Supplementary Materials

Evaluation of Semi-Solid-State Fermentation of *Elaeocarpus serratus* L. Leaves and Black Soymilk by *Lactobacillus plantarum* on Bioactive Compounds and Antioxidant Capacity

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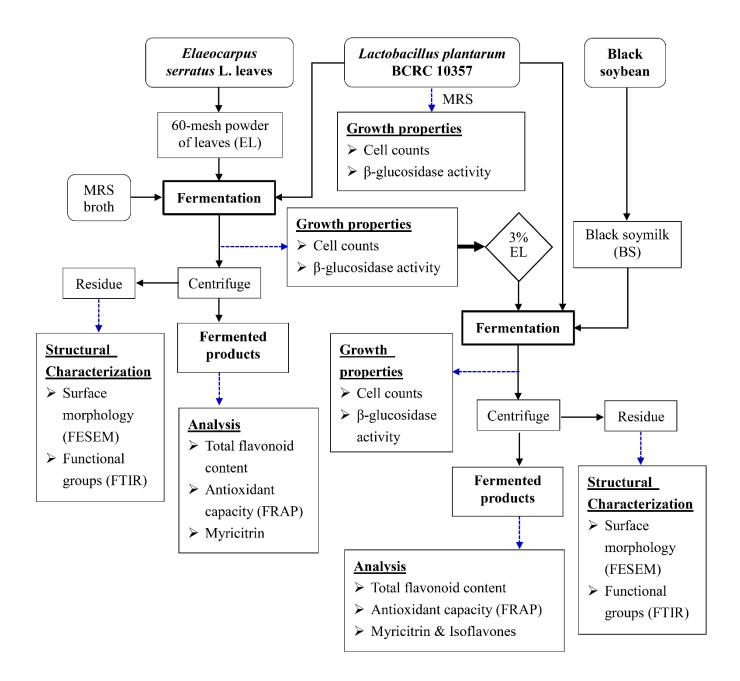


Figure S1. The scheme summarizing the experimental steps, methods, and analysis of this study.

Table S1. Comparison of viable cell counts of *L. plantarum* BCRC 10357 for various %EL in MRS during 48 h of fermentation ¹.

Fermentation	Viable cell counts (log CFU/ml)				
time (h)	Control	0.5% EL	1% EL	3% EL	5% EL
0	$7.69 \pm 0.01^{\text{ Ca}}$	$7.59 \pm 0.04^{\text{ Cab}}$	$7.62 \pm 0.07^{\text{Cab}}$	7.57 ± 0.08 Bb	$7.65 \pm 0.04^{\text{ Cab}}$
12	$9.58\pm0.02^{~Aab}$	9.57 ± 0.10^{Aab}	$9.66\pm0.02^{~\mathrm{Aa}}$	9.51 ± 0.05 Ab	$9.39\pm0.02^{\mathrm{Bc}}$
24	$9.64\pm0.04~^{Aab}$	$9.73\pm0.10^{~Aa}$	$9.72\pm0.07^{~Aa}$	$9.63\pm0.03~^{Aab}$	$9.55 \pm 0.04 ^{Ab}$
36	8.47 ± 0.08^{Bbc}	$8.29\pm0.62^{\mathrm{Bc}}$	9.05 ± 0.52^{Bab}	$9.43\pm0.33^{~Aa}$	$9.56 \pm 0.04^{\mathrm{Aa}}$
48	7.78 ± 0.10^{Cb}	7.43 ± 0.22^{Cb}	7.40 ± 0.33^{Cb}	$7.53 \pm 0.39^{\mathrm{Bb}}$	$9.52\pm0.03^{~Aa}$

¹ The data were expressed as mean \pm standard deviations (n=3). Different superscript uppercase letters at the same columns were significantly different (p < 0.05) by Duncan's multiple range test. Different superscript lower-case letters at the same row were significantly different (p < 0.05) by Duncan's multiple range test.

Table S2. Comparison of β -glucosidase activity of *L. plantarum* BCRC 10357 for various %EL in MRS during 48 h of fermentation ¹.

Fermentation	β-Glucosidase activity (U/ml)				
time (h)	Control	0.5% EL	1% EL	3% EL	5% EL
0	$0.00 \pm 0.00^{\mathrm{Da}}$	$0.00 \pm 0.00^{\mathrm{Ca}}$	$0.00 \pm 0.00^{\mathrm{Ca}}$	$0.00 \pm 0.00^{\mathrm{Ba}}$	$0.00 \pm 0.00^{\mathrm{Da}}$
12	$16.56 \pm 1.02^{\mathrm{Aa}}$	12.56 ± 1.69 Bbc	9.21 ± 0.36^{Bd}	12.94 ± 0.69 Ab	$10.45 \pm 1.51^{\mathrm{Bcd}}$
24	15.47 ± 0.13^{Bab}	$14.61\pm1.72~^{\mathrm{Ab}}$	$18.36\pm2.38^{~\text{Aa}}$	14.16 ± 1.35 Ab	$14.48 \pm 2.20^{\mathrm{Ab}}$
36	$2.33\pm0.15^{\mathrm{Cc}}$	$0.00\pm0.00^{\text{Cd}}$	$0.00\pm0.00^{\mathrm{Cd}}$	13.71 ± 0.94 Aa	7.32 ± 1.07^{Cb}
48	$0.05\pm0.09^{\mathrm{Db}}$	$0.00\pm0.00^{\text{Cb}}$	$0.00\pm0.00^{\text{Cb}}$	$0.00\pm0.00^{\rm Bb}$	5.89 ± 2.06^{Ca}

¹ The data were expressed as mean \pm standard deviations (n=3). Different superscript uppercase letters at the same columns were significantly different (p<0.05) by Duncan's multiple range test. Different superscript lower-case letters at the same row were significantly different (p<0.05) by Duncan's multiple range test.

Table S3. Comparison of total flavonoids content (TFC) and ferric reducing antioxidant power (FRAP) in fermented product (FP) for various %EL in MRS during 48 h of fermentation by L. plantarum BCRC 10357 1 .

Item	Fermentation time (h)	Ratio of EL			
		0.5% EL	1% EL	3% EL	5% EL
Bioactive	0	207.10 ± 56.84^{b}	225.52 ± 76.63^{b}	246.39 ± 38.11 b	437.38 ± 54.87 °
Compounds	24	1215.60 ± 208.62^{3}	1205.06 ± 195.24	^a 2257.94 ± 472.77	$^{\rm a}$ 1682.26 ± 296.09 $^{\rm b}$
TFC (μg-RE/g-FP)	48	1030.28 ± 26.13 a	1167.36 ± 104.28	1865.31 ± 155.87	a 2533.41 ± 208.85 a
Antioxidant	0	1.76 ± 0.31 b	$1.78\pm0.45^{\:b}$	1.69 ± 0.36^{b}	2.00 ± 0.09^{b}
Capacity	24	$6.38\pm0.41^{\mathrm{\ a}}$	$8.30\pm0.56^{\rm a}$	$9.61 \pm 1.37^{\rm a}$	7.33 ± 1.51^{a}
FRAP (mg-TRE/g-FP)	48	6.91 ± 0.96^{a}	$7.70\pm0.83^{\text{ a}}$	$8.43\pm0.87^{\mathrm{a}}$	9.11 ± 0.80 a

¹ The data were expressed as mean \pm standard deviations (n = 3). Different superscript letters at the same columns were significantly different (p < 0.05) by Duncan's multiple range test.

Table S4. Comparison of myricitrin content in fermented product (FP) for various %EL in MRS during 48 h of fermentation by *L. plantarum* BCRC 10357 ¹.

Bioactive	Fermentation	Ratio of EL			
Compounds	time (h)	0.5% EL	1% EL	3% EL	5% EL
Myricitrin	0	34.38 ± 12.07 °	49.96 ± 12.28 °	115.03 ± 20.79^{b}	159.61 ± 13.53 a
$(\mu g/g\text{-FP})$	24	232.22 ± 48.65 °	$339.53 \pm 51.83^{\circ}$	1126.70 ± 237.46 a	697.96 ± 127.82^{b}
	48	222.16 ±18.35 °	$317.58 \pm 47.09^{\circ}$	1002.41 ± 197.68 b	1425.33 ± 108.67 a

¹ The data were expressed as mean \pm standard deviations (n=3). Different superscript letters at the same rows were significantly different (p < 0.05) by Duncan's multiple range test.

Table S5. Comparison of total flavonoids content (TFC), myricitrin and ferric reducing antioxidant power (FRAP) in fermented product extract (FPE) for 3%EL in MRS and 3%EL in black soymilk (BSEL) during 48 h of fermentation by *L. plantarum* BCRC 10357 ¹.

Fermentation	Fermentation	TFC	Myricitrin	FRAP
medium	time (h)	$(\mu g\text{-RE}/g\text{-FPE})$	$(\mu g/g\text{-}FPE)$	(mg-TRE/g-FPE)
3% EL	0	$2630.42 \pm 708.80^{\ b}$	1223.85 ± 325.82 ^b	17.89 ± 4.74 a
	24	4052.12 ± 254.76 a	2022.36 ± 220.53 ab	17.42 ± 1.91 a
	48	4106.67 ± 640.33 a	2222.91 ± 623.49 a	$18.59 \pm 3.40^{\text{ a}}$
BSEL	0	8670.89 ± 1786.51 a	1426.61 ± 119.96 b	27.18 ± 2.39 a
	24	9267.88 ± 1964.09 a	2817.17 ± 435.51 a	27.83 ± 3.01 a
	48	9643.64 ± 1120.21 a	2297.06 ± 328.35 a	26.98 ± 2.21 a

¹ The data were expressed as mean \pm standard deviations (n = 3). Different superscript letters at the same columns were significantly different (p < 0.05) by Duncan's multiple range test.