fermentation

Supplementary materials

Table S1. Strain selection by DPPH, ABTS+ free radical scavenging capacity and content of phenolic compounds.

Strain	DPPH (%)	ABTS (%)	Total phenolic (mg gallic acid/g)
BCRC 16000	87.9 ± 1.4	61.4 ± 1.3	21.8 ± 2.0
BCRC 14602	85.0 ± 1.7	61.5 ± 2.3	21.5 ± 1.0
BCRC 14606	85.6 ± 1.0	64.9 ± 2.8	23.3 ± 1.9
BCRC 14615	86.1 ± 2.9	67.6 ± 2.8	23.3 ± 1.8
BCRC 14634	86.9 ± 1.0	65.3 ± 1.0	22.3 ± 0.8
BCRC 11846	86.9 ± 1.7	66.9 ± 2.6	24.0 ± 1.5
BCRC 14079	87.2 ± 1.2	65.4 ± 1.5	23.1 ± 1.5
BCRC 14085	87.2 ± 1.0	65.3 ± 2.3	23.5 ± 2.0
BCRC 10696	88.1 ± 1.2	67.1 ± 1.4	25.2 ± 3.3
BCRC 11697	89.4 ± 3.6	76.9 ± 3.0	27.1 ± 1.6

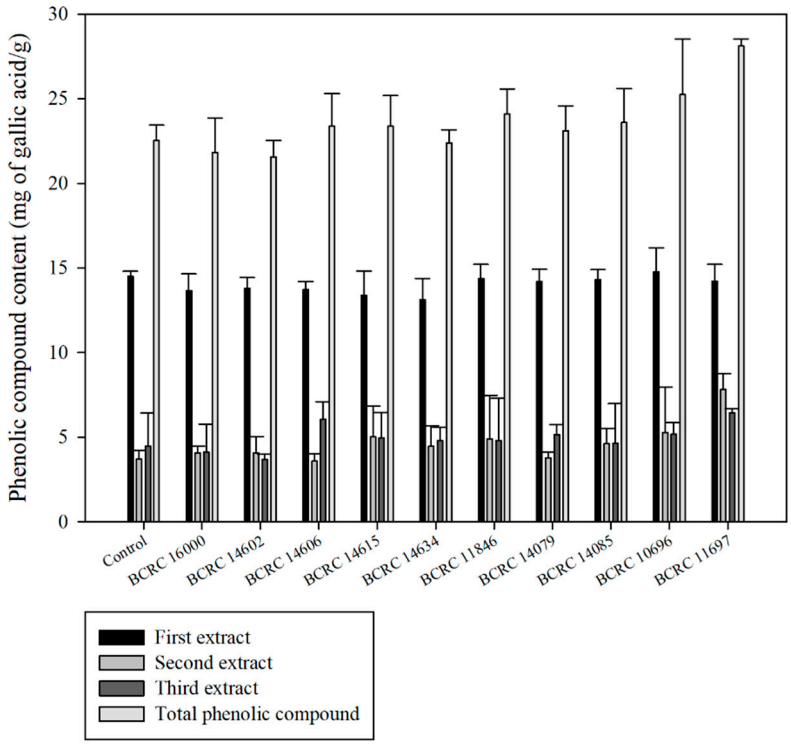


Figure S1. Changes in phenolic compounds in Taiwan djulis fermentation with different lactic acid bacteria for 24 h. The experiments were performed in triplicates and expressed as mean ± SD.

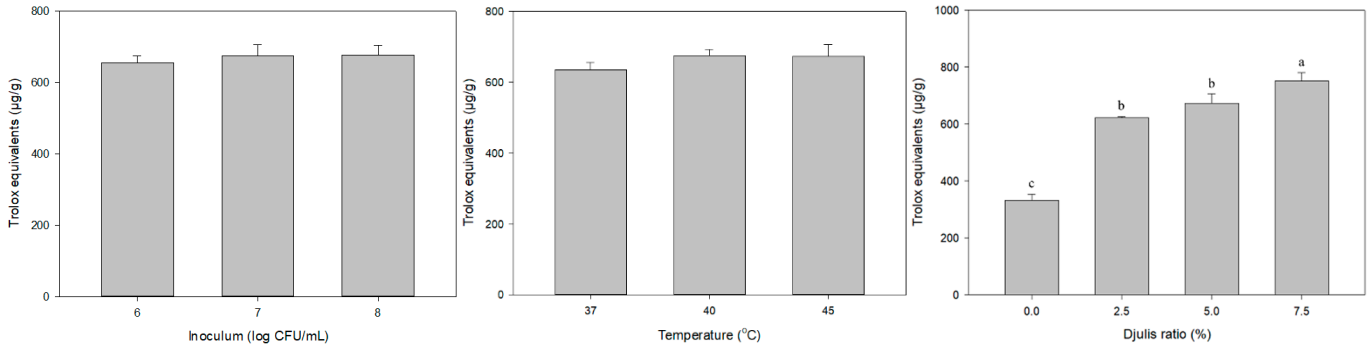
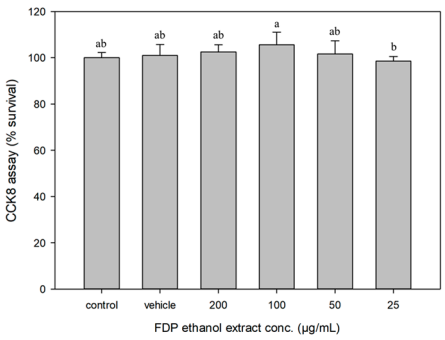


Figure S2. (a) DPPH free radical scavenging ability of samples at different fermentation temperatures **(b)** DPPH free radical scavenging ability of samples with different inoculation amounts **(c)** DPPH free radical scavenging ability with different proportions of Taiwan quinoa samples. The experiments were performed in triplicates and expressed as mean ± SD.

(a)



(b)

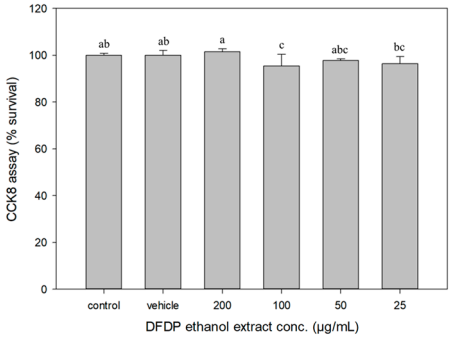


Figure S3. Effects of ethanol extracts from fermented dairy products **(a)** and ethanol extracts from fermented dairy products of Taiwan quinoa **(b)** on the survival of FL83B mouse liver cell lines. The experiments were performed in triplicates and expressed as mean ± SD. Different letters indicate significant differences from each other.