Source material: unprocessed strawberry pomace, US (1.5 kg)

Water extraction (3 x; at 65-70°C for 1h; 4:1 solvent to source material ratio, wt:wt)

Laboratory press (removal of polyphenols)

3.5 kg of pressed residue, 59% water content

Ethanol extraction (4L of 90% ethanol; at 20°C for 24h; 4:1 solvent to material, wt:wt)

Laboratory press (removal of polyphenols)

Ethanol extraction (3.5L of 60% ethanol; at 20°C for 24h; 4:1 solvent to material, wt:wt)

Laboratory press (removal of polyphenols)

Soaking in 3.5L of distilled water (at 20°C for 1h)

Laboratory press (removal of polyphenols)

Air drying (at 70°C for 8h)

Laboratory mill (particles of 0.5-2.0 mm in diameter)

Processed strawberry pomace, PS

SUPPLEMENTAL FIGURE 1 Processed strawberry pomace (PS) preparation flowchart