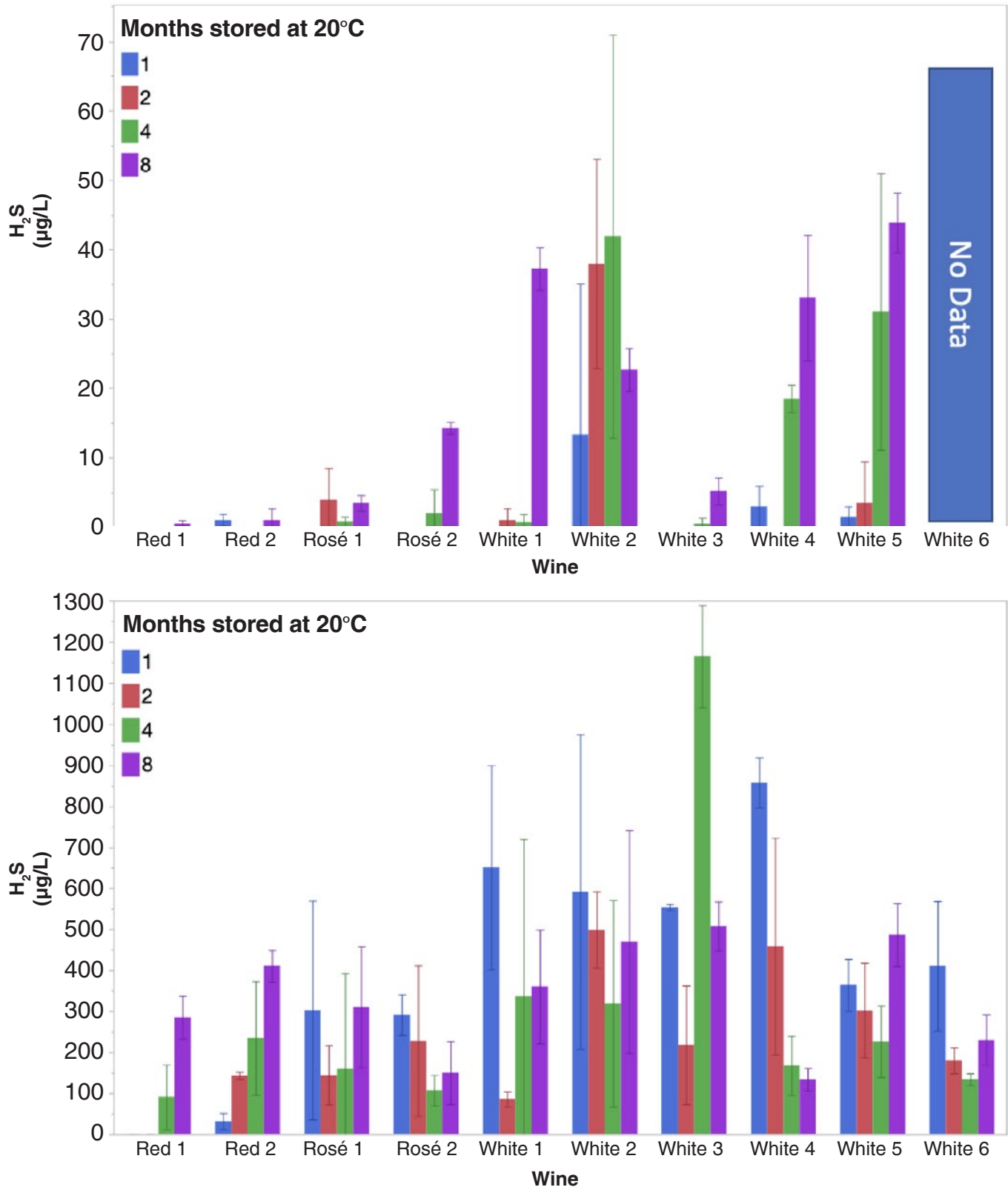


**Supplemental Data for:**

Montgomery A, Allison RB, Goddard JM and Sacks GL. 2023. Hydrogen sulfide formation in canned wines under long-term and accelerated conditions. *Am J Enol Vitic* 74:0740011. DOI: 10.5344/ajev.2022.22051

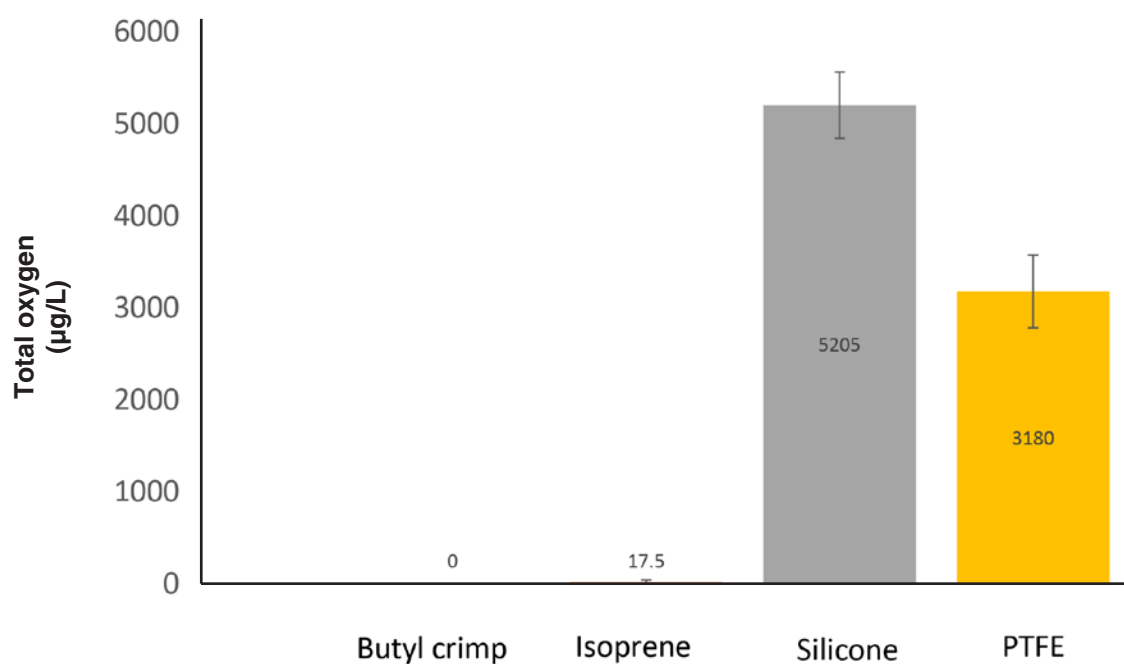


**Supplemental Figure 1** Hydrogen sulfide ( $H_2S$ ) produced after one, two, four, and eight months storage in cans coated with BPA-NI (top panel) or acrylic (bottom panel).

**Supplemental Data for:**

Montgomery A, Allison RB, Goddard JM and Sacks GL. 2023. Hydrogen sulfide formation in canned wines under long-term and accelerated conditions. *Am J Enol Vitic* 74:0740011. DOI: 10.5344/ajev.2022.22051

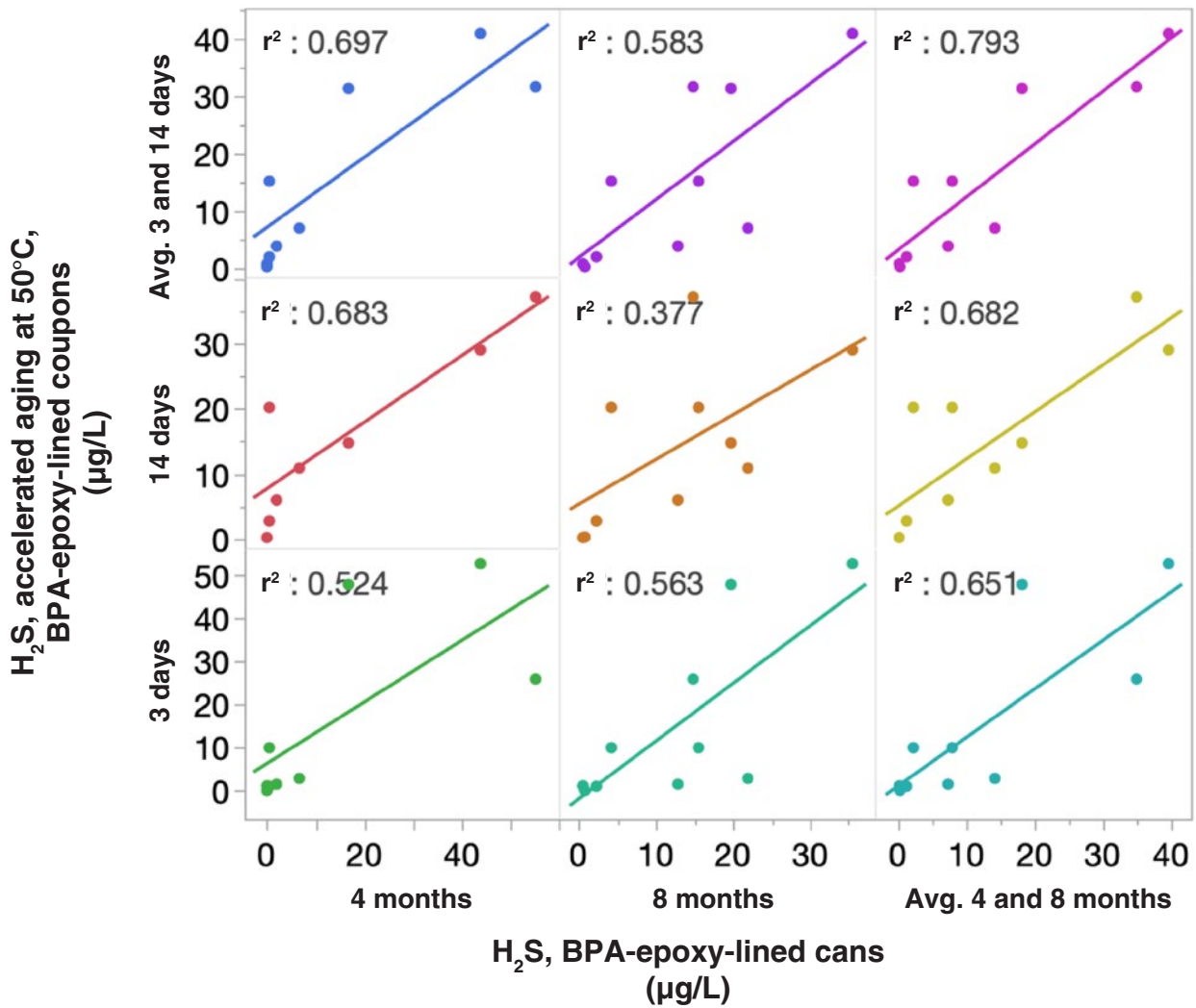
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**Supplemental Figure 2** Total oxygen ingress during storage of water in crimp-capped vials at 40°C for seven days, as a function of septum material. PTFE: polytetrafluoroethylene.

**Supplemental Data for:**

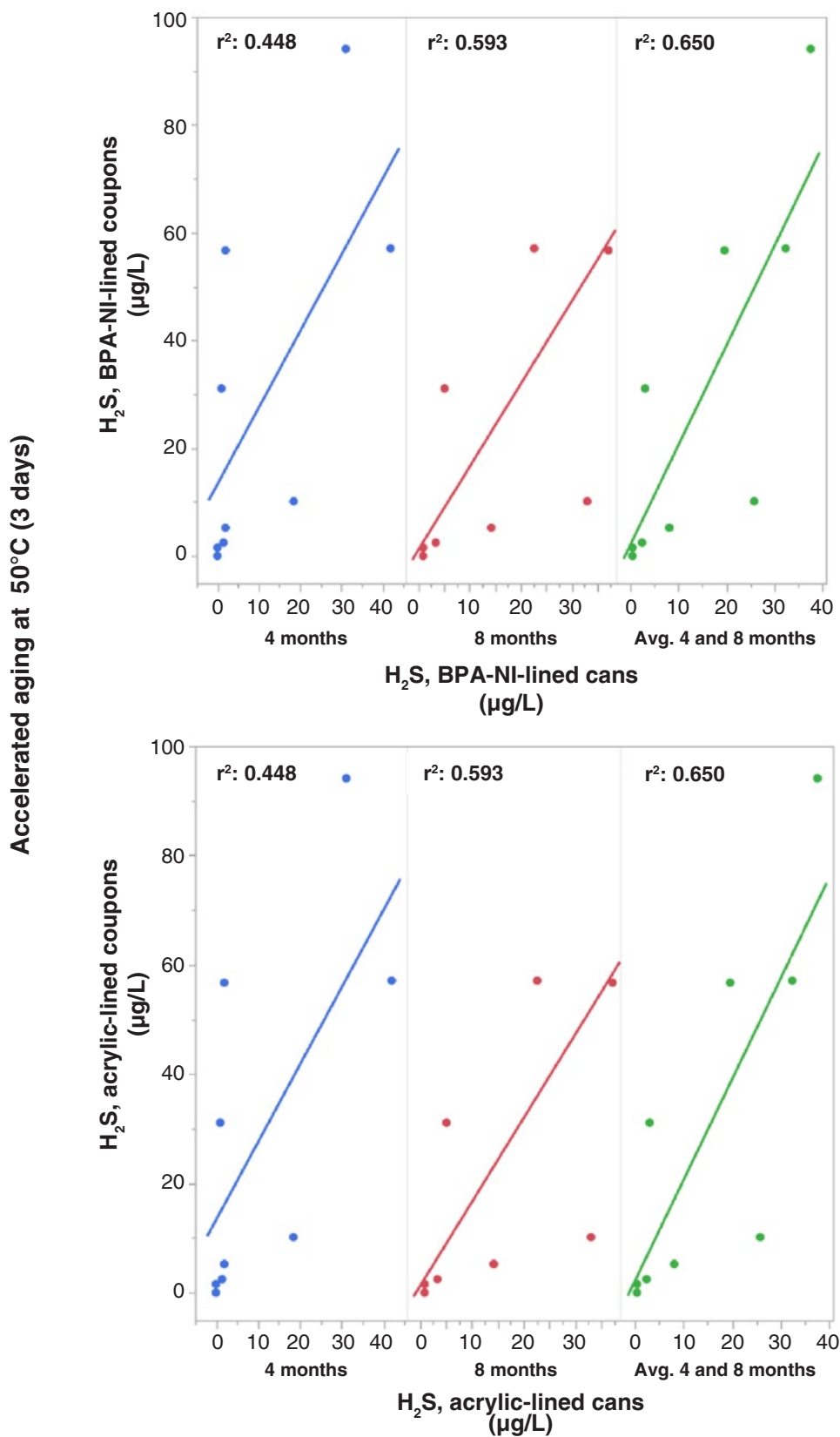
Montgomery A, Allison RB, Goddard JM and Sacks GL. 2023. Hydrogen sulfide formation in canned wines under long-term and accelerated conditions. *Am J Enol Vitic* 74:0740011. DOI: 10.5344/ajev.2022.22051



**Supplemental Figure 3** Regression plots of hydrogen sulfide ( $H_2S$ ) formed under accelerated aging conditions (three, 14, or average of three and 14 days) versus  $H_2S$  formed during long-term aging (four, eight, or average of four and eight months). Accelerated-aging conditions used coupons lined with BPA epoxy at 50°C, and long-term aging used cans lined with BPA epoxy. Each point represents one commercial wine, prepared in triplicate.

**Supplemental Data for:**

Montgomery A, Allison RB, Goddard JM and Sacks GL. 2023. Hydrogen sulfide formation in canned wines under long-term and accelerated conditions. Am J Enol Vitic 74:0740011. DOI: 10.5344/ajev.2022.22051

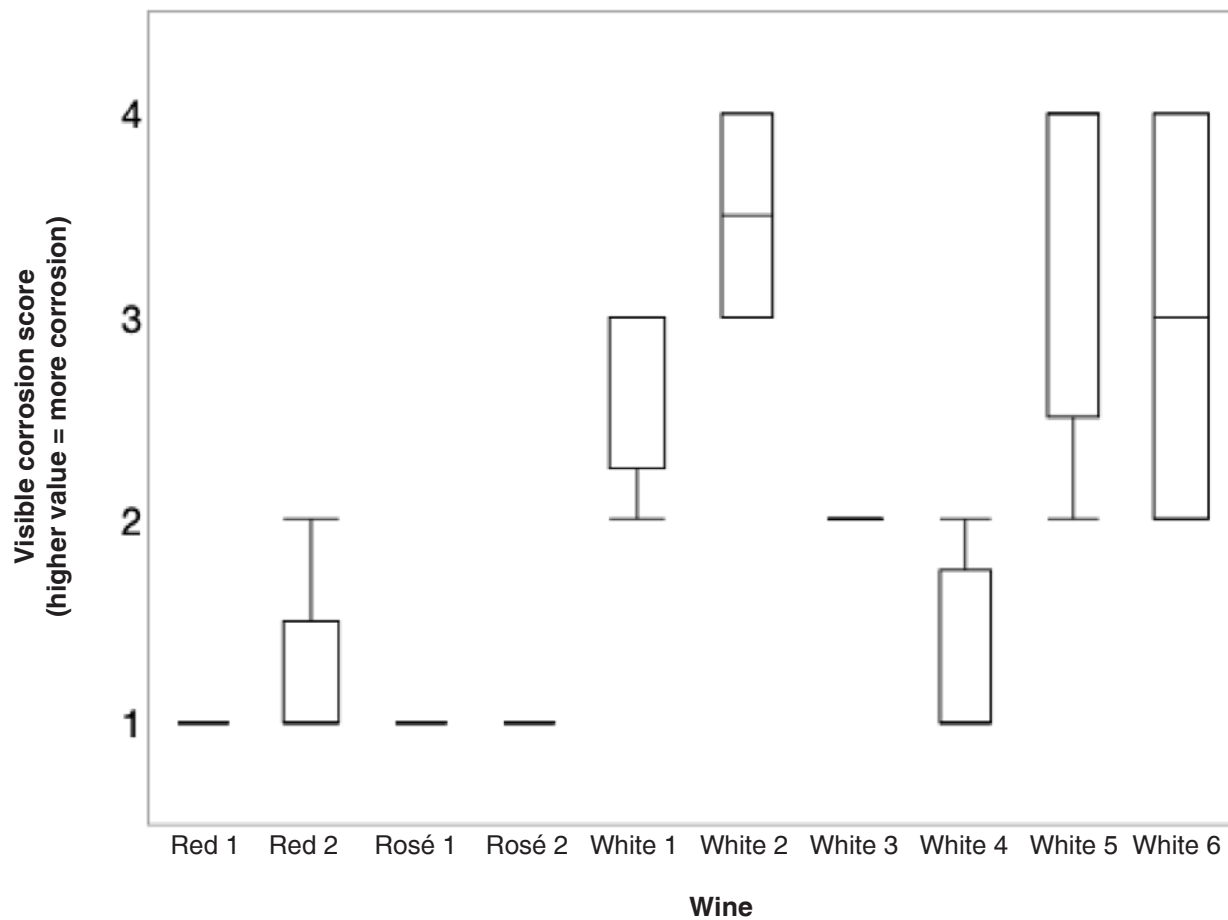


**Supplemental Figure 4** Regression plots of hydrogen sulfide (H<sub>2</sub>S) formed under three days of accelerated-aging conditions versus H<sub>2</sub>S formed during long-term aging (four, eight, or an average of four and eight months). Cans and coupons were lined with BPA-NI epoxy (top panel) or acrylic (bottom panel). Each point represents a commercial wine prepared in triplicate.

**Supplemental Data for:**

Montgomery A, Allison RB, Goddard JM and Sacks GL. 2023. Hydrogen sulfide formation in canned wines under long-term and accelerated conditions. *Am J Enol Vitic* 74:0740011. DOI: 10.5344/ajev.2022.22051

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**Supplemental Figure 5** Corrosion scores for commercial wines stored in cans lined with BPA-epoxy and BPA-NI epoxy after eight months of storage. For each wine, n = 3 or n = 6, depending on the availability of cans.