

1 **Supplementary information**

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3 **Wild blueberry proanthocyanidins shape distinct gut microbiota profile and influence**  
4 **glucose homeostasis and intestinal phenotypes in high-fat high-sucrose fed mice**

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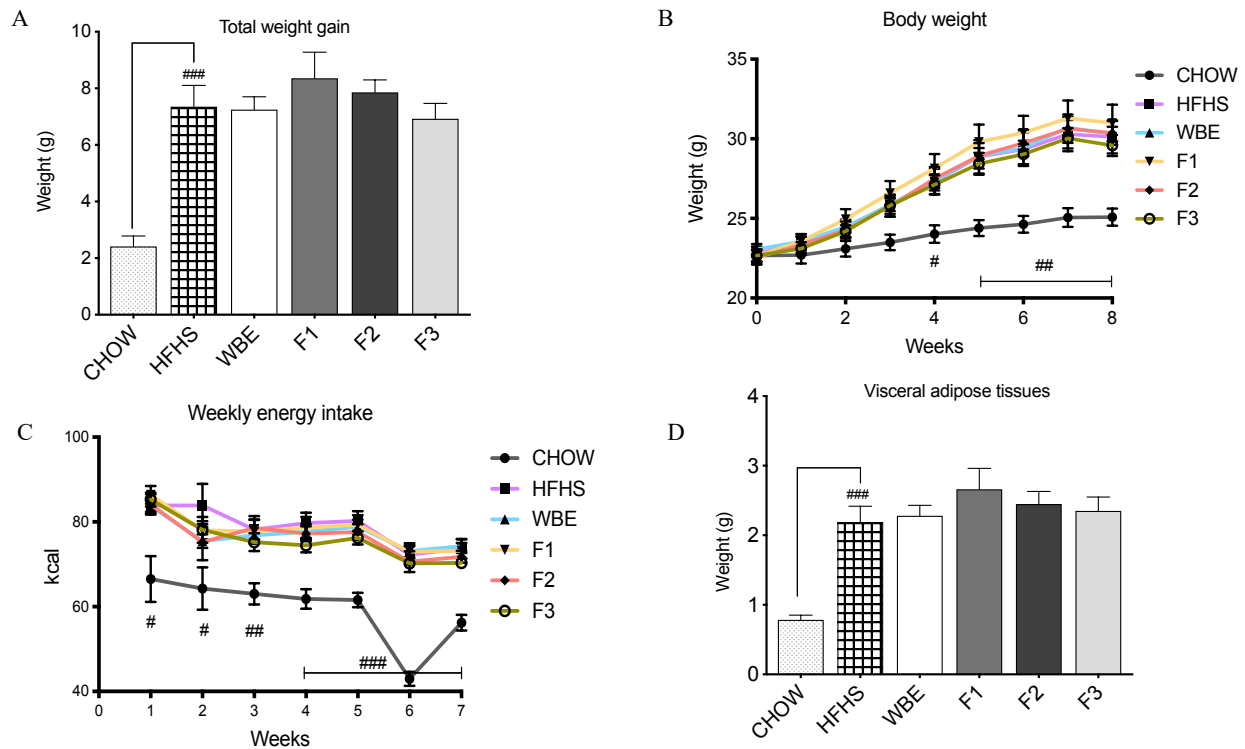
**Table S1.** Phenolic characterization of blueberry extract and polyphenolic fractions

Polyphenol type	Polyphenols content (mg/100 g dry weight)			
	Crude extract	Polyphenolic fractions		
	WBE	F1	F2	F3
<b>Anthocyanins</b>	<b>840.1 ± 24.8</b>	<b>5248.2 ± 427.0</b>	<b>29.2 ± 0.8</b>	<b>ND</b>
Delphinidin 3-galactoside	9.6 ± 0.6	57.7 ± 5.5	0.7 ± 0.1	ND
Delphinidin 3-glucoside	28.4 ± 4.6	262.2 ± 47.8	2.2 ± 0.1	ND
Cyanidin 3-galactoside	18.5 ± 2.4	66.5 ± 57.9	1.0 ± 0.1	ND
Delphinidin 3-arabinoside	10.3 ± 2.6	12.7 ± 0.2	0.9 ± 0.2	ND
Cyanidin 3-glucoside	68.8 ± 3.4	612.3 ± 49.3	3.2 ± 0.1	ND
Petunidin 3-galactoside	14.6 ± 1.5	83.1 ± 5.3	0.7 ± 0.3	ND
Cyanidin 3-arabinoside	25.5 ± 2.4	25.8 ± 1.3	1.6 ± 0.03	ND
Petunidin 3-glucoside	53.0 ± 3.3	512.8 ± 40.2	2.4 ± 0.2	ND
Peonidin 3-galactoside	10.3 ± 1.5	48.5 ± 3.4	0.3 ± 0.03	ND
Petunidin 3-arabinoside	14.3 ± 2.3	8.3 ± 0.2	0.7 ± 0.1	ND
Peonidin 3-glucoside	56.5 ± 2.9	554.2 ± 33.8	1.2 ± 0.1	ND
Malvidin 3-galactoside	74.0 ± 5.1	526.7 ± 52.9	1.2 ± 0.2	ND
Malvidin 3-glucoside	207.8 ± 4.8	2397.5 ± 198.8	6.8 ± 0.1	ND
Malvidin 3-arabinoside	52.2 ± 4.4	32.3 ± 4.4	ND	ND
Delphinidin 3-(6"-acetyl) glucoside	11.4 ± 0.5	13.8 ± 1.3	ND	ND
Cyanidin 3-(6"-acetyl) glucoside	27.0 ± 2.5	7.2 ± 2.1	1.2 ± 0.1	ND
Malvidin 3-(6"-acetyl) galactoside	26.0 ± 3.1	ND	ND	ND
Petunidin 3-(6"-acetyl) glucoside	24.0 ± 1.6	ND	1.1 ± 0.2	ND
Peonidin 3-(6"-acetyl) glucoside	19.2 ± 1.2	7.9 ± 3.2	1.6 ± 0.05	ND
Malvidin 3-(6"-acetyl) glucoside	88.5 ± 4.1	18.7 ± 3.5	2.2 ± 0.1	ND
<b>Proanthocyanins</b>	<b>3290.4 ± 89.3</b>	<b>670.2 ± 83.4</b>	<b>7047.7 ± 242.2</b>	<b>5520.3 ± 294.2</b>
Monomers	322.0 ± 8.6	121.4 ± 5.5	1074.4 ± 41.7	27.8 ± 2.2
Dimers	1544.9 ± 24.9	141.1 ± 5.8	4676.1 ± 137.5	89.3 ± 6.5
Trimers	449.3 ± 3.7	27.0 ± 4.1	924.3 ± 35.9	162.5 ± 7.4
Tetramers	255.9 ± 0.5	11.0 ± 1.1	163.9 ± 8.8	412.5 ± 16.1
Pentamers	143.5 ± 3.0	7.3 ± 1.1	ND	296.1 ± 8.7
Hexamers	99.7 ± 4.8	10.4 ± 1.1	ND	210.0 ± 3.7
Heptamers	46.6 ± 3.2	ND	ND	68.2 ± 0.7
Octamers	34.0 ± 1.0	ND	ND	43.2 ± 6.3
Nonamers	26.1 ± 2.5	ND	ND	35.1 ± 5.7
Decamers	16.6 ± 2.5	ND	ND	ND
Polymers >10	351.6 ± 65.1	352.0 ± 64.7	209.0 ± 18.3	4175.5 ± 236.8

Polyphenols content (mg/100 g dry weight)				
Polyphenol type	Crude extract	Polyphenolic fractions		
	WBE	F1	F2	F3
<b>Flavonols, flavan-3-nols and phenolic acids</b>	<b>4389.5</b>	<b>986.06</b>	<b>18531.6</b>	<b>86.04</b>
Catechin	97.7 ± 3.6	1.7 ± 1.8	298.2 ± 1.0	5.7 ± 3.4
Epicatechin	75.5 ± 3.1	0.9 ± 0.8	214.1 ± 27.4	8.9 ± 4.3
Gallic acid	115.3 ± 2.2	34.1 ± 2.6	650.2 ± 21.1	1.1 ± 0.2
Protocatechuic acid	355.9 ± 1.6	295.8 ± 9.0	1330.0 ± 80.1	6.6 ± 0.8
<i>P</i> -coumaric acid	116.2 ± 13.3	ND	41.0 ± 7.0	ND
Caffeic acid	134.3 ± 5.3	4.6 ± 0.9	598.7 ± 24.4	ND
Ferulic acid	15.4 ± 2.1	ND	3.2 ± 1.1	ND
3-caffeoylquinic acid	23.8 ± 1.9	0.5 ± 0.5	81.8 ± 11.9	1.4 ± 0.3
4-caffeoylquinic acid	28.4 ± 1.4	0.4 ± 0.2	327.3 ± 8.5	5.3 ± 1.5
5-caffeoylquinic acid	1363.3 ± 42.7	13.0 ± 1.7	4015.3 ± 257.2	27.5 ± 1.5
Quercetin	739.1 ± 17.7	630.9 ± 13.4	4424.1 ± 196.8	11.4 ± 0.8
Quercetin-glucoside	414.5 ± 11.1	0.4 ± 0.4	2273.2 ± 91.0	7.5 ± 1.4
Quercetin-galactoside	135.7 ± 5.3	1.26 ± 0.45	760.7 ± 29.4	2.0 ± 0.6
Quercetin-rhamnoside	250.3 ± 13.0	ND	1422.9 ± 63.3	3.6 ± 2.3
Quercetin-xyloside	133.8 ± 10.6	ND	726.8 ± 64.0	1.1 ± 0.7
Quercetin-arabinoside	101.6 ± 4.2	ND	344.1 ± 8.0	0.4 ± 0.5
Rutin	288.7 ± 3.8	2.5 ± 0.4	1020.0 ± 27.9	3.5 ± 0.6

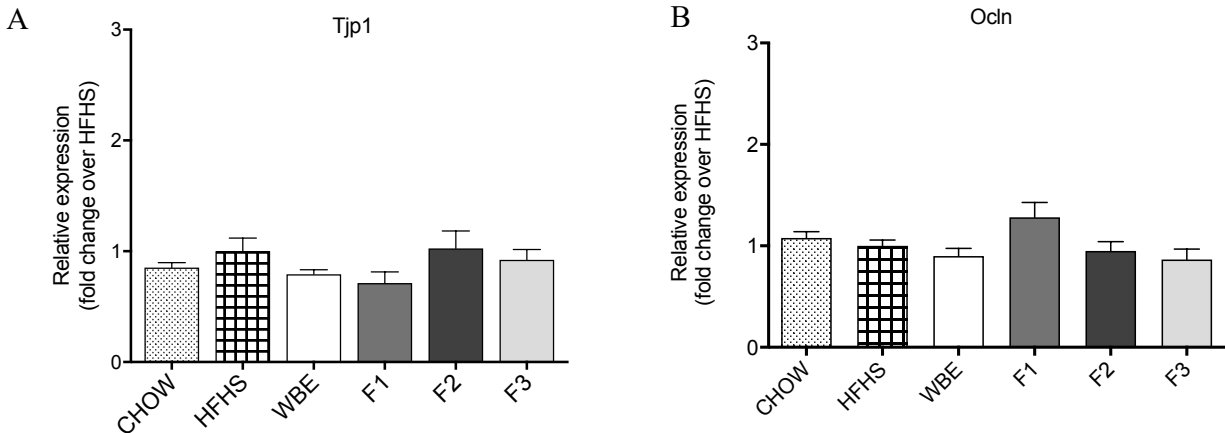
Results are expressed as mean of triplicate ± SD. ND, not detected. DP, Degree of polymerisation.

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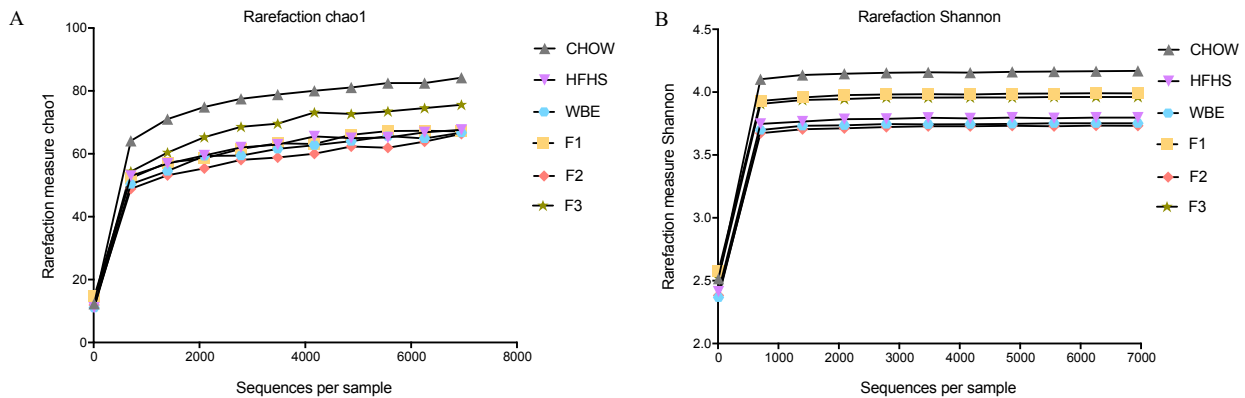
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 55 **Figure S1. Body weight gain in treated mice are not affected by the administration of a WBE and BPF.** C57BL/6J mice  
 56 were fed an HFHS diet and treated with the vehicle (water), the WBE or a BPF: Fraction rich in anthocyanin and phenolic acids  
 57 (F1), oligomeric PACs, phenolic acids and flavonols (F2) and polymeric PACs (F3) enriched fractions for 8 weeks. A) Body weight  
 58 gain; B) weight gain curves; C) energy intake; D) visceral adipose tissue weight. One-way ANOVA with a Dunnett post hoc test  
 59 was applied to calculate the significance of the differences between groups. Two-way repeated measures RM-ANOVA with a  
 60 Dunnett post hoc test was applied to calculate the significance between groups at different time points. Values are expressed as the  
 61 mean  $\pm$  SEM (n = 12). \*p < 0.05 compared to HFHS; Chow vs HFHS # p < 0,05 ### p < 0,001, #### p < 0.0001.

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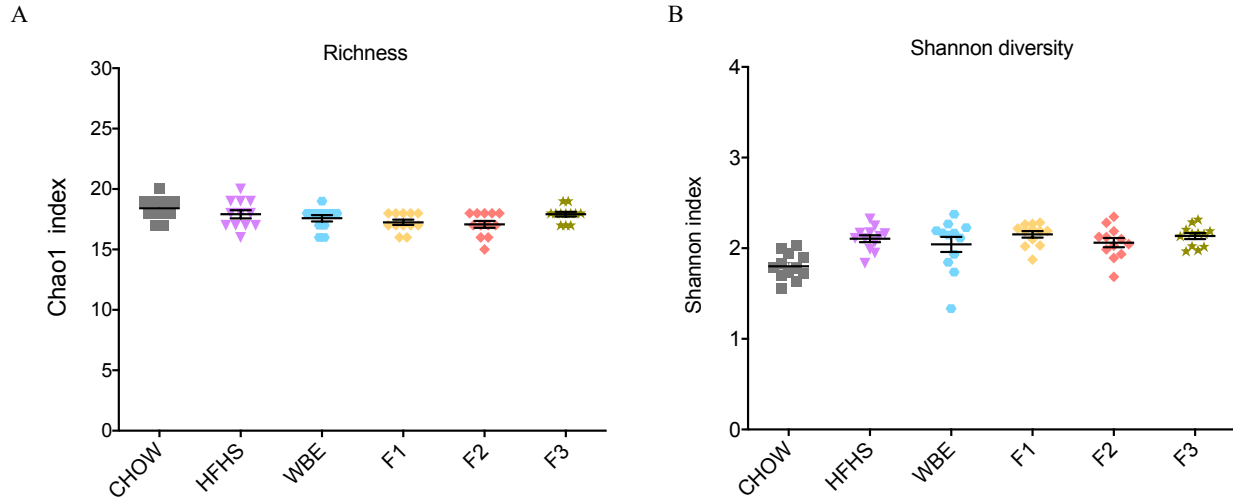
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70 **Figure S2. Effects of WBE and BPF on colonic mucin secretion and tight junction integrity of HFHS-fed mice.** Relative gene  
71 expression determined by RT-qPCR were evaluated in colon tissues of HFHS and BPF fed mice. A) mRNA levels for Tight junction  
72 protein 1 (Tjp1) and B) Occludin (Ocln) (n=10-12 per group). Ordinary one-way ANOVA a Dunnett post hoc test was performed,  
73 mean +/- SEM,  $p < 0.01$ ## compared to Chow.

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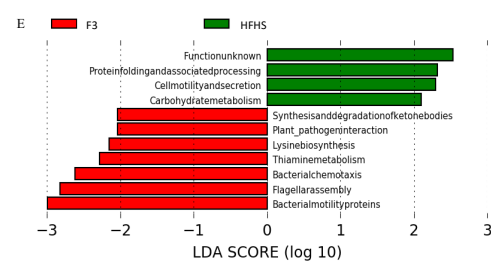
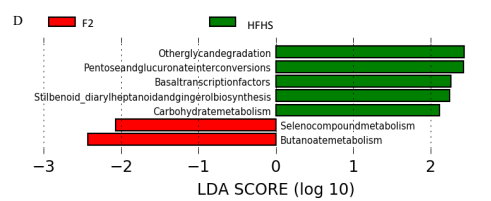
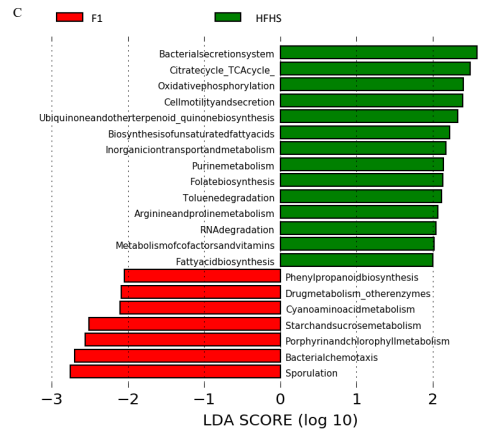
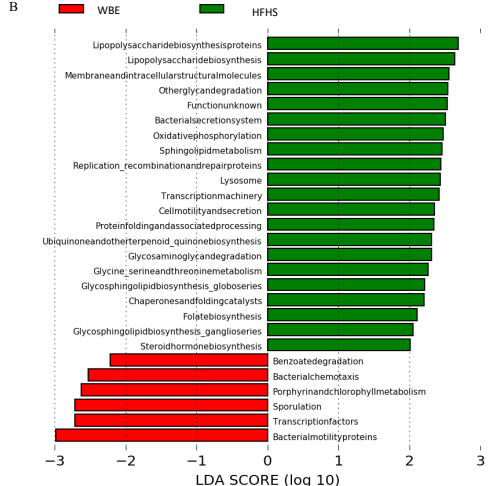
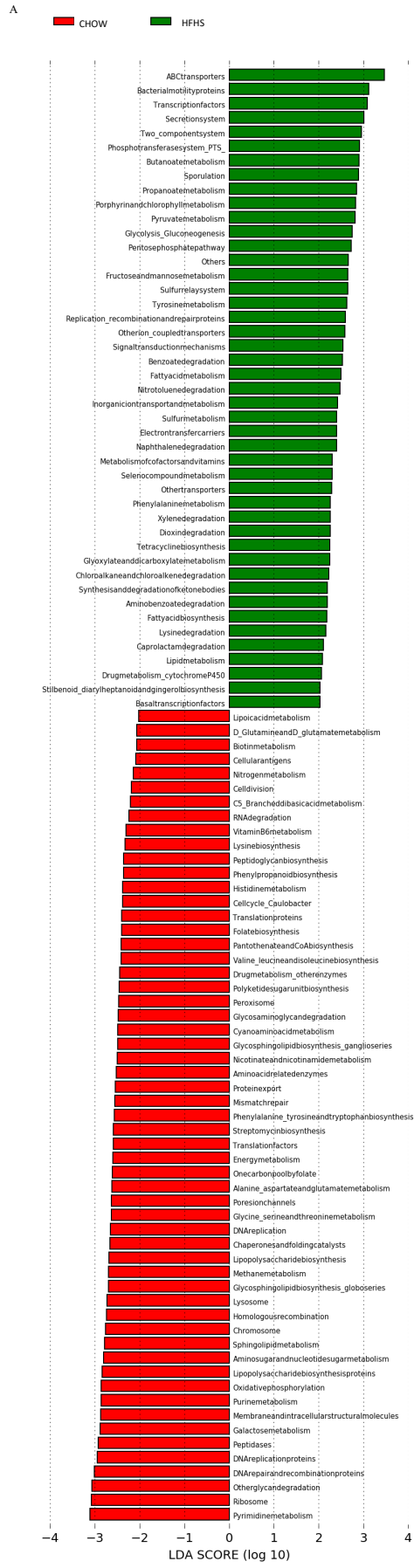
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76 **Figure S3. Rarefaction curves graphing within-sample using alpha Chao1 and Shannon diversity measures on mouse fecal**  
77 **bacterial communities.** A) Chao1 alpha diversity indicated HFHS-fed mice had reduced species richness than Chow controls.  
78 Curves are shown for samples treated with WBE and BPF: anthocyanin and phenolic acids (F1), oligomeric PACs, phenolic acids  
79 and flavonols (F2) and polymeric PACs (F3). Kruskal-Wallis test with Benjamini multiple comparison correction were conducted  
80 to compare diversity between groups after 8 weeks of dietary treatment. Significant differences were not found between groups  
81 ( $P > 0.05$  at all sampling depth) B) Shannon diversity considering the abundance and richness showed curves similar depth of  
82 sequences among HFHS-fed mice and polyphenols treated mice.



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84 **Figure S4. Alpha diversity indices.** The effect of HFHS-diet and the supplementation with WBE and BPF: anthocyanin and  
 85 phenolic acids (F1), oligomeric PACs, phenolic acids and flavonols (F2) and polymeric PACs (F3) on the microbial alpha diversity  
 86 were studied. A) Richness: the number of bacterial species assigned by OTUs detected in the samples was obtained using Chao1  
 87 index. B) Shannon's diversity index: Incorporates both richness and evenness. Kruskal-Wallis test with Benjamini multiple  
 88 comparison correction were conducted to compare diversity between diets after 8 weeks of feeding. Mean values  $\pm$ SEM are plotted,  
 89 no significant differences were found.



91 **Figure S5. LEfse analysis of fecal microbial functional profiles between HFHS-fed mice and wild blueberry polyphenols**  
92 **treated mice.** LDA scores for the bacterial taxa differentially abundant between HFHS-fed mice, WBE and BPF: anthocyanin and  
93 phenolic acids (F1), oligomeric PACs, phenolic acids flavonols (F2) and polymeric PACs (F3). Positive and negative LDA scores  
94 indicate the bacterial taxa enriched in A) WBE-fed mice vs HFHS, B) F1-fed mice vs HFHS, C) F2 vs HFHS and D) F3 vs HFHS.  
95 Only the taxa having a  $p < 0.05$  (Wilcoxon-Mann Whitney rank-sum test) and  $LDA > 2.0$  are shown in the figure legend.

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