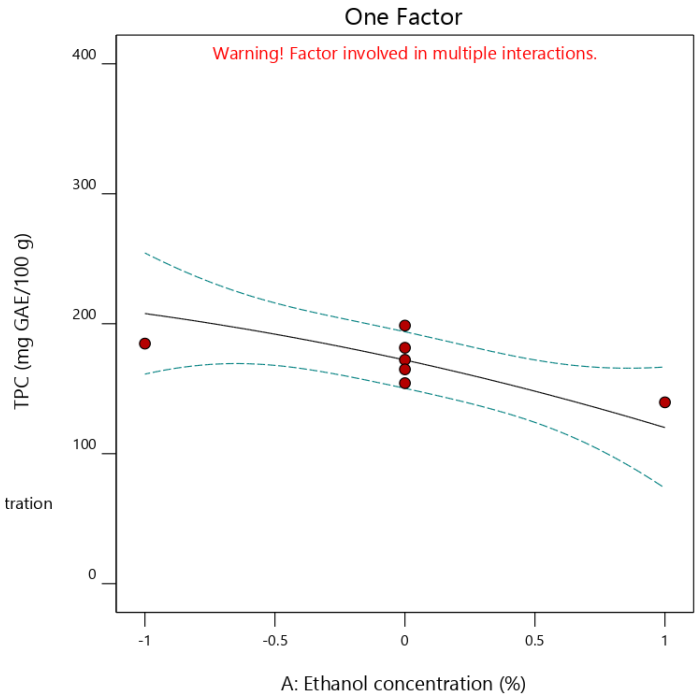
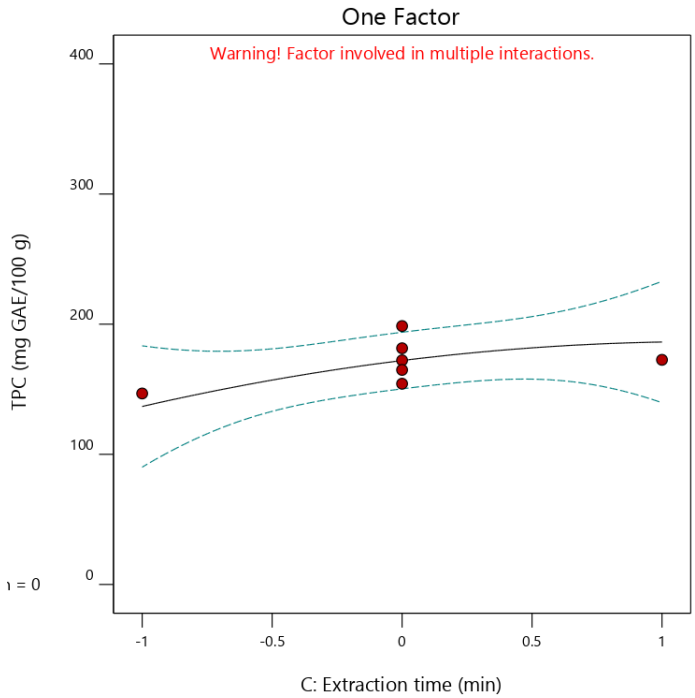
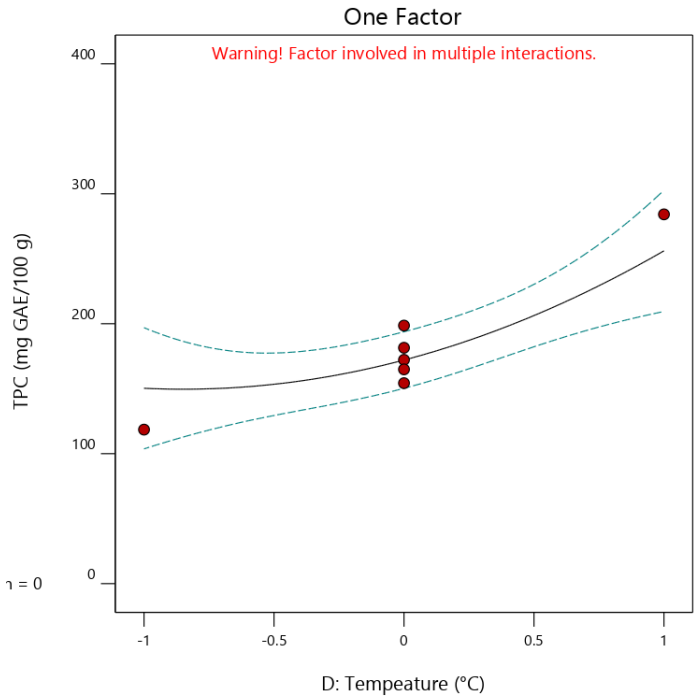
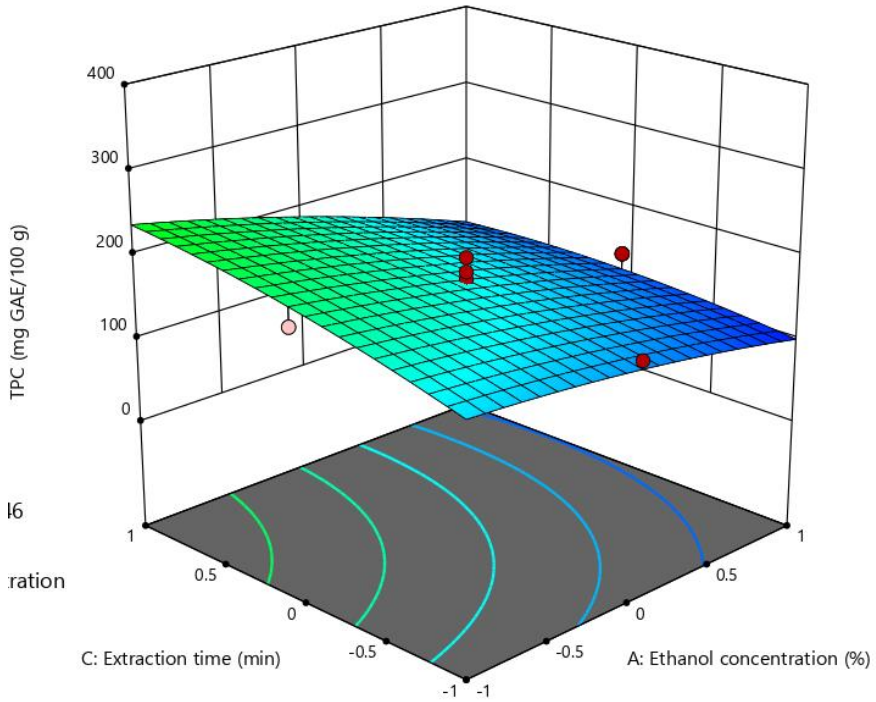

One Factor
Warning! Factor involved in multiple interactions.
TPC (mg GAE/100 g)
400
300
200
100
0
-1
-0.5
0
0.5
1
A: Ethanol concentration (%)


One Factor
Warning! Factor involved in multiple interactions.
TPC (mg GAE/100 g)
400
300
200
100
0
-1
-0.5
0
0.5
1
C: Extraction time (min)


One Factor
Warning! Factor involved in multiple interactions.
TPC (mg GAE/100 g)
400
300
200
100
0
-1
-0.5
0
0.5
1
D: Tempeature (°C)


TPC (mg GAE/100 g)
400
300
200
100
0
C: Extraction time (min)
A: Ethanol concentration (%)
1
0.5
0
-0.5
-1

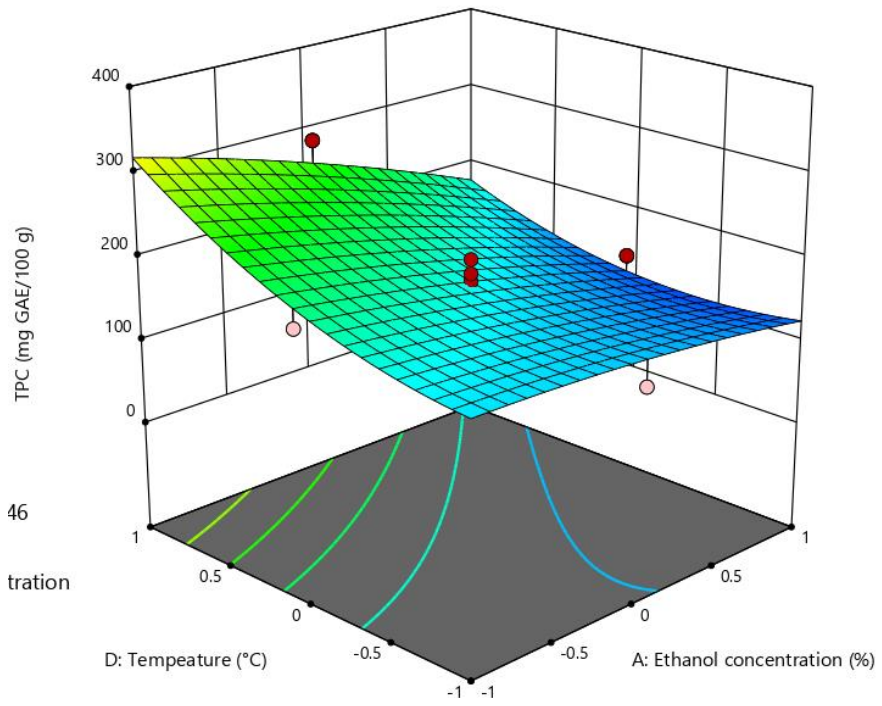
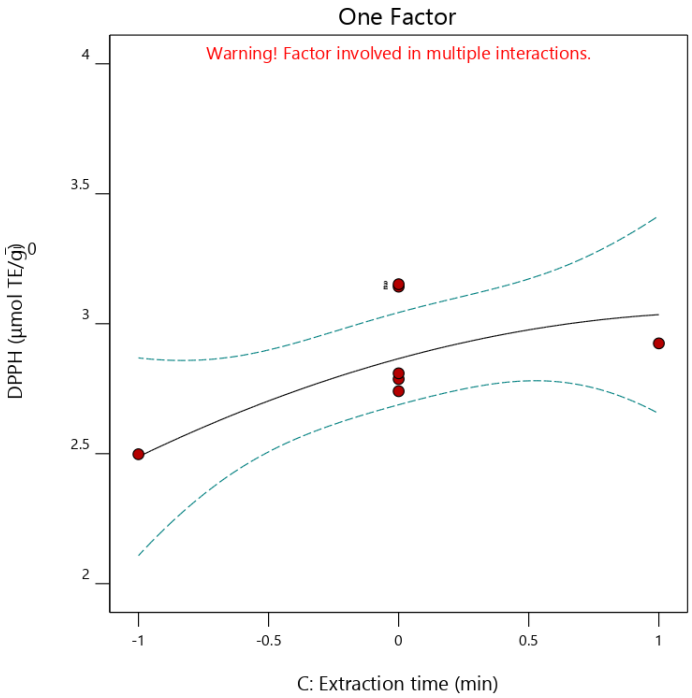
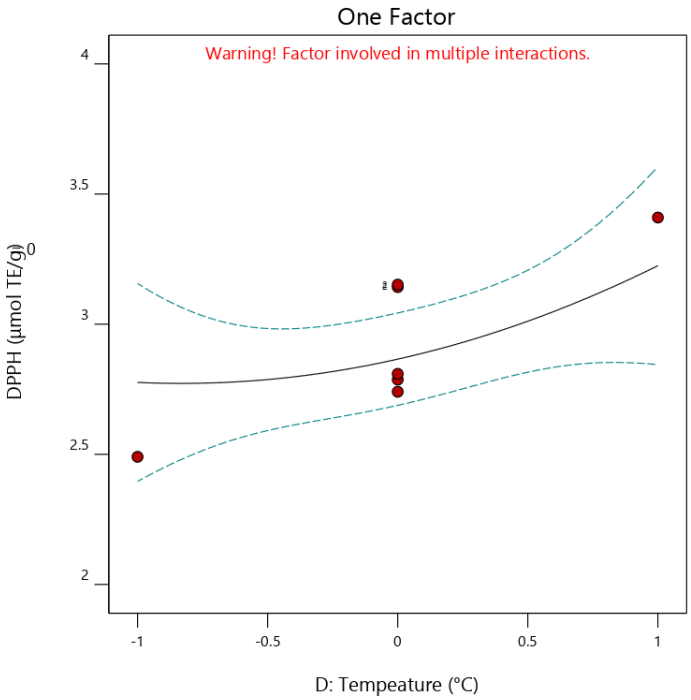


Figure S1. Influence of pressurized liquid extraction parameters on total polyphenol content in garlic extracts


One Factor
Warning! Factor involved in multiple interactions.
DPPH (µmol TE/g)
4
3.5
3
2.5
2
-1
-0.5
0
0.5
1
C: Extraction time (min)


One Factor
Warning! Factor involved in multiple interactions.
DPPH (µmol TE/g)
4
3.5
3
2.5
2
-1
-0.5
0
0.5
1
D: Tempeature (°C)

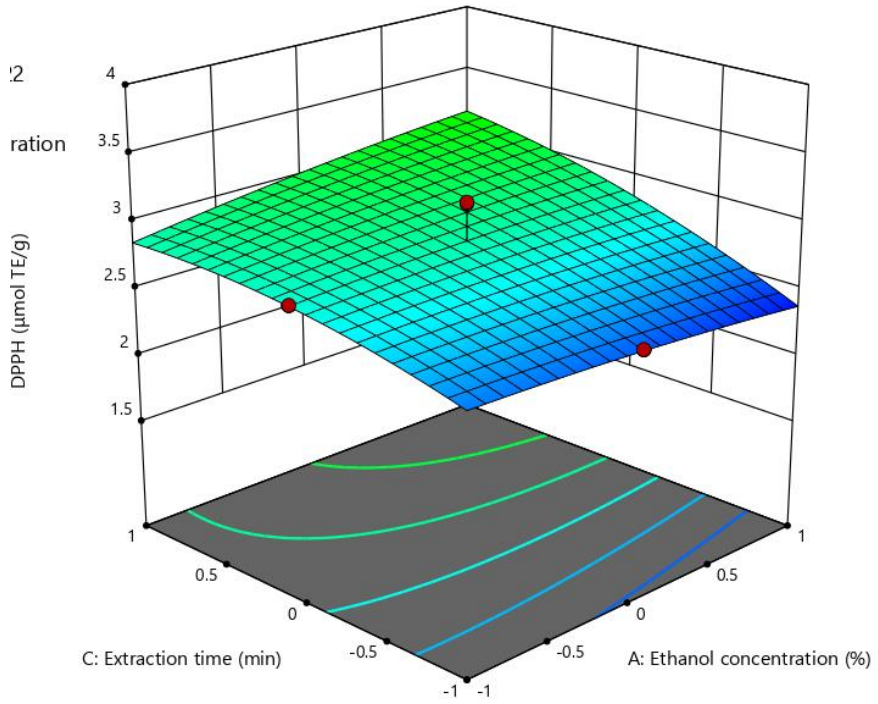
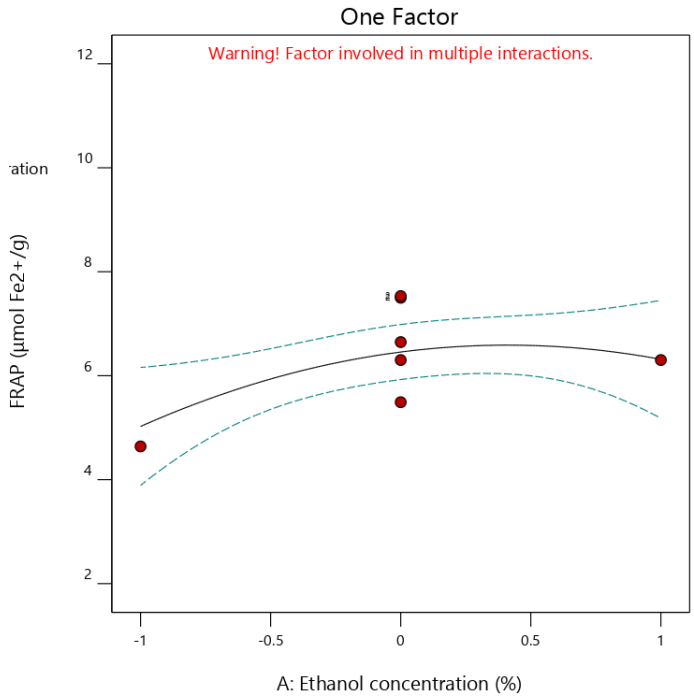
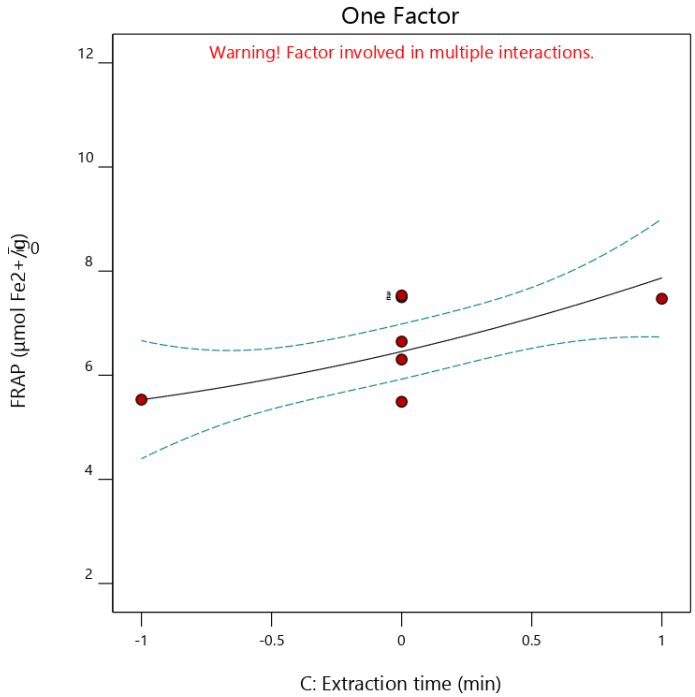


Figure S2. Influence of pressurized liquid extraction parameters on DPPH· scavenging activity in garlic extracts


One Factor
Warning! Factor involved in multiple interactions.
FRAP (µmol Fe2+/g)
12
10
8
6
4
2
-1
-0.5
0
0.5
1
A: Ethanol concentration (%)


One Factor
Warning! Factor involved in multiple interactions.
FRAP (µmol Fe2+/g)
12
10
8
6
4
2
-1
-0.5
0
0.5
1
C: Extraction time (min)

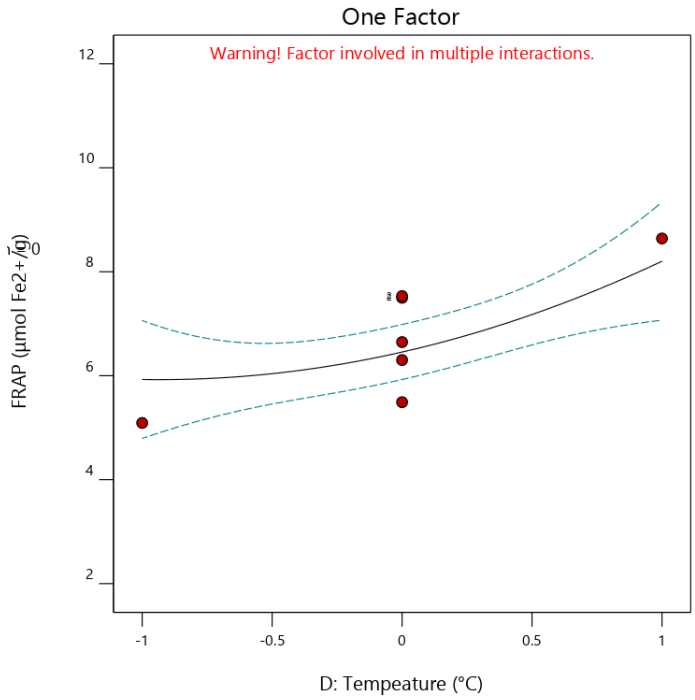


Figure S3. Influence of pressurized liquid extraction parameters on ferric reducing power in garlic extracts

Table S1. Gradient conditions for determination of AC content

Time (min)	**% B**
0.01	20
0.50	20
10.00	98
11.50	98
12.50	20
15.50	Stop