

***In-vitro* gastrointestinal bioaccessibility and colonic fermentation of lignans from fresh, fermented, and germinated flaxseed**

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SUPPLEMENTARY MATERIAL

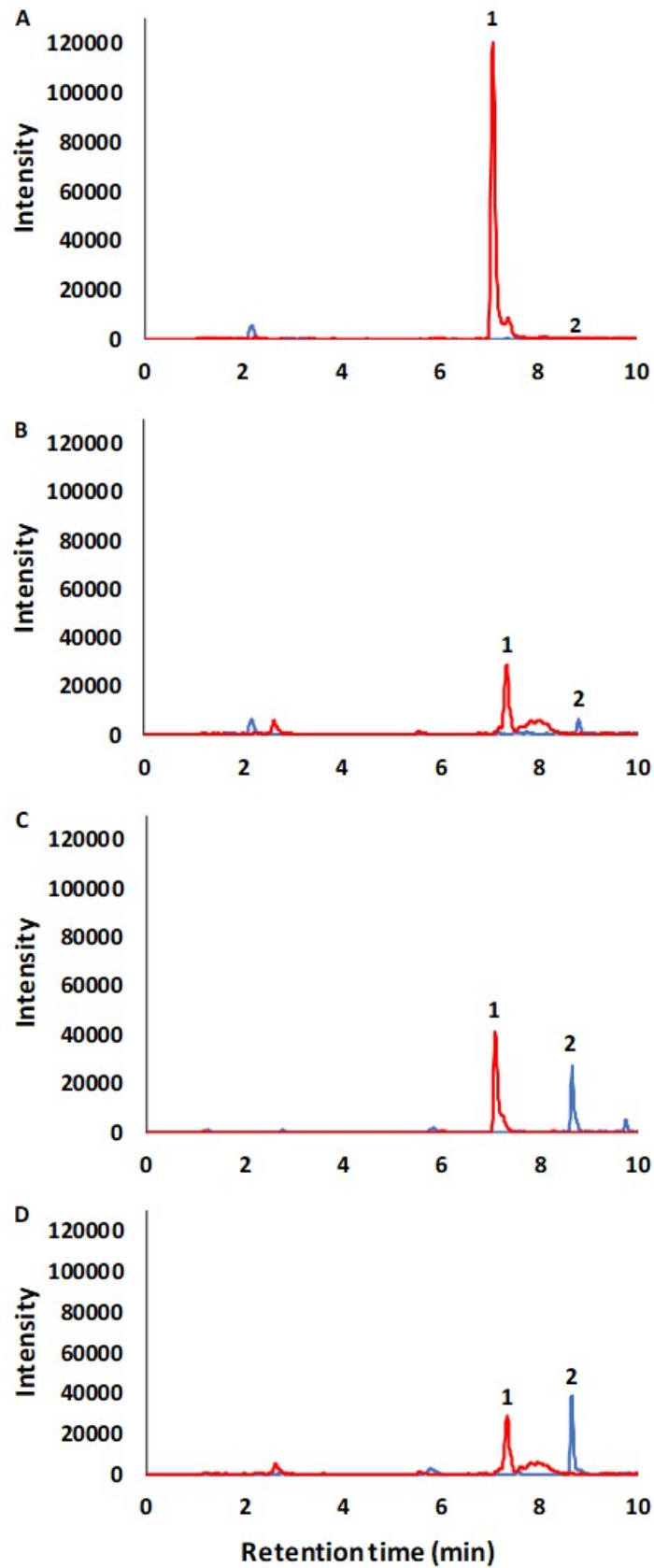


Figure S1: Representative chromatograms of A) fresh flaxseed, B) fresh flaxseed at the end of the intestinal phase of the simulated *in vitro* digestion, C) fresh flaxseed after 2h of *in-vitro* simulated colonic fermentation, and D) fresh flaxseed after 24h of *in-vitro* simulated colonic fermentation. In all the panels peak 1 represents secoisolariciresinol and peak 2 represents enterolactone