

## Supplementary Information

### Optimisation of the eco-friendly extraction of bioactive monomeric phenolics and useful flavour precursors from grape waste

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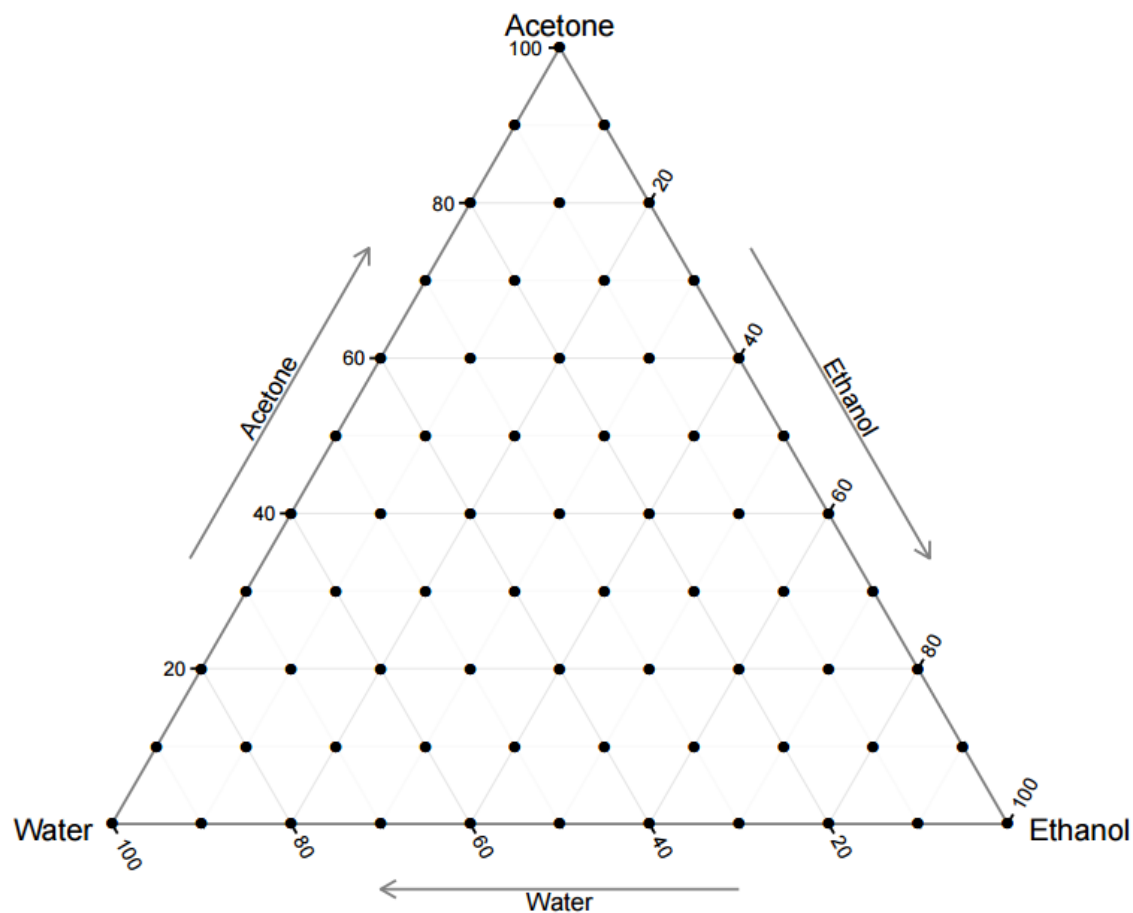
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#### Contents:

Figure S1.....S2



**Figure S1:** Representation of the various combinations of the solvents acetone, water, and ethanol that were investigated; the proportion of each solvent in a particular mix ranged from 0% to 100%. Increments of 10% were used to uniformly cover the entire spectrum of solvent combinations giving a total of 66 solvent profiles.