

SUPPLEMENTARY MATERIAL TO  
**Changes in the content of water-soluble vitamins in  
*Actinidia chinensis* during cold storage**

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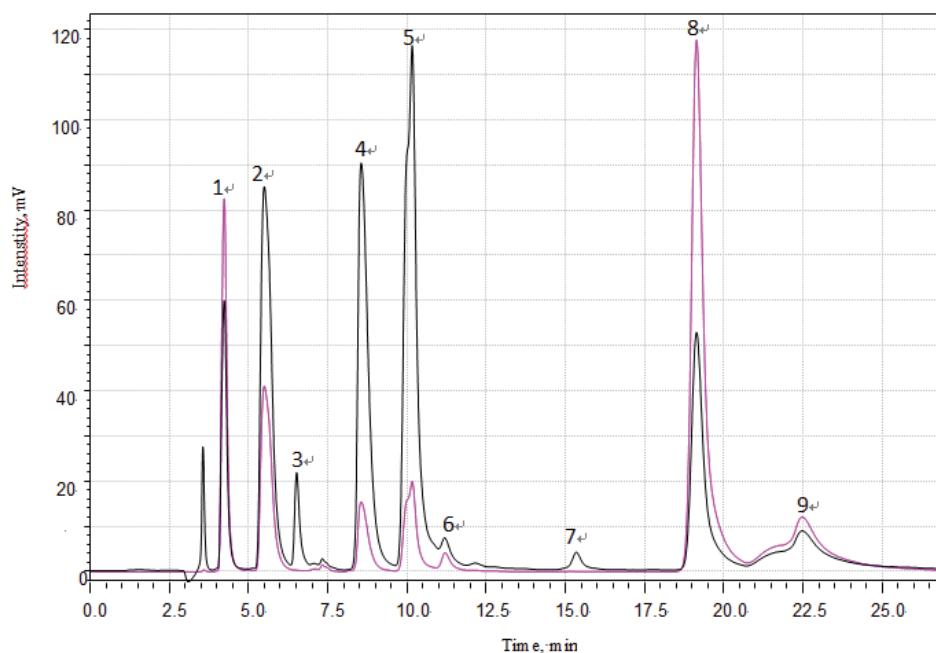


Fig. S-1. HPLC chromatograms of a standard mixture of water-soluble vitamins; 1= vitamin C, 2=B<sub>3</sub>, 3=B<sub>5</sub>, 4=B<sub>12</sub>, 5=B<sub>6</sub>, 6=B<sub>9</sub>, 7=B<sub>7</sub>, 8=B<sub>2</sub> and 9=B<sub>1</sub> (wavelength: 210 (black) and 270 (pink) nm).

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