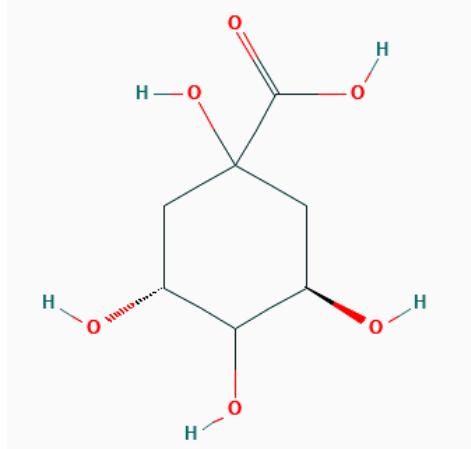
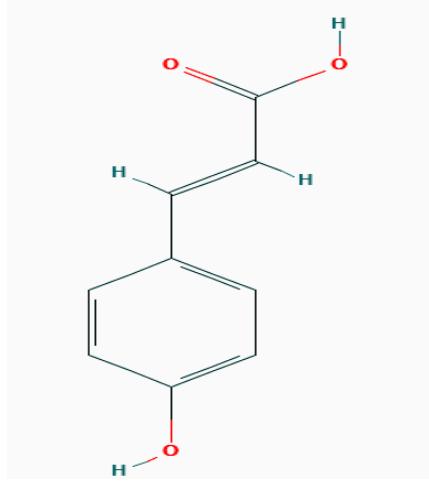
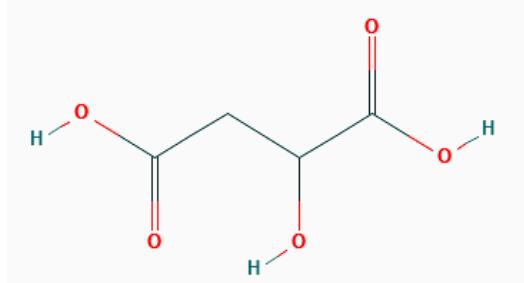
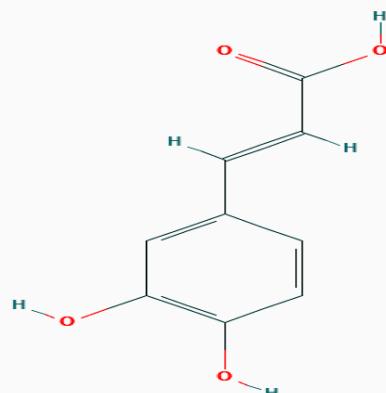


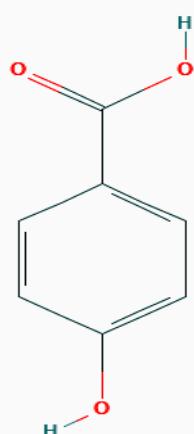
**Table S1.** Phenolic compounds of *Trametes versicolor* identified through LC-MS and NMR technique

Compound Isolated	Molecular structure	References
Quinic acid	 The chemical structure of Quinic acid is a tricyclic molecule consisting of a central cyclohexane ring fused with a pyranose ring. The pyranose ring has two hydroxyl groups at the 3 and 4 positions. A carboxylic acid group (-COOH) is attached to the 2-position of the pyranose ring. A hydrogen atom is attached to the 1-position of the pyranose ring. A hydroxyl group is attached to the 6-position of the pyranose ring.	
p-Coumaric acid	 The chemical structure of p-Coumaric acid is a substituted benzene ring. It has a carboxylic acid group (-COOH) at the para position and a hydroxyl group (-OH) at the meta position.	[23]
Malic acid	 The chemical structure of Malic acid is a four-carbon dicarboxylic acid. It has a carboxylic acid group (-COOH) at both the 1 and 3 positions. A hydroxyl group (-OH) is attached to the 2-position.	

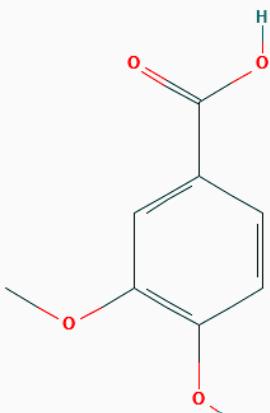
Caffeic acid



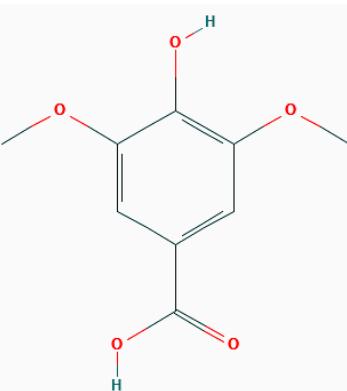
p-Hydroxybenzoic acid



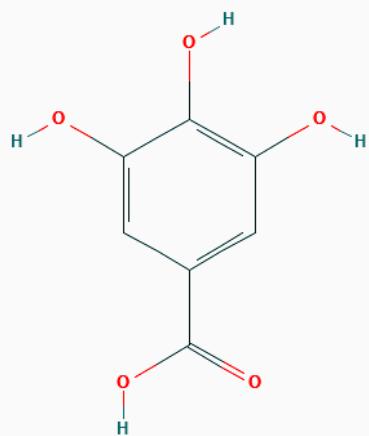
Vanillic acid



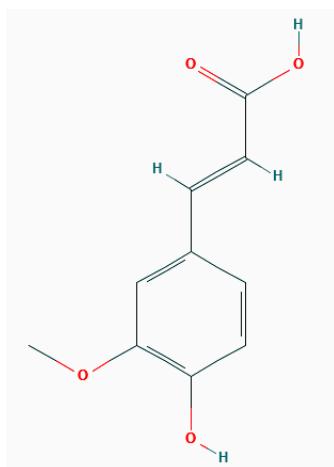
Syringic acid



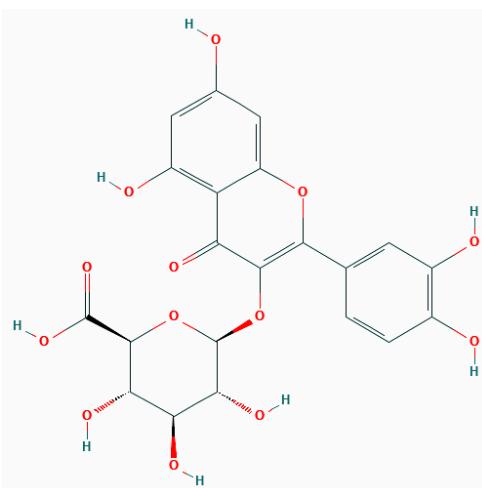
Gallic acid



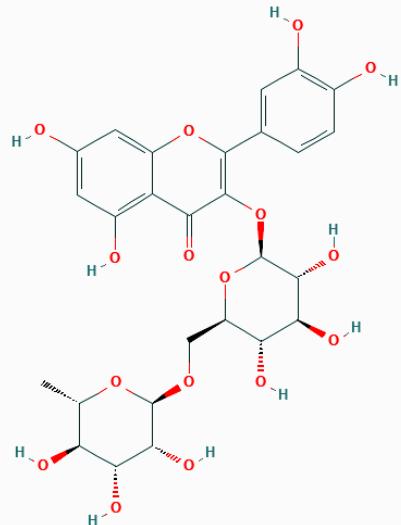
Ferulic acid



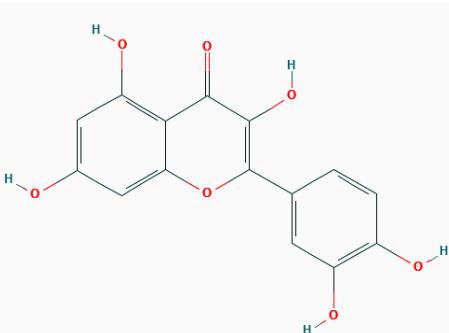
Quercetin - glucuronide



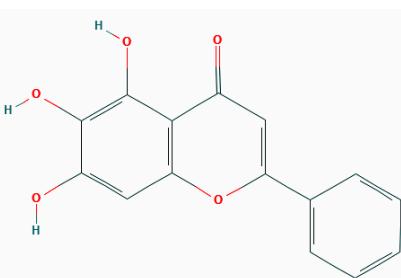
Rutin



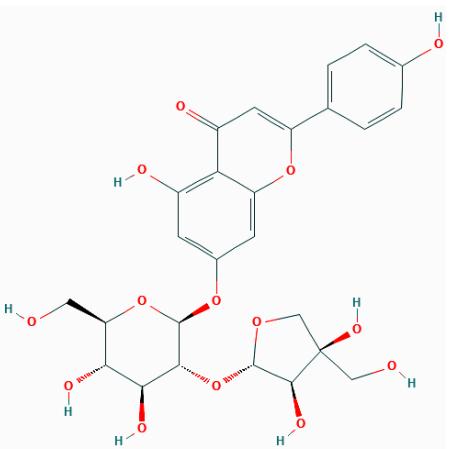
Quercetin

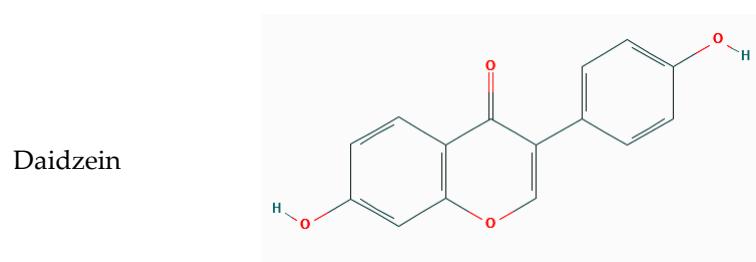
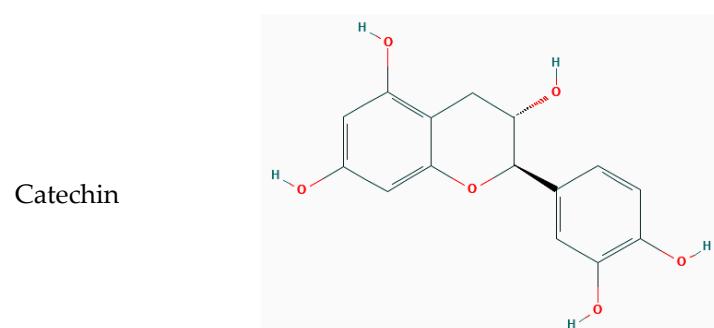
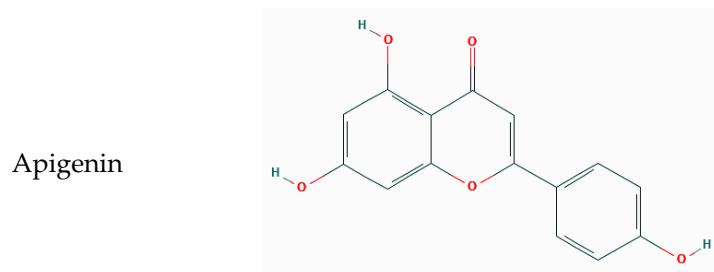
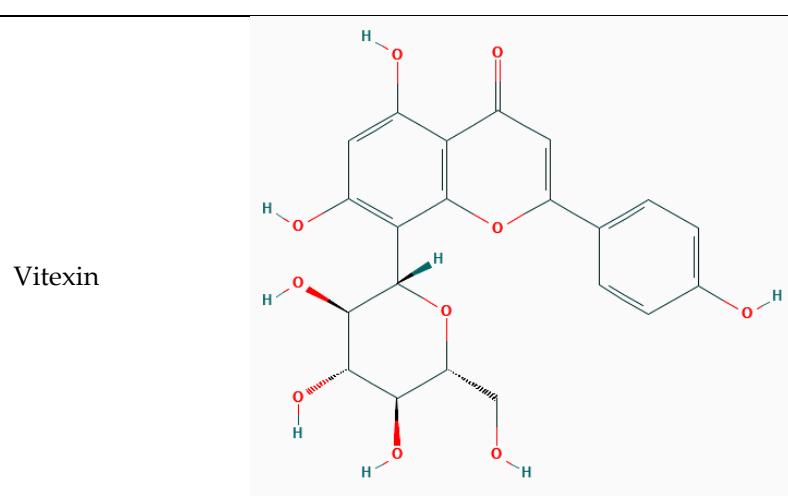


Baicalein

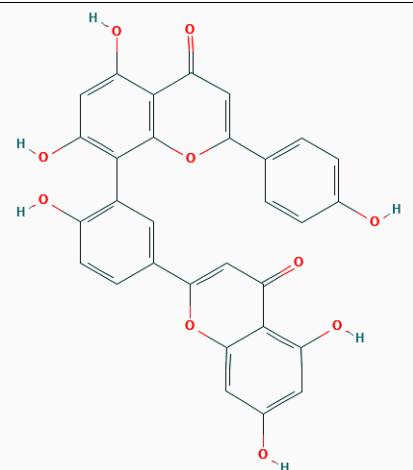


Apiin

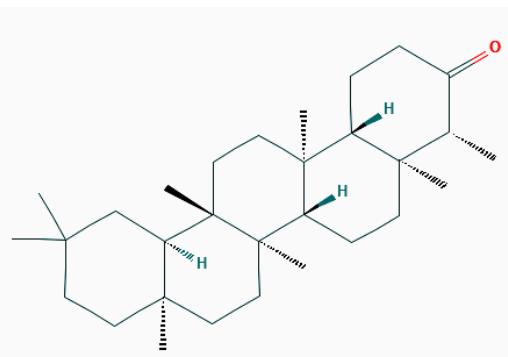




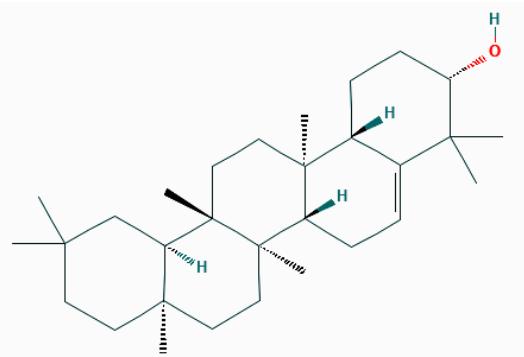
Amentoflavone



Friedelin

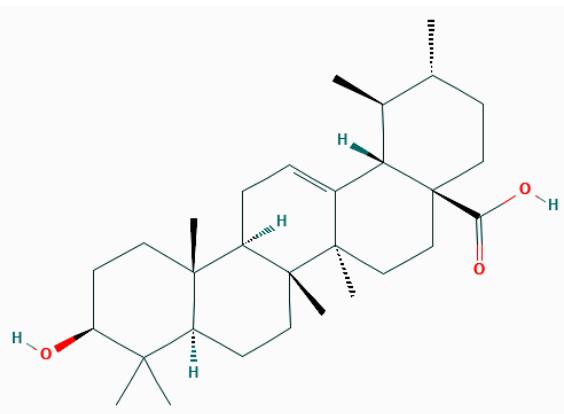


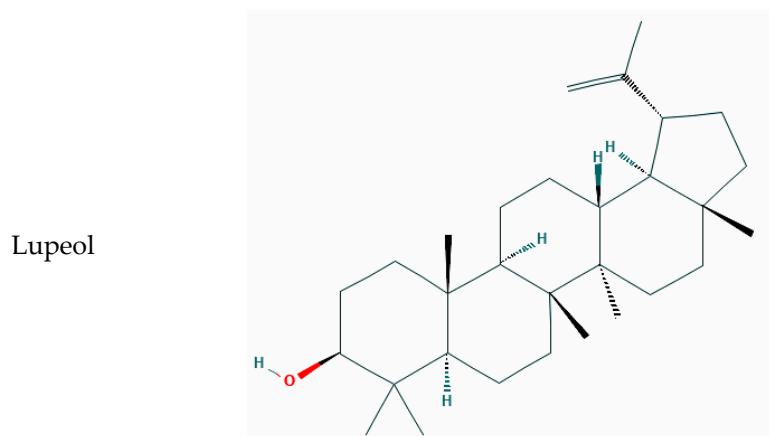
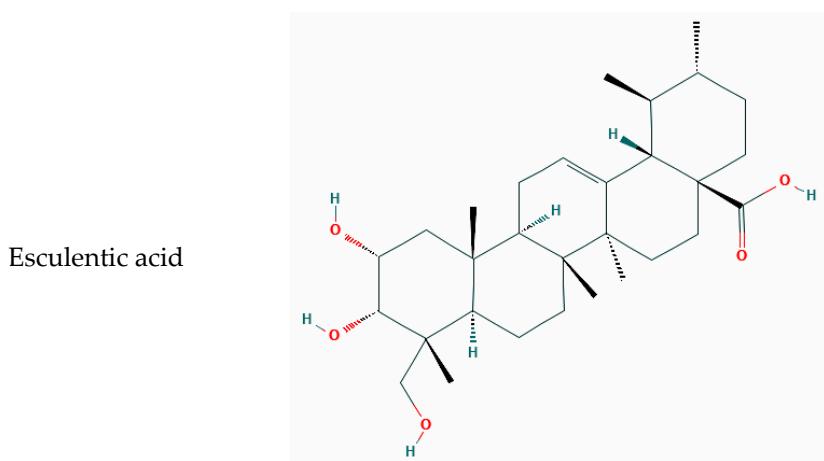
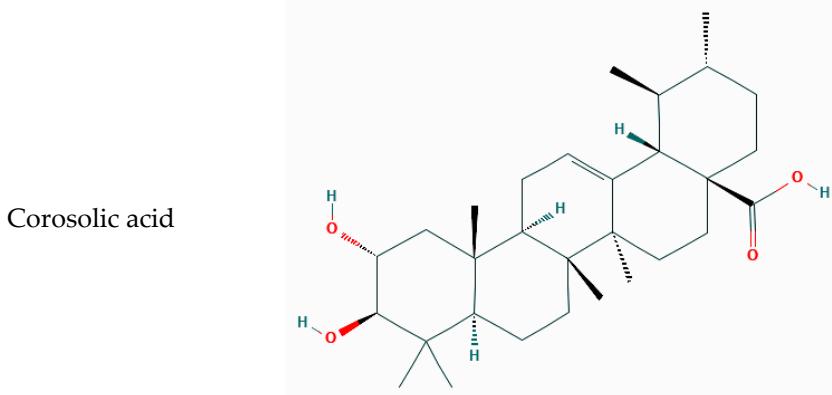
Glutinol



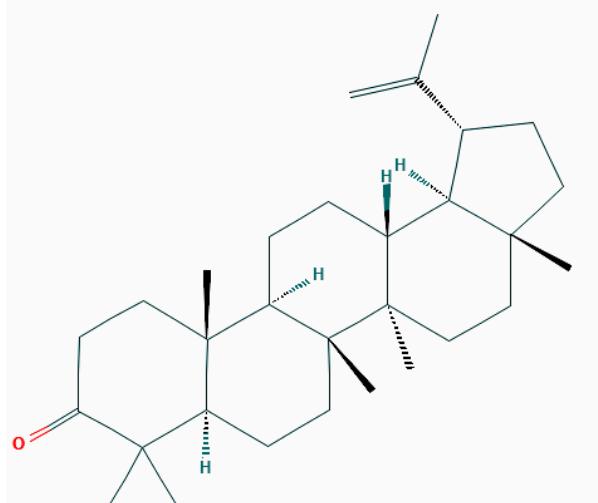
[24]

Ursolic acid

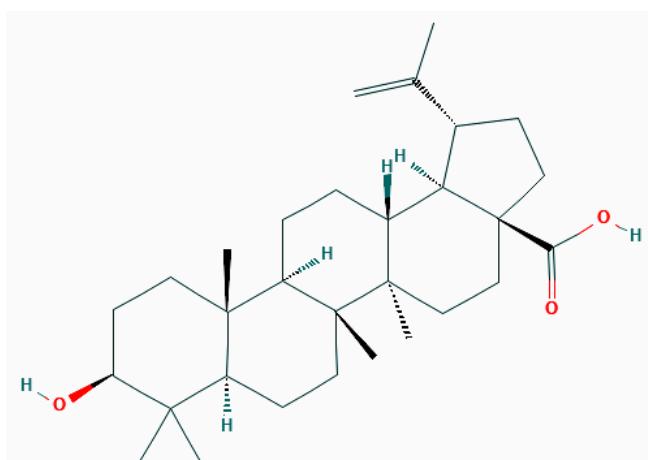




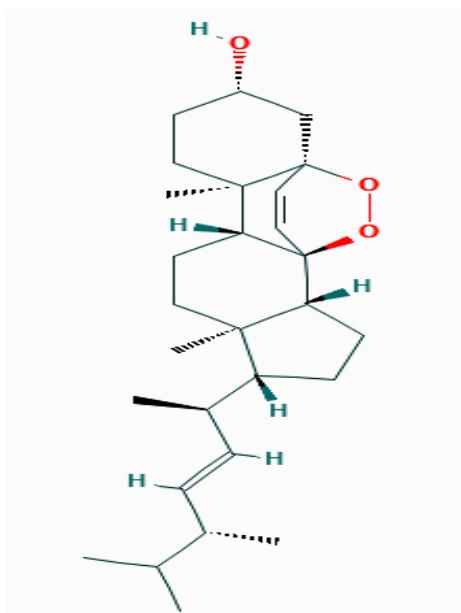
Lupenone



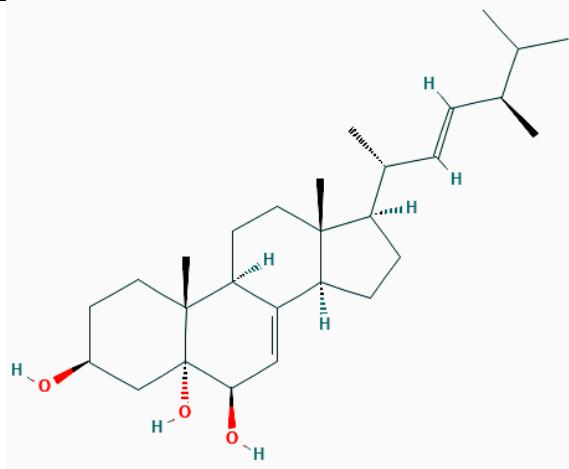
Betulinic acid



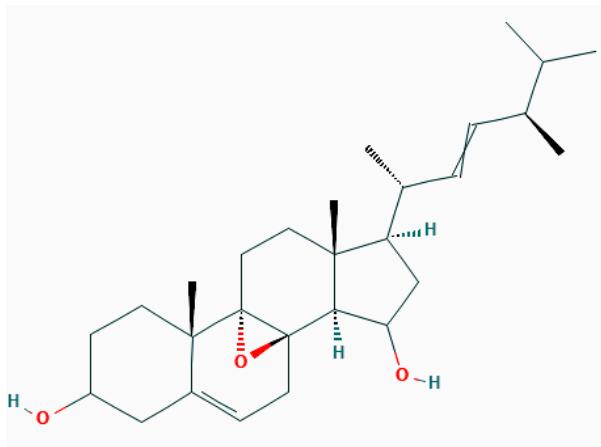
$5\alpha,8\alpha$  epidioxyergosta-6,22-dien-3 $\beta$ -ol



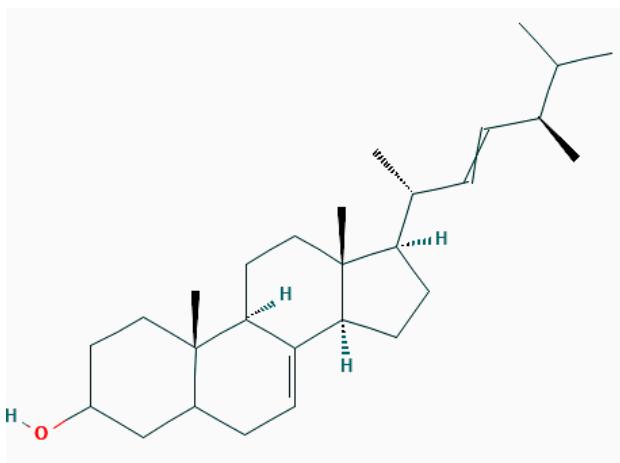
Cerevisterol



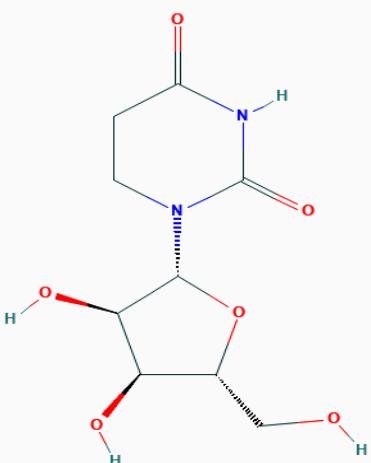
8,9-epoxyergosta-5,22-dien-  
3 $\beta$ ,15-diol



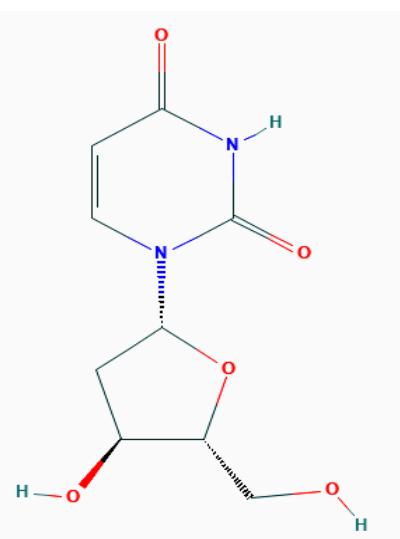
Ergosta-7,22-dien-3 $\beta$ -ol



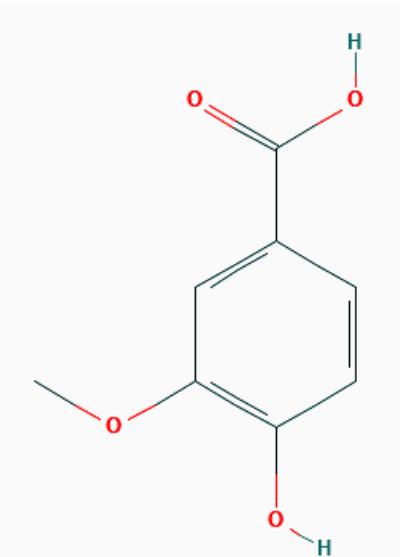
dihydrouridine



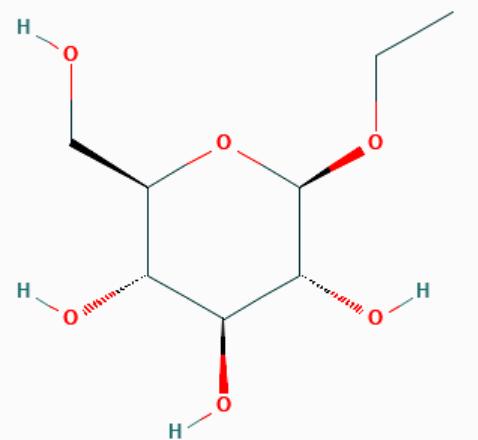
Deoxyuridine



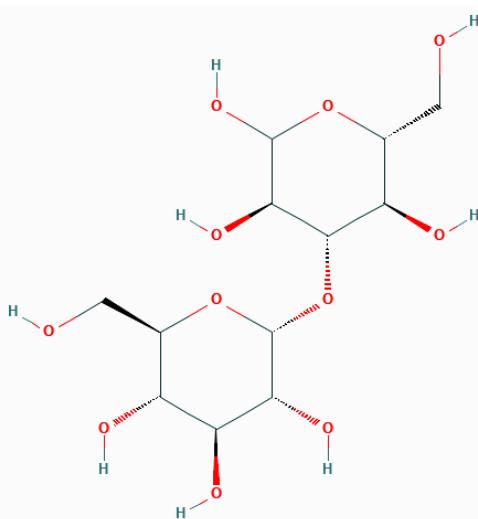
Vanillic acid



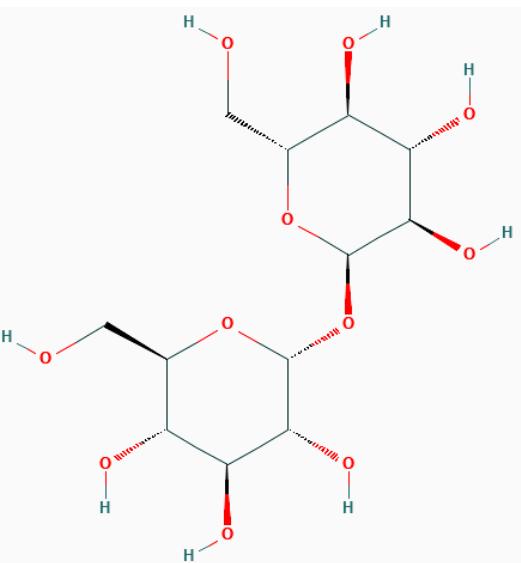
ethyl- $\beta$ -D glucopyranoside



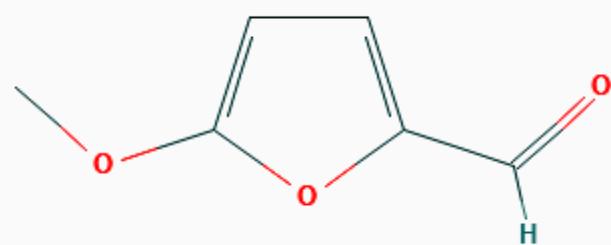
$\alpha$ -nigerose



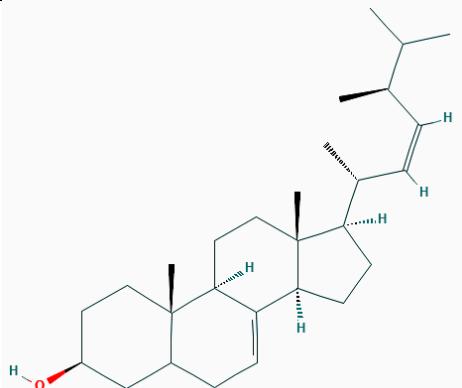
Trehalose



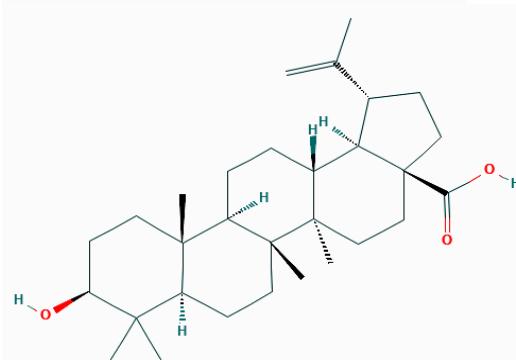
5-methoxyfurfural

**Table S2.** Phenolic compounds of *Trametes Versicolor* identified through TLC technique [25]

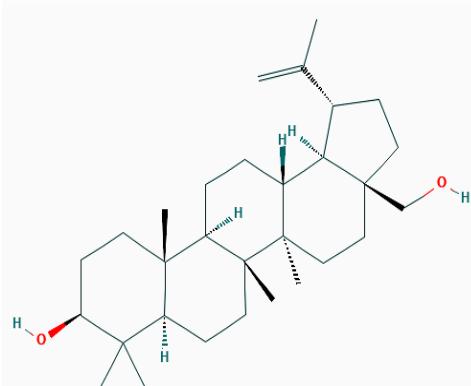
Compound	Molecular formula	Molecular Structure	Nature of compound
Ergosterol	C <sub>28</sub> H <sub>44</sub> O		white amorphous powder
Ergosterol peroxide	C <sub>28</sub> H <sub>44</sub> O <sub>3</sub>		White crystalline
Trilinolein	C <sub>57</sub> H <sub>98</sub> O <sub>6</sub>		Yellow and oily

Ergosta-7,22-dien-3 $\beta$ -olC<sub>28</sub>H<sub>46</sub>OColorless  
crystals

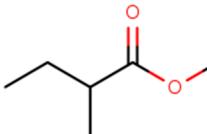
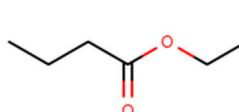
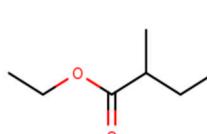
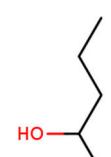
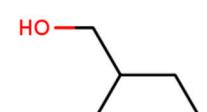
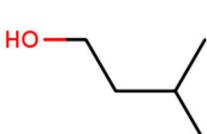
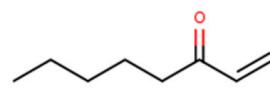
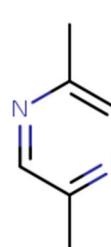
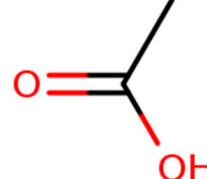
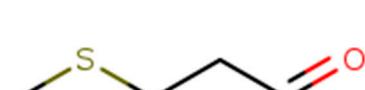
Betulinic Acid

C<sub>30</sub>H<sub>48</sub>O<sub>3</sub>white crystalline  
solid

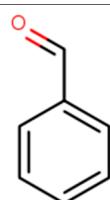
Betulin

C<sub>30</sub>H<sub>50</sub>O<sub>2</sub>white crystalline  
solid**Table S3.** Flavoring compounds isolated from *Trametes versicolor* by GC-MS/MS-O method [76]

Compound isolated	Molecular structure	Odor
ethyl 2-methylpropanoate		Fruity
3-methylbutanal		Fruity
2,3-butanedione		Buttery

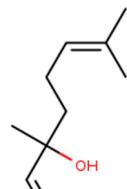
methyl 2- methylbutanoate		Fruity
ethyl butanoate		Fruity
ethyl 2- methylbutanoate		Fruity
hexanal		Fruity
2-pentanol		Fruity
2-methylbutanol		Fresh
3-methylbutanol		Sourish
1-octen-3-one		Mushroom
2,5-dimethylpyrazine		Baked nutty
Acetic acid		Sour vinegar
methional		Boiled potato

benzaldehyde



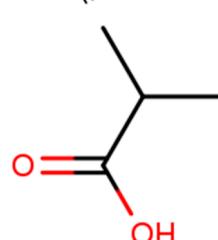
Almond, cereal

linalool



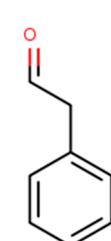
Floral

2-methylpropanoic acid



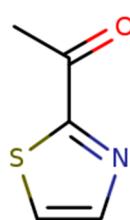
Stinky sour

2-phenylacetaldehyde



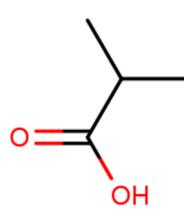
Floral

2-acetylthiazole



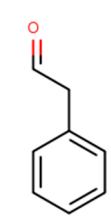
Sweet, toasted

2-methylpropanoic acid



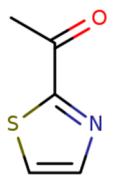
Stinky sour

2-phenylacetaldehyde



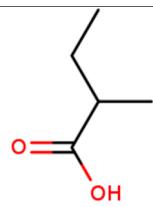
Floral

2-acetylthiazole



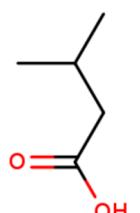
Sweet, toasted

2-methylbutanoic acid



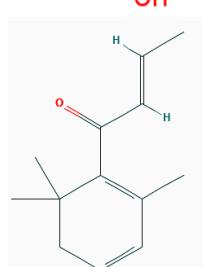
Cheesy

3-methylbutanoic acid



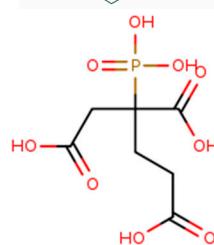
Sour, stinky

$\beta$ -damascenone



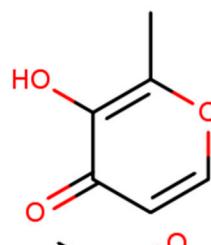
Fruity like pear

2-phenylethanol



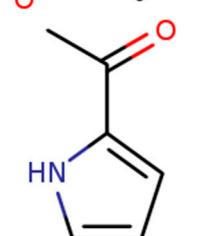
Rose

malton



Caramel

2-acetylpyrrole



Sweet, burnt

$\gamma$ -nonalactone



caramel