

1 Association of human gut microbiota composition and metabolic functions with *Ficus hirta* Vahl

2 dietary supplementation

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23 Supplementary Table 1. Daily ingredients formula in FHVD (n=25) and NFHVD (n=18) for each
 24 people.

Ingredient names	Food weight (g)		P value
	FHV Diet	NFHV Diet	
Pork chops	25.08 ± 0.29	24.79 ± 0.50	0.433
Maize	13.33 ± 0.33	13.14 ± 0.34	0.535
Carrot	13.63 ± 0.52	13.58 ± 0.40	0.902
FHV dried root	14.95 ± 0.28	0	< 0.001

25 Supplementary Note 1: The pork chops, maize, and carrot were cut into 2-3 cm of length, the dried root of FHV
 26 was cut into 0.2-0.4 cm of slice. Then, all ingredients were mixed and stewed in boiling water for 2 h. After
 27 cooking, the ingredients were abandoned and the 250 mL of soup was collected for each participant. The data were
 28 presented as Mean ± Standard deviation (SD) and analyzed by Student's t test, $P < 0.05$ was regarded as a
 29 significant difference.

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31 Supplementary Table 2. Characteristics of participants in FHVD (n=25) and NFHVD (n=18) at
 32 baseline.

	FHV Diet	NFHV Diet	P value
Age (years)	23.68 ± 2.84	23.00 ± 2.81	0.423
BMI (kg/m ²)	21.15 ± 2.13	20.87 ± 2.29	0.506
Urea (mmol/L)	4.93 ± 1.23	4.96 ± 1.21	0.956
CRE (μmol/L)	75.04 ± 15.47	79.55 ± 24.37	0.356
UA (μmol/L)	334.82 ± 107.24	369.49 ± 117.34	0.360

BG (mmol/L)	5.14 ± 0.38	5.23 ± 0.41	0.487
TG (mmol/L)	0.81 ± 0.24	0.86 ± 0.35	0.648
TC (mmol/L)	4.50 ± 0.71	4.51 ± 0.72	0.971
Male/Female	0.92	1.25	

33 Supplementary Note 2: BMI: Body mass index; CRE: Creatinine; UA: Uric acid; BG: Blood Glucose; TG: Total
34 triglycerides; TC: Total cholesterol. The data were presented as Mean ± Standard deviation (SD) and analyzed by
35 Student's t test, $P < 0.05$ was regarded as a significant difference.

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37 Supplementary Table 3. Macronutrients intake comparison of participants in FHVD (n=25) and
38 NFHVD (n=18) at sampling week.

Nutrient	FHVD			NFHVD		
	Pre	Post	<i>P</i> value	Pre	Post	<i>P</i> value
Energy (kj)	1263.73 ± 432.60	1230.94 ± 396.72	0.290	1282.11 ± 270.03	1258.25 ± 195.35	0.468
Protein (g)	56.24 ± 22.84	51.99 ± 19.31	0.143	53.76 ± 14.62	50.57 ± 8.14	0.347
Carbohydrate (g)	186.84 ± 66.03	181.87 ± 72.76	0.375	201.15 ± 62.11	203.88 ± 43.24	0.442
Fat (g)	31.90 ± 16.11	31.23 ± 16.24	0.989	26.68 ± 10.99	24.69 ± 9.43	0.246
Diet fiber (g)	6.46 ± 2.61	5.61 ± 2.14	0.726	5.02 ± 2.03	4.91 ± 1.72	0.152

39 Supplementary Note 3: The data were presented as Mean ± Standard deviation (SD) and analyzed by Student's t
40 test, $P < 0.05$ was regarded as a significant difference.

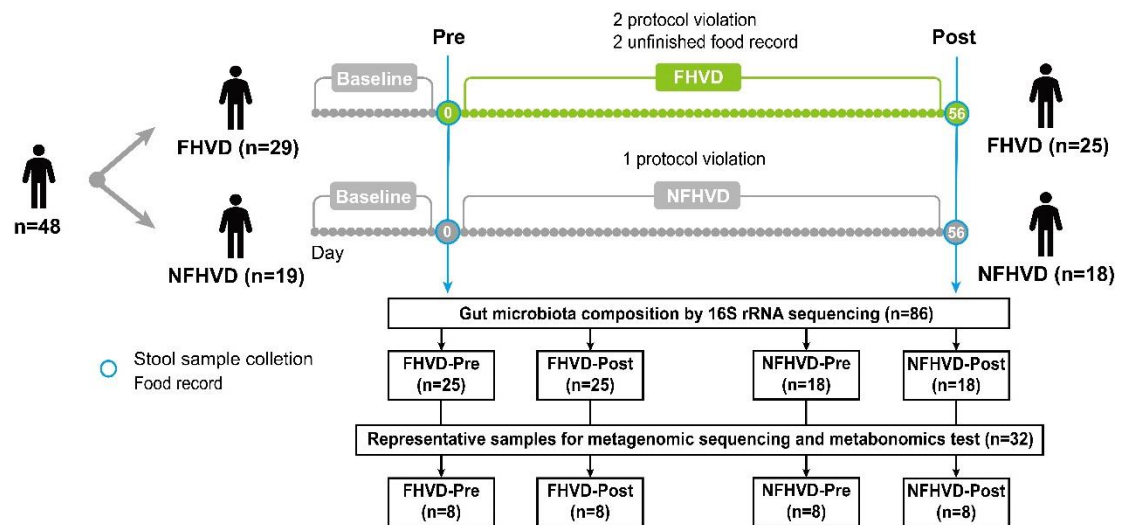
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42 Supplementary Table 4. Blood biochemicals of participants in a preliminary experiment of FHVD
43 intervention (n=9).

	FHVD-Pre	FHVD-Post	<i>P</i> value
Urea (mmol/L)	5.28 ± 1.66	5.01 ± 2.11	0.516
CRE (μmol/L)	64.00 ± 14.82	66.00 ± 20.37	0.844
UA (μmol/L)	362.42 ± 99.65	359.77 ± 103.57	0.999
BG (mmol/L)	5.40 ± 0.24	5.45 ± 0.30	0.734
TG (mmol/L)	0.74 ± 0.18	0.80 ± 0.32	0.531
TC (mmol/L)	4.80 ± 0.84	4.69 ± 0.60	0.523
Urea/CRE	0.09 ± 0.05	0.09 ± 0.06	0.984

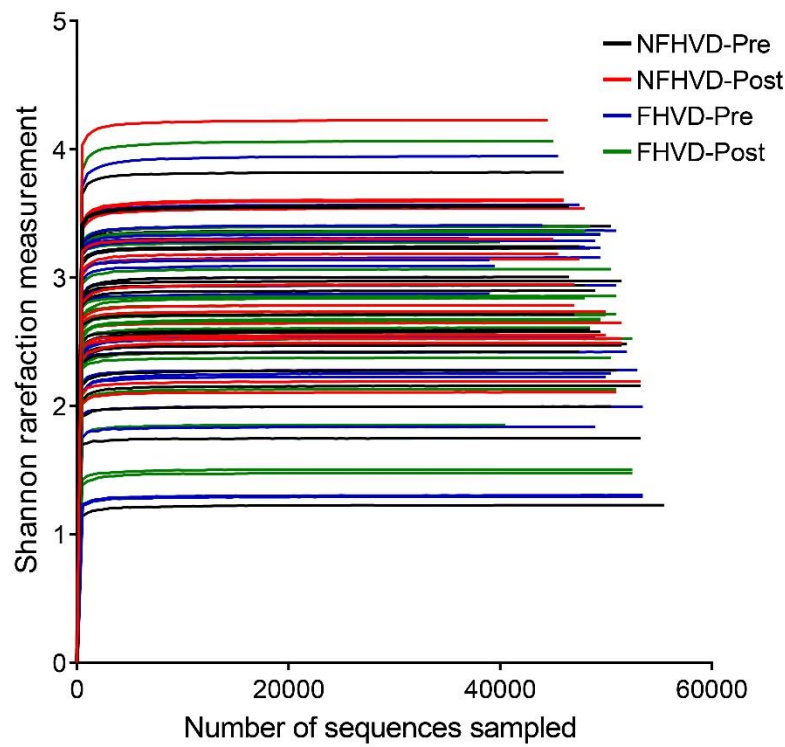
44 Supplementary Note 4: CRE: Creatinine; UA: Uric acid; BG: Blood Glucose; TG: Total triglycerides; TC: Total
 45 cholesterol. The data were presented as Mean ± Standard deviation (SD) and analyzed by Student's *t* test, *P*<0.05
 46 was regarded as a significant difference.

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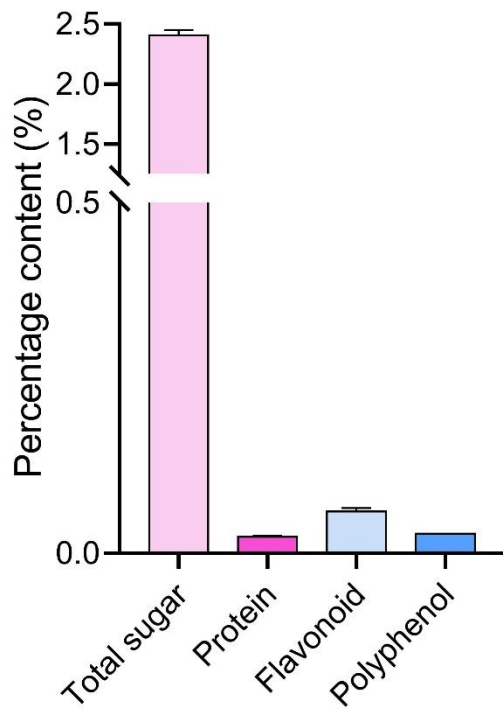
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52 Supplementary Figure 1. Study design and flow diagram of data collection: Timeline of diet
53 intervention, a two-weeks Run in period was set for stabilization and followed by 8-weeks
54 intervention, fecal samples and corresponding food records was collected before and after
55 intervention; By excluding unfitted samples, a total of 86 samples in FHVD-Pre (n=25), FHVD-
56 Post (n=25), NFHVD-Pre (n=18), and NFHVD-Post (n=18) was involved to analyze gut microbial
57 composition by 16S rRNA sequencing; MicroPITA was used to selected eight representative
58 samples in each group for further metagenomic sequencing and metabolomic test. FHVD, *Ficus*
59 *hirta Vahl* diet; NFHVD, non- *Ficus hirta Vahl* diet; Pre, before intervention; Post, after intervention;
60 MicroPITA, microbiomes Picking Interesting Taxonomic Abundance.



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62 Supplementary Figure 2. Shannon rarefaction curve of each sample in FHVD and NFHVD.

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65 Supplementary Figure 3. Percentage content of Components in FHV water extract. The data were

66 presented as Mean \pm SD.

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