



Supplementary materials

Potential for the Prebiotic Stabilized *Cornus mas* L. Lyophilized Extract in the Prophylaxis of Type II Diabetes

Szymon Sip ¹, Justyna Chanaj-Kaczmarek ¹, Daria Szymanowska ², Krystyna Skalicka-Woźniak ³, Barbara Budzyńska ⁴, Olga Wronikowska-Denysiuk ⁴, Tymoteusz Słowik ⁵, Piotr Szulc ⁶, Judyta Cielecka-Piontek ^{1*}

¹ Department of Pharmacognosy, Poznan University of Medical Sciences, 4 Swieczkiego Street, 60-781 Poznan, Poland; szymonsip@ump.edu.pl (S.S.), justyna.chanaj-kaczmarek@ump.edu.pl (J.C.-K.), jpiontek@ump.edu.pl (J.C.-P.)

² Poznan University of Life Sciences, 31 Wojska Polskiego Street, 60-634 Poznan, Poland; darszy@up.poznan.pl (D.S.)

³ Department of Natural Products Chemistry, Medical University of Lublin, 1 Chodźki Street, 20-093 Lublin, Poland; kskalicka@pharmacognosy.org (K.S.-W.)

⁴ Independent Laboratory of Behavioral Studies, Medical University of Lublin, Lublin, Poland; barbara.budzynska@umlub.pl (B.B.), olga.wronikowska@gmail.com (O.W.-D.)

⁵ Experimental Medicine Center, Medical University of Lublin, Jaczewskiego 8D, 20-090 Lublin, Poland; Tymoteusz.slowik@o2.pl (T.S.)

⁶ Department of Agronomy, Poznań University of Life Sciences, Dojazd 11, 60-632 Poznań, Poland; piotr.szulc@up.poznan.pl (P.S.)

* Corresponding author: jpiontek@ump.edu.pl

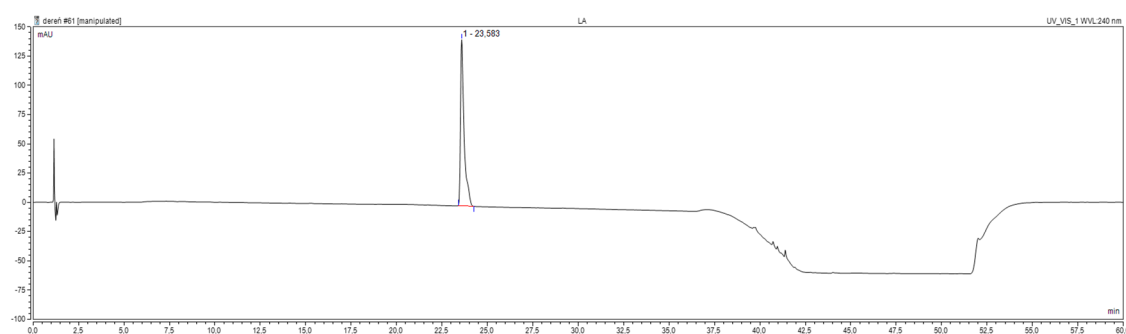


Figure S1. Chromatogram showing the loganic acid pattern in the developed method.

Table S1. Statistical assay of linear plots of the anthocyanin determined by the UHPLC-DAD method

| Parameter | Delphinidin 3-O-glucoside | Cyanidin 3-O-glucoside | Pelargonidin 3-O-glucoside |
|--|---------------------------|--------------------------------------|--------------------------------------|
| Linearity: $y = ax + b$ | | | |
| $a \pm S_a$ | 0.2712 ± 0.0140 | 0.3384 ± 0.0082 | 0.2460 ± 0.0040 |
| $b \pm S_b$ | 7.2327 ± 0.9850 | 8.8446 ± 0.2884 | 14.7807 ± 0.2817 |
| correlation coefficient (r) | 0.9973 | 0.9994 | 0.9997 |
| Limit of detection (LOD): LOD = $3 SD/a$ ($\mu\text{g mL}^{-1}$) | 9.17 | 2.15 | 2.89 |
| Limit of quantification (LOQ): LOQ = $10 SD/a$ ($\mu\text{g mL}^{-1}$) | 27.80 | 6.52 | 8.76 |
| Range of linearity ($\mu\text{g mL}^{-1}$) | 30 - 80 | 15 - 80 | 30 - 100 |
| Precision, RSD | | | |
| 30 ($\mu\text{g mL}^{-1}$) | 1.34 | 15 ($\mu\text{g mL}^{-1}$) 0.60 | 30 ($\mu\text{g mL}^{-1}$) 0.74 |
| 50 ($\mu\text{g mL}^{-1}$) | 2.31 | 25 ($\mu\text{g mL}^{-1}$) 3.04 | 50 ($\mu\text{g mL}^{-1}$) 0.27 |
| 80 ($\mu\text{g mL}^{-1}$) | 2.43 | 40 ($\mu\text{g mL}^{-1}$) 5.58 | 80 ($\mu\text{g mL}^{-1}$) 0.64 |
| Intra-day, RSD | | | |
| 30 ($\mu\text{g mL}^{-1}$) | 1.72 | 30 ($\mu\text{g mL}^{-1}$) 0.99 | 30 ($\mu\text{g mL}^{-1}$) 0.88 |
| 50 ($\mu\text{g mL}^{-1}$) | 1.98 | 50 ($\mu\text{g mL}^{-1}$) 1.35 | 50 ($\mu\text{g mL}^{-1}$) 0.32 |
| 80 ($\mu\text{g mL}^{-1}$) | 2.25 | 80 ($\mu\text{g mL}^{-1}$) 2.44 | 80 ($\mu\text{g mL}^{-1}$) 0.75 |
| Retention time (min) | 6.16 | 8.93 | 12.15 |

Table S2. Statistical assay of linear plots of the loganic acid determined by the UHPLC-DAD method

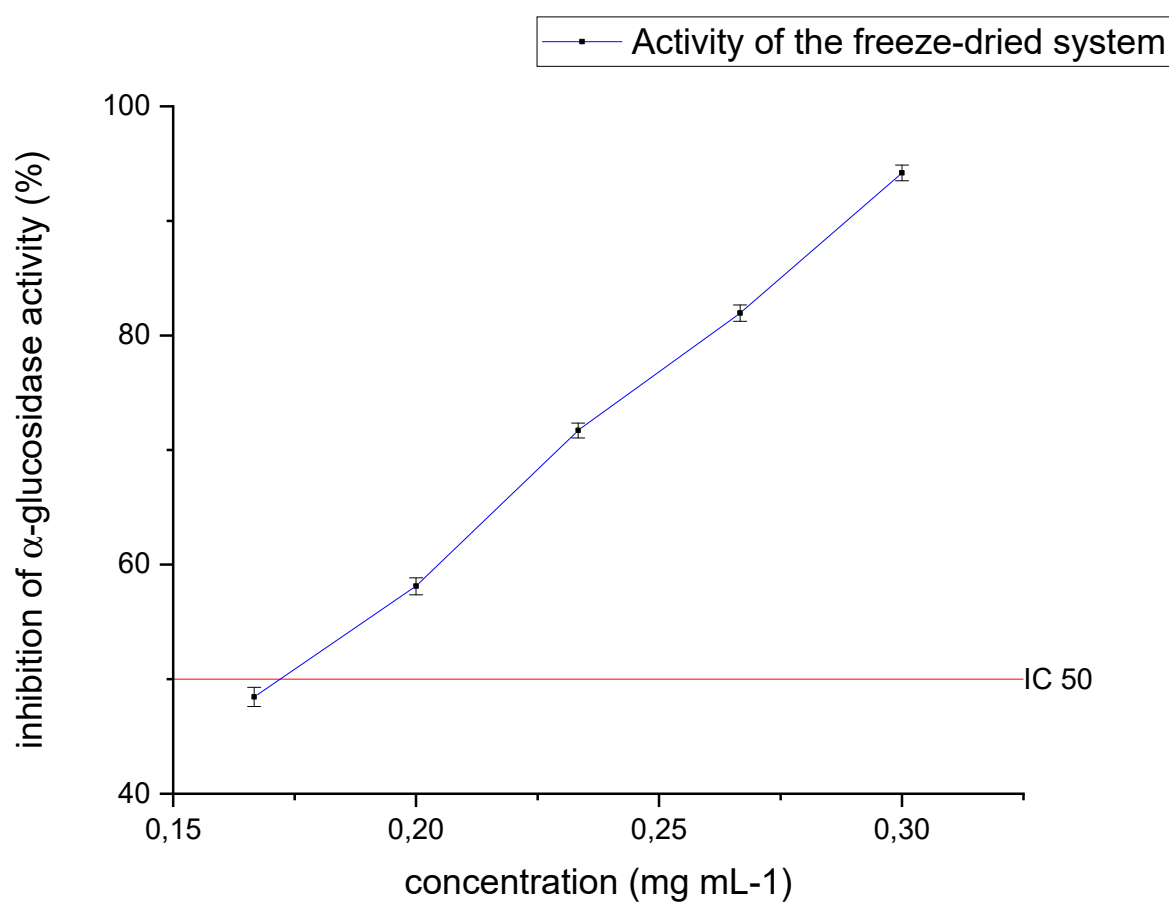
| Parameter | Loganic acid | |
|---|--------------------------------|------|
| Linearity: $y = ax + b$ | | |
| $a \pm S_a$ | 183.063 \pm 3.469 | |
| $b \pm S_b$ | -11.047 \pm 1.226 | |
| correlation coefficient (r) | 0.9963 | |
| Limit of detection (LOD): LOD = 3 SD/a (mg mL ⁻¹) | 0,257 | |
| Limit of quantification (LOQ): LOQ = 10 SD/a (mg mL ⁻¹) | 0,848 | |
| Range of linearity (mg mL ⁻¹) | 0,96 – 5,76 | |
| Precision, RSD | | |
| | 0,96 (mg mL ⁻¹) | 0,07 |
| | 3,84 (mg mL ⁻¹) | 0,12 |
| | 5,76 (mg mL ⁻¹) | 0,17 |
| Intra-day, RSD | | |
| | 0,96 (mg mL ⁻¹) | 0,09 |
| | 3,84 (mg mL ⁻¹) | 0,15 |
| | 5,76 (mg mL ⁻¹) | 0,22 |
| Retention time (min) | 23.5 | |

Table S3. The content of active compounds in the lyophilized *Cornus mas* fruit in 70% EtOH extract.

| Cultivar | Content | | | |
|----------------|--------------|--------------|----------------------------|------------------------|
| | mg GAE/g | mg/g | | |
| | TPC | Loganic acid | Pelargonidin 3-O-glucoside | Cyanidin-3-O-glucoside |
| Bolestraszycki | 11.14 ± 0.77 | 7.08 ± 0.33 | 2.68 ± 0.09 | 1.30 ± 0.12 |
| Florianka | 9.51 ± 0.54 | 6.08 ± 0.24 | 3.98 ± 0.11 | 0.06 ± 0.01 |
| Słowianin | 10.65 ± 0.69 | 6.50 ± 0.39 | 2.84 ± 0.10 | 1.17 ± 0.07 |
| Wydubieckij | 19.16 ± 1.10 | 3.76 ± 0.19 | 0.12 ± 0.02 | 0.13 ± 0.02 |

Table S4. Water content in freeze-dried fruit expressed as % of weight loss during drying in a moisture analyzer.

| Variety | Water content in freeze-dried fruit [%] |
|----------------|---|
| Bolestraszycki | 6,83% |
| Florianka | 9,60% |
| Słowianin | 5,94% |
| Wydubiecki | 6,63% |

**Figure S2.** The α -glucosidase inhibitory activity of *Corni fructus* prebiotic system

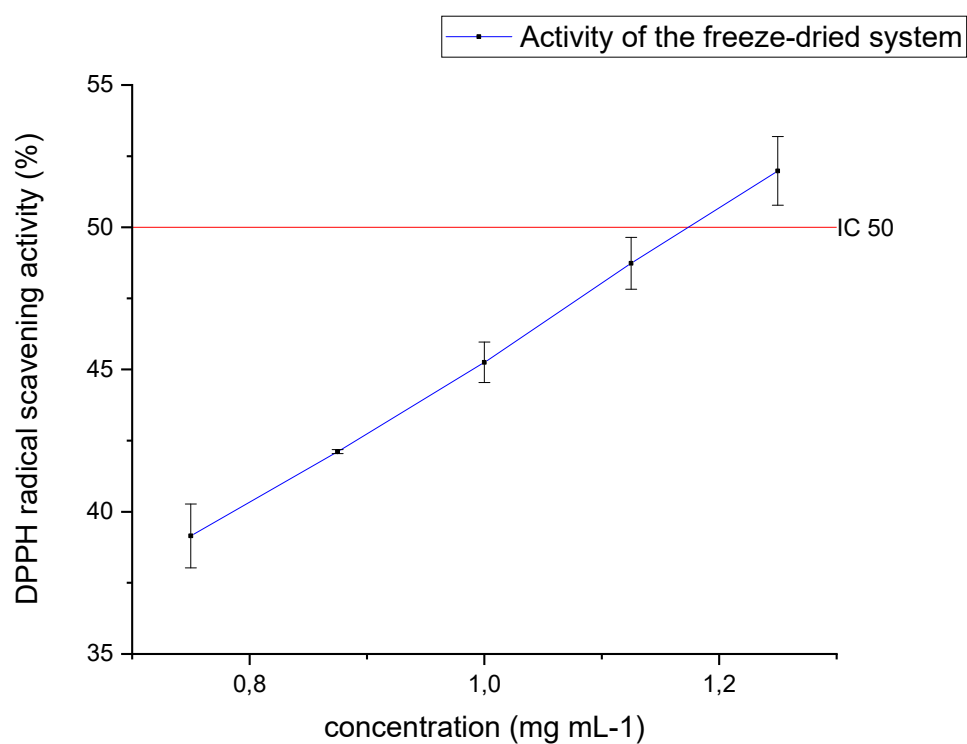


Figure S3. Antioxidant activity of Corni fructus system by DPPH assay

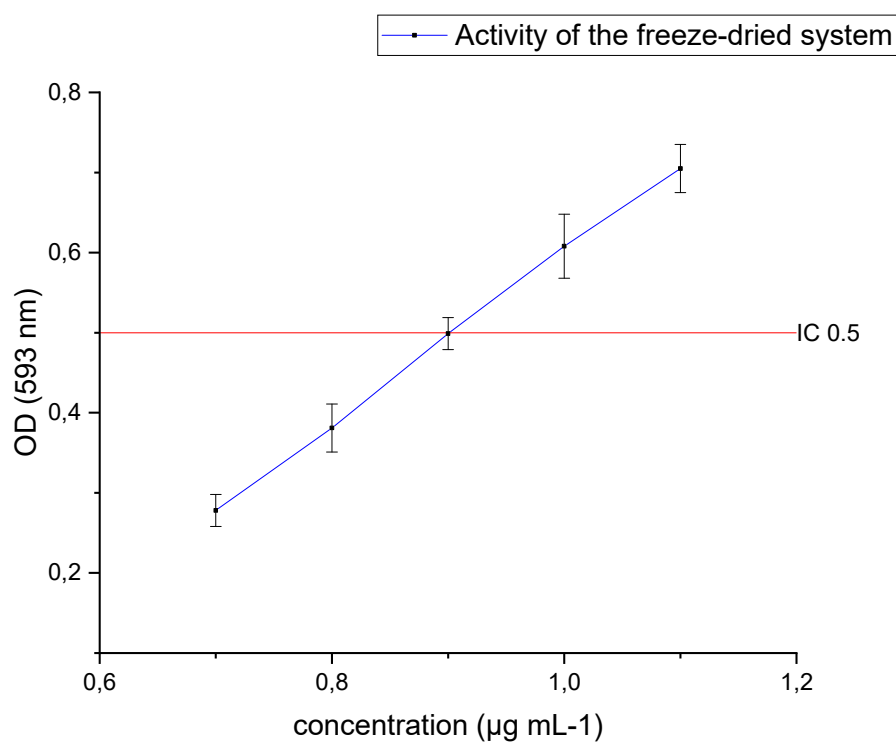


Figure S4. Antioxidant activity of Corni fructus system by FRAP assay

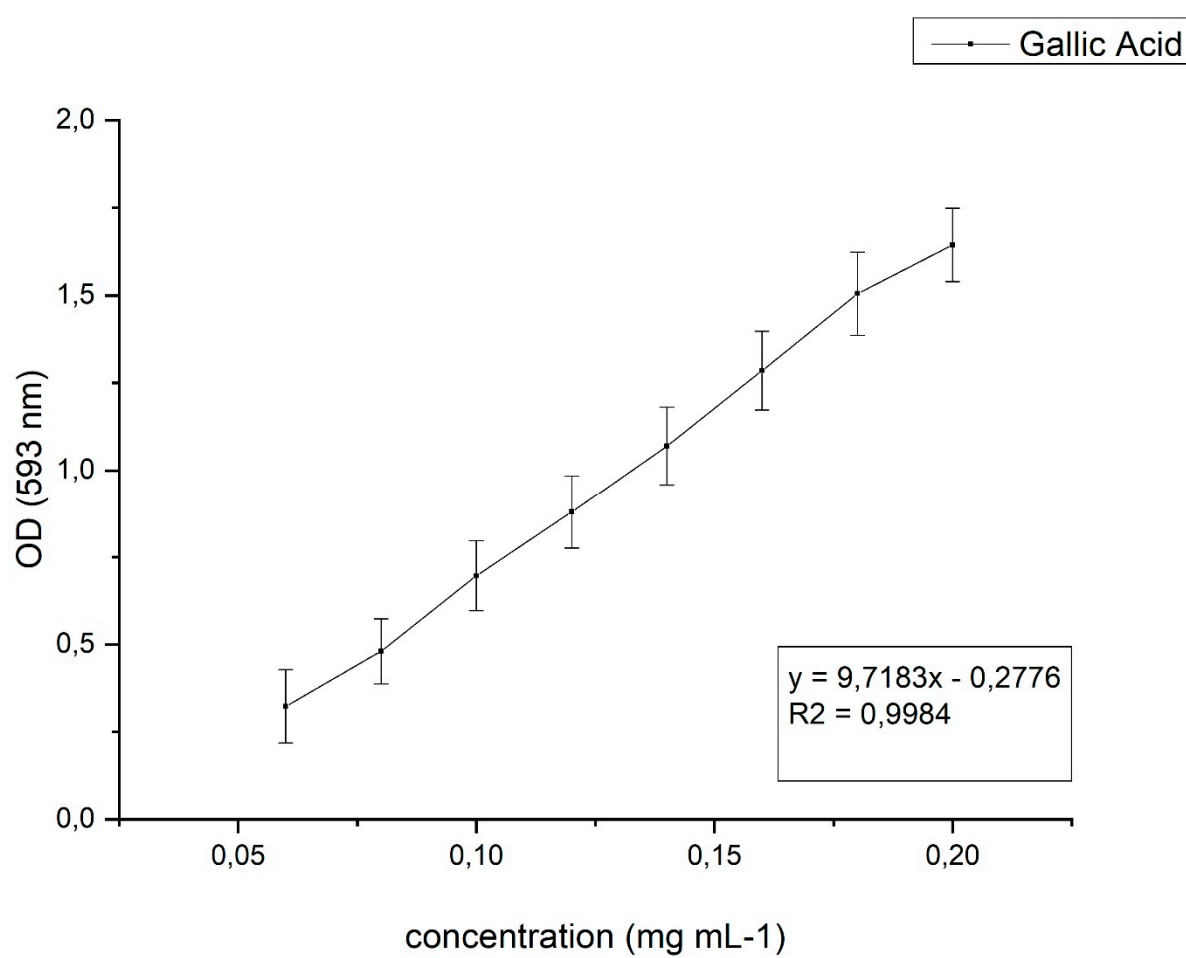


Figure S5. Curve for gallic acid used to calculate TPC content.