

Supplementary Materials

Valorization of cork using subcritical water

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Figure S1. HPLC chromatogram of phenolics of SBW extract 1 (T < 50) obtained in the assay targeting 200 °C

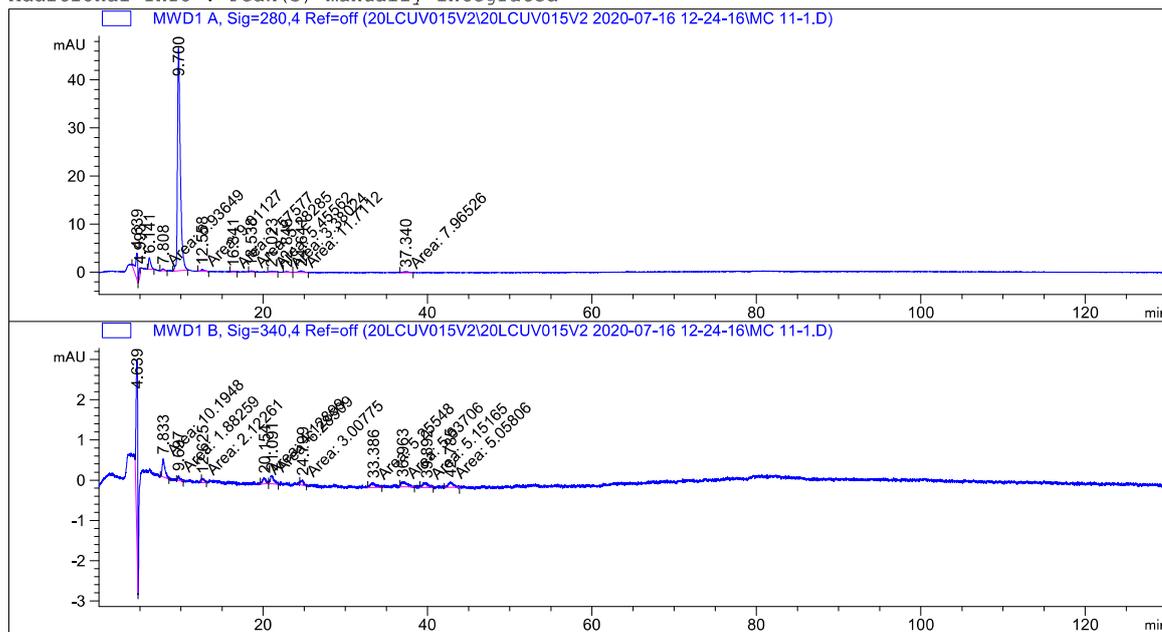
Figure S2. HPLC chromatogram of phenolics of SBW extract 2 (T: 50 - 120) obtained in the assay targeting 200 °C

Figure S3. HPLC chromatogram of phenolics of SBW extract 3 (T: 120 - 200) obtained in the assay targeting 200 °C

Figure S4. HPLC chromatogram of phenolics of SBW extract 4 (T: 200) obtained in the assay targeting 200 °C

Figure S5. HPLC chromatogram of monosaccharides of the granulated cork

Additional Info : Peak(s) manually integrated



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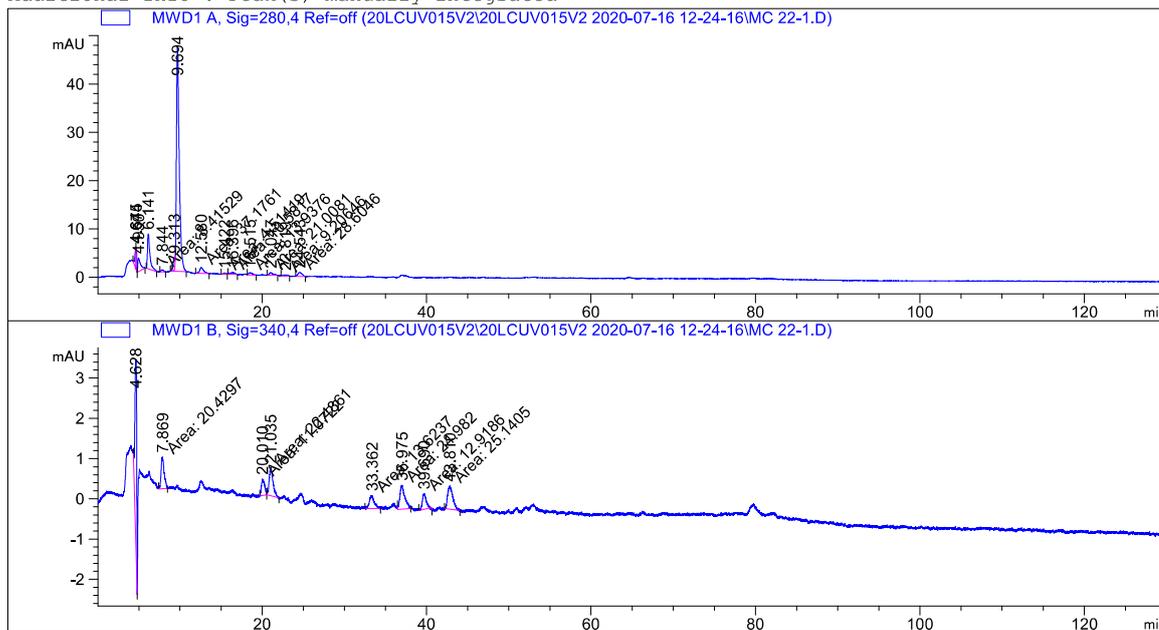


Figure S2. HPLC chromatogram of phenolics of SBW extract 2 (T: 50 - 120) obtained in the assay targeting 200 °C

Additional Info : Peak(s) manually integrated

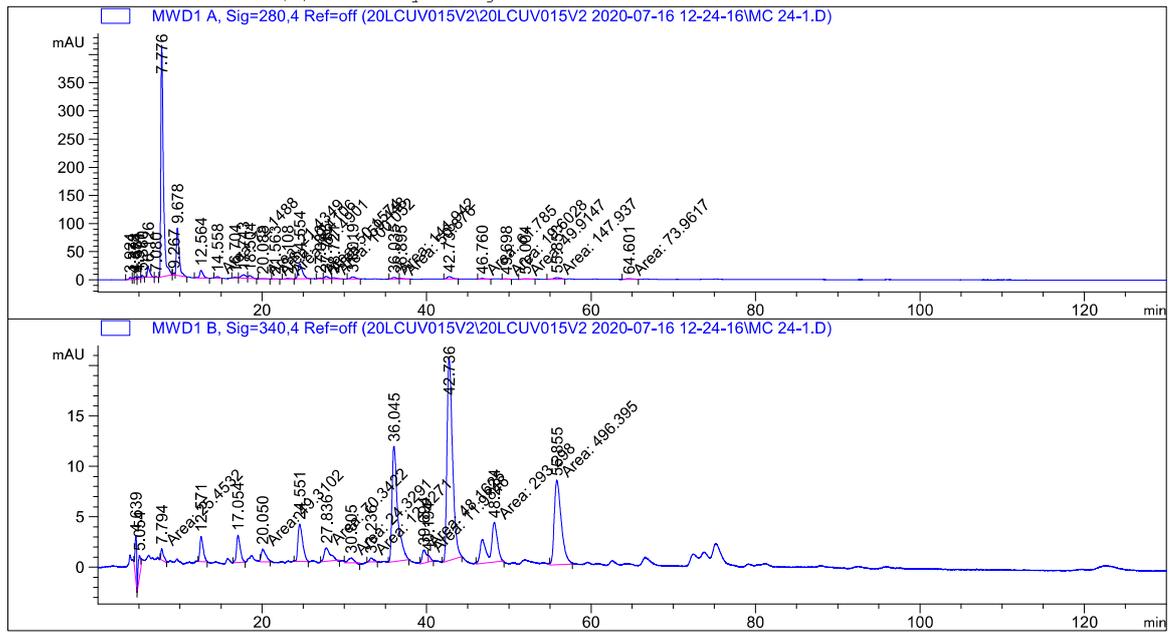


Figure S4. HPLC chromatogram of phenolics of SBW extract 4 (T: 200) obtained in the assay targeting 200 °C

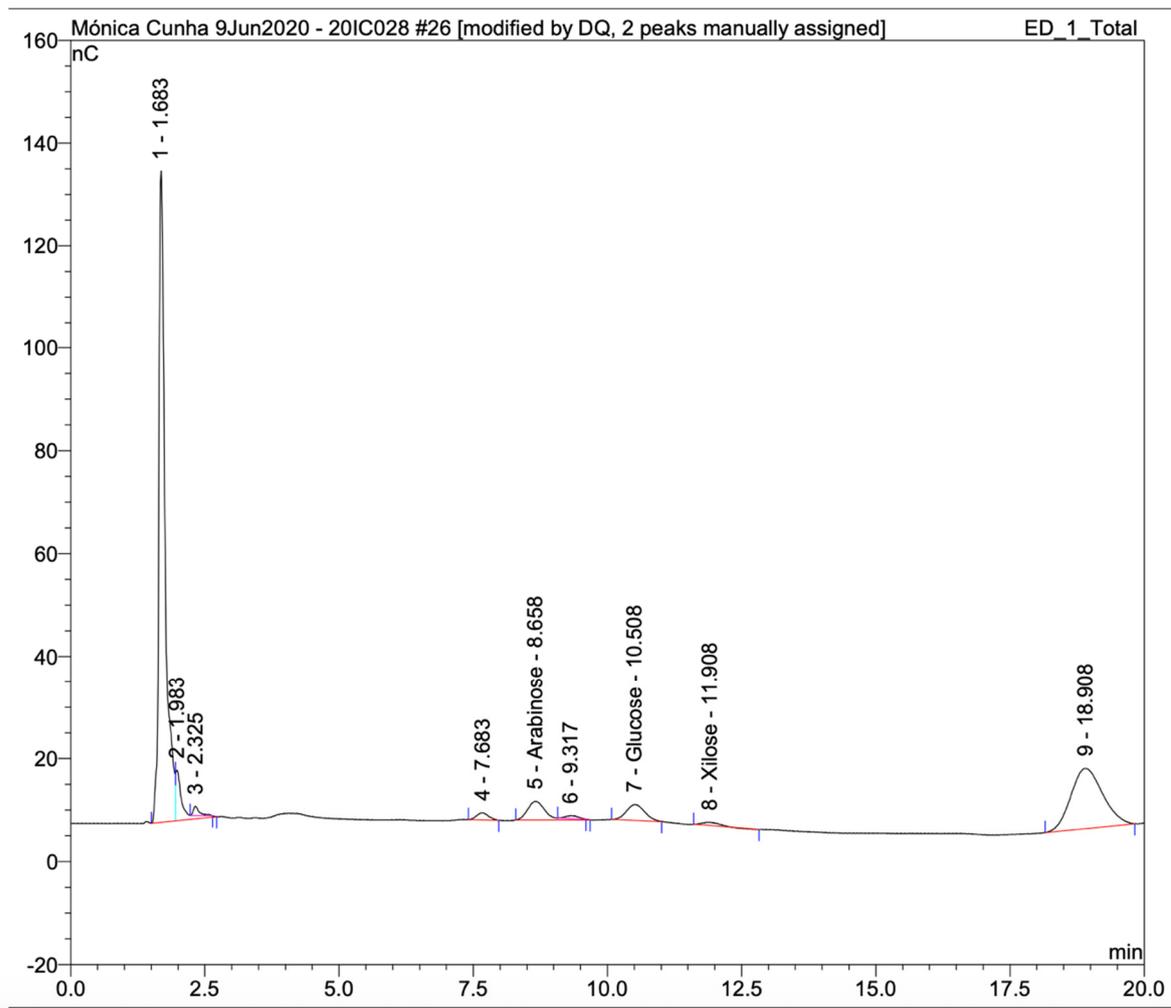


Figure S5. HPLC chromatogram of monosaccharides of the granulated cork