

## Supplementary Material

# Ultrasound-Assisted Extraction and Characterization of Apple Pomace, Functional Ingredient for Beef Burger Fortification

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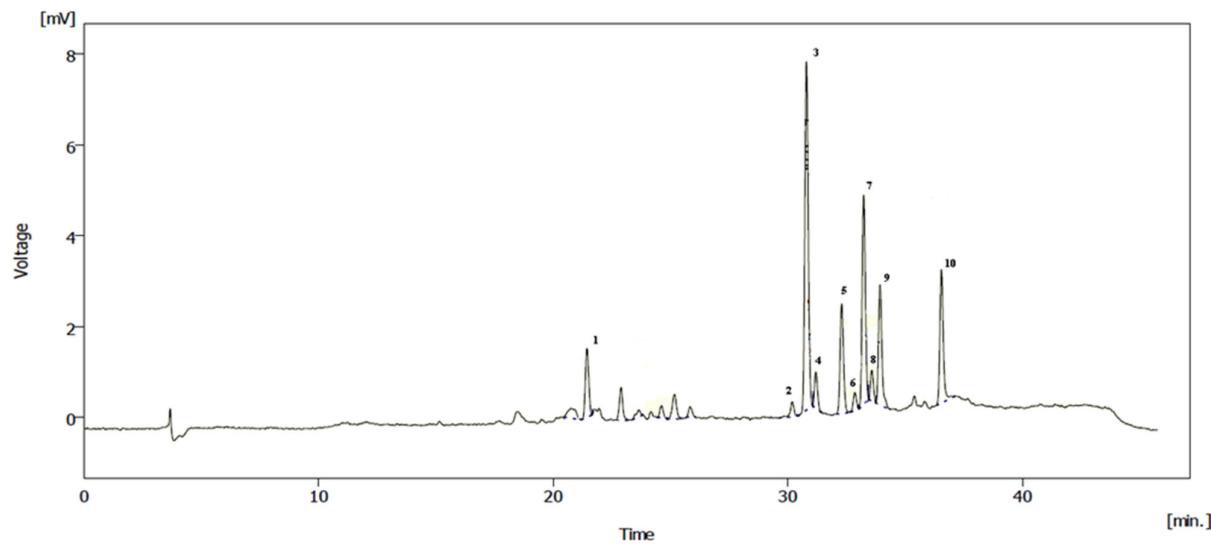
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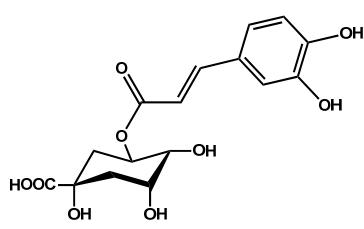
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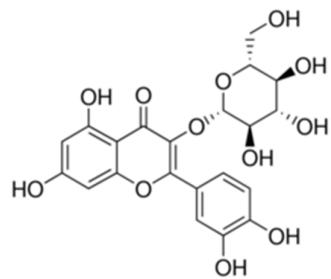
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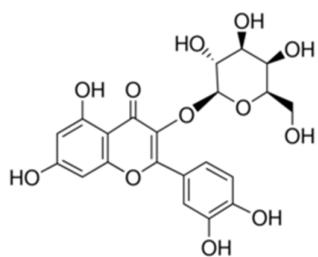
**Figure S1.** HPLC-UV chromatographic profile of UAE extract, from double extraction of freeze-dried apple pomace (FD2).<sup>1</sup> chlorogenic acid; <sup>2</sup> rutin; <sup>3</sup> quercetin-3-O-galattoside; <sup>4</sup> quercetin-3-O-glucoside; <sup>5</sup> quercetin-3-O-xyloside; <sup>6</sup> quercetin-3-O-arabinopyranoside; <sup>7</sup> quercetin-3-O-arabinofuranoside; <sup>8</sup> quercetin-O-pentoside; <sup>9</sup> quercetin-3-O-rhamnoside; <sup>10</sup> phloridzin.



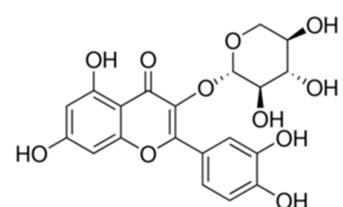
Chlorogenic acid



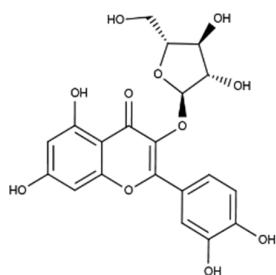
Quercetin-3-O-galactoside



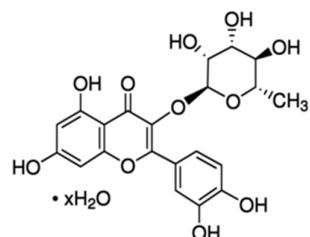
Quercetin-3-O-glucoside



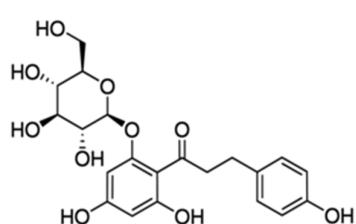
Quercetin-3-O-xyloside



Quercetin-3-O-arabinofuranoside



Quercetin-3-O-rhamnoside



Phloridzin

**Figure S2.** Chemical structures of the main quantified compounds.



(a)



(b)



(c)



(d)

**Figure S3.** Cooking equipment (a) and cooked beef burgers with different apple pomace addition.: 0 % (b), 4 % (c), and 8 % (d).

**Table S1.** Calibration curve, R<sub>2</sub>, and range of linearity of spectrophotometric *in vitro* assays.

	<b>Linearity range</b>	<b>Calibration curve</b>	<b>R2</b>
<b>TPC</b>	6.25–100 µg/mL	y = 0.0121x - 0.0262	0.9994
<b>ABTS</b>	0.01–0.3 µg/mL	y = -1.5097x + 0.6673	0.9992
<b>DPPH</b>	0.5-250.0 µg/mL	y = 1.4259x + 0.6499	0.9997
<b>FRAP</b>	0.5-10 µg/mL	y = 96.305x + 0.0368	0.9995