

Article

Integrated process for sequential extraction of bioactive phenolic compounds and proteins from mill and field olive leaves and effects on the lignocellulosic profile

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Supplementary material

Tables and figures

Table S1. Protein recovery from olive mill leaves subjected to different alkaline-thermal treatments (mild conditions).

Assay n°	pH	NaOH concentration (M)	Time (min)	Temperature (°C)	Protein recovery (%)	Yield (solids) (%)
1	9	0.03	125	60	12.3	16.3
2	12	0.1	240	40	11.4	13.0
3	6	0.008	240	80	10.8	14.8
4	12	0.1	240	80	21.7	22.6
5	6	0.008	10	80	10.3	15.1
6	9	0.03	125	60	14.8	18.6
7	9	0.03	125	60	15.9	18.4
8	12	0.1	10	40	17.8	20.4
9	12	0.1	125	60	20.4	21.5
10	9	0.03	10	60	12.7	15.6
11	9	0.03	240	60	14.1	16.9
12	6	0.008	125	60	10.0	15.0
13	12	0.1	10	80	20.8	21.6
14	9	0.03	125	60	13.4	17.0
15	6	0.008	10	40	9.8	13.5
16	9	0.03	125	80	16.0	17.8
17	6	0.008	240	40	10.3	14.6
18	9	0.03	125	40	13.6	16.8

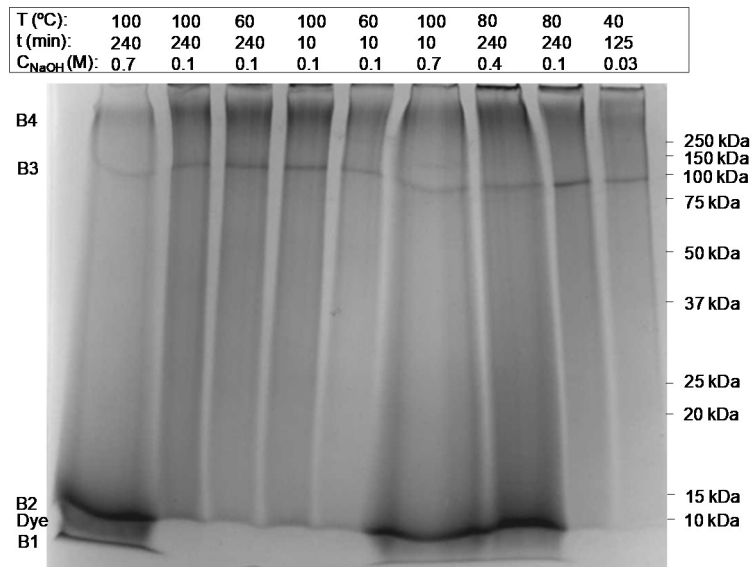


Figure S1. SDS-PAGE of protein extracts from olive mill leaves obtained at different extraction conditions.

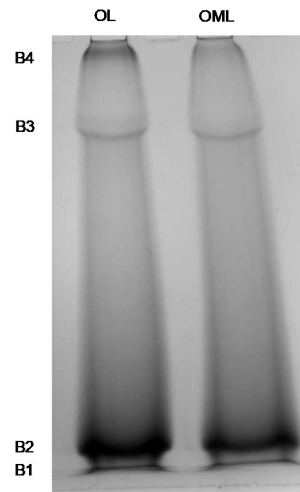


Figure S2. SDS-PAGE of protein extracts from olive mill leaves (OML) and olive leaves (OL) obtained using 0.7 M NaOH at 100 °C for 4 h.