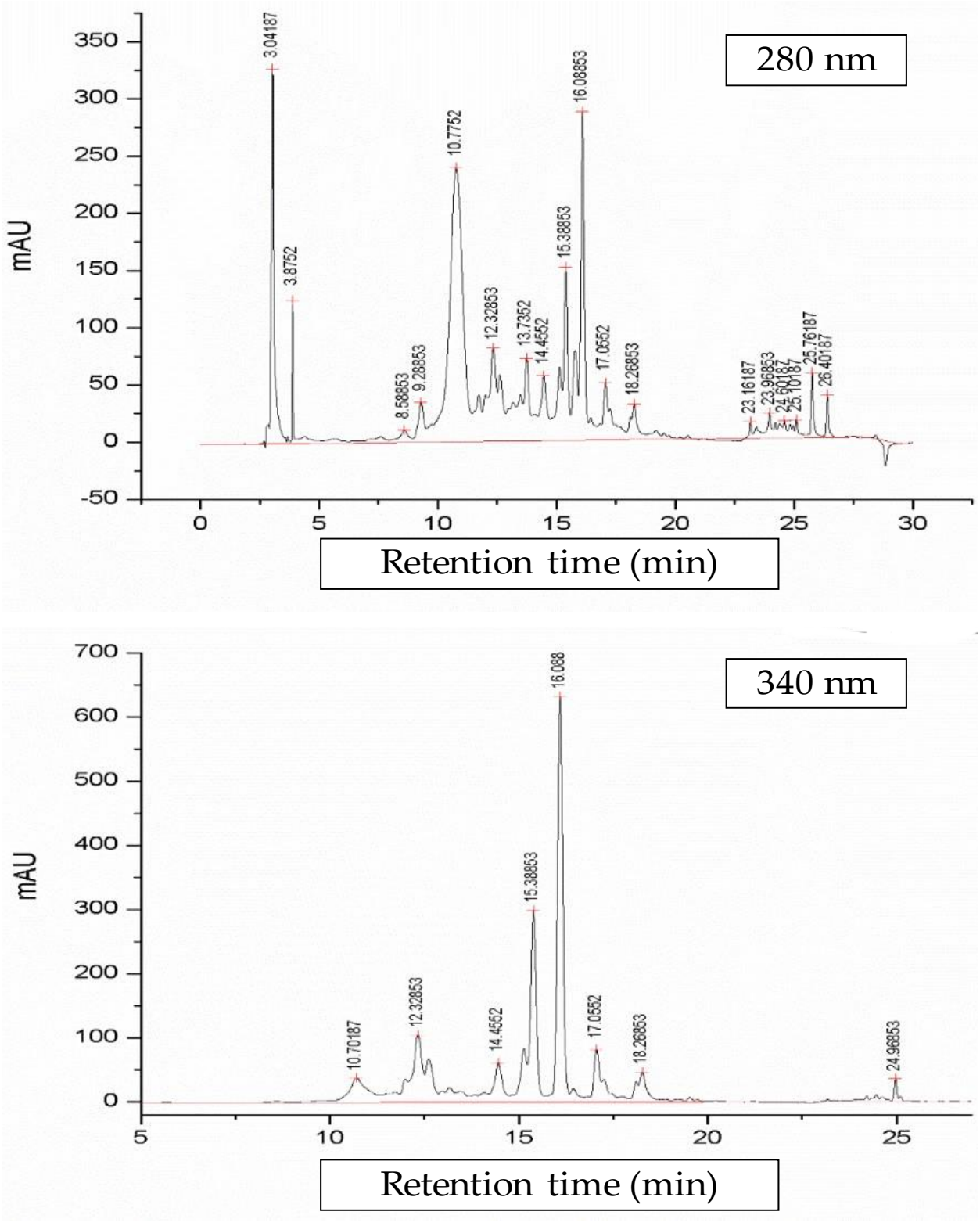
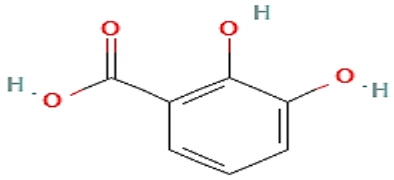
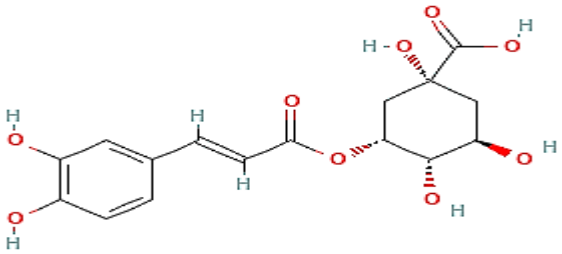
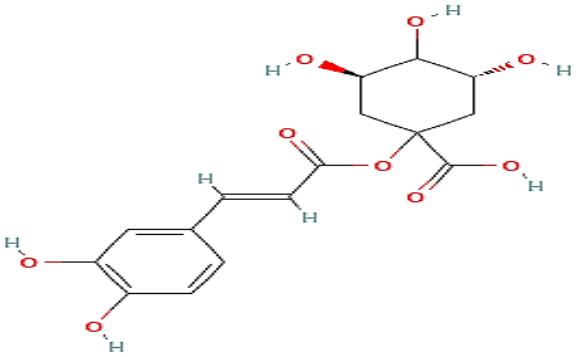
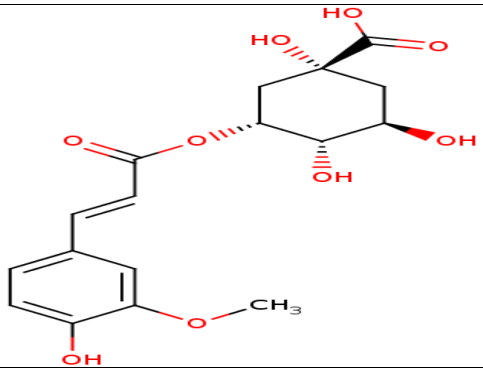
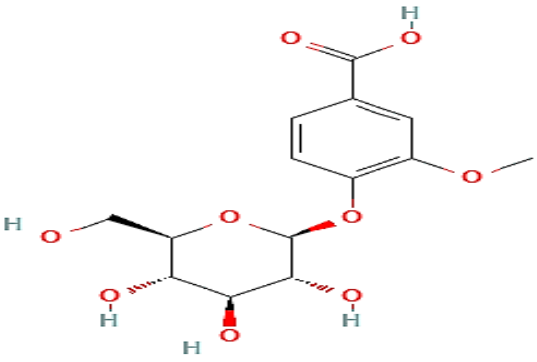
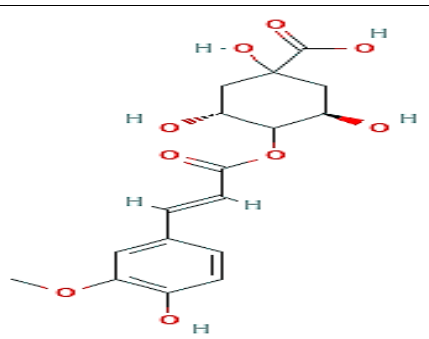
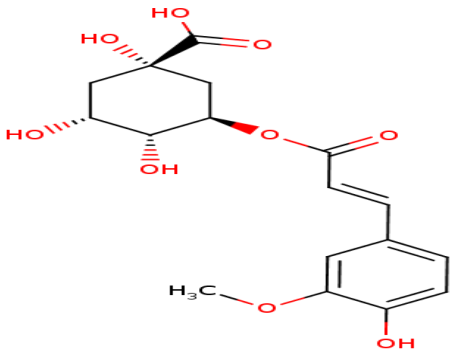
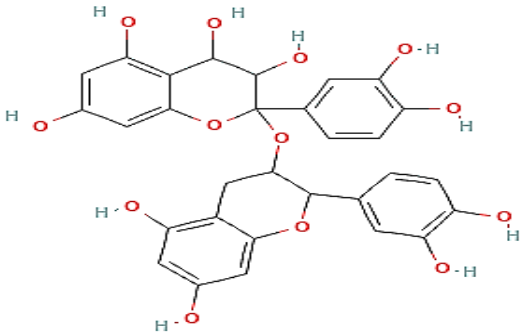
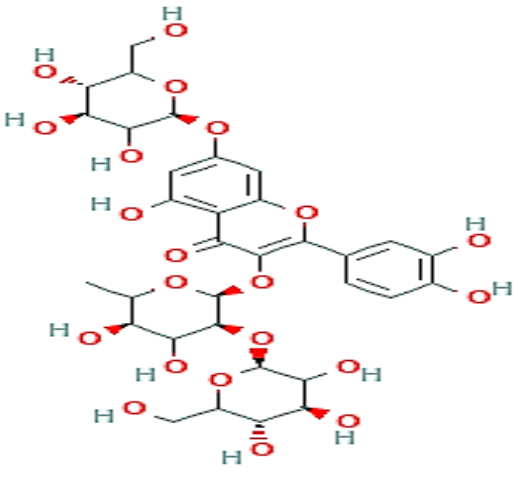
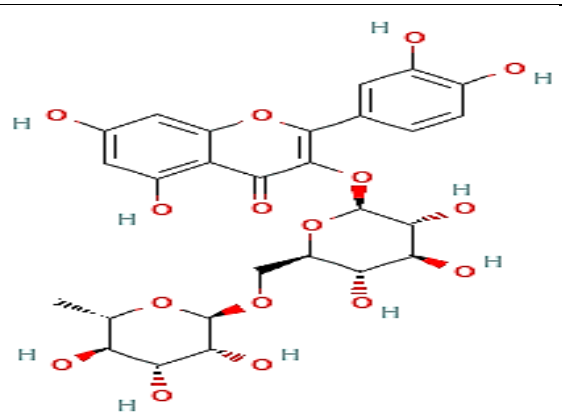
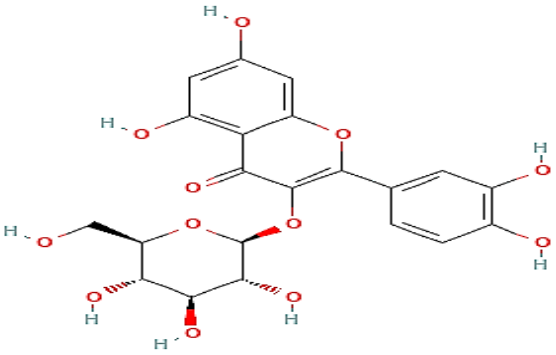
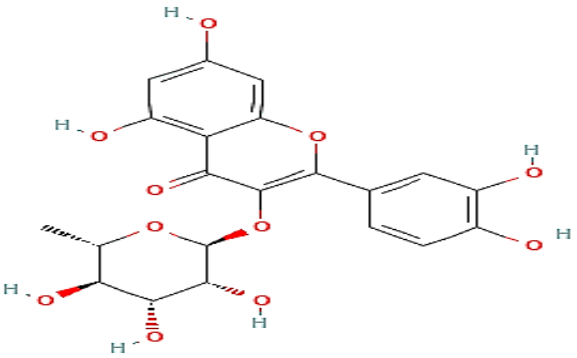
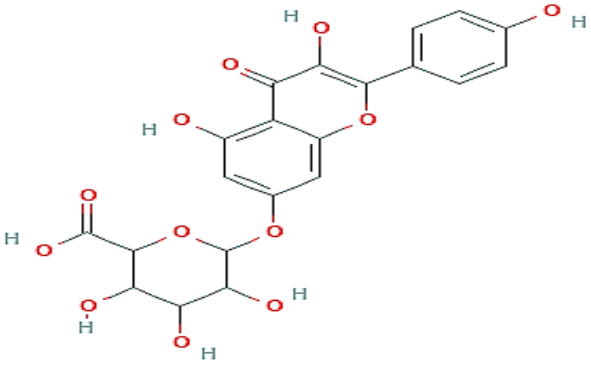


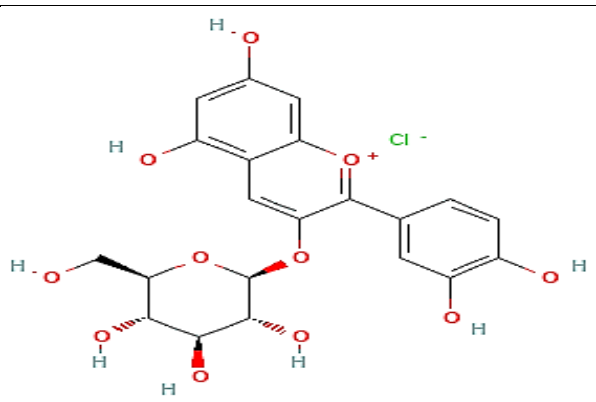
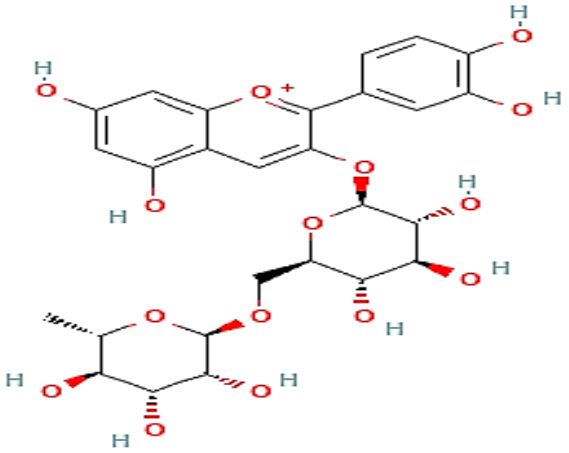
Figure S1. HPLC-DAD-MS (ESI+) chromatogram specific to the phenolic profile for black mulberry fruit at two wavelengths (280 nm and 340 nm)

Table S1. Chemical structures of tentative compounds identified in black mulberry fruit by HPLC-DAD-MS (ESI+). Source: PubChem (nih.gov) and phenol-explorer.eu.

Class	Compounds/ CID	Chemical structures
Phenolic acids	Dihydroxybenzoic acid CID: 19	
	5-Caffeoylquinic acid (Chlorogenic acid) CID: 5280633	
	1-Caffeoylquinic acid CID: 10155076	
	3-Feruloylquinic acid CID: 5317346	
	Vanillic acid-glucoside CID: 14132336	

	4-Feruloylquinic acid CID: 10177048	
	5-Feruloylquinic acid CID: not available	
	Procyanidin dimer CID: 107876	
	Quercetin 3-glucosyl-(1->2)-rhamnoside-7-glucoside CID: 44259290	

Flavonoids	Quercetin 3-O-rutinoside CID: 5280805	
	Quercetin 3-O-glucoside CID: 5280804	
	Quercetin 3-O-rhamnoside CID: 5280459	
	Kaempferol 3-O-glucuronide CID: 5318759	

Anthocyanins	Cyanidin 3-O-glucoside CID: 197081	
	Cyanidin 3-O-rutinoside CID: 441674	

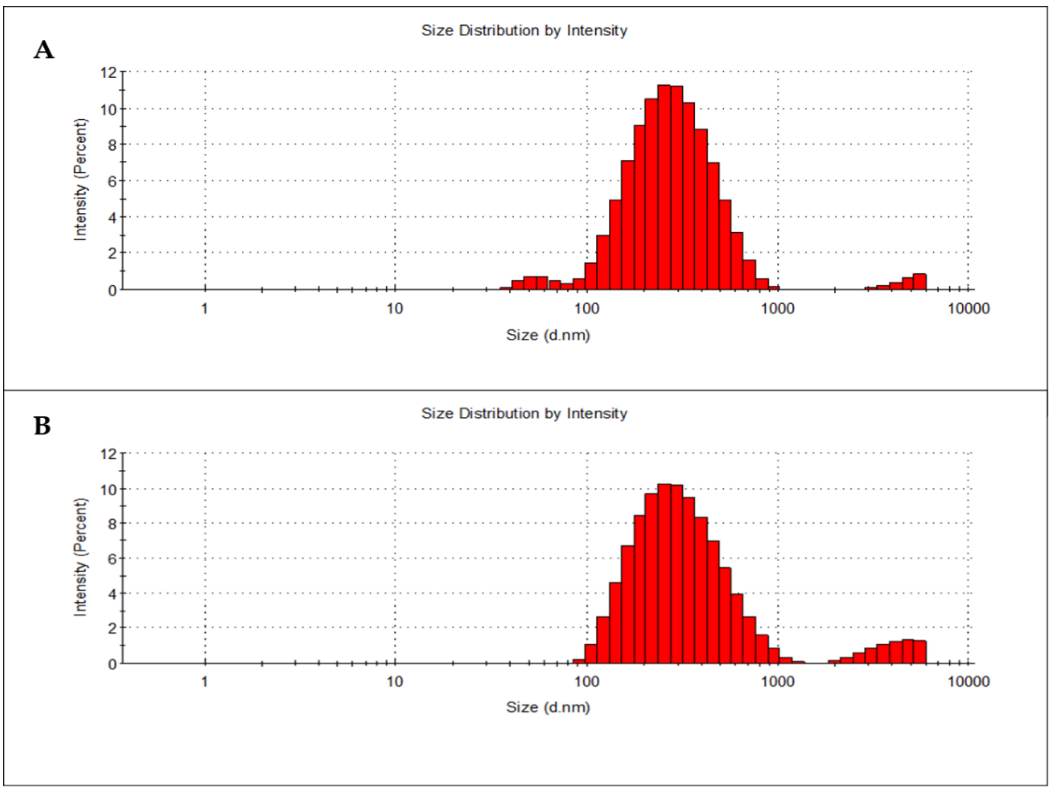


Figure S2. A -Histograms of the diameter distribution for L; B - Histogram of the diameter distribution for MnL.