

SUPPLEMENTARY MATERIAL:

Establishment of the global volatile signature of wine-based aromatic vinegars subjected to maceration

Rosa Perestrelo ¹, Catarina L. Silva ¹, Pedro Silva ¹, José S. Câmara ^{1,2,*}

¹ CQM – Centro de Química da Madeira, Universidade da Madeira, Campus da Penteada, 9020-105 Funchal, Portugal (rmp@uma.pt; cgluis@uma.pt; pedro_dasilva@hotmail.com)

² Departamento de Química, Faculdade de Ciências Exatas e Engenharia, Universidade da Madeira, Campus da Penteada, 9020-105 Funchal, Portugal (jsc@uma.pt)

* Correspondence: jsc@uma.pt; Tel.: +351 291705112

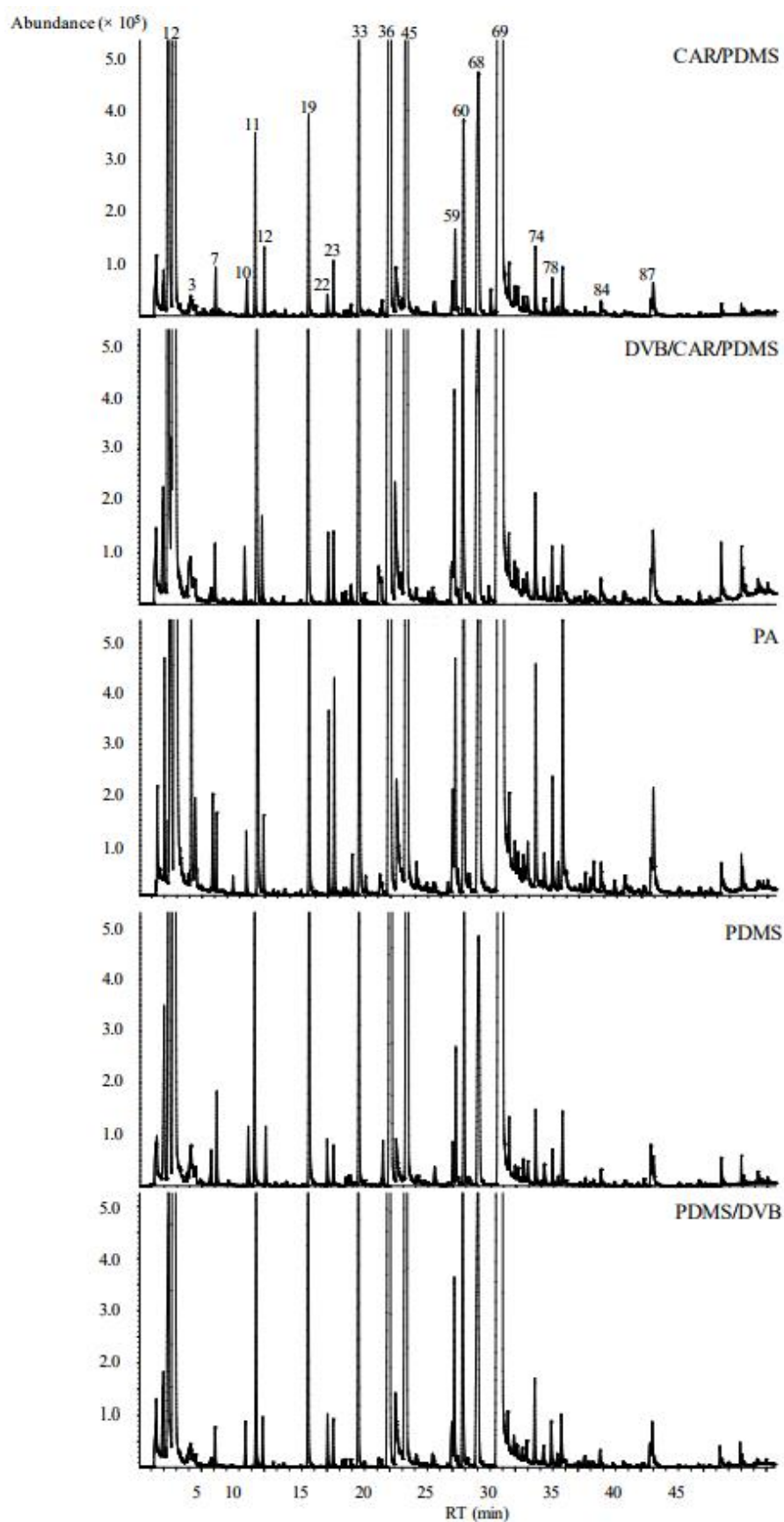


Figure S1. Total ion chromatograms obtained by HS-SPME/GC-MS analysis of wine vinegar (control) using different SPME fibers for 15 min at 40 °C under constant magnetic stirring (700 rpm). Attribution of the peak number shown in Table 1.