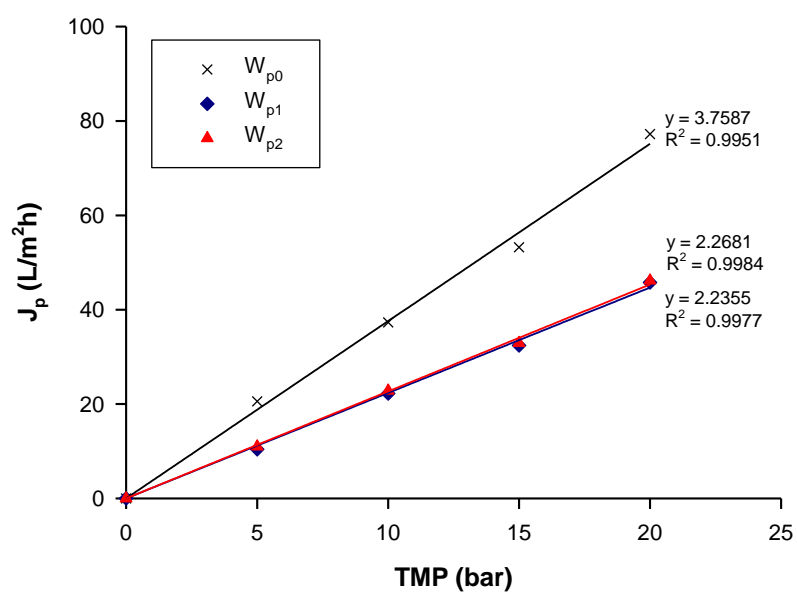
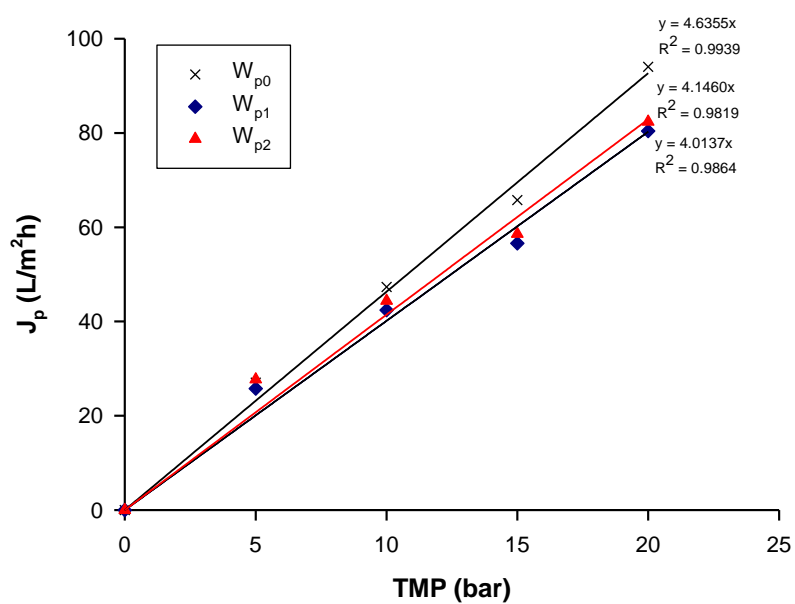


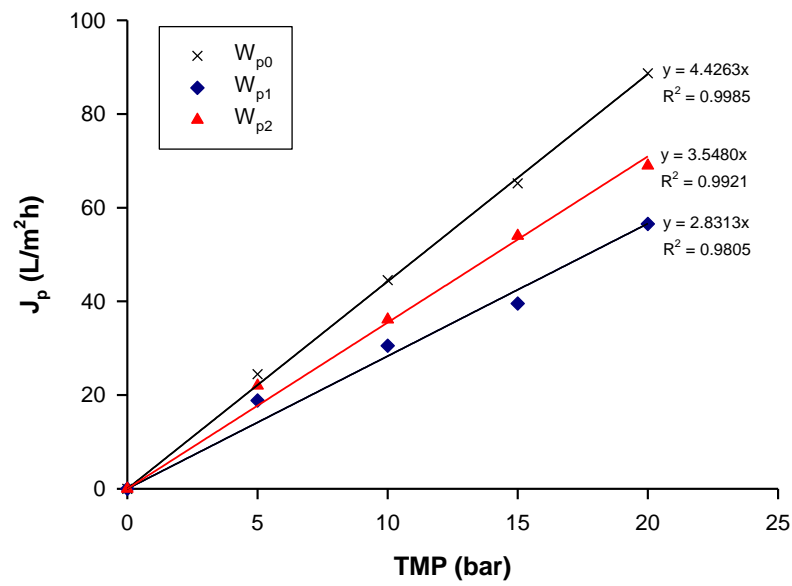
SUPPLEMENTARY DATA



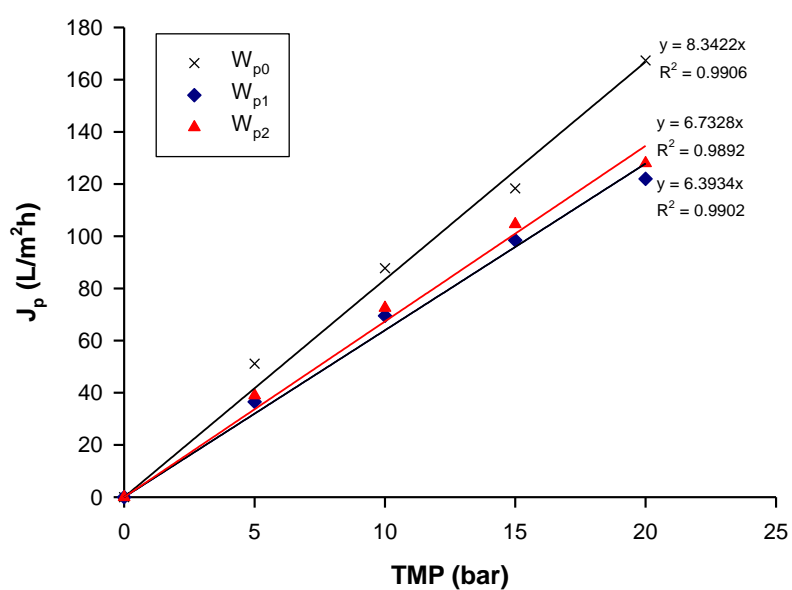
**Figure S1.** Pure water permeability of the NF90 membrane.  $W_{p0}$ , water permeability before the red grape pomace extract nanofiltration;  $W_{p1}$ , water permeability after the red grape pomace extract;  $W_{p2}$ , water permeability after cleaning with water (Operating conditions: feed flowrate, 0.8 L/min; T, 25±1 °C).



**Figure S2.** Pure water permeability of the CA316 membrane.  $W_{p0}$ , water permeability before the red grape pomace extract nanofiltration;  $W_{p1}$ , water permeability after the red grape pomace extract;  $W_{p2}$ , water permeability after cleaning with water (Operating conditions: feed flowrate, 0.8 L/min; T, 25±1 °C).



**Figure S3.** Pure water permeability of the CA316-70 membrane.  $W_{p0}$ , water permeability before the red grape pomace extract nanofiltration;  $W_{p1}$ , water permeability after the red grape pomace extract;  $W_{p2}$ , water permeability after cleaning with water (Operating conditions: feed flowrate, 0.8 L/min; T,  $25 \pm 1$  °C).



**Figure S4.** Pure water permeability of the CA400-22 membrane.  $W_{p0}$ , water permeability before the red grape pomace extract nanofiltration;  $W_{p1}$ , water permeability after the red grape pomace extract;  $W_{p2}$ , water permeability after cleaning with water (Operating conditions: feed flowrate, 0.8 L/min; T, 25±1 °C).