

Supplementary Materials

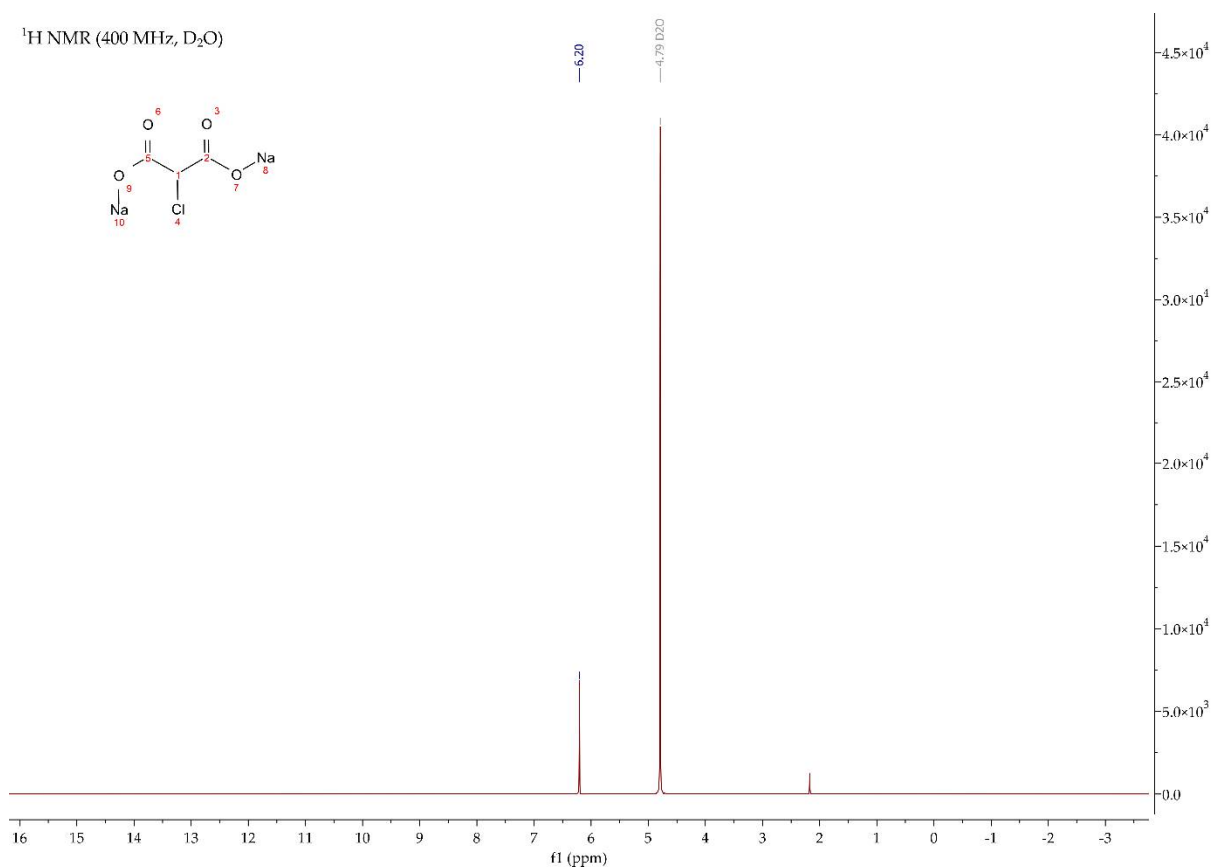
# The Effect of Dicarboxymethyl Cellulose on the Prevention of Protein Haze Formation on White Wine

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**Figure S1.** <sup>1</sup>H NMR (D<sub>2</sub>O, 400 MHz) spectrum of NaCMA.

