

Supplementary information for

Sustainable Recovery of Pure Natural Vanillin from Fermentation Media in a Single Pervaporation Step

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Figure 1: Calibration curve of vanillin with different standards of aqueous solutions of vanillin, obtained in a UV spectrophotometer (Helios α, ThermoSpectronic, UK) at 280 nm.

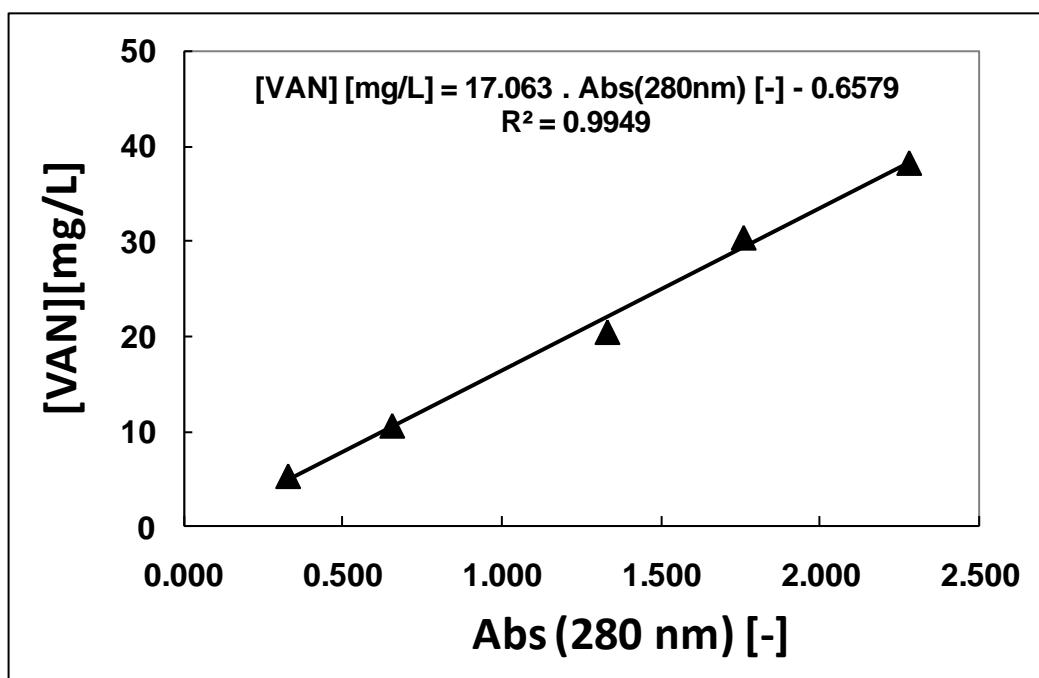


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