

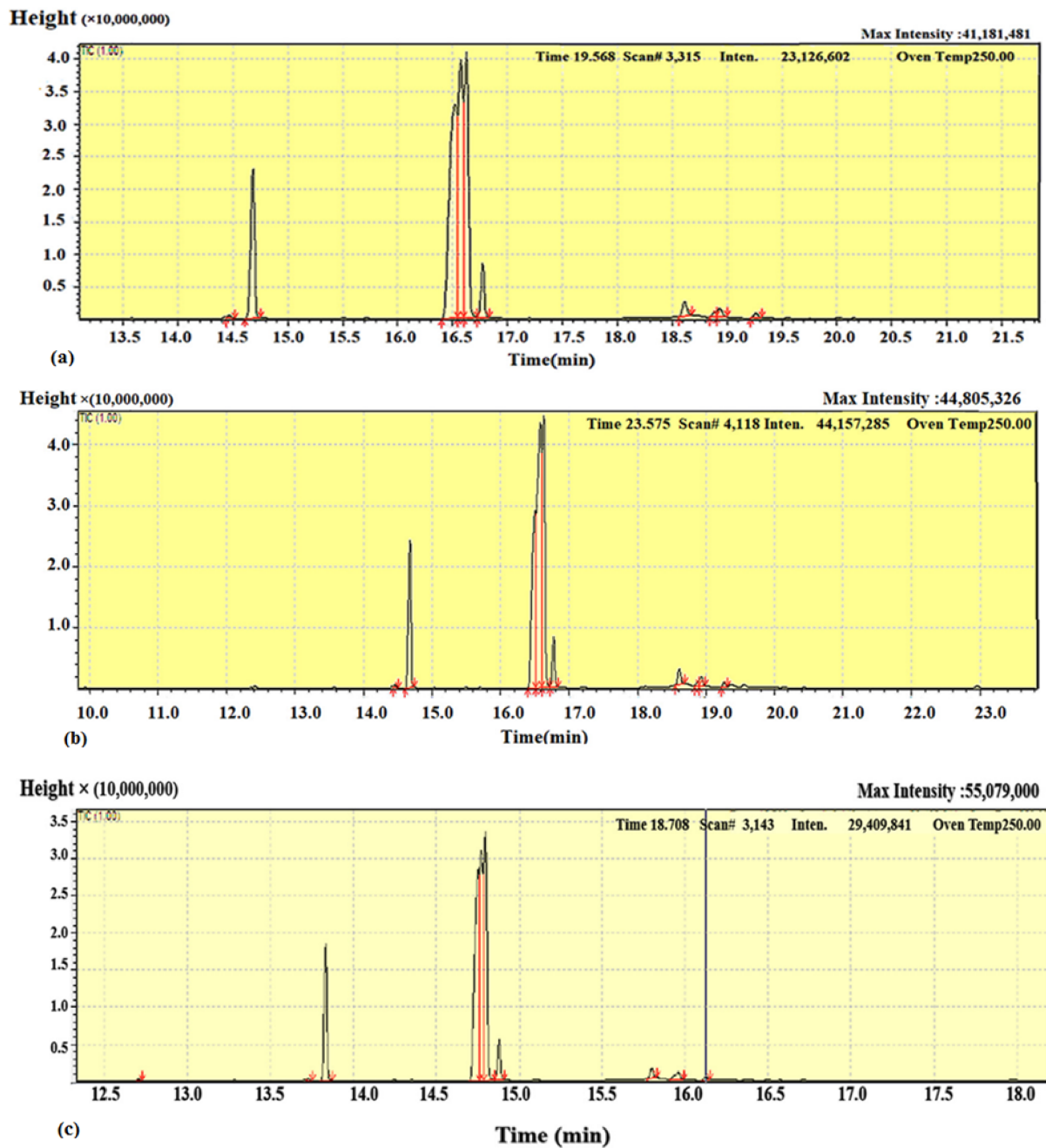


Sustainability by extraction of bioactive compounds from onion seeds

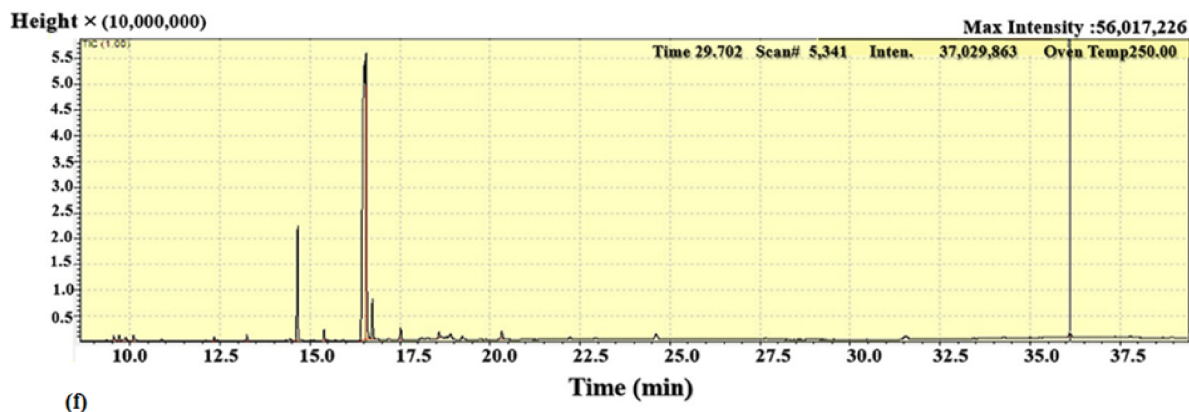
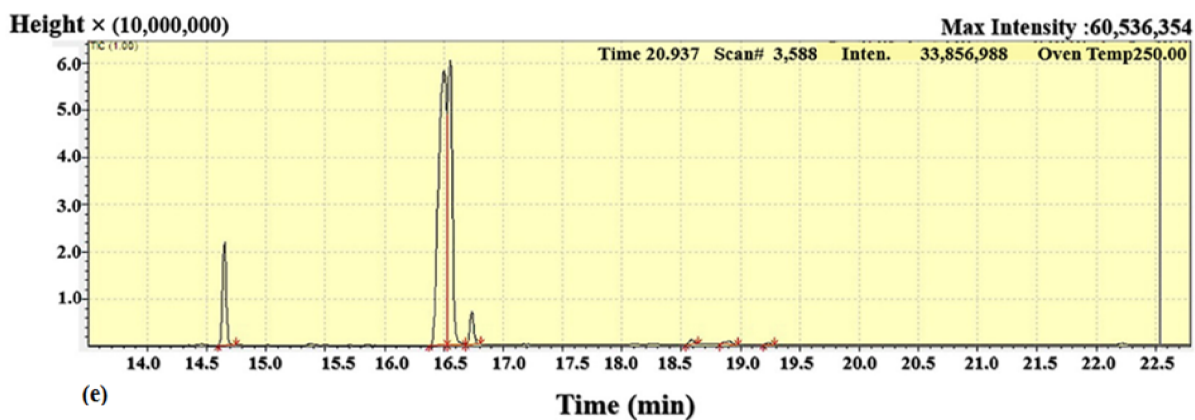
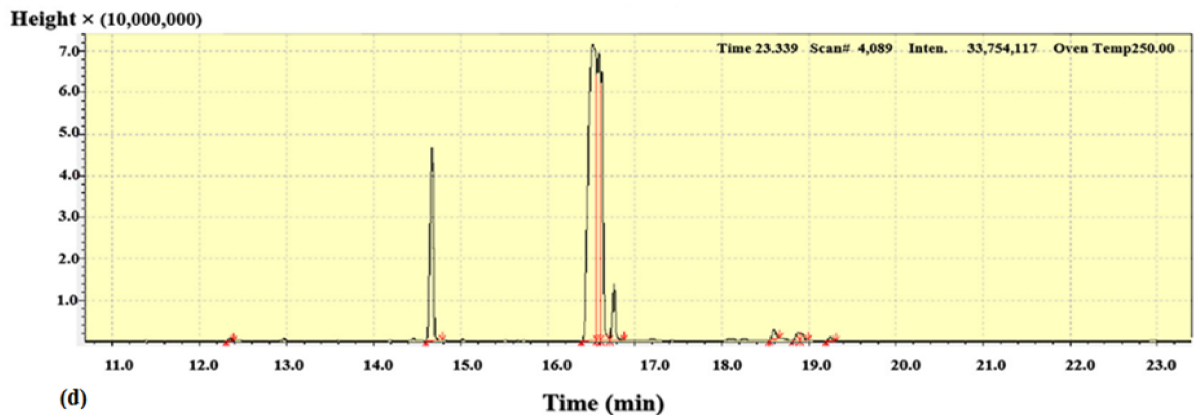
Selma Mestour ^a, Abdeslam-Hassen Meniai ^{✉,*,a}, Sarra Melloul ^a and Mehdi Louaer ^a

^a Laboratoire de l'Ingénierie des procédés de l'Environnement, Université
Constantine 3, Algeria
E-mail: meniai@yahoo.fr (A.-H. Meniai)

* Corresponding author.



Supplementary Figure S1. Continued on next page.



Supplementary Figure S1. GC/MS chromatograms showing the sequence of peaks of fatty acid methyl ester compounds from onion seeds: (a) Sample one (Run 13: 50 °C, 150 bar, 0.25 mm, 75 g/min); (b) Sample two (Run 14: 50 °C, 250 bar, 0.25 mm, 75 g/min); (c) Sample three (Run optimum: 57 °C, 250 bar, 0.25 mm, 50 g/min); (d) Sample four (Run 1: 35 °C, 150 bar, 0.55 mm, 75 g/min); (e) Sample five (Run 2: 65 °C, 150 bar, 0.55 mm, 75 g/min); (f) Sample six (Run 17: 35 °C, 200 bar, 0.25 mm, 75 g/min).