

Table S1. Total polyphenolic and anthocyanin content of blueberry pomace after extraction with water and citric acid buffer.

Solvent	Solvent: Pomace Ratio	Temperature (°C)	Extraction Time (h)	Total Anthocyanins (mg/g)	Total Polyphenols (mg/g)
Water	10:1	4	1	1.05 ± 0.21 a	3.29 ± 0.02 a
	10:1	25	1	1.32 ± 0.06 a	4.15 ± 0.07 b
	10:1	60	1	2.62 ± 0.05 b	7.87 ± 0.16 e
Citric Acid Buffer	10:1	4	1	2.86 ± 0.10 b	5.44 ± 0.05 c
	10:1	25	1	3.65 ± 0.11 c	6.92 ± 0.08 d
	10:1	60	1	4.21 ± 0.12 d	9.20 ± 0.02 f
	10:1	60	2	4.58 ± 0.13 e	9.98 ± 0.06 g
	10:1	60	3	5.38 ± 0.24 f	10.7 ± 0.19 h
	15:1	60	1	5.76 ± 0.06 g	11.1 ± 0.14 i
	15:1	60	2	6.63 ± 0.11 h	12.9 ± 0.08 j
	15:1	60	3	7.65 ± 0.13 j	14.8 ± 0.31 k
	20:1	60	1	7.24 ± 0.11 i	13.2 ± 0.25 j
	20:1	60	2	7.65 ± 0.41 j	14.9 ± 0.05 k
	20:1	60	3	9.11 ± 0.05 k	18.6 ± 0.28 l

Data are expressed at mean ± SD. Different letters in each column are statistically significant ($p < 0.05$)