



SUPPLEMENTARY DATA

Microwave-assisted extraction optimization and conventional extraction of phenolic compounds from coriander leaves: UHPLC characterization and antioxidant activity

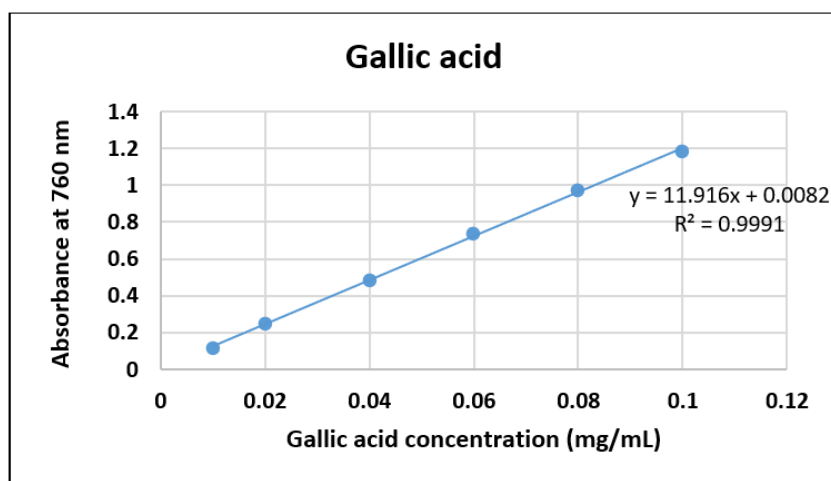
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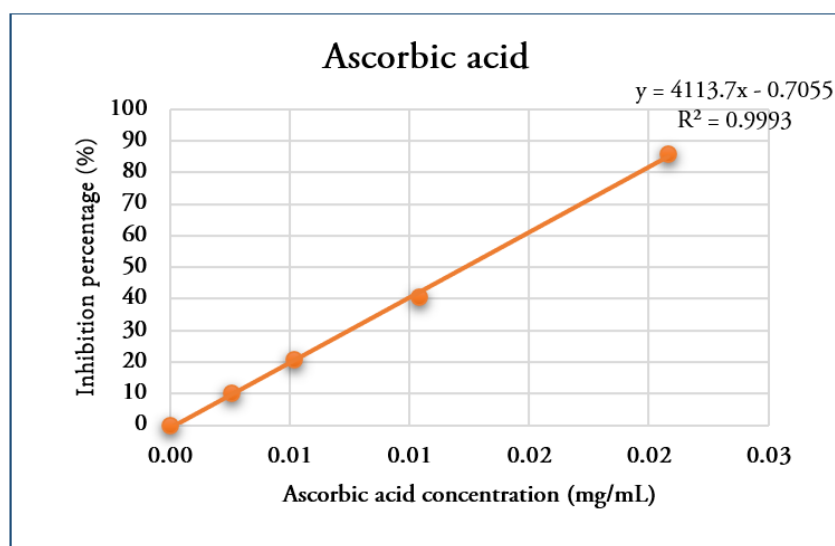
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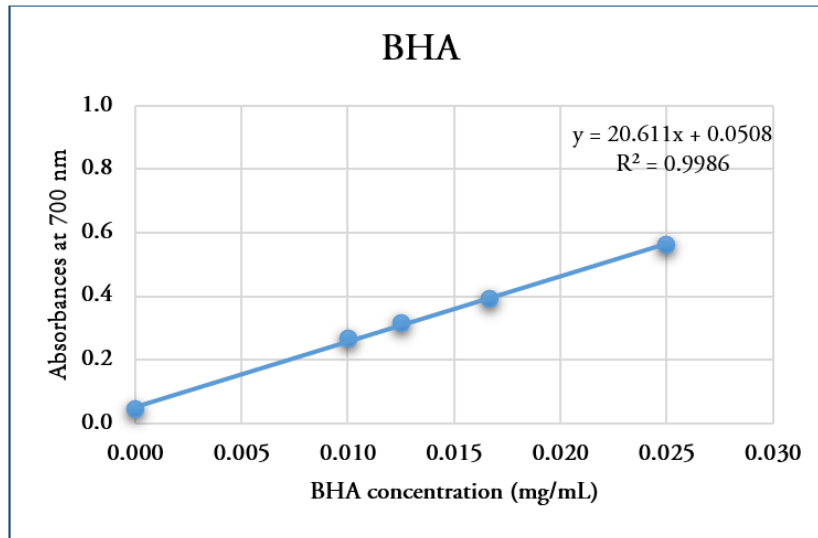
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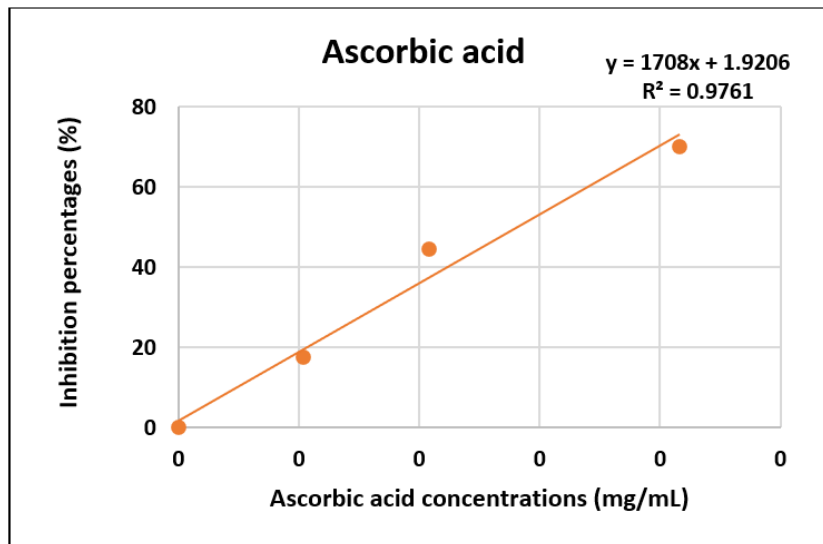
Supplementary Figure A1: Standard curve for TPC



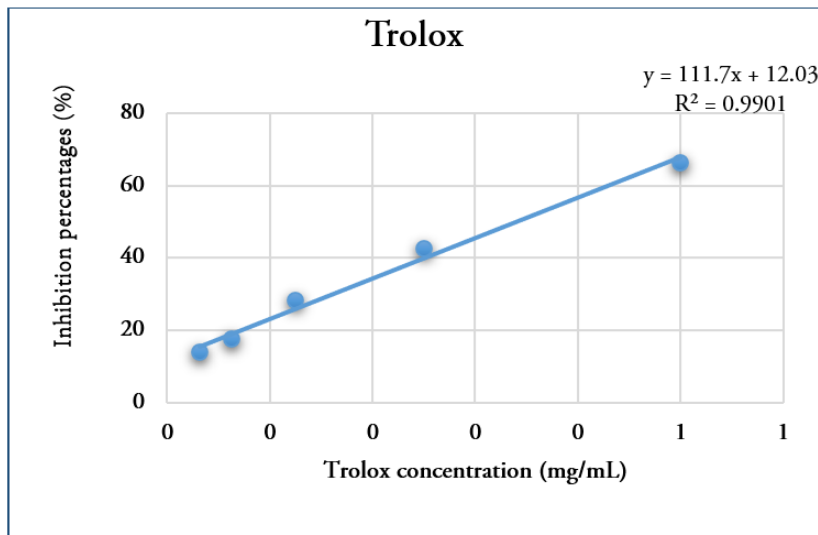
Supplementary Figure A2: Standard curve for DPPH[•] radical scavenging assay



Supplementary Figure A3: Standard curve for Ferric Reducing Antioxidant Power (FRAP) assay



Supplementary Figure A4: Standard curve for nitric Oxide (NO[•]) Assay



Supplementary Figure A5: Standard curve for superoxide anion-radical scavenging activity