Investigations into Protein Reduction in Grape Must and Wine: Screening the Efficacy of 21 Peptidases and the Effects of Thermal Treatments, Ultrasound, and Reducing Agents

Supplementary Information

Leif Seidel[1], Wendell Albuquerque[2], Martin Gand[2], Holger Zorn[2,3], Lee, K.-Z.[3], Frank Will[1], Ralf Schweiggert[1]*

[1]Department of Beverage Research, Chair of Analysis and Technology of Plant-based Foods, Geisenheim University, Von-Lade-Strasse 1, 65366 Geisenheim, Germany

[2]Institute of Food Chemistry and Food Biotechnology, Justus Liebig University Giessen, Heinrich-Buff-Ring 17, 35392 Giessen, Germany

[3]Fraunhofer Institute for Molecular Biology and Applied Ecology, Ohlebergsweg 12, 35392 Giessen, Germany

*: Corresponding author: ralf.schweiggert@hs-gm.de

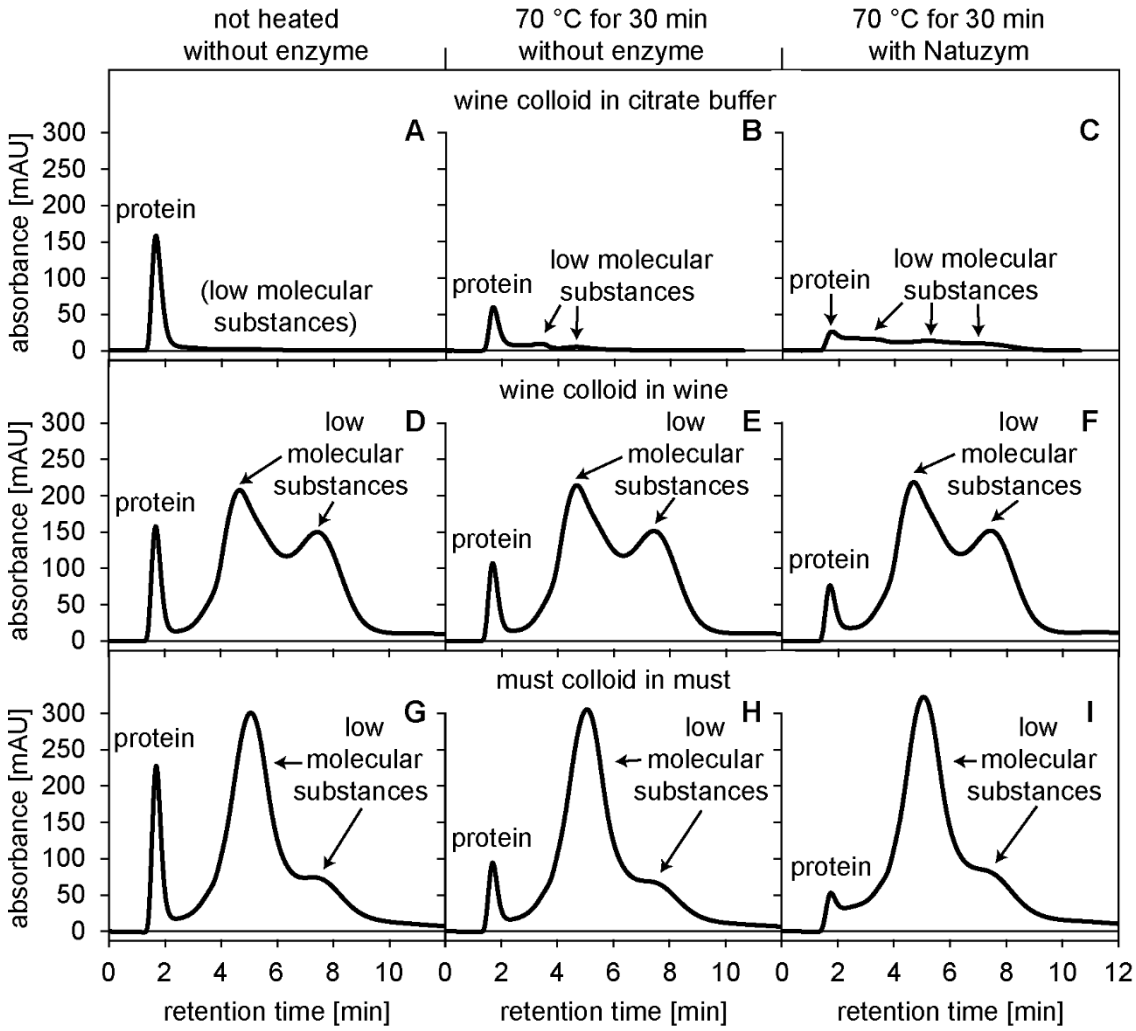

Fig. S1 Exemplary chromatograms obtained from size exclusion chromatography coupled to UV detection (280 nm) of differently treated cv. Silvaner wine colloid in the citrate buffer (A, B, C) and wine (D, E, F) and the cv. Traminer must colloid in must (G, H, I). Panel columns from left to right show UV traces from an untreated (A, D, G), a solely heat-treated (B, E, H) and an enzyme- and heat-treated sample (C, F, I).