 5–7 kg/h. The screw speed was 20 rpm. Due to pressure and friction, the oil came out between 50 and 55 °C. The purification of the oil was carried out via natural sedimentation for three days at room temperature.	9.87	Merlot		
	11.92	Hamburg	[43]	
	8.89	Riesling		
The extraction was carried out using 3 kg of whole grape seeds via cold pressing Cgoldenwall CAN-G84. The obtained oil was centrifuged at 4200 rpm for 10 min at 25 °C.	12.74	Sila		
	7.6	Red grape	[30]	
The extraction was carried out in cycles in a hydraulic piston press, pressing 100 g of dry whole seeds under 85 tons of pressure for 300 s. For purification, a stainless-steel mesh filter was used. Grape seeds were purchased from the market. The extraction was carried out prior to the pretreatment of the whole grape seed by moistening, softening by ultrasound, and enzymatic treatment. Later, extraction was carried out using a screw extrusion press (D 85-1 G).	5.5	White grape	[45]	
	13.0	Bordo	[45]	
The extraction was carried out using grape seed flour var. Carignan by cold pressing <60 °C. The purification of the oil was carried out via filtration.	-	Not mention	[40]	
	7.8	Carignan	[38]	
The extraction was performed via cold pressing using an expeller press (Monforts). This was carried out per cycle using 1 kg of whole seeds. The purification of the oil was carried out by sedimentation.	6.71	Graševina	[31]	
Bligh and Dyer	The extraction was carried out by weighing 10 g of sample var. Syrah with the addition of a mixed solvent chloroform, methanol, and water 10:20:8 in a conical flask. The flask was sealed and shaken for 30 min at 230 rpm on an orbital shaker. Then, 10 mL of chloroform and 1.5% sodium sulfate (10:10) were added, then stirred for two more minutes. To remove the chloroform from the oil, it was filtered through a paper filter with ammonium sulfate anhydride. Then, the chloroform was evaporated with N ₂ (99.9%) in a fume hood.	10.5	Syrah (No pretreatment)	
		12.7	Syrah (Ultrasound 30:30 time and temperature)	[26]
Cold percolation	The extraction was carried out by placing 40 g of grape seed flour in a flask, to which 200 mL n-hexane was added. This was placed on a shaker and incubated at 25 °C for 24 h. After extraction, the residues were subjected to centrifugation at 6000 rpm at 15 °C for 10 min to separate from the liquid phase. Subsequently, the liquid phase was filtered through filter paper using a separatory funnel, and the excess n-hexane was eliminated.	14.1	Okuzgozu	
		9.6	Emir	
		14.9	Sangiovese	[15]
		16.6	Moscattello	

Table S1. *Cont.*

Method	Oil extraction description	%	Varieties	Ref.
	Soxhlet extraction was performed using 25 g sample var. Raboso piave with 300 mL of n-hexane for 6 h via continuous reflux at a maximum temperature of 70 °C. After the extraction was complete, the n-hexane was removed at 50 °C under reduced pressure with a rotary evaporator.	14.6	Raboso Piave	[34]
	The extraction was carried out using a Soxhlet extractor (SER 148/3), placing 10 g of sample in cartridges and 60 mL of n-hexane in the extraction cup. The first immersion step was boiling solvent at 69 °C for 1 h, and the washing steps were for 3 h. The solvent was recovered using a rotary evaporator at 40 °C at a low pressure of 335 mbar and rotation speed of 30 rpm. Ba: Barbera, CH: Chardonnay, MO: Moscato, NE: Nebbiolo, PI: Pinot Noir, MT: Muller Thurgau	11.0	Barbera	[21]
		14.2	Chardonnay	
		14.7	Moscato	
		12.6	Nebbiolo	
		15.5	Pinot Noir	
		11.3	Muller Thurgau	
	Oil was extracted using 0.5 g of grape seed flour (from 41 varieties) with n-hexane as solvent at 70 °C. Subsequently, the hexane was evaporated in a rotary evaporator at 65 °C, then dried in an oven at 60 °C until a constant weight was obtained.	3.9	Zenit	[39]
		17.3	Chardonnay	
		17.5	Riesling	
	The oil extraction was carried out using a Soxhlet extractor with hexane as solvent. In addition, a heating mantle was used at 70 °C for 32 h. Subsequently, the hexane was evaporated, and the sample was weighed twice at two-day intervals until a constant weight was obtained.	16.3	Pinot Gris	[25]
		13.8	Pálava	
		16.9	Hibernal	
		11.5	Dornfelder	
		14.9	Blaufränkisch	
		15.7	Zweigelt	
		17.1	Laurot	
Soxhlet	The extraction was performed using 10 g of sample var. Syrah, placing it in a cartridge and adding 150 mL of n-hexane in a round flask. The extraction was carried out in a Soxhlet extractor for 6 h and refluxed with n-hexane at the boiling temperature of the solvent (60 to 70 °C). Solvent recovery was performed in a rotary evaporator at 30 rpm and 40 °C.	12.1	Syrah (No pretreatment)	[26]
		16.1	Syrah (Ultrasound 30:30 time and temperature)	
	The extraction was carried out using 50 g of grape seed flour (red varieties) with 500 mL of n-hexane (1) at 74.9 °C for 6 h and petroleum ether (2) at 74.9 °C for 5 h. The solvent was removed in a vacuum rotary evaporator.	12.7 (1)	Red varieties	[27]
		12.2 (2)		
	Extraction using 10 g of grape seed flour with 170 mL of petroleum ether for 3 h at 70 °C. After the extraction was complete, the petroleum ether was evaporated.	11.08	Italian Riesling	[33]
		10.58	Cabernet Franc	
		12.67	Pinot Noir	
		10.33	Sauvignon Blanc	
		12.02	Királyleányka	
	The oil was obtained using 30 g of grape seed meal via continuous Soxhlet extraction for 8 h with 300 mL of n-hexane at 50–60 °C. The used solvent was removed using vacuum rotary evaporator at 40 °C.	10.91	Rhine Riesling	[30]
10.47		Merlot		
9.99		Lemberger		
8.1		Red grape		
The oil extraction was carried out using grape seed flour at 80 °C for 6 hours. Solvent removal was performed using a vacuum rotary evaporator.	6.8	White grape	[36]	
	15.2	Pinot noir		
	14.3	Gamay		
The extraction was carried out using Soxhlet equipment by placing 40 g of grape seed flour in cartridges with 200 mL of n-hexane. The first extraction phase was at 80 °C for 5 h, the rinsing phase was for 45 min, and the solvent recovery phase was for 30 min. Once the residual solvent was completed, it was removed using a rotary evaporator at 40 °C and at a low pressure of 2.5 kPa.	11.8	Prokupac	[15]	
	15.8	Cabernet sauvignon		
	12.8	Merlot		
	14.1	Okuzgozu		
Extraction was performed by weighing 3 g of grape seed flour and placing it in a 33 mL cell. This was placed in the carousel of extraction (Dionex ASE 300) with a solvent extractor. Hexane was used for pressurized liquid. The extraction was programmed at 100 °C for 30 min at 1500 psi, with 60 s of purge, and 150% flushing in three cycles. Then the extract was collected in a 250 mL vial, pre-concentrated under reduced pressure, and finally dried with anhydrous sodium sulfate.	9.6	Emir	[47]	
	14.9	Sangiovese		
Ultra-sonic (with solvent)	16.6	Moscattello	[34]	
	11.42	Raboso Piave		
	13.13			
	A total of 25 g of sample var. Raboso piave with 200 mL of n-hexane was placed in a beaker. Ultrasound was applied to the beaker submerged in an ice bath for 30 min at a frequency of 20 KHz and 50 (1), 100 (2), and 150 (3) W for 30 min (maintaining temperature below 30 °C). After extraction, it was filtered, and the solvent was removed in a rotary evaporator at 50 °C.	14.08		

Table S1. Cont.

Method	Oil extraction description	%	Varieties	Ref.
Ultra-sonic (with solvent)	A total of 50 g of grape seed flour and 100 mL of n-hexane were mixed in a flask, then ultrasound was applied for 90 min at a frequency of 35 KHz and a power of 150 W, controlling the temperature at 30 °C. Then, the solid phase was separated via decantation and washed with n-hexane.	12.8	Pinot noir	[36]
		13.0	Gamay	
		10.1	Prokupac	
		11.7	Cabernet sauvignon	
		11.5	Merlot	
	Ground seeds (5 g) from Burgundy grapes were extracted in a 0.25 L Erlenmeyer flask using Ultra-sound Cleaner 800 (40 KHz, 25 °C). Various extraction durations (30, 60, 90 min) and seed/solvent ratios (1:4, 1:6, 1:8) were utilized with hexane (HE), ethyl acetate (EA), and dichloromethane (DCM). Finally, the solvents were removed. The treatments were HE: 90 min, 1:8 (1), EA: 90 min, 1/8 (2), and DCM: 90 min, 1/8 (3)	11.6 (1)	Not mention	[37]
		12.6 (2)		
		12.9 (3)		
	The extraction was carried out in an ultrasound bath (UltraCleaner 800) at 40 KHz, at 25 °C for 1.5 h, using 5 g of grape seed flour and 40 mL of dichloromethane as a solvent. The seeds were previously dried at 40 °C (1) and 80 °C (2) before grinding.	12.6–11.2 11.2–11.9	Cabernet sauvignon Ives	[52]
	Super-critical fluids (CO ₂)	The extraction was carried out in a 0.1 L basket. For each test, 65 g of grape seed flour was used. The extractions were carried out at a pressure of 500 bar and at 50 °C; the solvent flow rate was set at 8 g/min.	10.9	Barbera
13.8			Chardonnay	
12.6			Moscato	
10.9			Nebbiolo	
15.5			Pinot Noir	
The extraction was carried out by placing 65 g of grape seed flour in a 0.1 L capacity extractor. The extraction was carried out at 50 °C, a pressure of 500 bar, and a CO ₂ flow rate of 8 g/min.		10.1	Muller Thurgau Barbera Chardonnay Moscato Nebbiolo Pinot Noir Muller Thurgau	[29]
		-		
The extraction was carried out by placing 100 g of sample into an extractor container. The optimized conditions for the extraction were as follows: temperature 41 °C, pressure 40 MPa, CO ₂ flow 1.94 kg/h, extraction time 1.5 h.		14.49	Cabernet Franc	[35]
The extraction consisted of placing 60 g of sample in each extraction cell. The conditions used for the extraction were as follows: constant temperature 50 °C, pressure 50 MPa, CO ₂ flow 6 g/min. The total extraction time was approximately 1.5 h.		12.2	Syrah (No pretreatment)	[26]
		Syrah (Ultrasound 30:30 time and temperature)		
	13.9			
A total of 30 g of sample was used. The oil was extracted under the following conditions: pressure 25 MPa and 40 °C, for 3 h. Supercritical fluids (CO ₂ -expanded ethanol)	10.3	Red grape	[27]	
	13.6	Red grape	[27]	
	16.7 (A) 17.0 (B) 16.17 (C)	Quebranta	[64]	
	18.5	Parthenocissus wild grape	[84]	
	6.73–7.86	Graševina	[31]	
Pulsed electric fields + super-critical fluids	Prior to the extraction with supercritical fluids, a pretreatment with a pulsed electric fields was carried out, for which 70 g of flour was used. After, the pretreatment it was lyophilized. Then, 50 g of the lyophilized sample was used to perform the extraction with CO ₂ supercritical fluids.	7.84–8.17	Graševina	[31]

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