SUPPLEMENTARY DATA

Table S1. Chemical characterization of the three fractions obtained from the homemade grape seed extract.

		Fraction 1	Fraction 2	Fraction 3
Total phenolic content (%)	Folin-Ciocalteu method	61.37^{a} ± 0.59	53.25^{b} ± 0.95	34.53^{c} ± 0.16
	Bate-Smith method	42^{a} ± 2.62	99.31^{b} ± 3.44	96.04^{b} ± 1.96
Proanthocyanindin oligomers	mDP	1.61^{a} ± 0.12	3.51^{b} ± 0.23	8.67^{c} ± 0.27
	% Galloylation	20.33^{a} ± 1.21	30.74^{b} ± 1.02	26.78^{c} ± 1.13
	% Catechin	55.25^{a} ± 1.71	46.97^{b} ± 0.73	50.42^{c} ± 1.3
	% Epicatechin	24^{a} ± 0.42	19.99^{b} ± 0.41	21.53^{c} ± 0.22
Flavanols and procyanidin dimers (mg/g)	Catechin	394.86^{a} ± 9.3	24.44^{b} ± 0.6	*nd*
	Epicatechin	156.93^{a} ± 3.57	9.91^{b} ± 0.23	*nd*
	Procyanidin dimer B1	10.98^{a} ± 0.69	1.11^{b} ± 0.1	*nd*
	Procyanidin dimer B2	55.71^{a} ± 4.22	5.45^{b} ± 0.57	*nd*
	Procyanidin dimer B3	142.51^{a} ± 5.6	13.77^{b} ± 0.95	*nd*
	Procyanidin dimer B4	14.8^{a} ± 0.97	1.49^{b} ± 0.08	*nd*

mDP: mean degree of polymerisation; *nd*: not detected. Letters represent the significant differences between each fraction for the different chemical assays.