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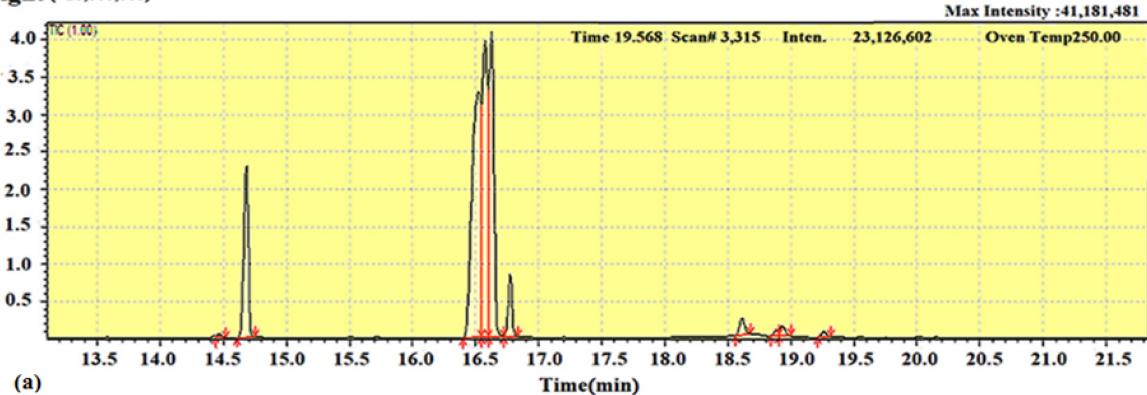
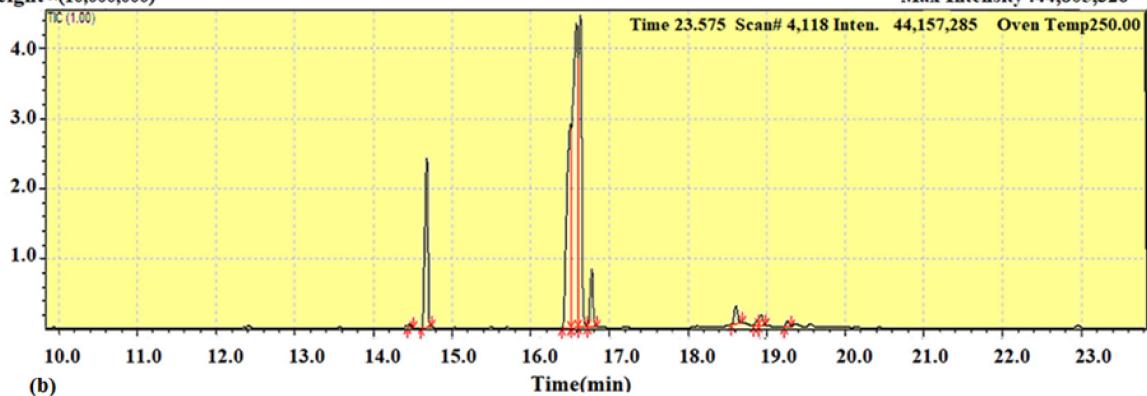
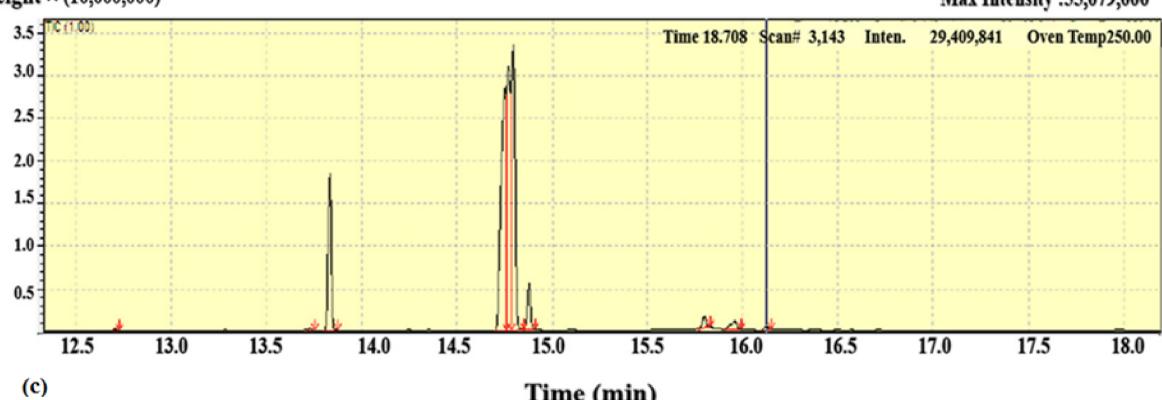
# Sustainability by extraction of bioactive compounds from onion seeds

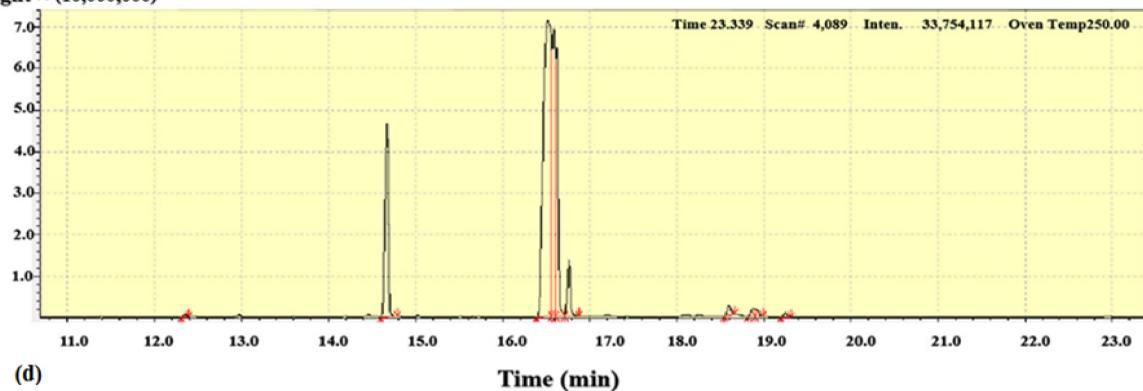
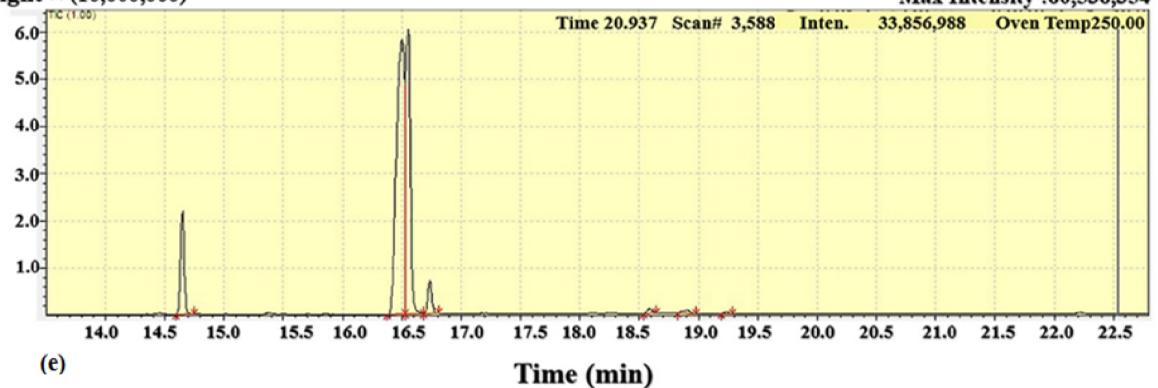
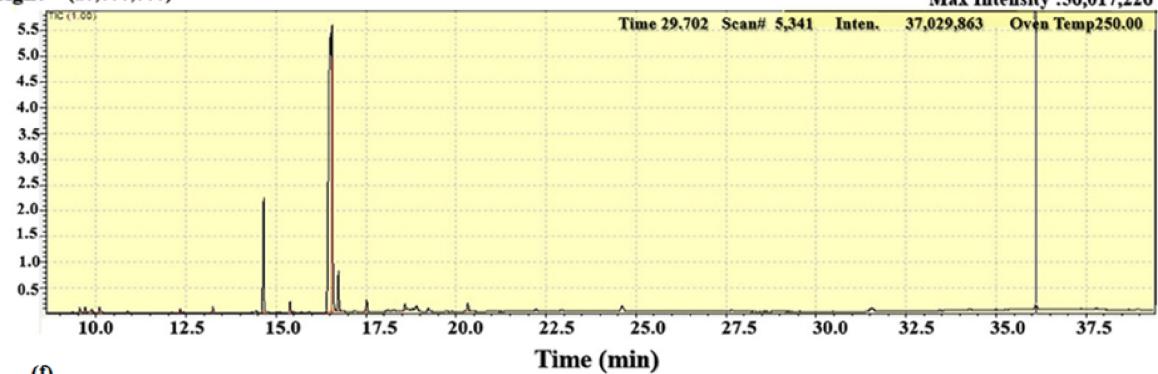
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**Height ( $\times 10,000,000$ )****Height  $\times (10,000,000)$** **Height  $\times (10,000,000)$** **Supplementary Figure S1.** Continued on next page.

**Height × (10,000,000)****Height × (10,000,000)****Height × (10,000,000)**

**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).