

Supplementary Material

SUPPLEMENTARY TABLE S1. Area (cm²) of the diffusible fraction (DF) and non-diffusible fraction (NDF) of fining agents in presence of different tannic acid concentrations (20-500 µL) (diffusion assay).

Tannic acid (µL)	Diffusible fraction (DF)				Non-diffusible fraction (NDF)			
	Ovalbumin	Casein	Gelatin 1	Gelatin 2	Ovalbumin	Casein	Gelatin 1	Gelatin 2
0	2.0 ± 0.0 a A	2.0 ± 0.1 a A	1.8 ± 0.1 a B	1.0 ± 0.1 a C	0.0 ± 0.0 d	0.0 ± 0.0 d	0.0 ± 0.0 c	0.0 ± 0.0
20	2.0 ± 0.1 a A	1.9 ± 0.2 ab A	1.3 ± 0.1 b B	0.8 ± 0.1 bc C	0.0 ± 0.0 d	0.0 ± 0.0 d	0.0 ± 0.0 c	0.0 ± 0.0
40	2.0 ± 0.0 a A	1.9 ± 0.1 ab A	1.2 ± 0.1 c B	0.8 ± 0.0 cd C	0.0 ± 0.0 d B	0.0 ± 0.0 d	B 0.4 ± 0.1 a A	0.0 ± 0.0 B
60	2.0 ± 0.1 a A	1.7 ± 0.1 b B	0.0 ± 0.0 d C	0.9 ± 0.1 b D	0.0 ± 0.0 d B	0.0 ± 0.0 d	B 0.4 ± 0.1 a A	0.0 ± 0.0 B
80	1.8 ± 0.2 ab A	1.4 ± 0.1 c B	0.0 ± 0.0 d C	0.6 ± 0.0 d D	0.0 ± 0.0 d B	0.0 ± 0.0 de	B 0.3 ± 0.0 b A	0.0 ± 0.0 B
100	1.6 ± 0.3 b A	1.3 ± 0.1 c B	0.0 ± 0.0 d C	0.4 ± 0.0 e D	0.0 ± 0.0 d B	0.0 ± 0.0 d	B 0.3 ± 0.0 b A	0.0 ± 0.0 A
120	1.7 ± 0.2 b A	1.3 ± 0.1 c B	0.0 ± 0.0 d C	0.4 ± 0.1 ef D	0.0 ± 0.0 d B	0.0 ± 0.0 d	B 0.3 ± 0.0 ab A	0.0 ± 0.0 A
180	1.6 ± 0.1 b A	1.3 ± 0.1 cd B	0.0 ± 0.0 d C	0.4 ± 0.0 ef D	0.0 ± 0.0 d C	0.8 ± 0.0 a A	A 0.3 ± 0.0 b B	0.0 ± 0.0 C
240	0.9 ± 0.3 c A	1.1 ± 0.3 d A	0.0 ± 0.0 d B	0.5 ± 0.1 e C	0.8 ± 0.1 a A	A 0.4 ± 0.0 b B	B 0.3 ± 0.0 b C	0.0 ± 0.0 D
300	0.0 ± 0.0 d B	0.0 ± 0.0 e B	0.0 ± 0.0 d B	0.4 ± 0.1 ef A	0.7 ± 0.2 b A	A 0.4 ± 0.0 c B	B 0.3 ± 0.0 b B	0.0 ± 0.0 C
400	0.0 ± 0.0 d B	0.0 ± 0.0 e B	0.0 ± 0.0 d B	0.4 ± 0.1 ef A	0.5 ± 0.1 c A	A 0.3 ± 0.0 cd B	B 0.3 ± 0.0 b B	0.0 ± 0.0 C
500	0.0 ± 0.0 d B	0.0 ± 0.0 e B	0.0 ± 0.0 d B	0.3 ± 0.0 f A	0.5 ± 0.1 c A	A 0.3 ± 0.0 d B	B 0.3 ± 0.1 b B	0.0 ± 0.0 C

Figures represent mean ± standard deviation (triplicates). Different small letters in single columns stand for significant differences between concentrations of tannic acid. Different capital letters in single rows stand for significant differences between fining agents (LSD Fisher. $p < 0.05$).

SUPPLEMENTARY TABLE S2. Area (cm²) of the diffusible fraction of fining agents in presence of different tannic acid concentrations (20-500 µL) (precipitation assay).

Tannic acid (µL)	Ovalbumin	Casein	Gelatin 1	Gelatin 2
0	2.0 ± 0.1 a A	2.0 ± 0.0 a A	1.9 ± 0.1 a A	1.0 ± 0.1 a B
20	2.0 ± 0.0 ab A	1.9 ± 0.0 ab A	1.4 ± 0.1 b B	0.9 ± 0.1 abc C
40	1.9 ± 0.1 bc A	1.9 ± 0.1 ab A	1.4 ± 0.2 b B	1.0 ± 0.1 ab C
60	1.8 ± 0.1 cd A	1.8 ± 0.1 b A	0.5 ± 0.0 c C	0.9 ± 0.1 bc B
80	1.7 ± 0.0 de A	1.5 ± 0.1 c B	0.0 ± 0.0 d D	0.8 ± 0.0 c C
100	1.6 ± 0.1 e A	1.4 ± 0.1 c B	0.0 ± 0.0 d D	0.7 ± 0.0 d C
120	1.6 ± 0.2 e A	1.4 ± 0.0 c B	0.0 ± 0.0 d D	0.6 ± 0.0 d C
180	1.4 ± 0.2 f A	1.2 ± 0.2 d A	0.0 ± 0.0 d B	0.0 ± 0.0 e B
240	0.0 ± 0.0 g B	1.0 ± 0.2 e A	0.0 ± 0.0 d B	0.0 ± 0.0 e B
300	0.0 ± 0.0 g	0.0 ± 0.0 f	0.0 ± 0.0 d	0.0 ± 0.0 e
400	0.0 ± 0.0 g	0.0 ± 0.0 f	0.0 ± 0.0 d	0.0 ± 0.0 e
500	0.0 ± 0.0 g	0.0 ± 0.0 f	0.0 ± 0.0 d	0.0 ± 0.0 e

Footer is the same as in Table S1.

SUPPLEMENTARY TABLE S3. Area (cm²) of the diffusible fraction of fining agents in presence of different seed extract concentrations (20-500 µL) (diffusion assay).

Seed extract (µL)	Ovalbumin	Casein	Gelatin 1	Gelatin 2
0	2.1 ± 0.3 a A	1.8 ± 0.2 a B	1.9 ± 0.2 a AB	1.1 ± 0.2 a C
20	1.8 ± 0.1 b A	1.7 ± 0.1 b A	1.4 ± 0.2 b B	0.3 ± 0.1 b C
40	1.6 ± 0.1 bc A	1.3 ± 0.1 c B	0.4 ± 0.0 c C	0.3 ± 0.0 b C
60	1.4 ± 0.1 cd A	1.1 ± 0.1 c B	0.3 ± 0.0 c C	0.3 ± 0.0 b C
80	1.2 ± 0.2 de A	0.8 ± 0.0 d B	0.3 ± 0.0 c C	0.3 ± 0.0 b C
100	1.0 ± 0.3 ef A	0.4 ± 0.1 e B	0.3 ± 0.1 c B	0.3 ± 0.0 b B
120	0.9 ± 0.1 efg A	0.4 ± 0.0 e B	0.3 ± 0.0 c B	0.3 ± 0.0 b B
180	0.9 ± 0.2 fg A	0.4 ± 0.0 e B	0.3 ± 0.0 c B	0.3 ± 0.0 b B
240	0.8 ± 0.1 fg A	0.4 ± 0.0 e B	0.3 ± 0.0 c C	0.3 ± 0.0 b C
300	1.0 ± 0.2 ef A	0.4 ± 0.0 e B	0.3 ± 0.0 c C	0.3 ± 0.0 b C
400	0.8 ± 0.1 fg A	0.4 ± 0.0 e B	0.3 ± 0.0 c C	0.3 ± 0.0 b C
500	0.7 ± 0.1 g A	0.4 ± 0.1 e B	0.3 ± 0.0 c C	0.3 ± 0.0 b C

Figures represent mean ± standard deviation (triplicates). Different small letters in single columns stand for significant differences between concentrations of seed extract. Different capital letters in single rows stand for significant differences between fining agents (LSD Fisher. $p < 0.05$).

SUPPLEMENTARY TABLE S4. Area (cm²) of the diffusible fraction of fining agents in presence of different seed extract concentrations (20-500 µL) (precipitation assay).

Seed extract (µL)	Ovalbumin		Casein		Gelatin 1		Gelatin 2	
0	2.0 ± 0.0	a A	1.9 ± 0.1	a A	2.0 ± 0.2	a A	1.2 ± 0.3	a B
20	1.7 ± 0.0	b A	1.7 ± 0.1	b A	1.4 ± 0.0	b B	0.0 ± 0.0	b C
40	1.5 ± 0.0	c A	1.3 ± 0.1	c B	0.0 ± 0.0	c C	0.0 ± 0.0	b C
60	1.2 ± 0.0	d A	1.1 ± 0.0	d B	0.0 ± 0.0	c C	0.0 ± 0.0	b C
80	1.1 ± 0.0	de A	0.8 ± 0.0	e B	0.0 ± 0.0	c C	0.0 ± 0.0	b C
100	1.0 ± 0.0	de A	0.5 ± 0.0	f B	0.0 ± 0.0	c C	0.0 ± 0.0	b C
120	0.7 ± 0.3	g A	0.0 ± 0.0	g B	0.0 ± 0.0	c B	0.0 ± 0.0	b B
180	0.0 ± 0.0	h	0.0 ± 0.0	g	0.0 ± 0.0	c	0.0 ± 0.0	b
240	0.0 ± 0.0	h	0.0 ± 0.0	g	0.0 ± 0.0	c	0.0 ± 0.0	b
300	0.9 ± 0.2	ef A	0.0 ± 0.0	g B	0.0 ± 0.0	c B	0.0 ± 0.0	b B
400	0.7 ± 0.1	g A	0.0 ± 0.0	g B	0.0 ± 0.0	c B	0.0 ± 0.0	b B
500	0.8 ± 0.1	fg A	0.0 ± 0.0	g B	0.0 ± 0.0	c B	0.0 ± 0.0	b B

Footer is the same as in Table S3.

SUPPLEMENTARY TABLE S5. Area (cm²) of the diffusible fraction of Ovalbumin in presence of different concentrations from seven wines (20-250 µL) (diffusion assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 c	0.00 ± 0.00 d	0.00 ± 0.00 d	0.00 ± 0.00 d	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 d
0	1.87 ± 0.17 a A	1.97 ± 0.22 a A	1.99 ± 0.15 a A	2.08 ± 0.08 a A	1.98 ± 0.24 a A	2.01 ± 0.26 a A	1.91 ± 0.15 a AB
50	0.86 ± 0.06 b AB	0.99 ± 0.10 b A	0.97 ± 0.09 b A	1.07 ± 0.15 b A	0.94 ± 0.18 b A	0.94 ± 0.14 b A	0.95 ± 0.14 c A
100	0.79 ± 0.02 b AB	0.88 ± 0.05 bc AB	0.89 ± 0.05 bc AB	0.75 ± 0.13 c B	0.77 ± 0.08 b AB	0.92 ± 0.11 b A	0.92 ± 0.15 c A
150	0.80 ± 0.08 b B	0.87 ± 0.04 bc AB	0.83 ± 0.13 bc B	0.88 ± 0.11 c AB	0.79 ± 0.08 b B	0.88 ± 0.09 b AB	1.05 ± 0.05 bc A
200	0.76 ± 0.08 b B	0.79 ± 0.04 c B	0.89 ± 0.04 bc B	0.81 ± 0.10 c B	0.73 ± 0.18 b B	0.89 ± 0.15 b B	1.10 ± 0.06 bc A
250	0.76 ± 0.08 b C	0.78 ± 0.09 c BC	0.79 ± 0.07 c BC	0.80 ± 0.05 c BC	0.81 ± 0.15 b BC	0.94 ± 0.11 b B	1.14 ± 0.10 b A

Figures represent mean ± standard deviation (triplicates). Different small letters in single columns stand for significant differences between increasing volumes of each wine. Different capital letters in single rows stand for significant differences between wines for same volume (LSD Fisher, *p* < 0.05). * wine control (without fining agent).

SUPPLEMENTARY TABLE S6. Area (cm²) of the non-diffusible fraction of Ovalbumin in presence of different concentrations from seven wines (20-250 µL) (diffusion assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b
0	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b
50	0.47 ± 0.08 a A	0.53 ± 0.04 a A	0.50 ± 0.09 a A	0.46 ± 0.03 b A	0.47 ± 0.09 a A	0.52 ± 0.01 a A	0.52 ± 0.07 a A
100	0.46 ± 0.17 a A	0.50 ± 0.09 ab A	0.43 ± 0.04 a A	0.49 ± 0.05 ab A	0.51 ± 0.07 a A	0.51 ± 0.08 a A	0.52 ± 0.04 a A
150	0.49 ± 0.05 a A	0.53 ± 0.08 a A	0.50 ± 0.04 a A	0.58 ± 0.07 a A	0.52 ± 0.04 a A	0.49 ± 0.07 a A	0.52 ± 0.02 a A
200	0.47 ± 0.08 a A	0.41 ± 0.06 b A	0.49 ± 0.13 a A	0.49 ± 0.05 ab A	0.46 ± 0.06 a A	0.32 ± 0.28 a A	0.00 ± 0.00 b B
250	0.50 ± 0.10 a A	0.45 ± 0.08 ab A	0.46 ± 0.06 a A	0.49 ± 0.10 ab A	0.35 ± 0.30 a A	0.38 ± 0.34 a A	0.00 ± 0.00 b B

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S7. Area (cm²) of the diffusible fraction of Ovalbumin in presence of different concentrations from seven wines (20-250 µL) (precipitation assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 e	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 f	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 c
0	1.90 ± 0.24 a A	2.06 ± 0.16 a A	2.02 ± 0.10 a A	2.04 ± 0.05 a A	2.23 ± 0.47 a A	1.96 ± 0.19 a A	1.82 ± 0.31 a A
50	0.92 ± 0.12 b A	1.03 ± 0.13 b A	1.04 ± 0.13 b A	1.09 ± 0.09 b A	1.12 ± 0.14 b A	1.07 ± 0.13 b A	0.97 ± 0.12 b A
100	0.63 ± 0.06 c B	0.92 ± 0.16 bc A	0.83 ± 0.17 c A	0.82 ± 0.06 c A	0.81 ± 0.05 bc A	0.94 ± 0.06 bc A	0.94 ± 0.08 b A
150	0.36 ± 0.16 d D	0.82 ± 0.05 cd BC	0.78 ± 0.14 c BC	0.67 ± 0.04 d C	0.79 ± 0.09 bc BC	0.86 ± 0.10 cd B	1.05 ± 0.09 b A
200	0.00 ± 0.00 e E	0.65 ± 0.04 d BCD	0.69 ± 0.09 c BC	0.56 ± 0.05 e D	0.59 ± 0.01 c CD	0.75 ± 0.04 d B	1.04 ± 0.12 b A
250	0.00 ± 0.00 e D	0.67 ± 0.10 d B	0.65 ± 0.07 c B	0.00 ± 0.00 f D	0.52 ± 0.08 c C	0.72 ± 0.04 d B	1.12 ± 0.05 b A

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S8. Area (cm²) of the non-diffusible fraction of Ovalbumin in presence of different concentrations from seven wines (20-250 µL) (precipitation assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 c	0.00 ± 0.00 d	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 c
0	0.00 ± 0.00 c	0.00 ± 0.00 d	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 b	0.00 ± 0.00 c	0.00 ± 0.00 c
50	0.56 ± 0.07 a A	0.50 ± 0.04 b A	0.56 ± 0.10 a A	0.55 ± 0.09 a A	0.55 ± 0.04 a A	0.53 ± 0.03 b A	0.54 ± 0.07 b A
100	0.52 ± 0.07 ab B	0.60 ± 0.03 a AB	0.56 ± 0.03 a AB	0.54 ± 0.06 a AB	0.52 ± 0.04 a B	0.65 ± 0.13 a A	0.64 ± 0.02 a A
150	0.46 ± 0.10 b B	0.51 ± 0.07 b B	0.54 ± 0.06 a AB	0.53 ± 0.06 a B	0.55 ± 0.09 a AB	0.67 ± 0.10 a A	0.00 ± 0.00 c C
200	0.00 ± 0.00 c B	0.46 ± 0.08 bc A	0.50 ± 0.08 a A	0.50 ± 0.06 ab A	0.52 ± 0.08 a A	0.51 ± 0.02 b A	0.00 ± 0.00 c B
250	0.00 ± 0.00 c C	0.40 ± 0.02 c B	0.49 ± 0.06 a AB	0.38 ± 0.02 b B	0.00 ± 0.00 b C	0.59 ± 0.03 ab A	0.00 ± 0.00 c C

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S9. Area (cm²) of the diffusible fraction of Casein in presence of different concentrations from seven wines (20-250 µL) (diffusion assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 c	0.00 ± 0.00 e
0	1.66 ± 0.23 a A	1.67 ± 0.26 a A	1.62 ± 0.10 a A	1.76 ± 0.18 a A	1.76 ± 0.12 a A	1.62 ± 0.07 a A	1.68 ± 0.08 a A
50	0.28 ± 0.06 b B	0.28 ± 0.02 b B	0.29 ± 0.06 b B	0.29 ± 0.04 b B	0.34 ± 0.13 b B	0.30 ± 0.06 b B	0.61 ± 0.04 d A
100	0.34 ± 0.07 b B	0.27 ± 0.05 b B	0.30 ± 0.07 b B	0.30 ± 0.03 b B	0.30 ± 0.03 b B	0.31 ± 0.06 b B	0.74 ± 0.06 bcd A
150	0.31 ± 0.05 b B	0.31 ± 0.07 b B	0.31 ± 0.08 b B	0.31 ± 0.05 b B	0.29 ± 0.03 b B	0.32 ± 0.06 b B	0.71 ± 0.11 cd A
200	0.29 ± 0.06 b B	0.32 ± 0.06 b B	0.28 ± 0.05 b B	0.35 ± 0.08 b B	0.35 ± 0.08 b B	0.31 ± 0.04 b B	0.81 ± 0.11 bc A
250	0.34 ± 0.05 b B	0.30 ± 0.08 b B	0.29 ± 0.04 b B	0.30 ± 0.04 b B	0.33 ± 0.03 b B	0.34 ± 0.03 b B	0.86 ± 0.11 b A

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S10. Area (cm²) of the diffusible fraction of Casein in presence of different concentrations from seven wines (20-250 µL) (precipitation assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 b	0.00 ± 0.00 d
0	1.42 ± 0.09 a A	1.58 ± 0.22 a A	1.55 ± 0.17 a A	1.64 ± 0.23 a A	1.66 ± 0.16 a A	1.48 ± 0.11 a A	1.67 ± 0.25 a A
50	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.64 ± 0.05 c A
100	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.74 ± 0.06 bc A
150	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.73 ± 0.12 bc A
200	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.85 ± 0.07 b A
250	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.00 ± 0.00 b B	0.83 ± 0.07 bc A

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S11. Area (cm²) of the diffusible fraction of Gelatin 1 in presence of different concentrations from seven wines (20-250 µL) (diffusion assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 e	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 f	0.00 ± 0.00 d	0.00 ± 0.00 d
0	1.62 ± 0.12 a A	1.66 ± 0.04 a A	1.63 ± 0.10 a A	1.64 ± 0.06 a A	1.66 ± 0.11 a A	1.62 ± 0.12 a A	1.64 ± 0.08 a A
50	1.05 ± 0.10 b C	1.11 ± 0.08 b BC	1.14 ± 0.22 b BC	1.13 ± 0.11 b BC	1.21 ± 0.09 b BC	1.50 ± 0.20 a A	1.37 ± 0.19 c AB
100	0.65 ± 0.17 c C	1.05 ± 0.13 bc B	1.10 ± 0.17 b B	1.05 ± 0.13 b B	1.10 ± 0.04 b B	1.16 ± 0.22 b AB	1.40 ± 0.02 bc A
150	0.32 ± 0.03 d D	0.88 ± 0.05 c C	0.94 ± 0.06 b BC	0.75 ± 0.13 c C	0.83 ± 0.04 c C	1.08 ± 0.21 b B	1.43 ± 0.14 bc A
200	0.32 ± 0.07 d E	0.60 ± 0.16 d C	0.67 ± 0.20 c C	0.38 ± 0.06 d DE	0.59 ± 0.14 d CD	0.99 ± 0.09 bc B	1.57 ± 0.09 ab A
250	0.25 ± 0.08 d D	0.43 ± 0.17 d CD	0.49 ± 0.15 c C	0.34 ± 0.04 d CD	0.33 ± 0.04 e CD	0.78 ± 0.12 c B	1.58 ± 0.13 ab A

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S12. Area (cm²) of the diffusible fraction of Gelatin 1 in presence of different concentrations from seven wines (20-250 µL) (precipitation assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 d
0	1.63 ± 0.06 a A	1.72 ± 0.16 a A	1.71 ± 0.13 a A	1.69 ± 0.16 s A	1.65 ± 0.08 a A	1.58 ± 0.05 a A	1.62 ± 0.08 a A
50	1.25 ± 0.23 b A	1.29 ± 0.24 b A	1.15 ± 0.26 b A	1.21 ± 0.10 b A	1.14 ± 0.01 b A	1.14 ± 0.09 b A	1.08 ± 0.18 c A
100	0.83 ± 0.16 c B	1.02 ± 0.06 c AB	1.04 ± 0.16 bc AB	1.04 ± 0.15 c AB	0.99 ± 0.06 c AB	1.06 ± 0.19 bc AB	1.17 ± 0.20 bc A
150	0.00 ± 0.00 d C	0.99 ± 0.07 c B	0.92 ± 0.06 bc B	0.88 ± 0.04 c B	0.95 ± 0.15 c B	1.04 ± 0.10 bc B	1.39 ± 0.18 abc A
200	0.00 ± 0.00 d D	0.78 ± 0.08 d BC	0.83 ± 0.11 c BC	0.00 ± 0.00 d D	0.70 ± 0.08 d C	0.96 ± 0.10 bc B	1.35 ± 0.25 abc A
250	0.00 ± 0.00 d C	0.00 ± 0.00 e C	0.00 ± 0.00 d C	0.00 ± 0.00 d C	0.00 ± 0.00 e C	0.90 ± 0.21 c B	1.45 ± 0.25 ab A

Footer is the same as in Table S5.

SUPPLEMENTARY TABLE S13. Area (cm²) of the diffusible fraction of Gelatin 2 in presence of different concentrations from seven wines (20-250 µL) (diffusion assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 e	0.00 ± 0.00 c	0.00 ± 0.00 e
0	1.07 ± 0.11 a A	1.17 ± 0.19 a A	1.17 ± 0.19 a A	1.09 ± 0.06 a A	1.15 ± 0.06 a A	1.08 ± 0.13 a A	1.07 ± 0.06 b c A
50	0.91 ± 0.16 a B	1.13 ± 0.07 a A	1.07 ± 0.15 a B	1.05 ± 0.07 a AB	1.09 ± 0.07 a A	1.05 ± 0.05 a B	1.12 ± 0.06 a b A
100	0.55 ± 0.15 b B	0.95 ± 0.06 c A	1.00 ± 0.01 b A	0.85 ± 0.04 b A	0.92 ± 0.10 b A	0.97 ± 0.16 b A	0.95 ± 0.15 c d A
150	0.40 ± 0.12 c C	0.83 ± 0.17 c AB	0.79 ± 0.12 c B	0.61 ± 0.19 c BC	0.74 ± 0.17 c AB	0.94 ± 0.17 a B	0.88 ± 0.05 d A
200	0.31 ± 0.05 c D	0.57 ± 0.03 d C	0.55 ± 0.05 c C	0.42 ± 0.06 d CD	0.48 ± 0.01 d C	0.89 ± 0.18 a B	1.18 ± 0.14 a b A
250	0.33 ± 0.04 c D	0.42 ± 0.04 d CD	0.48 ± 0.08 d C	0.33 ± 0.04 d D	0.39 ± 0.07 d CD	0.75 ± 0.17 b B	1.26 ± 0.06 a A

Footer is the same as in Table S5.

SUPPLEMENTARY DATA

Obreque-Slier, E., Cortés-Araya, K., Medel-Maraboli, M., & López-Solís, R. (2023).

Different effectiveness of protein fining agents when tested for interaction and precipitation with tannic acid, a seed polyphenol extract and seven wines.

OENO One, 57(2).

<https://doi.org/10.20870/oeno-one.2023.57.2.7264>

SUPPLEMENTARY TABLE S14. Area (cm²) of the diffusible fraction of Gelatin 2 in presence of different concentrations from seven wines (20-250 µL) (precipitation assay).

µL of wine	Petit Verdot	Carménère	Malbec	Cabernet Franc	Tempranillo	Sangiovese	Sauvignon Blanc
250*	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 e	0.00 ± 0.00 e	0.00 ± 0.00 d	0.00 ± 0.00 e	0.00 ± 0.00 c
0	1.00 ± 0.12 a A	1.07 ± 0.18 a A	1.06 ± 0.05 a A	1.10 ± 0.09 a A	1.06 ± 0.07 a A	1.18 ± 0.09 a A	1.10 ± 0.11 ab A
50	0.88 ± 0.10 b B	1.11 ± 0.11 a A	1.01 ± 0.02 a AB	1.01 ± 0.08 b AB	1.00 ± 0.11 a AB	1.06 ± 0.12 abc AB	0.96 ± 0.20 b AB
100	0.54 ± 0.05 c D	0.96 ± 0.06 ab BC	0.92 ± 0.11 ab C	0.82 ± 0.03 c C	0.91 ± 0.06 ab C	1.08 ± 0.17 ab AB	1.13 ± 0.08 ab A
150	0.00 ± 0.00 d D	0.81 ± 0.03 bc BC	0.83 ± 0.12 bc BC	0.69 ± 0.04 d C	0.75 ± 0.17 bc C	0.96 ± 0.01 bcd AB	1.09 ± 0.18 ab A
200	0.00 ± 0.00 d D	0.76 ± 0.08 c BC	0.75 ± 0.07 c BC	0.62 ± 0.02 d C	0.63 ± 0.13 c C	0.89 ± 0.13 cd B	1.13 ± 0.11 ab A
250	0.00 ± 0.00 d D	0.58 ± 0.10 d C	0.55 ± 0.17 d C	0.00 ± 0.00 e D	0.00 ± 0.00 d D	0.85 ± 0.10 d B	1.25 ± 0.13 a A

Footer is the same as in Table S5.