Hibiscus sabdariffa (Roselle) extracts and wine: Phytochemical profile, physicochemical properties and carbohydrase inhibition

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Figure S1. Sugar consumption kinetics (fructose glucose and sucrose) during fermentation of roselle wine. The results are presented as mean ± SD.
Figure S2 (A & B) Evolution of organic acids: during manufacture of roselle wine fermented at 20 °C and 30 °C respectively. The results are presented as mean ± SD.