SUPPLEMENTARY DATA
Poulain, B., Winstel, D., Massot, A., Moine, V., & Nioi, C. (2024). Valorisation of white wine lees: optimisation of subcritical water extraction of antioxidant compounds. *OENO One*, *58*(3).
https://doi.org/10.20870/oeno-one.2024.58.3.8125

Supplementary data

Figure S1. Methodology for obtaining OCR of lees extracts from dissolved O_2 kinetic data.

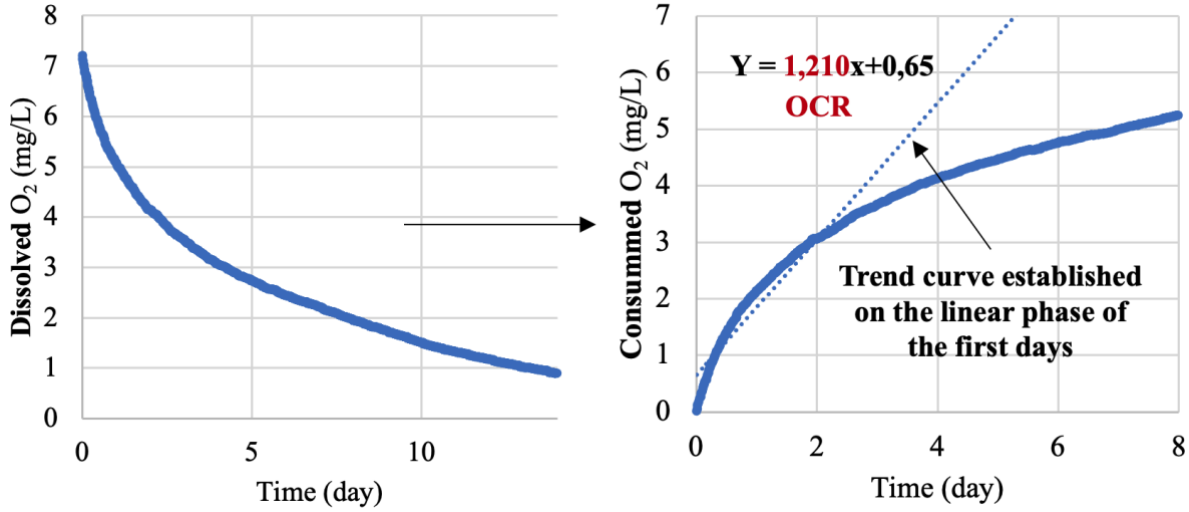
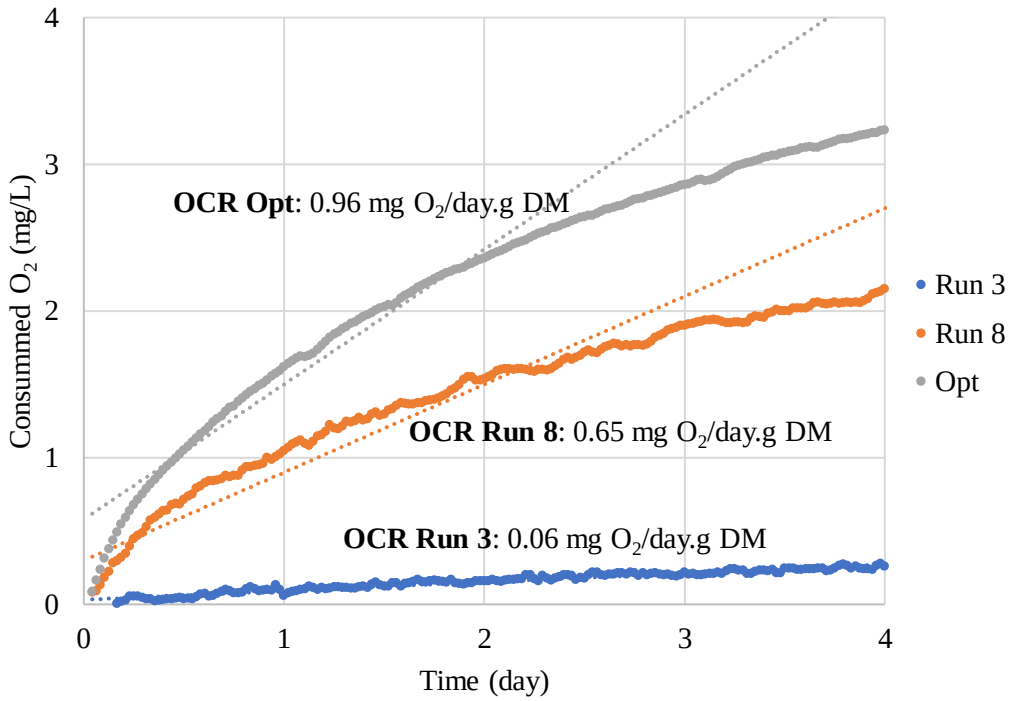


Figure S2. Oxygen consumption kinetics of lees extracts obtained from run 3 (37.5 min, 132 °C, 917 RPM); run 8 (26.3 min, 197 °C, 917 RPM) and opt (15.0 min, 240 °C, 550 RPM).



SUPPLEMENTARY DATA
Poulain, B., Winstel, D., Massot, A., Moine, V., & Nioi, C. (2024). Valorisation of white wine lees: optimisation of subcritical water extraction of antioxidant compounds. *OENO One*, *58*(3).
https://doi.org/10.20870/oeno-one.2024.58.3.8125

Table S1. Model summary and analysis of variance (ANOVA) of the fitted second-order polynomial model for DPPH, FRAP, OCR, TPC and Extraction Yield.

		Y_1, DPPH			**Y_2, FRAP**			**Y_3, OCR**			**Y_4, TPC**			**Y_5, Extraction Yield**		
Source of variations	**degree of freedom**	**Sum of squares**	**F value**	***p-value***	**Sum of squares**	**F value**	***p-value***	**Sum of squares**	**F value**	***p-value***	**Sum of squares**	**F value**	***p-value***	**Sum of squares**	**F value**	***p-value***
ANOVA																
Model	9	2077.11	23.01	**0.002***	3244.50	19.80	**0.002***	1.97	7.73	**0.018***	2444.21	13.11	**0.006***	1654.24	16.38	**0.003***
Residuals	5	50.15			91.06			0.14			103.59			56.11		
Lack of fit	3	48.21	16.65	0.057	86.34	12.21	0.077	0.14	522.17	**0.002***	98.71	13.49	0.070	36.77	1.27	0.470
Pure error	2	1.93			4.71			0.00			4.88			19.34		
Total adjusted	14	2127.25			3335.56			2547.80	2.11		2.11	2547.80		1710.35		
Type II Sum of Squares																
a_1	1	9.23	0.92	0.381	16.55	0.91	0.384	0.03	1.17	0.328	12.18	0.59	0.478	12.69	1.13	0.336
a_2	1	1791.56	178.64	**0.000***	2589.65	142.20	**0.000***	1.46	51.69	**0.001***	2241.28	108.18	**0.000***	91.45	8.15	**0.036***
a_3	1	24.84	2.48	0.176	39.52	2.17	0.201	0.04	1.55	0.269	21.61	1.04	0.354	97.55	8.69	**0.032***
a_{11}	1	0.04	0.00	0.954	0.48	0.03	0.878	0.00	0.05	0.837	0.74	0.04	0.857	2.49	0.22	0.657
a_1a_2	1	0.19	0.02	0.895	0.79	0.04	0.843	0.00	0.14	0.728	0.93	0.05	0.840	14.70	1.31	0.304
a_1a_3	1	1.60	0.16	0.706	6.66	0.37	0.572	0.01	0.29	0.616	7.94	0.38	0.563	9.01	0.80	0.411
a_{22}	1	225.24	22.46	**0.005***	547.84	30.08	**0.003***	0.34	11.94	**0.018***	134.46	6.49	0.051	1157.20	103.12	**0.000***
a_2a_3	1	4.45	0.44	0.535	10.52	0.58	0.481	0.01	0.20	0.673	0.82	0.04	0.850	6.10	0.54	0.494
a_{33}	1	24.79	2.47	0.177	60.46	3.32	0.128	0.10	3.44	0.123	20.49	0.99	0.366	4.80	0.43	0.542
R-squared:		0.976			0.973			0.959			0.933			0.959		
Adjusted R-squared:		0.934			0.924			0.886			0.812			0.886		

Y_1, DPPH (mg TE/g DM); Y_2, FRAP (mg TE/g DM); Y_3, OCR (mg O2/day.g DM) Y_4, TPC (mg GAE/g DM); and Y_5, Extraction yield (%). * Significance at *p-value* < 0.05.

SUPPLEMENTARY DATA
Poulain, B., Winstel, D., Massot, A., Moine, V., & Nioi, C. (2024). Valorisation of white wine lees: optimisation of subcritical water extraction of antioxidant compounds. *OENO One*, *58*(3).
https://doi.org/10.20870/oeno-one.2024.58.3.8125

Table S2. Quantification of Total sulfhydryl groups (TSH) and glutathione (GSH) present in white wine lees extracts obtained in optimal extraction conditions (15 min; 240 °C; 550 RPM).

Run	SWE conditions			TSH (mg GSHE/g DM)	GSH (µg/g DM)
	X_1 (t, min)	X_2 (T, °C)	X_3 (S, RPM)		
1	15.0	240	550	13.78	< LQ
2	15.0	240	550	13.36	< LQ
3	15.0	240	550	13.94	< LQ