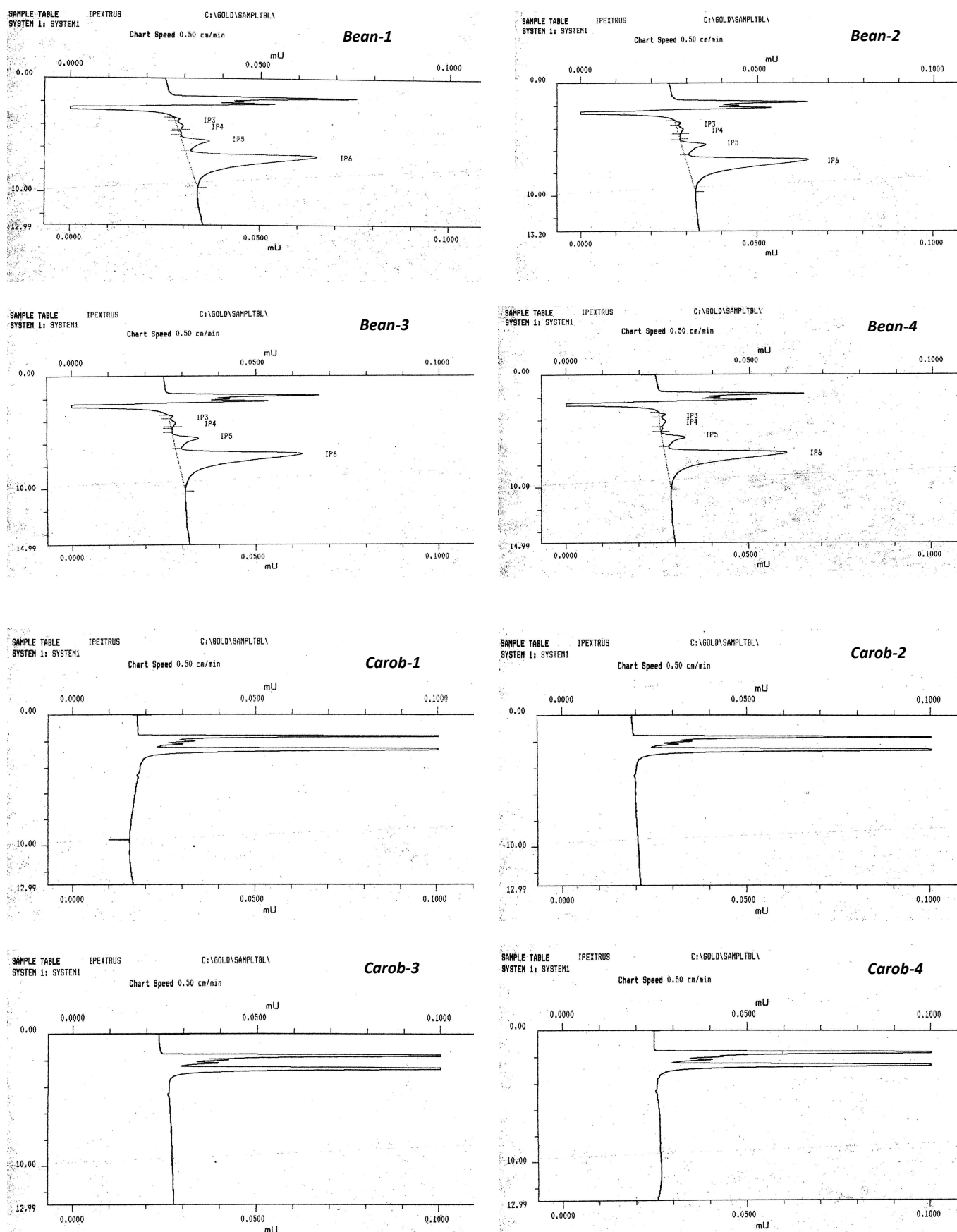


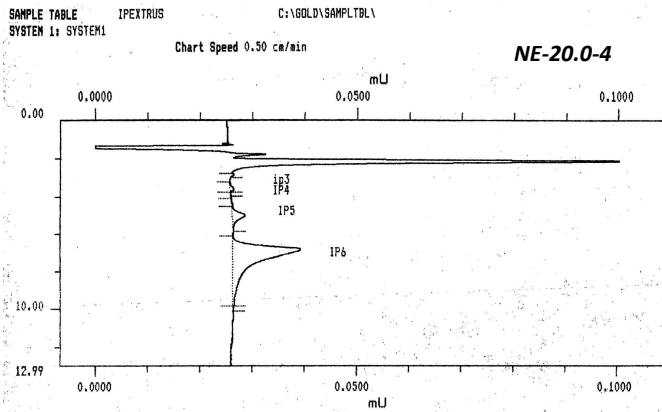
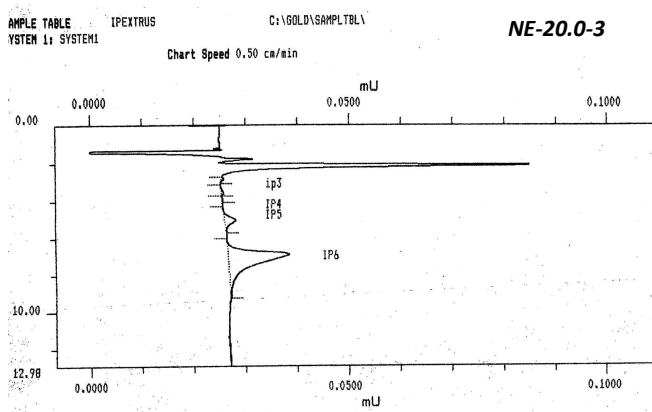
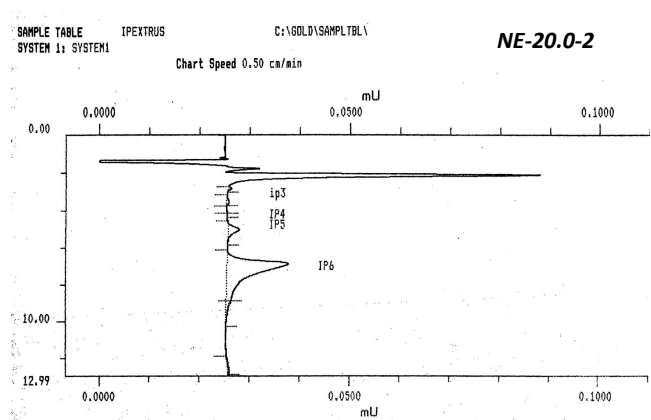
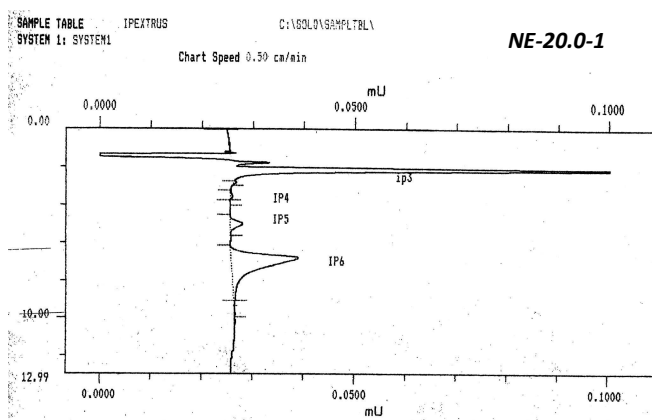
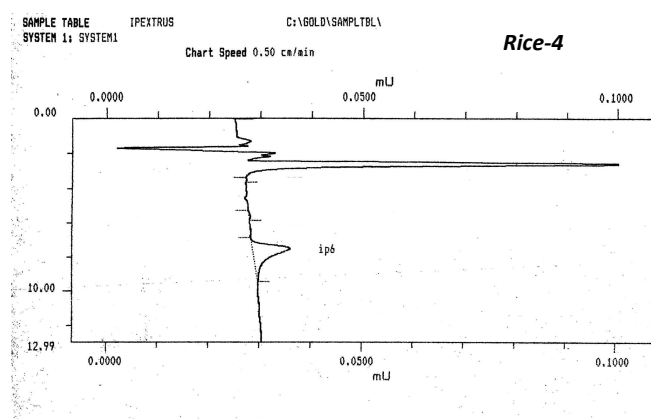
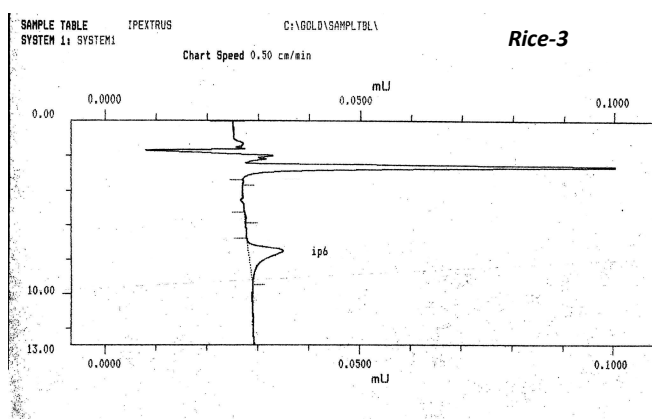
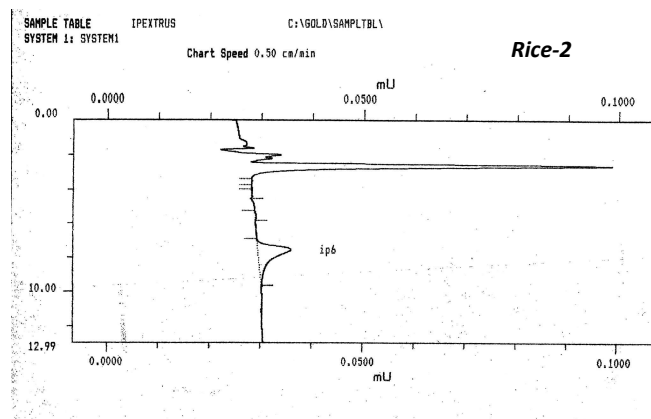
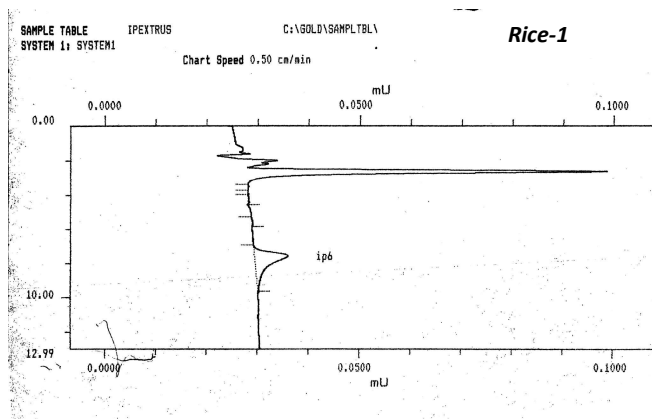
Bioactive compounds, antioxidant activity and sensory analysis of rice-based extruded snacks-like fortified with bean and carob fruit flours

Supplementary material

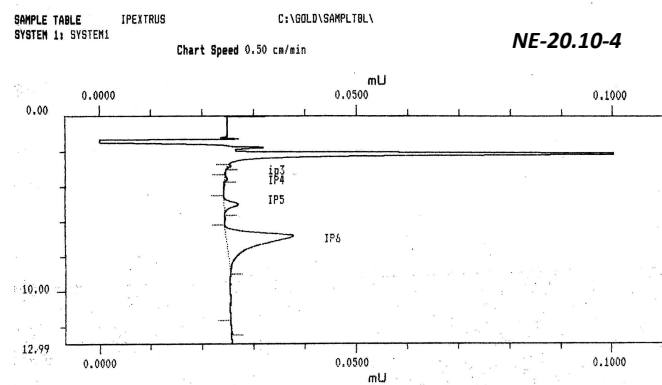
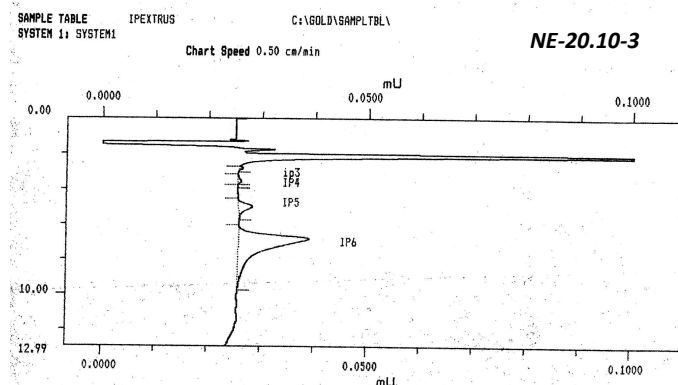
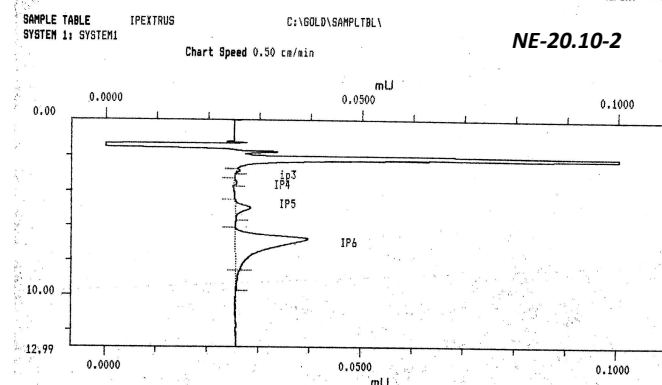
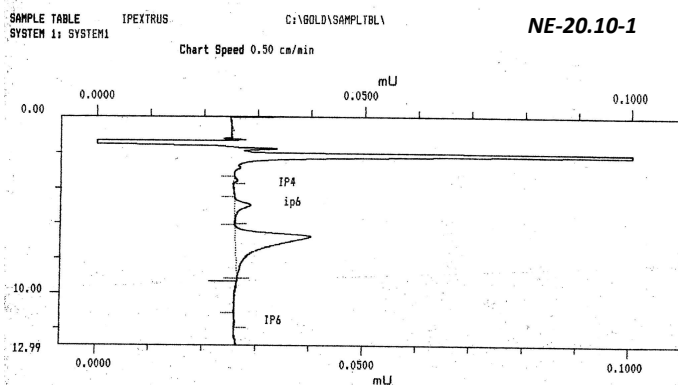
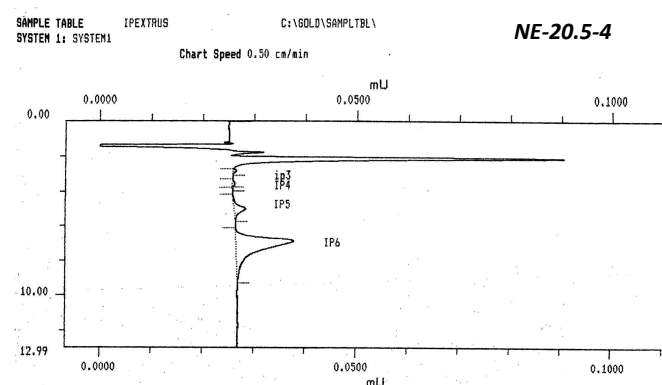
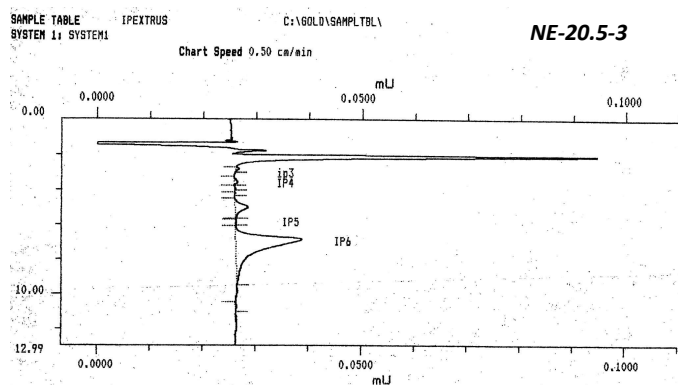
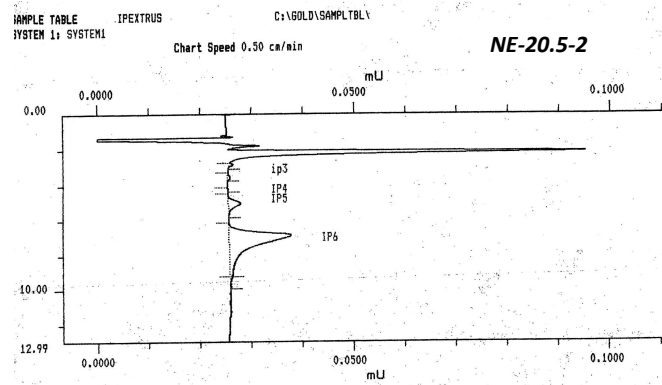
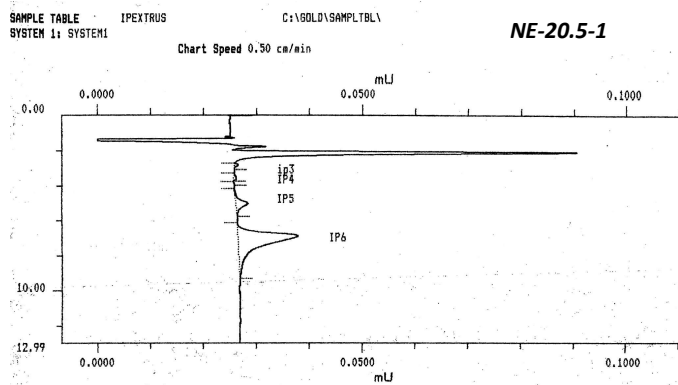
Figure S4. HPLC Chromatograms of inositol phosphates (IP3, IP4, IP5 and IP6) of the three raw samples, the six non-extruded (NE-), the six Extruded (EX-) flour formulations, and the extruded commercial sample



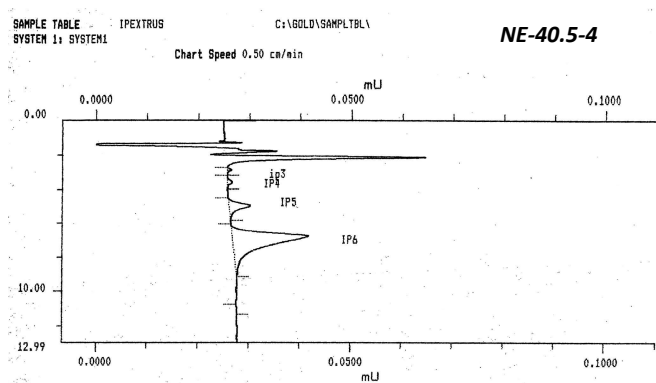
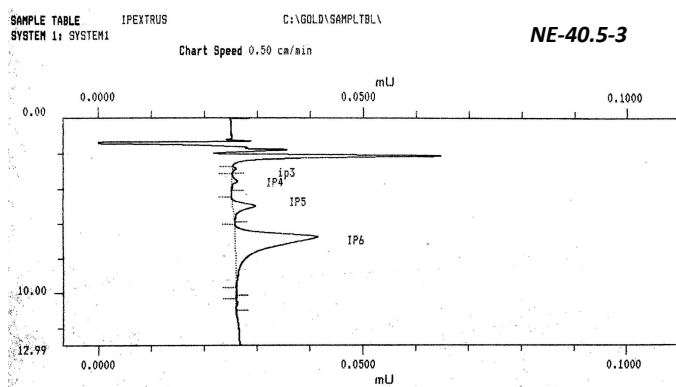
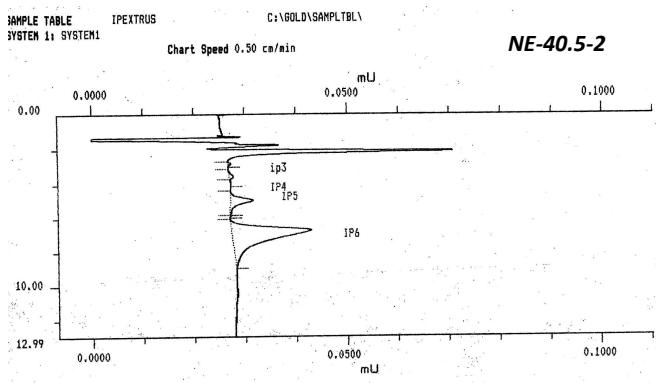
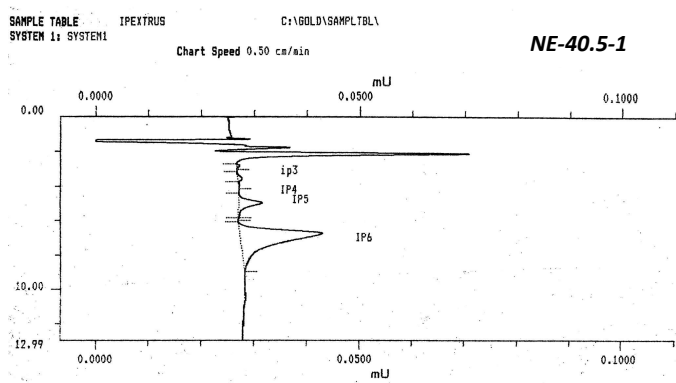
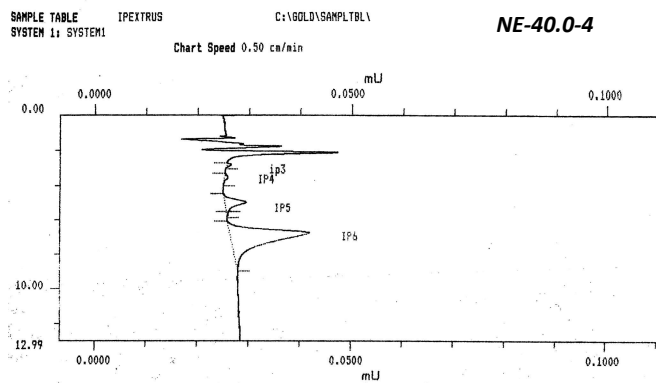
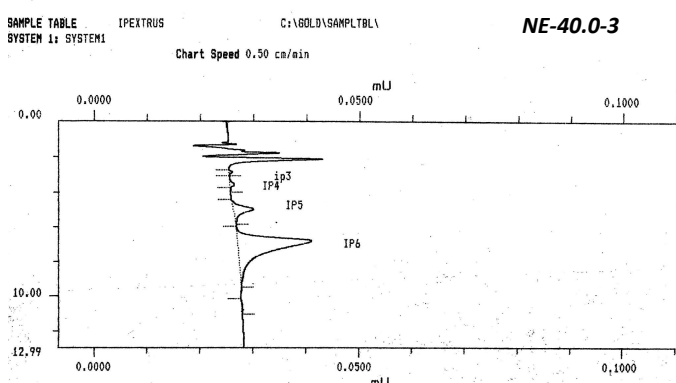
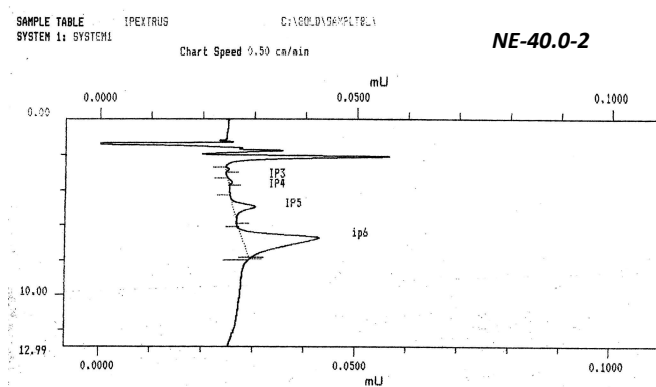
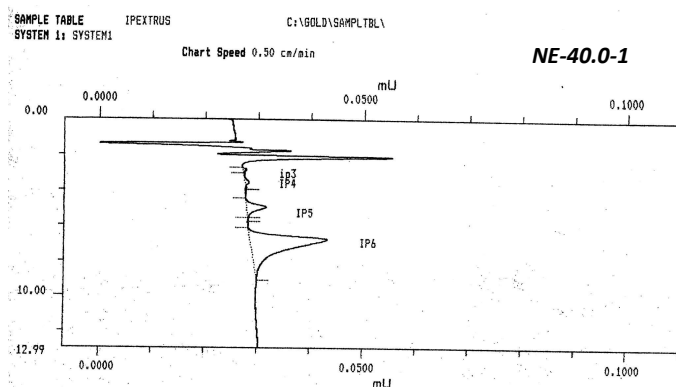
**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



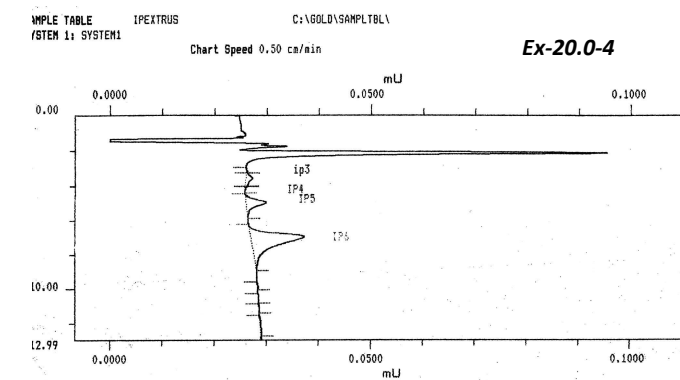
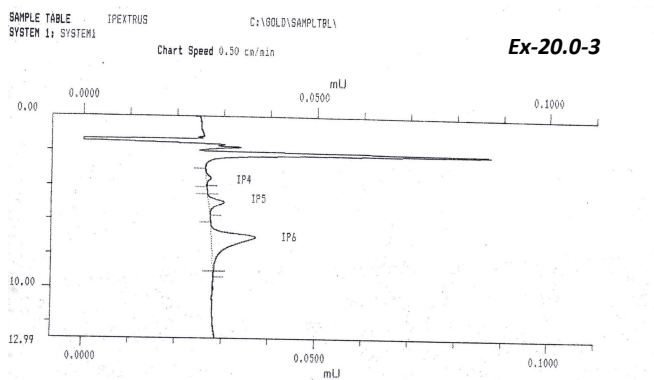
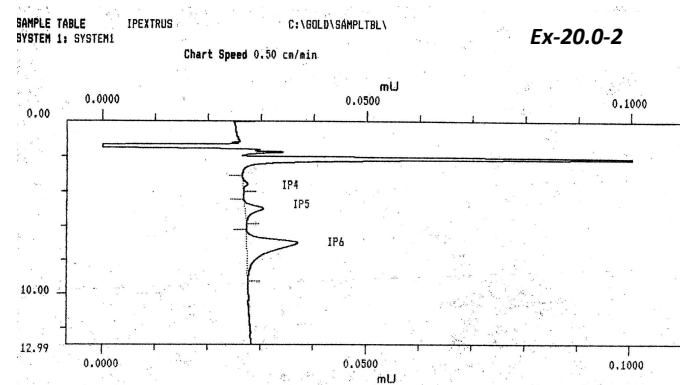
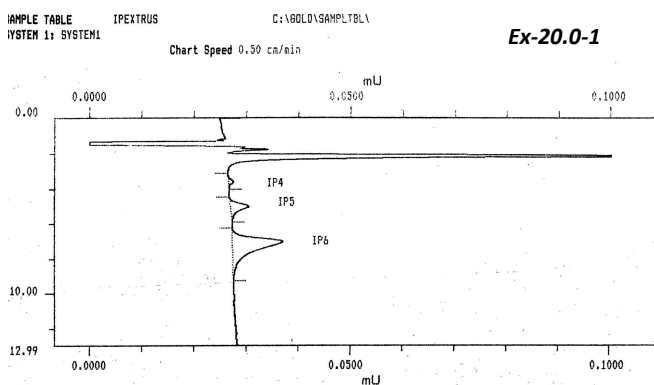
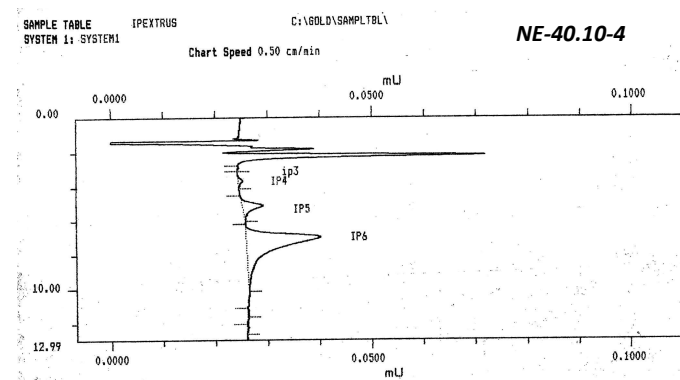
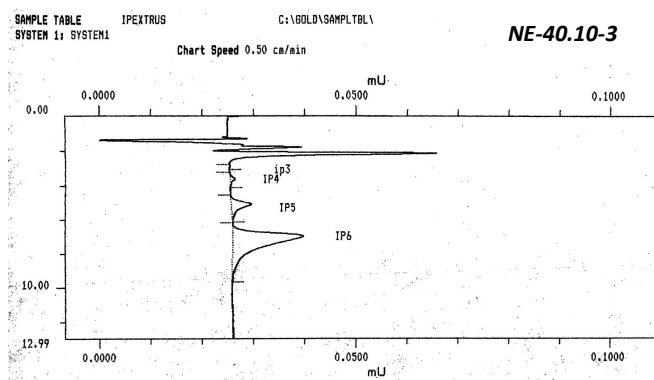
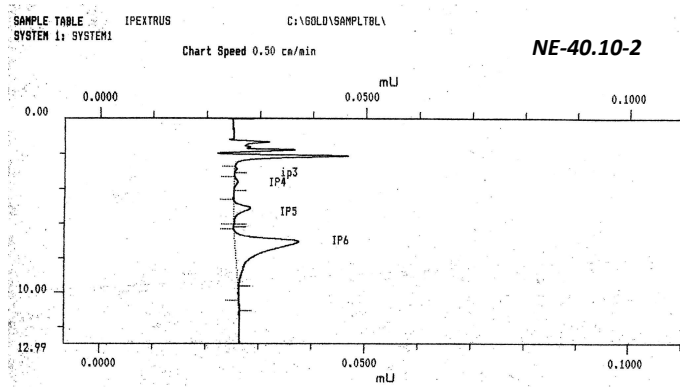
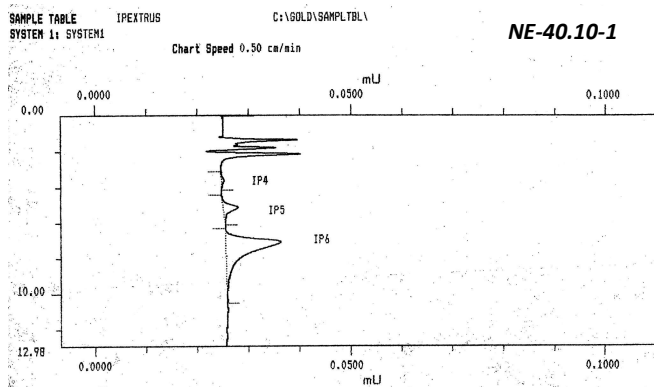
**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



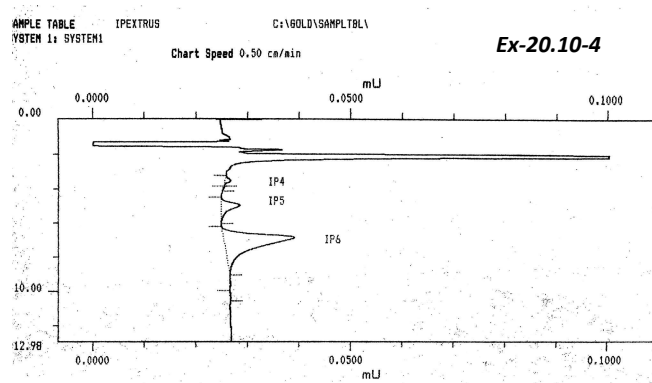
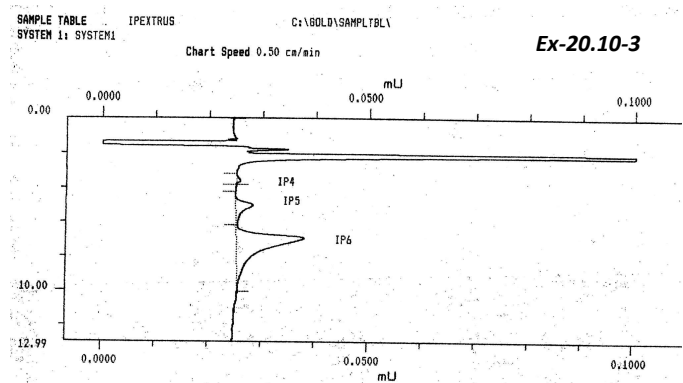
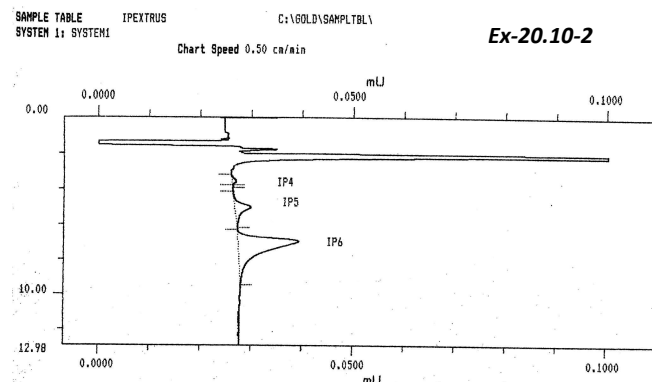
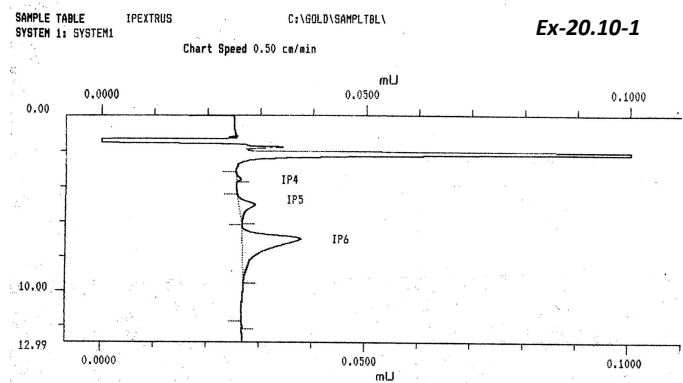
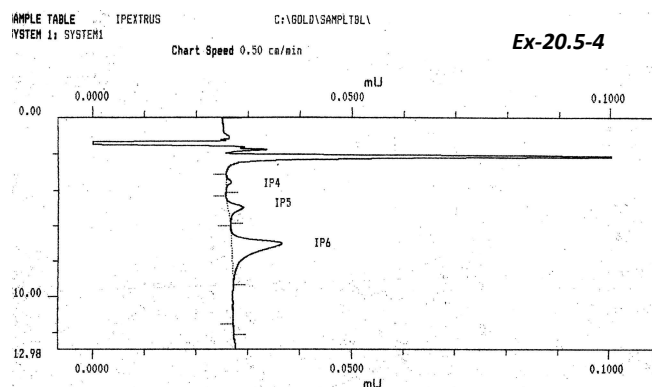
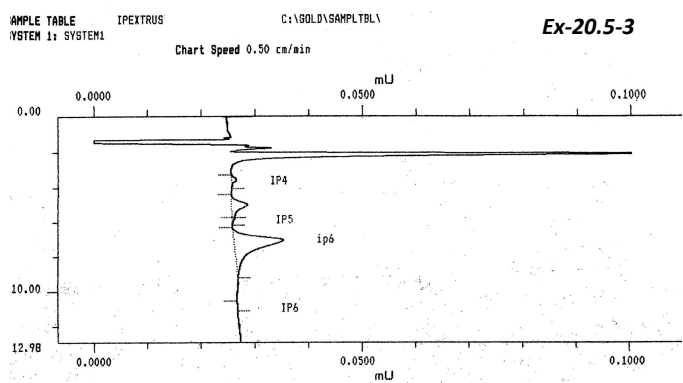
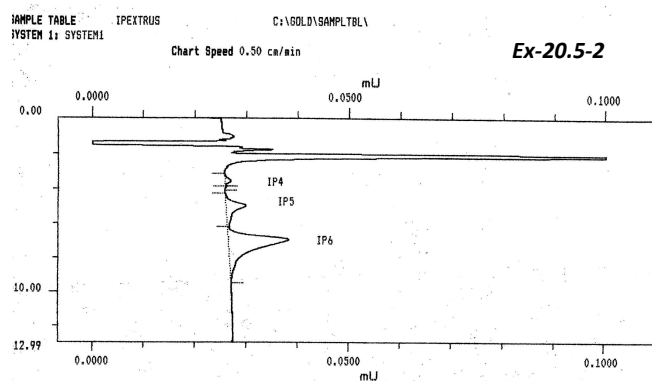
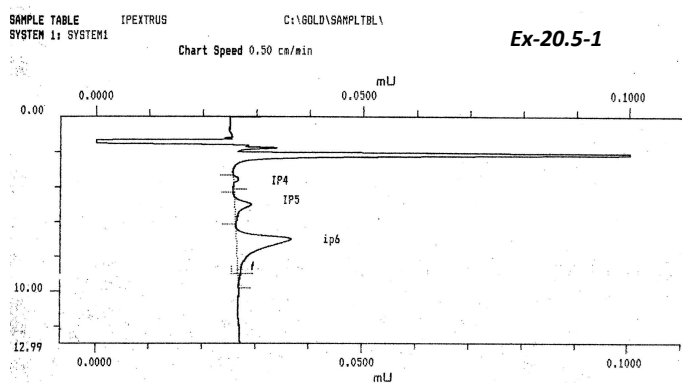
**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



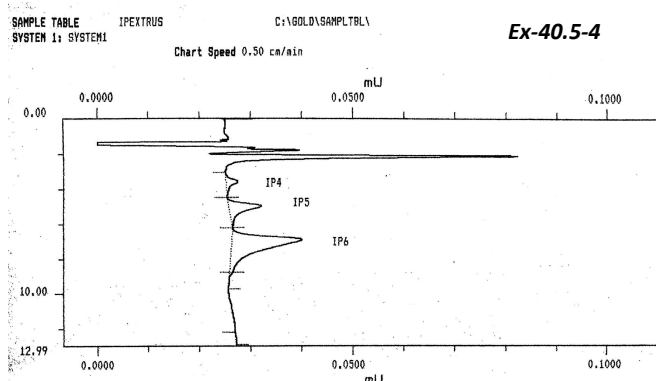
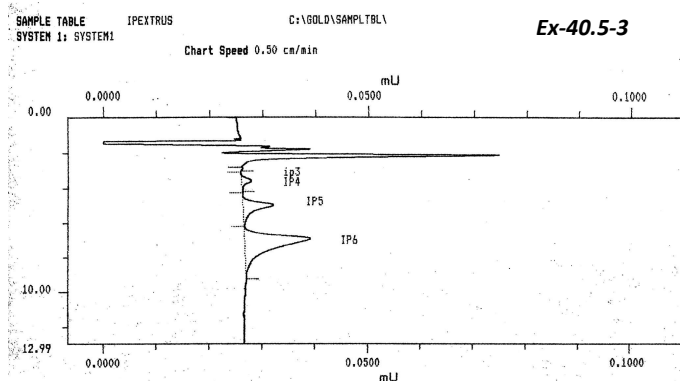
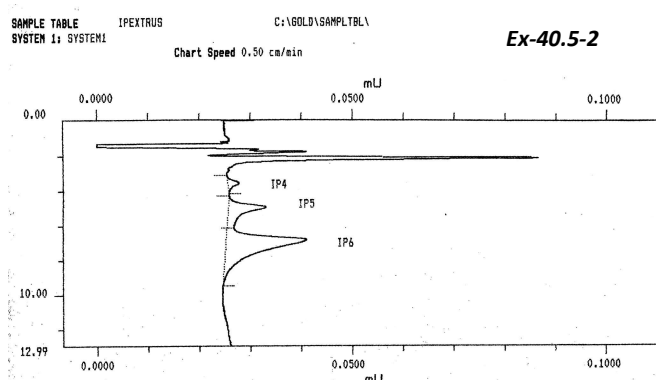
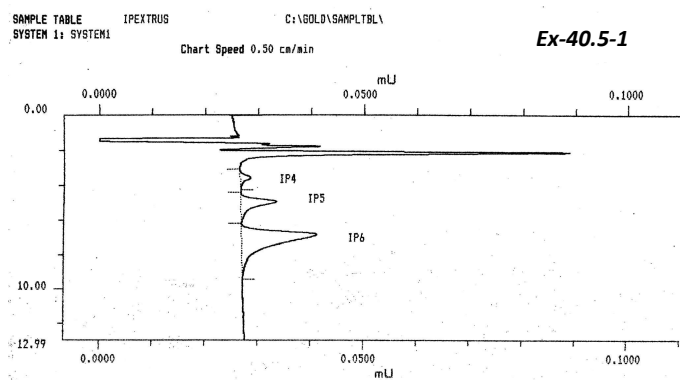
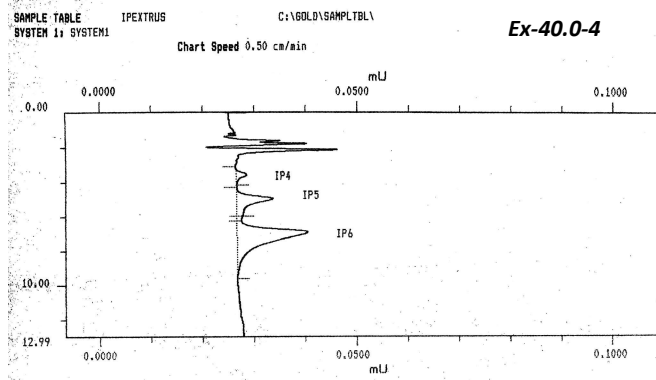
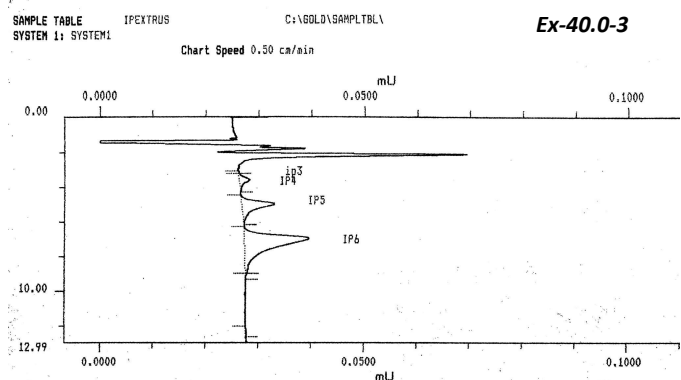
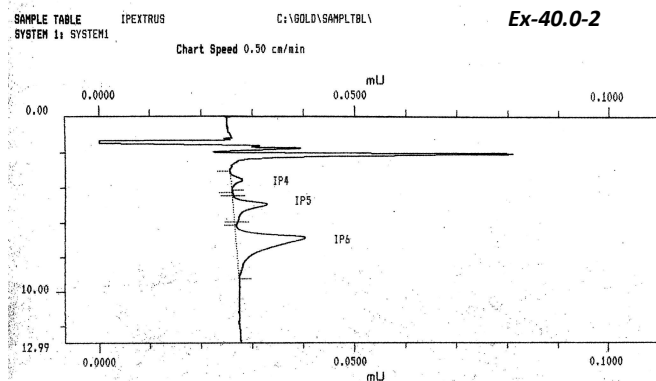
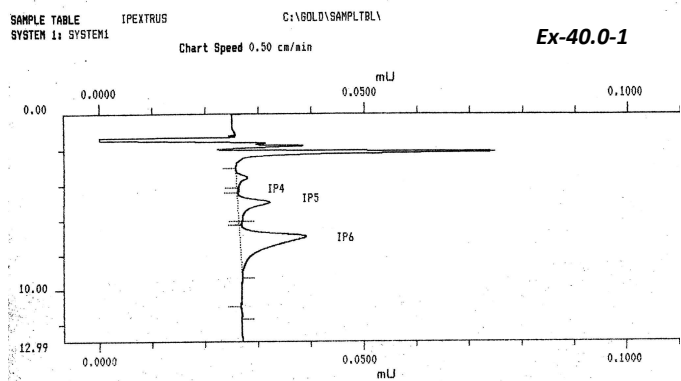
**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



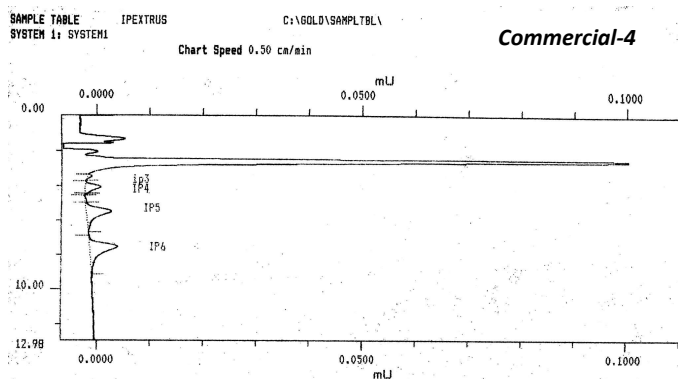
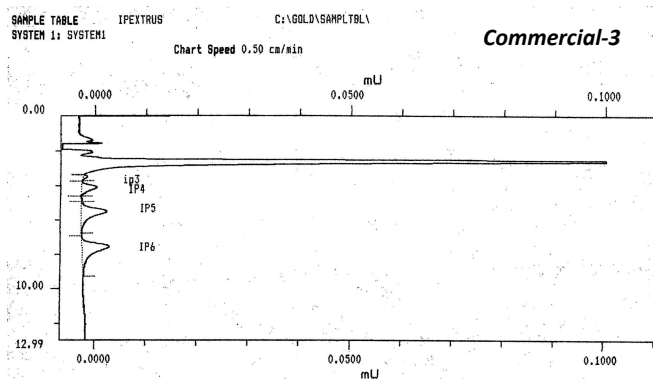
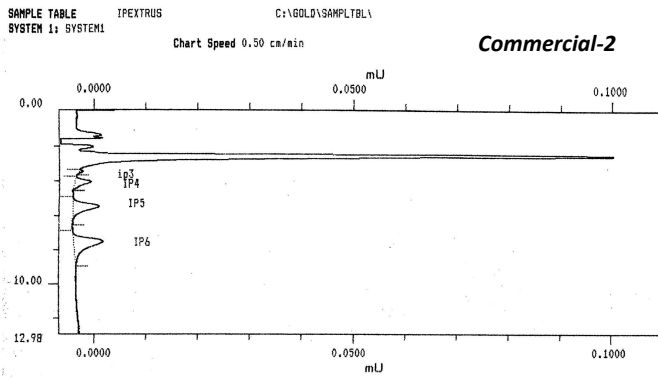
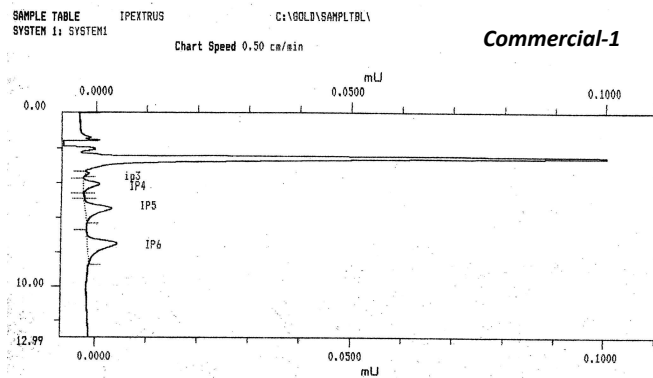
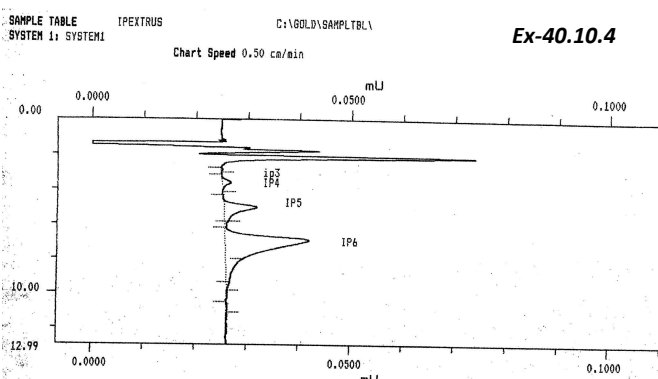
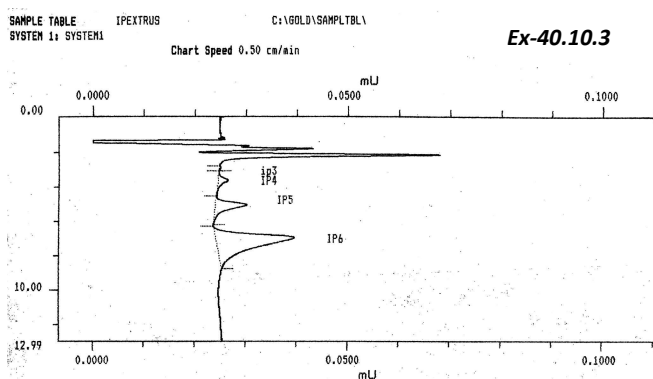
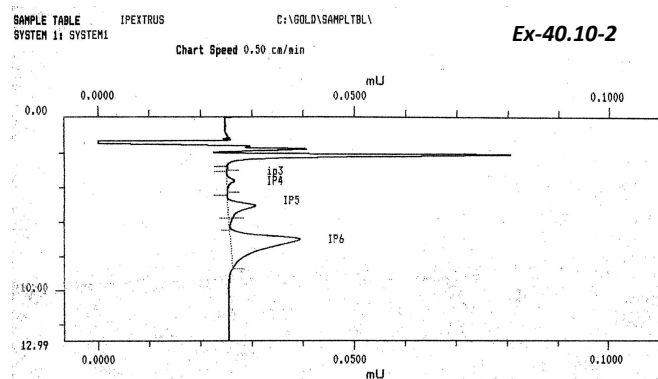
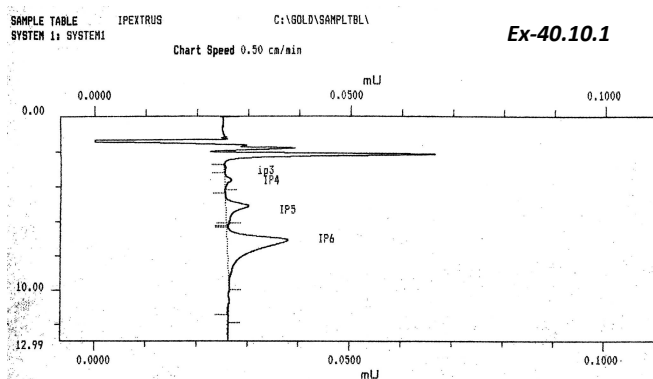
**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).



**Sample codes: 20.0 (20% bean; 0% whole carob fruit); 20.5 (20% bean; 5% whole carob fruit); 20.10 (20% bean; 10% whole carob fruit); 40.0 (40% bean; 0% whole carob fruit); 40.5 (40% bean; 5% whole carob fruit); 40.10 (40% bean; 10% whole carob fruit).