

Chemical Composition of Tomato Seed Flours, and Their Radical Scavenging, Anti-inflammatory and Gut Microbiota Modulating properties

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Supplementary materials

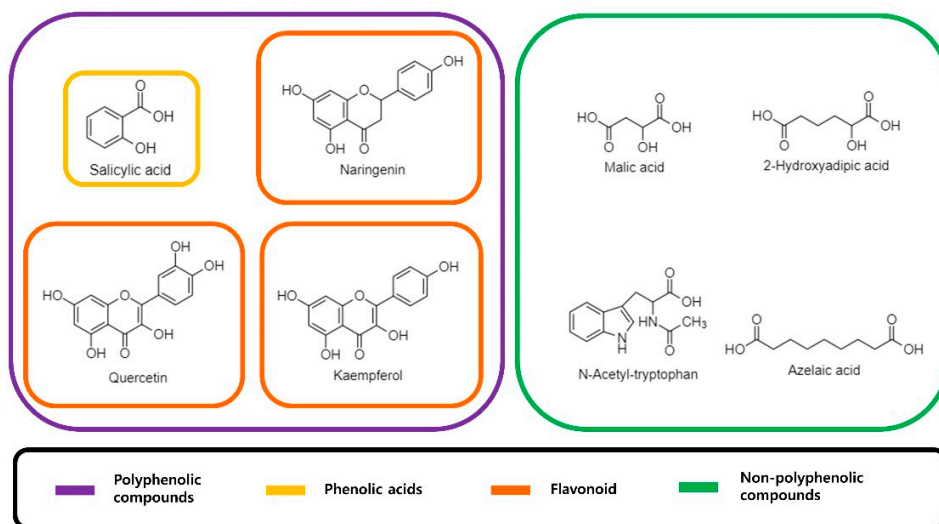


Figure S1. Molecular structures of the compounds identified in tomato seed flour extracts. Flavonoid compounds including naringin, quercetin-di-O-hexoside, and kaempferol-di-O-hexoside were shown in the form of aglycone.

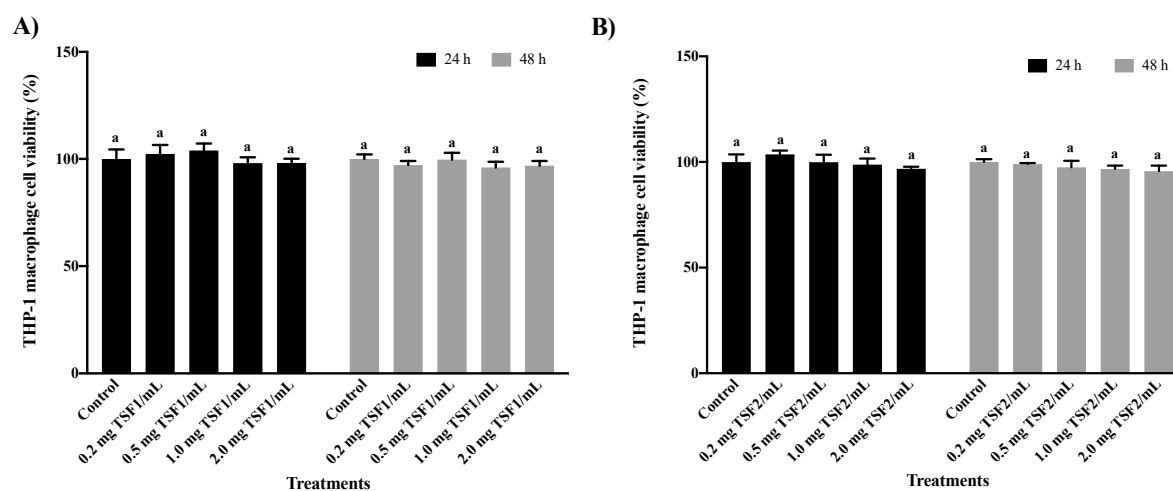


Figure S2. MTT assays of THP-1 macrophage cells using different concentrations of tomato seed flour extracts. TSF1 and TSF2 represent extracts from the first and the second batches of tomato seed flour, respectively. MTT values were normalized to the control at each time point. Different letters indicate significant difference ($P \leq 0.05$).