Downstream processing of Isochrysis galbana: A step towards microalgal

biorefinery.

(Electronic Supplementary Material)

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Figure S1. HPLC-DAD chromatograms (450 nm) obtained from the analysis of the *Isochrysis galbana* sequential extraction (10 mg/mL extracts from steps 1 and 4; 1 mg/mL extracts from steps 2 and 3), using 45% EtOH in CO₂ in the second step. Peaks identified with an asterisk correspond to chlorophyll-like compounds. For peak identification see Tables 2 and 3.