

Comparative Gravimetric Studies on Carbon Steel Corrosion in Selected Fruit Juices Processing Environments and Acidic Chloride Media (HCl) at different pH.

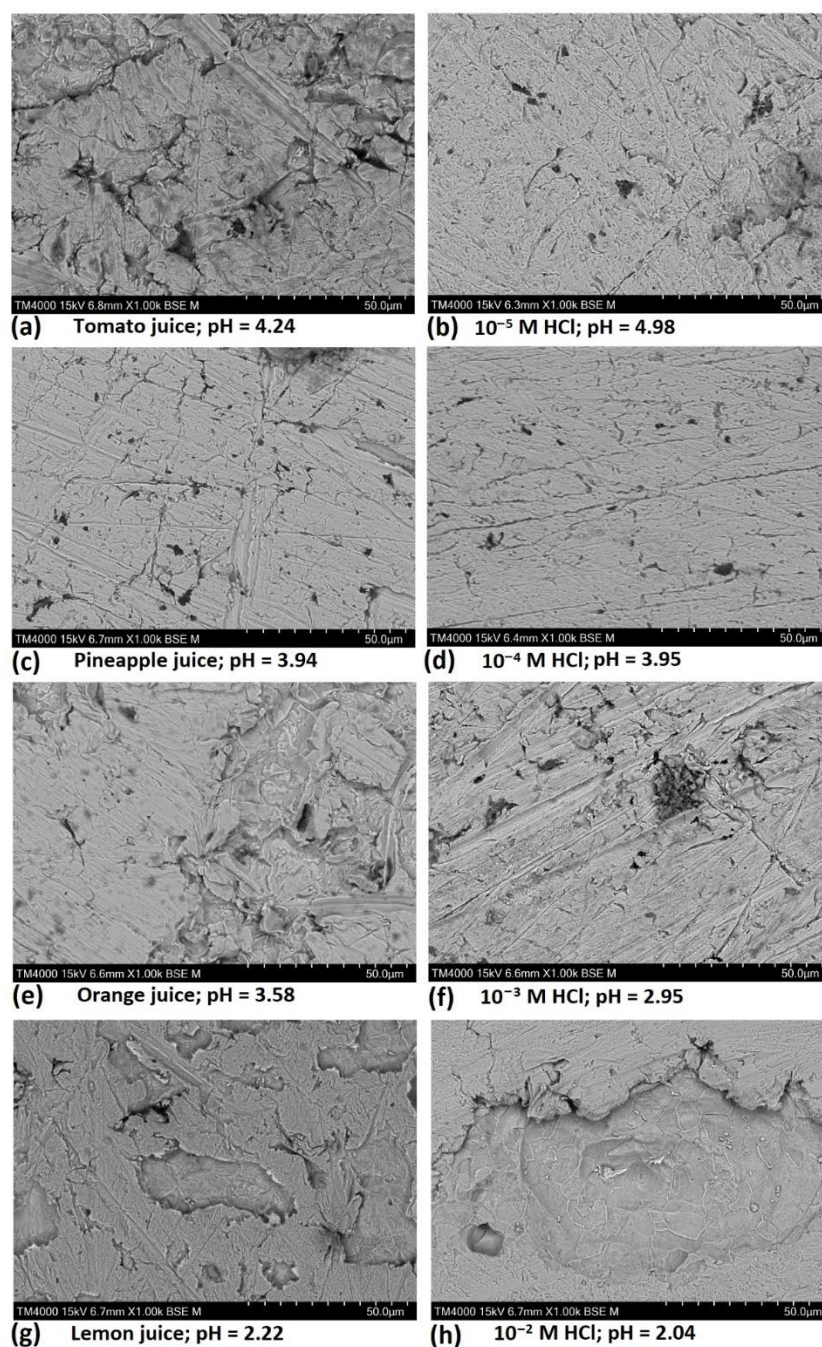


Figure S1. SEM images of carbon steel sheet (CR1 \approx EN 1.0338) surfaces acquired at 15 kV after immersion in (a) tomato juice, (b) 10^{-5} M HCl, (c) pineapple juice, (d) 10^{-4} M HCl, (e) orange juice,, (f) 10^{-3} M HCl,, (g) lemon juice, and (h) 10^{-2} M HCl, respectively.

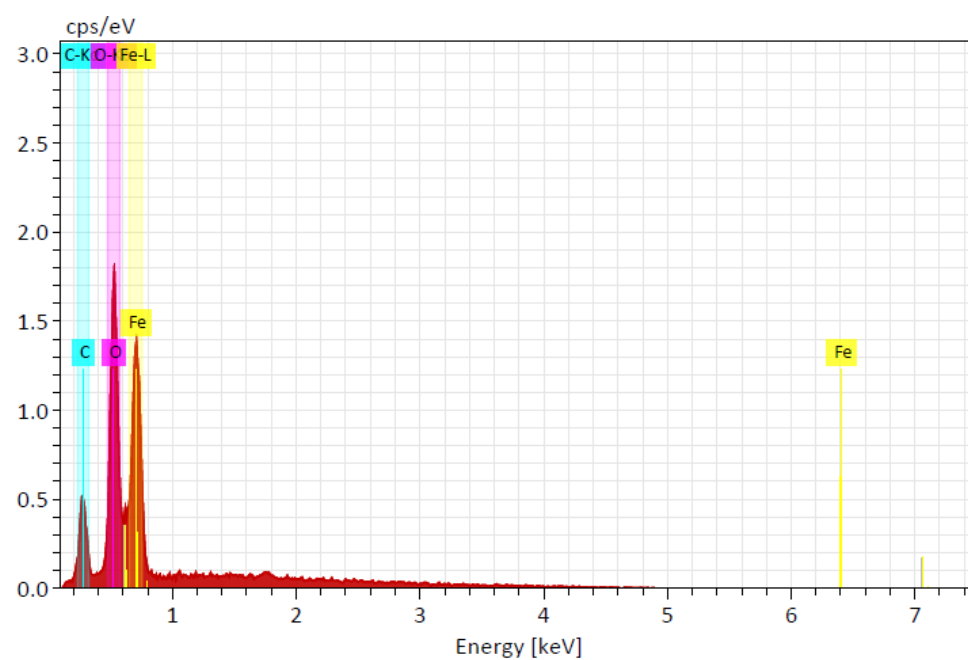


Figure S2. EDX spectra acquired during mapping of carbon steel sheet exposed to tomato juice.

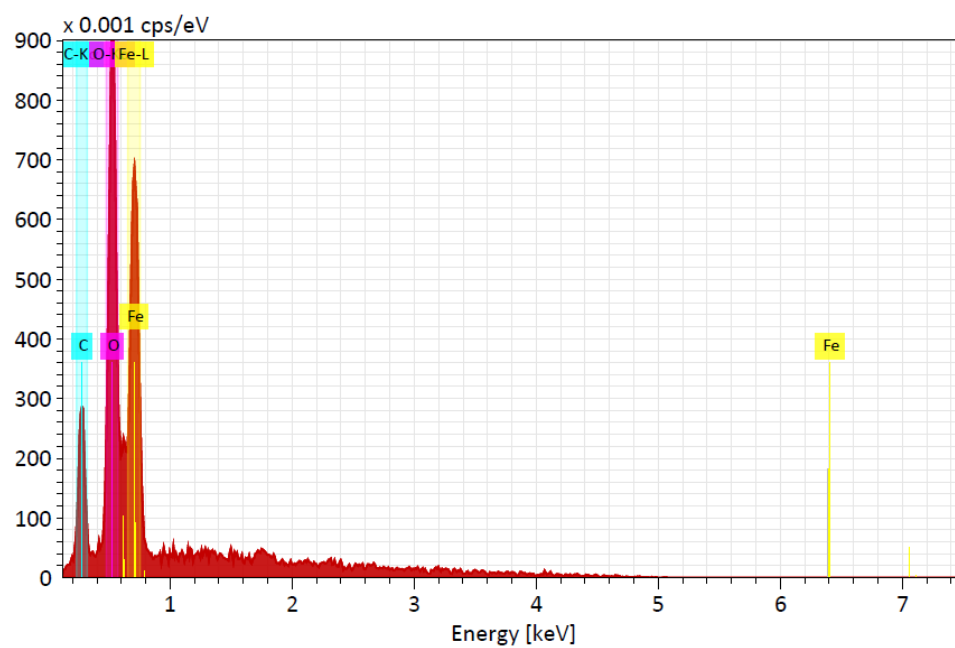


Figure S3. EDX spectra acquired during mapping of carbon steel sheet exposed to pineapple juice.

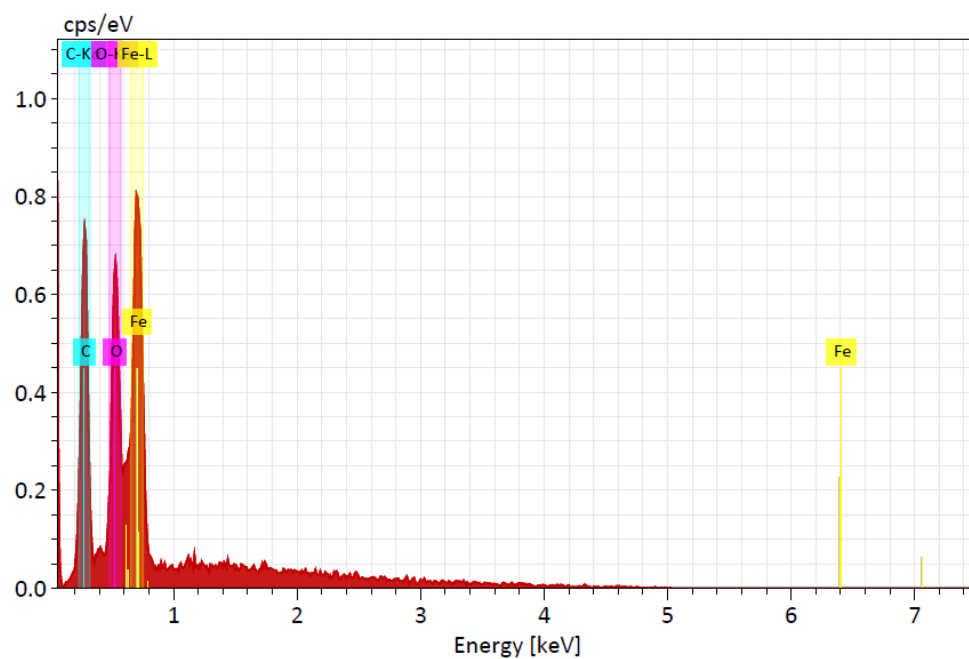


Figure S4. EDX spectra acquired during mapping of carbon steel sheet exposed to orange juice.

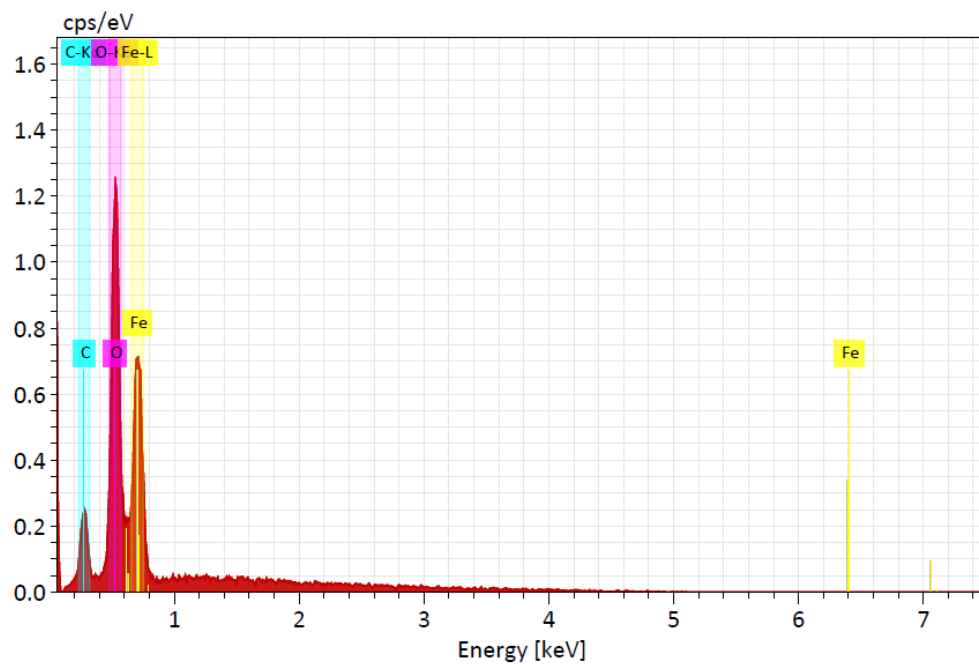


Figure S5. EDX spectra acquired during mapping of carbon steel sheet exposed to lemon juice.