

Figure S1. Representative UPLC-DAD chromatogram used to identify and quantify phenolic compounds present in mango peel ethanolic extract.

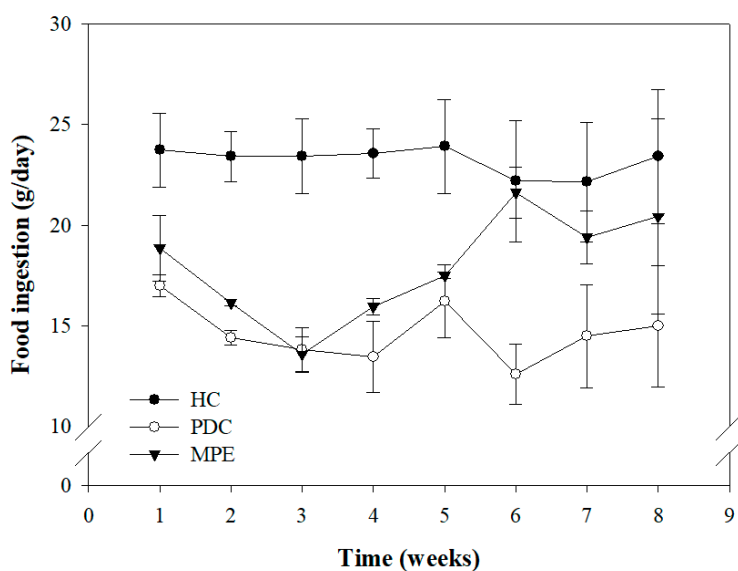


Figure S2. Time-trend changes in food ingestion of experimental groups. HC: healthy control; PDC prediabetes control group; MPE: mango peel ethanolic extract group.

Table S1. UPLC-DAD phenolic profile of mango peel extract (MPE).

Phenolic compound	Concentration ($\mu\text{g}\cdot\text{g}^{-1}$)
Gallic acid	1.57 ± 0.12
Catechin	0.63 ± 0.03
Chlorogenic acid	1.00 ± 0.04
Epicatechin	0.38 ± 0.07
Mangiferin	66.93 ± 5.64
Quercetin-3-β-D-glucoside	1.17 ± 0.06
Quercetin-3-β-D-glucuronide	0.04 ± 0.01

Results are expressed as mean \pm standard deviation (n = 3).