
Supplementary materials

Green Extraction of *Hodgsonia heteroclita* Oilseed Cake Powder to Obtain Optimal Antioxidants and Health Benefits

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Supplementary Table S1:

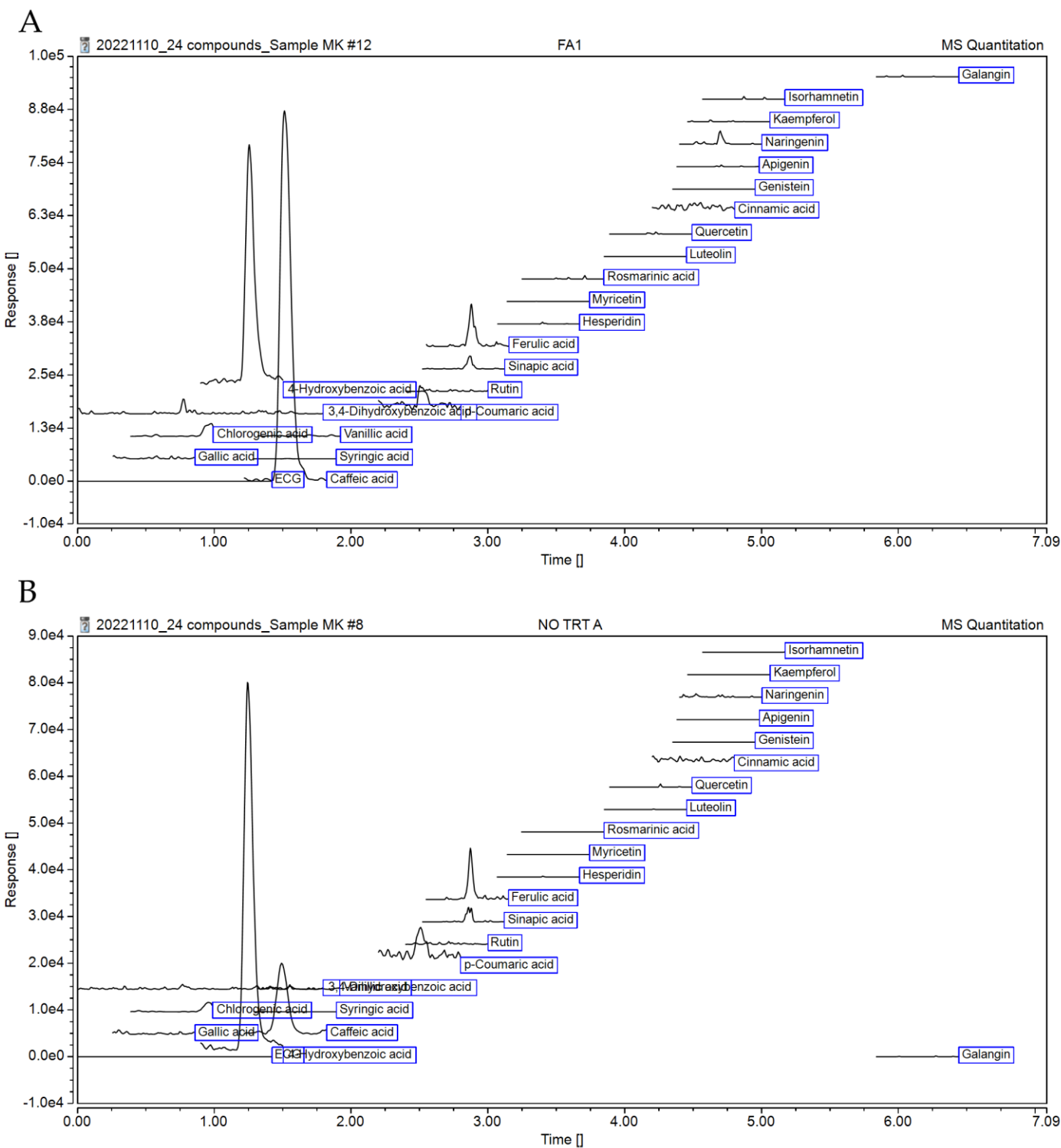
Colors and moisture contents of fresh sample and *H. heteroclita* oilseed cake powders (OCPs).

Samples	Color Analysis			Moisture Content (%)
	L*	a*	b*	
Fresh	73.43 ± 0.22	0.35 ± 0.04	20.10 ± 0.06	2.82 ± 0.15
NP-OCP	75.83 ± 1.92	2.63 ± 0.06	22.30 ± 0.10	3.68 ± 0.52
HP-OCP	80.13 ± 1.13	1.88 ± 0.48	21.17 ± 1.28	3.64 ± 0.63
HEP-OCP	65.41 ± 1.38	11.20 ± 0.68	35.95 ± 1.22	4.68 ± 0.52

All data are expressed as mean ± standard deviation (SD) of triplicate experiments ($n = 3$). Colors were analyzed by a ColorFlex EZ spectrophotometer, where L* representing dark (0) to white (100) colors, a* representing green (-) to red (+) colors, and b* representing blue (-) to yellow (+) colors. NP-OCP: OCP obtained from no pretreatment method; HP-OCP: OCP obtained from heat pretreatment by drying at 55 °C until reaching 10% moisture content; HEP-OCP: OCP obtained from heat and enzymatic pretreatments using 2.98% (*w/w*) enzyme loading, 48 °C of incubation temperature and 76 min of incubation time.

Supplementary Figure S1:

The liquid chromatography-electrospray ionization tandem mass spectrometry (LC-ESI-MS/MS) chromatograms of (A) fresh sample, (B) no pretreatment oilseed cake powder (NP-OCP), (C) heat pretreatment oilseed cake powder (HP-OCP) and (D) heat and enzymatic pretreatment (HEP-OCP).



Supplementary Figure S1 (Cont.):

The liquid chromatography-electrospray ionization tandem mass spectrometry (LC-ESI-MS/MS) chromatograms of (A) fresh sample, (B) no pretreatment oilseed cake powder (NP-OCP), (C) heat pretreatment oilseed cake powder (HP-OCP) and (D) heat and enzymatic pretreatment (HEP-OCP).

