

## Supplementary information

### Influence of *in vitro* gastrointestinal digestion on chemical composition, and antioxidant and enzyme inhibitory capacities of carob liqueurs obtained with different elaboration techniques

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**Figure S1.** HPLC chromatograph of gallic acid (4.75 min), HMF (6.45 min) and furfural (9.65 min) standards.

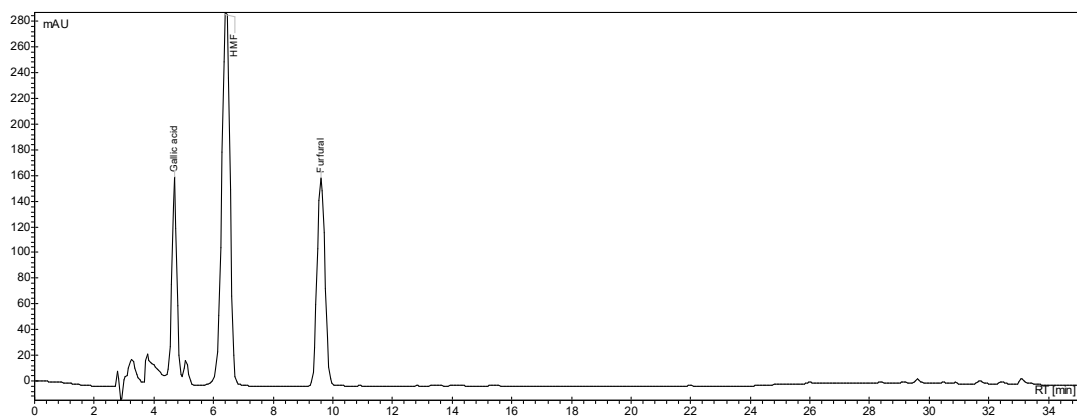
**Figure S2.** HPLC chromatograph of hydro-alcoholic infusion liqueur; **A)** undigested, **B)** after gastric digestion and **C)** after gastrointestinal digestion.

**Figure S3.** HPLC chromatograph of maceration liqueur; **A)** undigested, **B)** after gastric digestion and **C)** after gastrointestinal digestion.

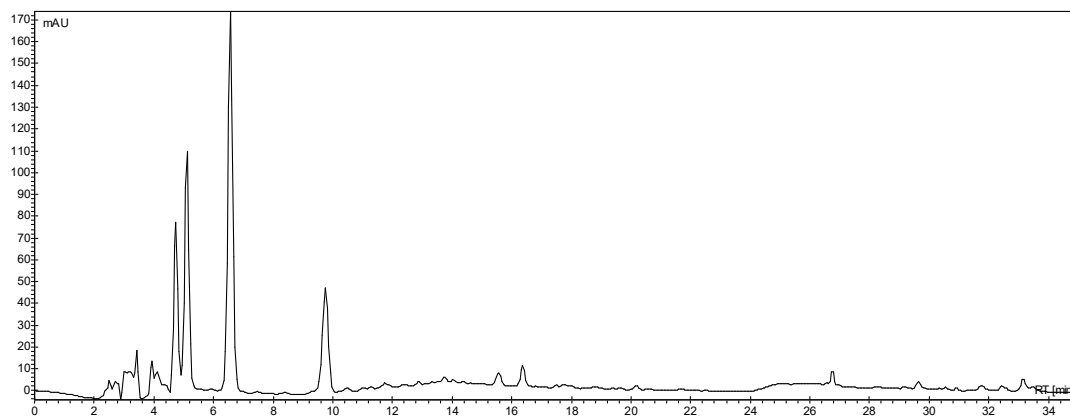
**Figure S4.** HPLC chromatograph of percolation liqueur; **A)** undigested, **B)** after gastric digestion and **C)** after gastrointestinal digestion.

**Figure S5.** HPLC chromatograph of aqueous infusion liqueur; **A)** undigested, **B)** after gastric digestion and **C)** after gastrointestinal digestion.

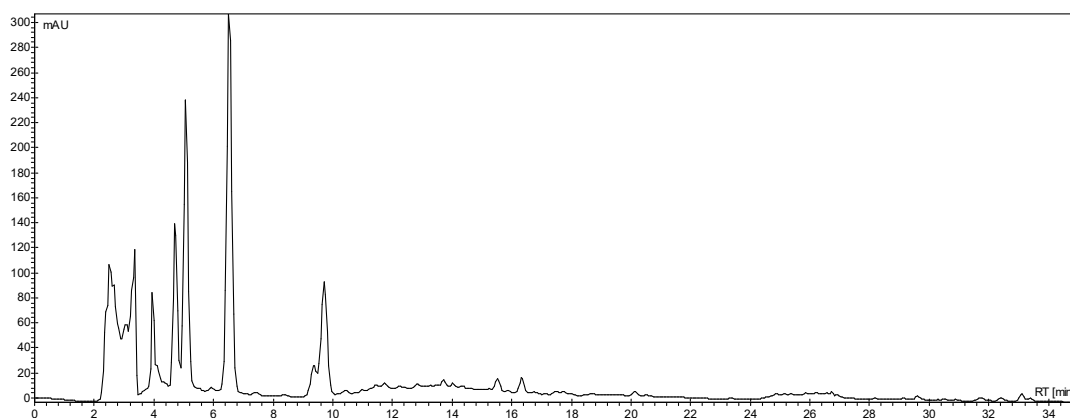
**Figure S6.** HPLC chromatograph of distillation liqueur; **A)** undigested, **B)** after gastric digestion and **C)** after gastrointestinal digestion.



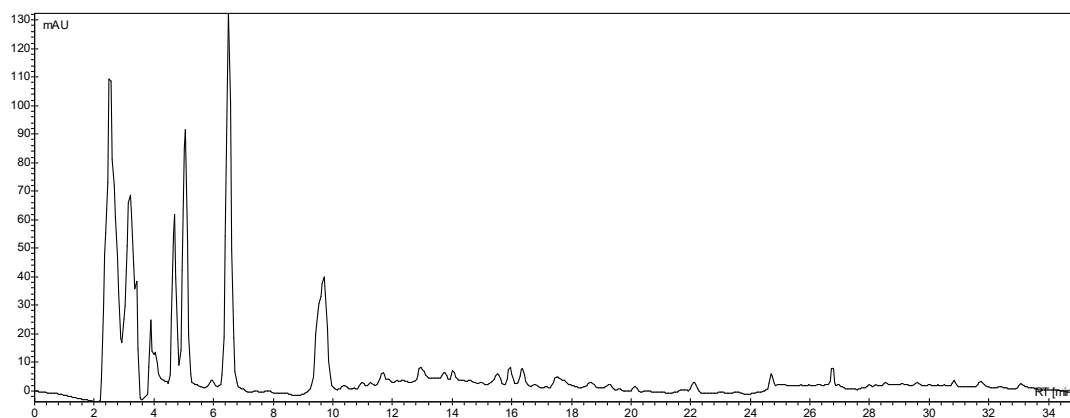
**Figure S1.** HPLC chromatograph of gallic acid (4.75 min), HMF (6.45 min), and furfural (9.65 min) standards.



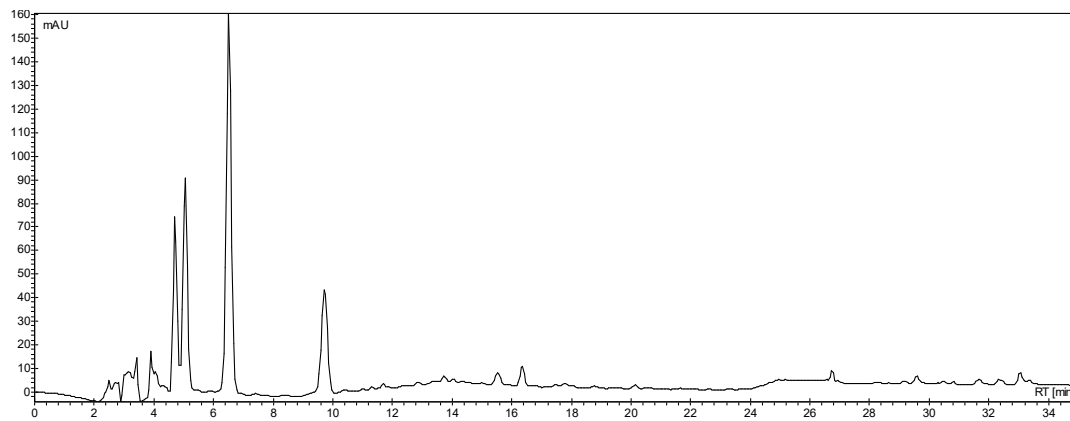
**Figure S2A.** HPLC chromatograph of hydro-alcoholic infusion liqueur.



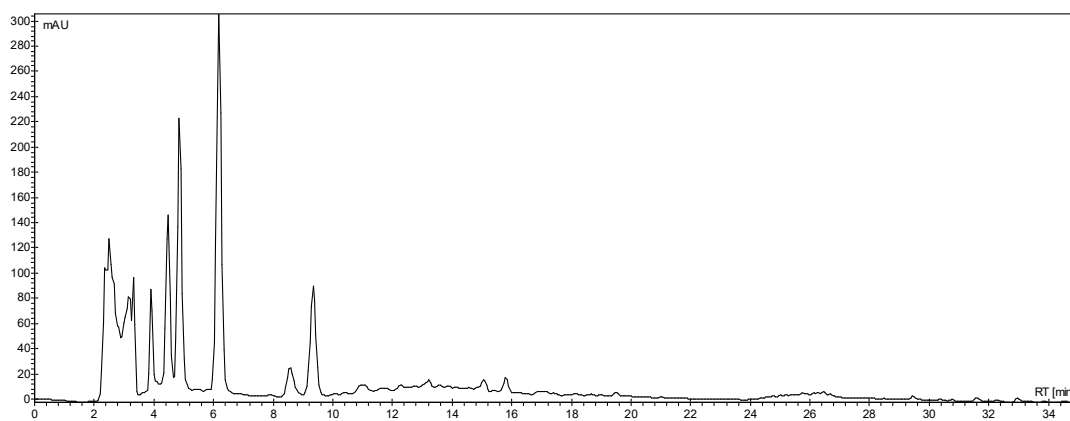
**Figure S2B.** HPLC chromatograph of hydro-alcoholic infusion liqueur after gastric digestion.



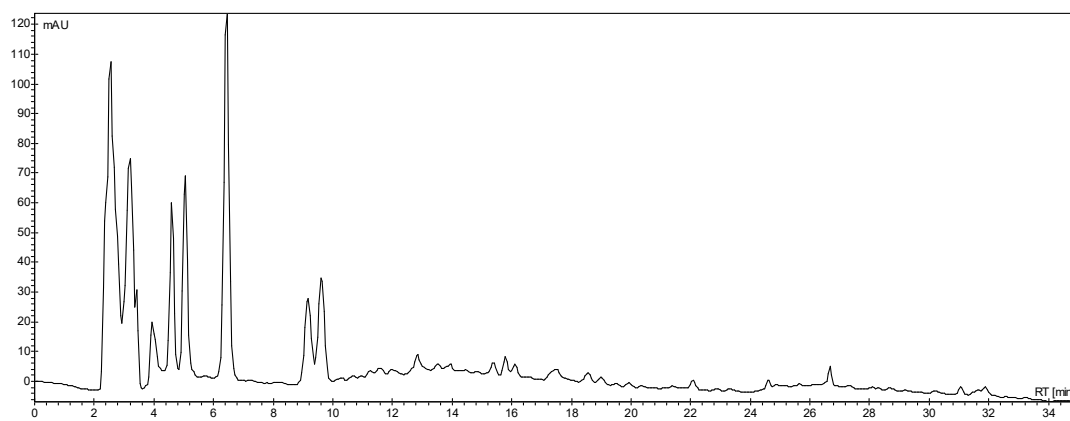
**Figure S2C.** HPLC chromatograph of hydro-alcoholic infusion liqueur after gastrointestinal digestion.



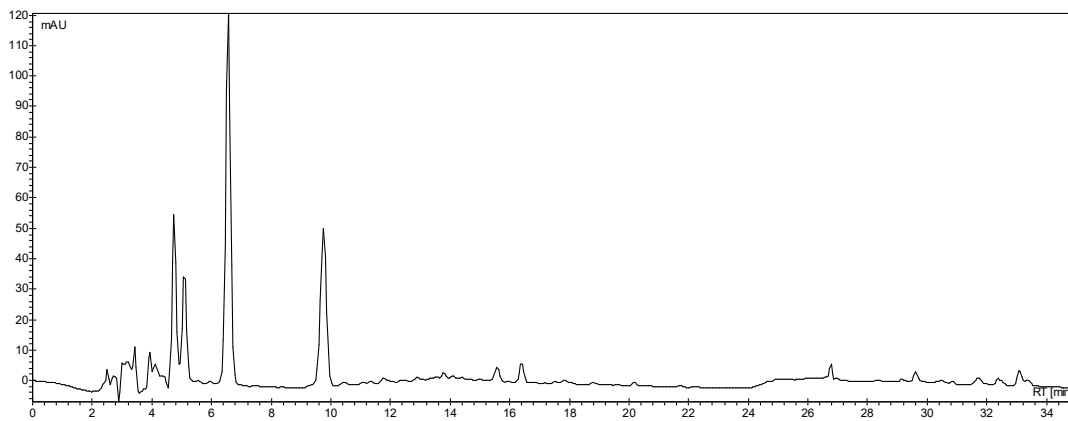
**Figure S3A.** HPLC chromatograph of maceration liqueur.



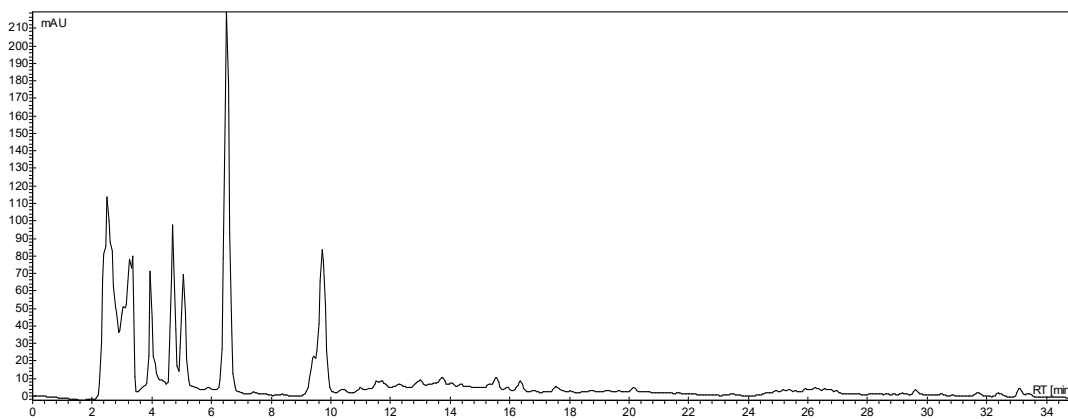
**Figure 3B.** HPLC chromatograph of maceration liqueur after gastric digestion.



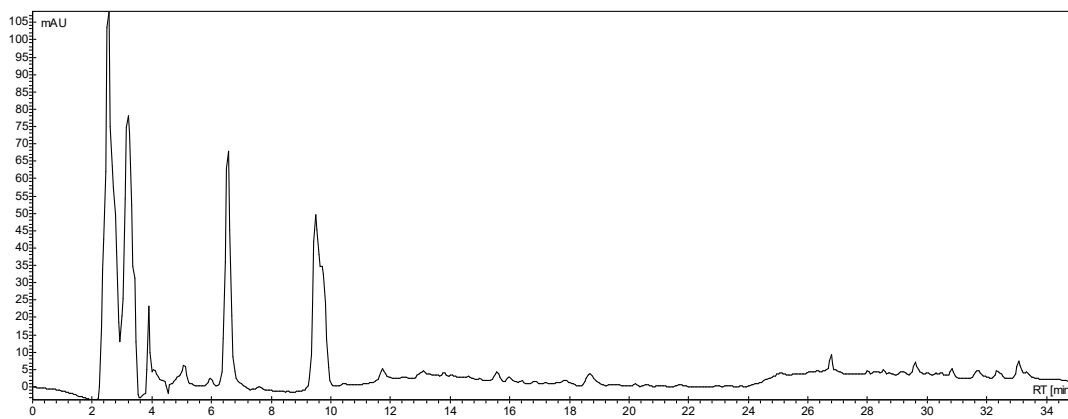
**Figure S3C.** HPLC chromatograph of maceration liqueur after gastrointestinal digestion.



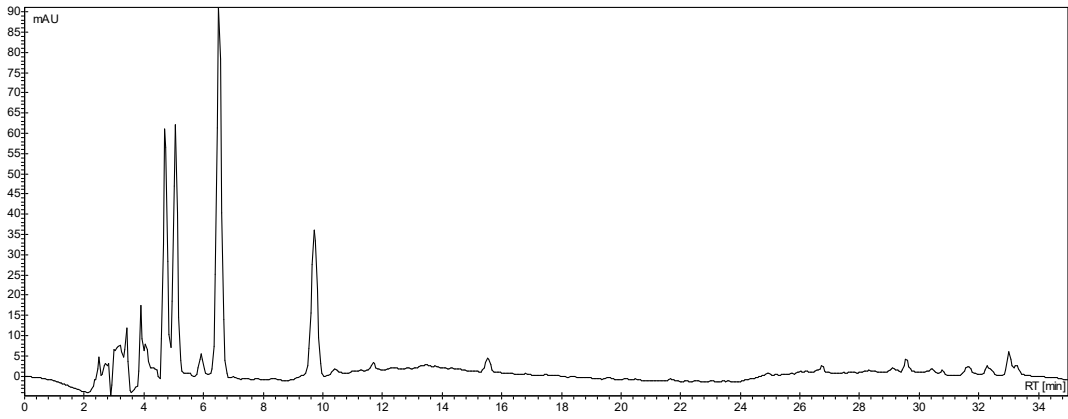
**Figure S4A.** HPLC chromatogram of percolation liqueur.



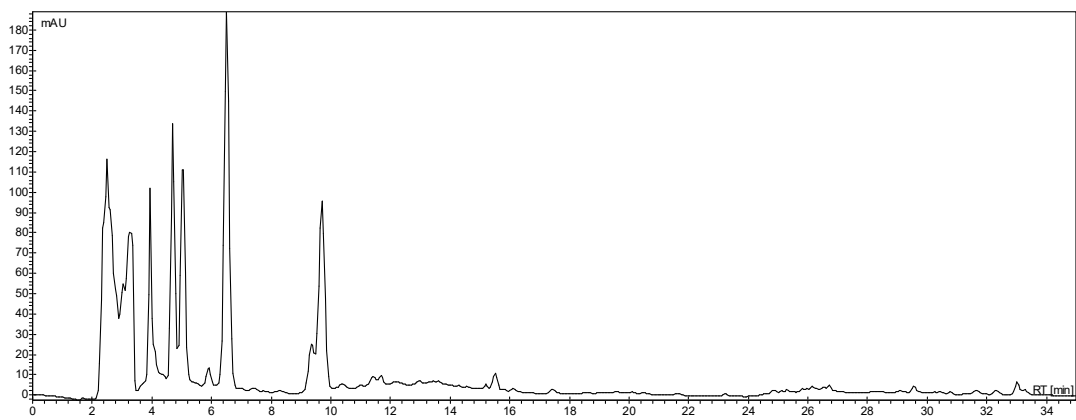
**Figure S4B.** HPLC chromatogram of percolation liqueur after gastric digestion.



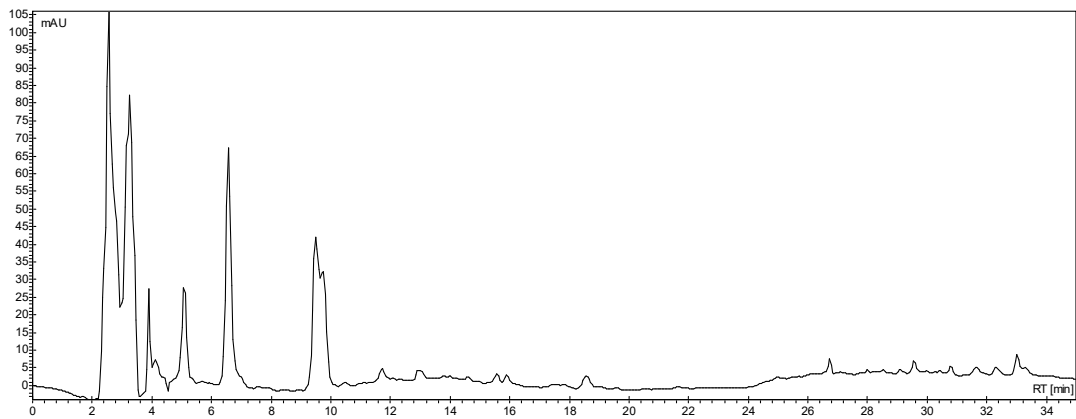
**Figure S4C.** HPLC chromatogram of percolation liqueur after gastrointestinal digestion.



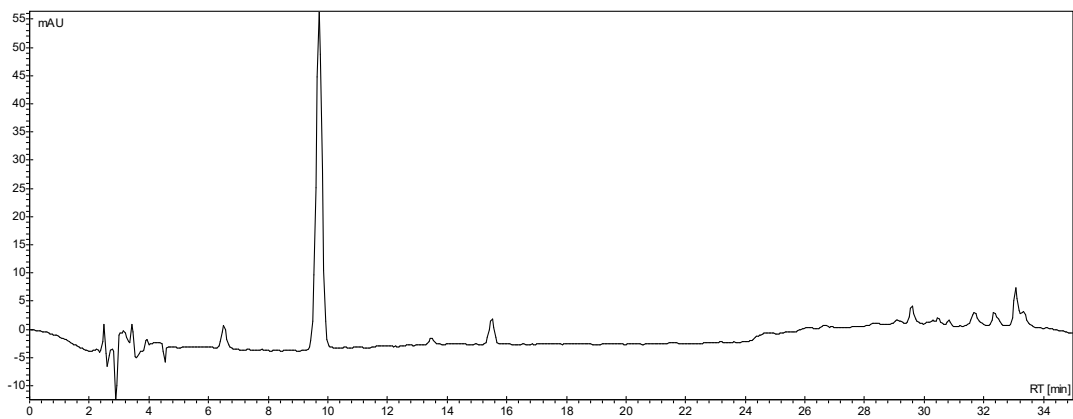
**Figure 5A.** HPLC chromatograph of aqueous infusion liqueur.



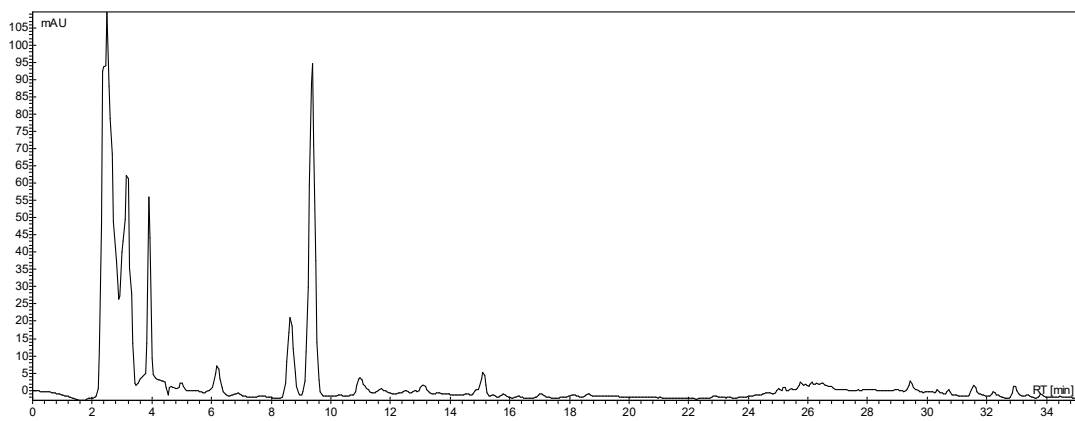
**Figure S5B.** HPLC chromatograph of aqueous infusion liqueur after gastric digestion.



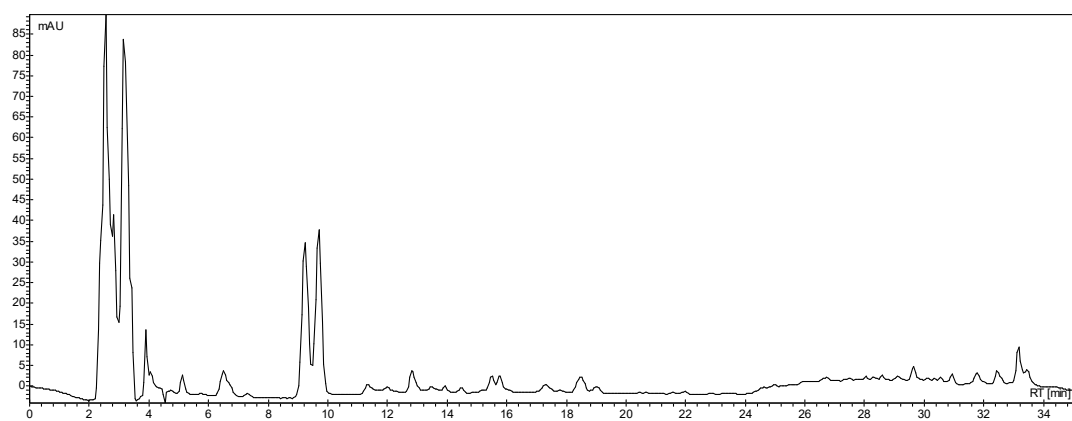
**Figure S5C.** HPLC chromatograph of aqueous infusion liqueur after gastrointestinal digestion.



**Figure S6A.** HPLC chromatogram of distillation liqueur.



**Figure S6B.** HPLC chromatogram of distillation liqueur after gastric digestion.



**Figure S6C.** HPLC chromatogram of distillation liqueur after gastrointestinal digestion.