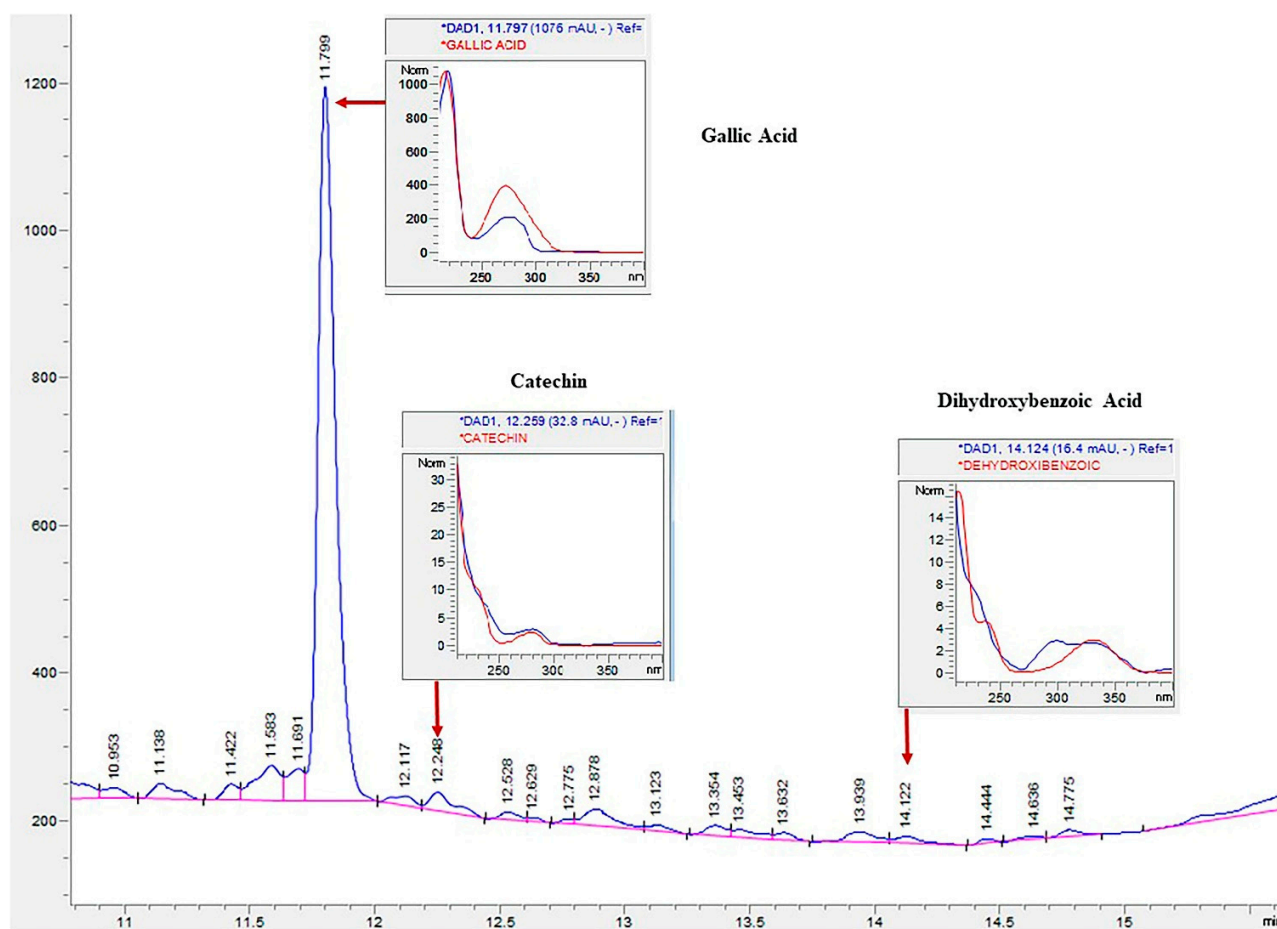
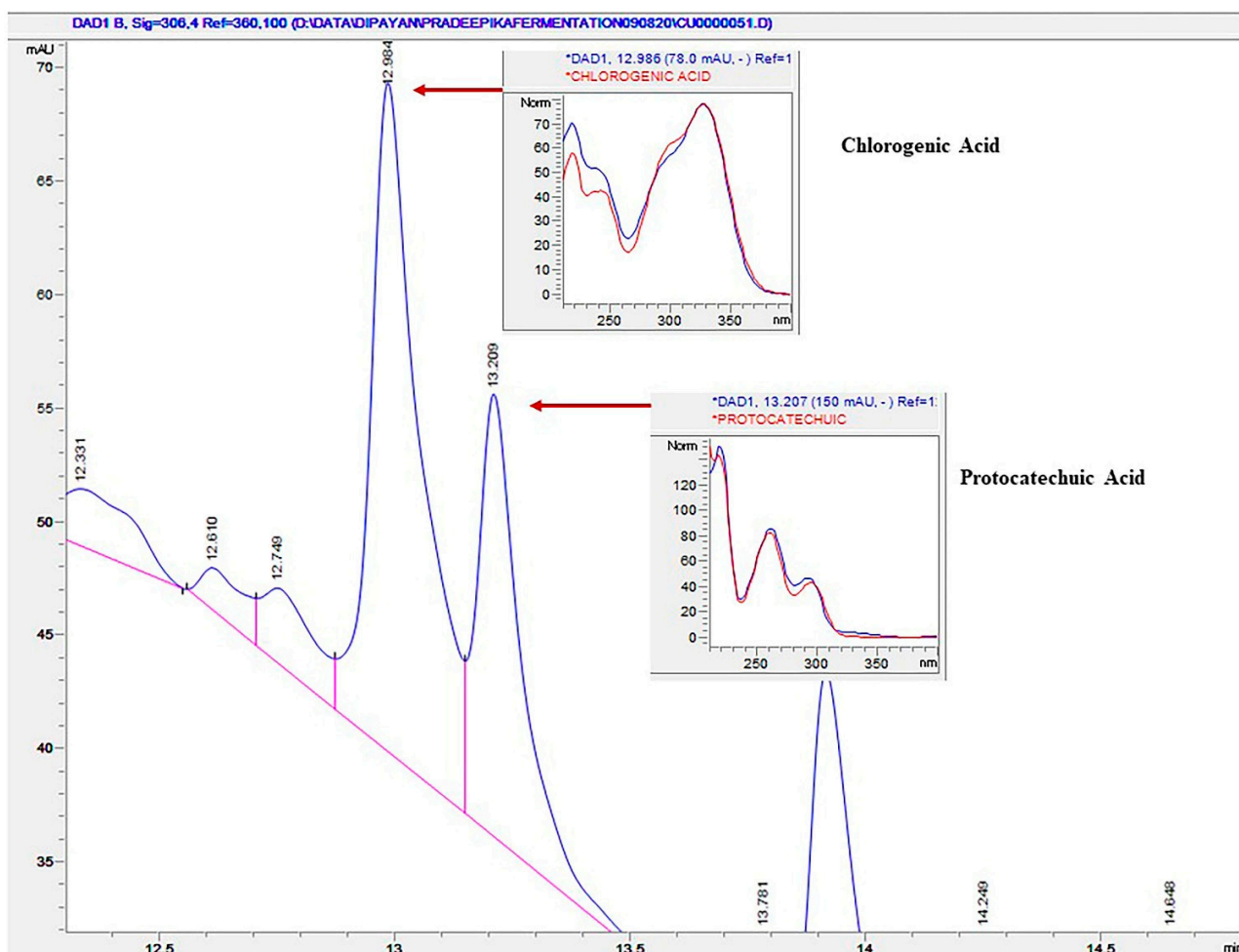


# Supplementary Materials: Improving Phenolic Bioactive-Linked Functional Qualities of Sweet Potatoes Using Beneficial Lactic Acid Bacteria-Based Biotransformation Strategy

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**Figure S1.** Chromatogram (High Performance Liquid Chromatography Analysis) of unfermented sweet potato (Murasaki) extracts at 0 h fermentation time point. Detected phenolics were gallic acid, catechin, and dihydroxybenzoic acid.



**Figure S2.** Chromatogram (High Performance Liquid Chromatography Analysis) of unfermented sweet potato (NIC-413) extracts at 0 h fermentation time point. Detected phenolics were chlorogenic acid and protocatechuic acid.