

**A low pH-based method to increase the yield of plant-derived nanoparticles from fresh ginger rhizomes**

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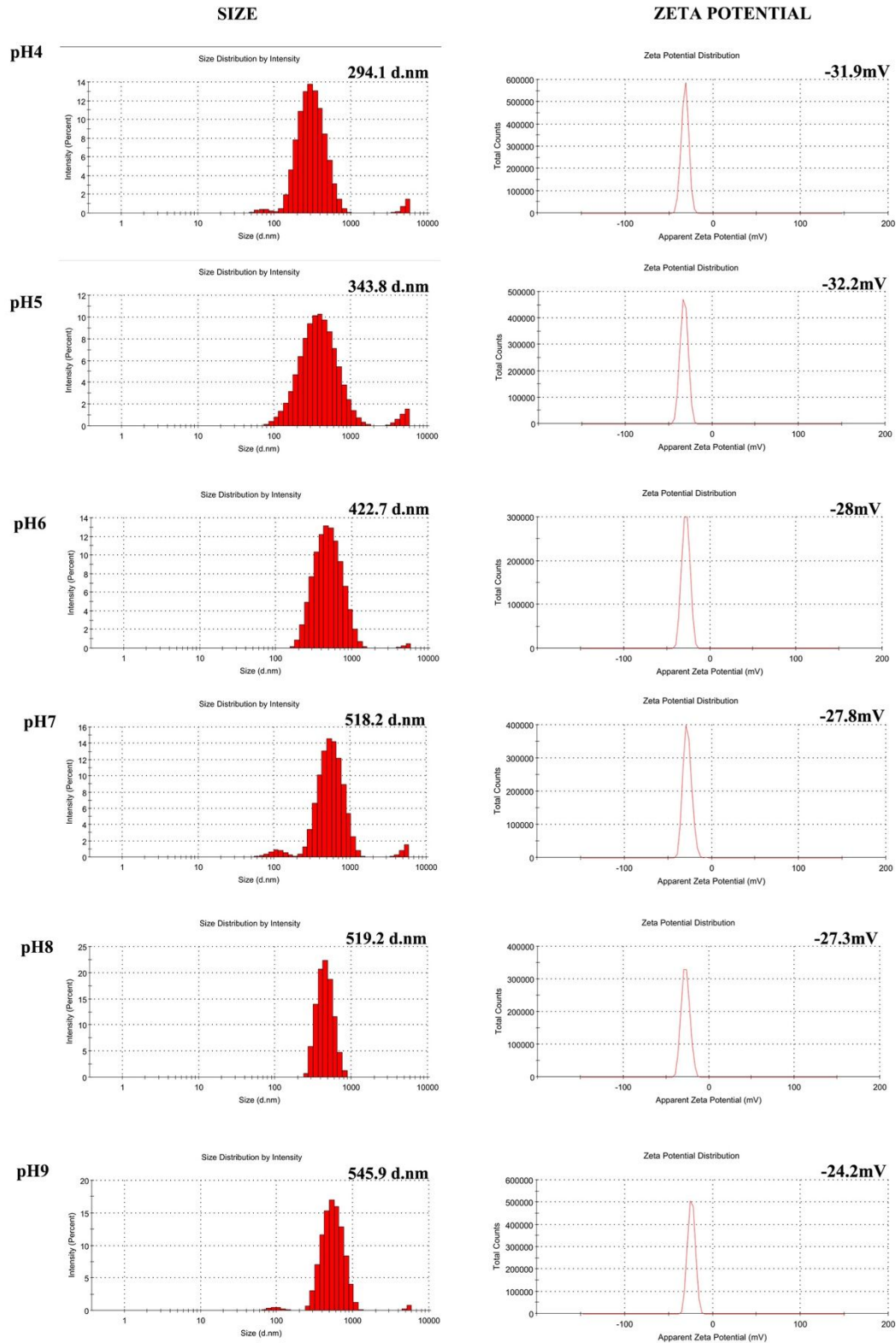
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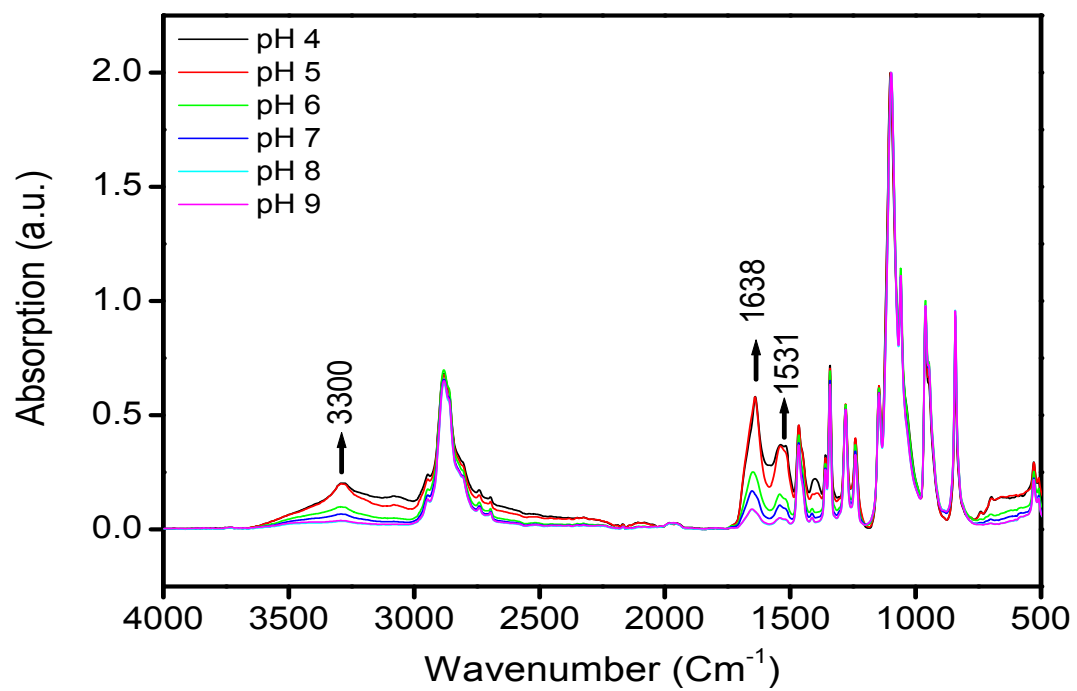
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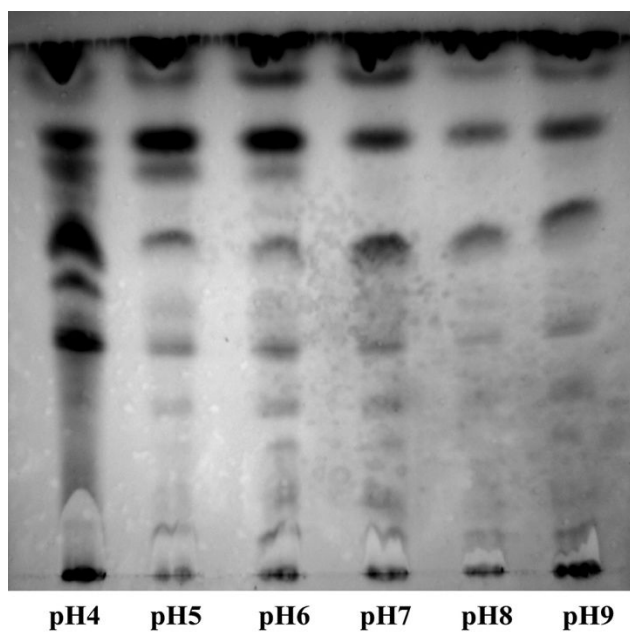
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**Figure S1.** Representative size distribution and zeta potential profiles of ginger PDNPs isolated under different pH conditions.



**Figure S2.** FTIR absorbance spectrum of ginger PDNPs isolated under different pH conditions.



**Figure S3.** Thin layer chromatographic image showing the distribution of total lipids extracted from ginger PDNPs isolated under different pH conditions.