

Supplementary Materials

# Date Fruit (*Phoenix dactylifera* L.) Cultivar Extracts: Nanoparticle Synthesis, Antimicrobial and Antioxidant Activities

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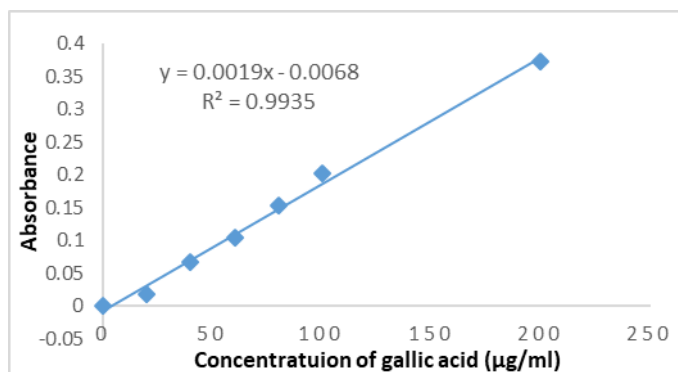
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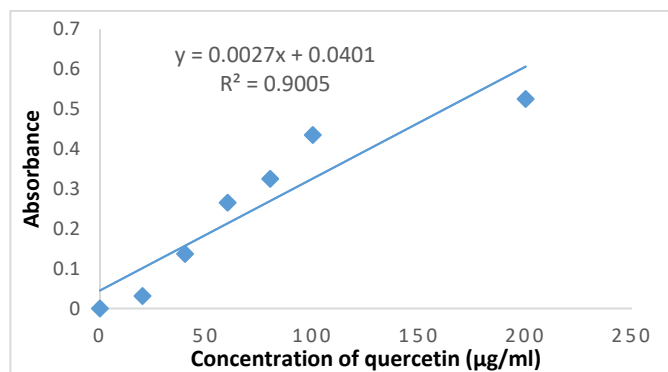
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**Table S1.** Calibration curve of the gallic acid, quercetin and tannic acid

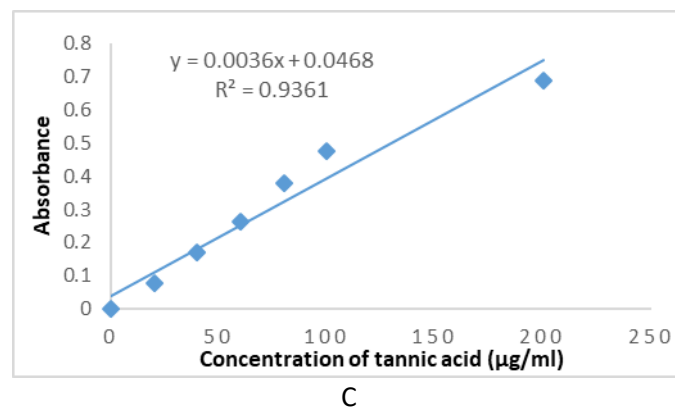
Concentration of gallic acid, quercetin or tannic acid (µg/ml)	Absorbance of gallic acid	Absorbance of quercetin	Absorbance of tannic acid
Blank	0.152 ± 0.02	0.075 ± 0.01	0.250 ± 0.10
0	0.000 ± 0.01	0.000 ± 0.02	0.250 ± 0.09
20	0.170 ± 0.07	0.106 ± 0.06	0.330 ± 0.11
40	0.218 ± 0.01	0.212 ± 0.07	0.420 ± 0.19
60	0.255 ± 0.02	0.340 ± 0.08	0.515 ± 0.21
80	0.305 ± 0.09	0.400 ± 0.11	0.630 ± 0.11
100	0.355 ± 0.04	0.510 ± 0.09	0.725 ± 0.32
200	0.372 ± 0.08	0.600 ± 0.19	0.940 ± 0.39



A



B



**Figure S1.** Calibration curve of the gallic acid (A), quercetin (B) and tannic acid (C)