

## **Supplementary information for**

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

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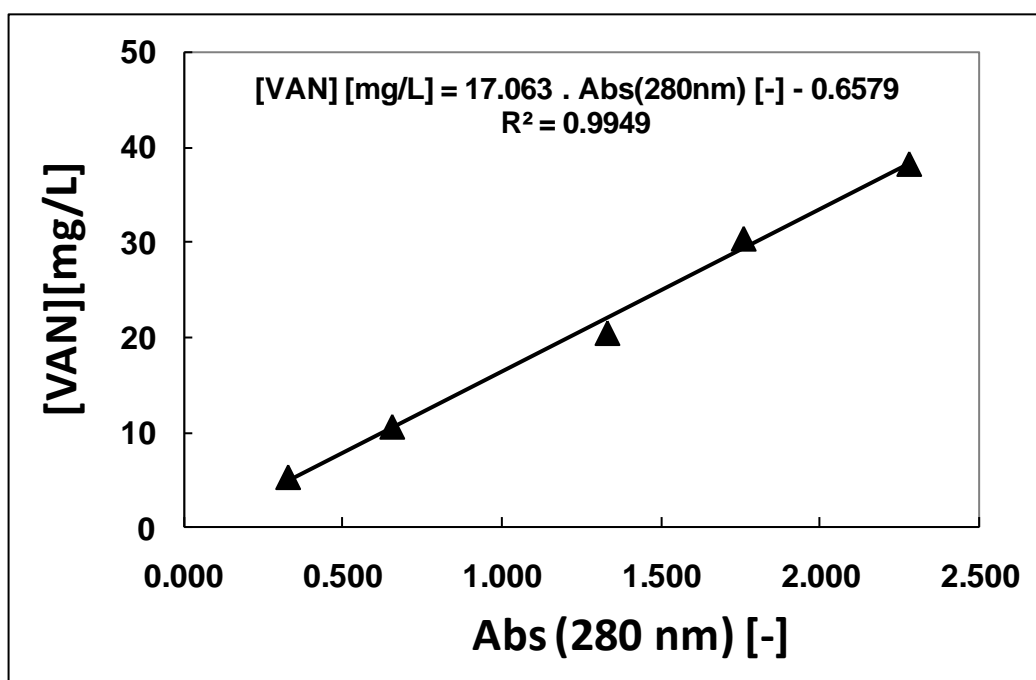
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**Figure 1:** Calibration curve of vanillin with different standards of aqueous solutions of vanillin, obtained in a UV spectrophotometer (Helios  $\alpha$ , ThermoSpectronic, UK) at 280 nm.



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