Supplementary Information

Glucitol-core containing gallotannins inhibit the formation of advanced glycation end-products mediated by their antioxidant potential

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Lists of Supporting Information

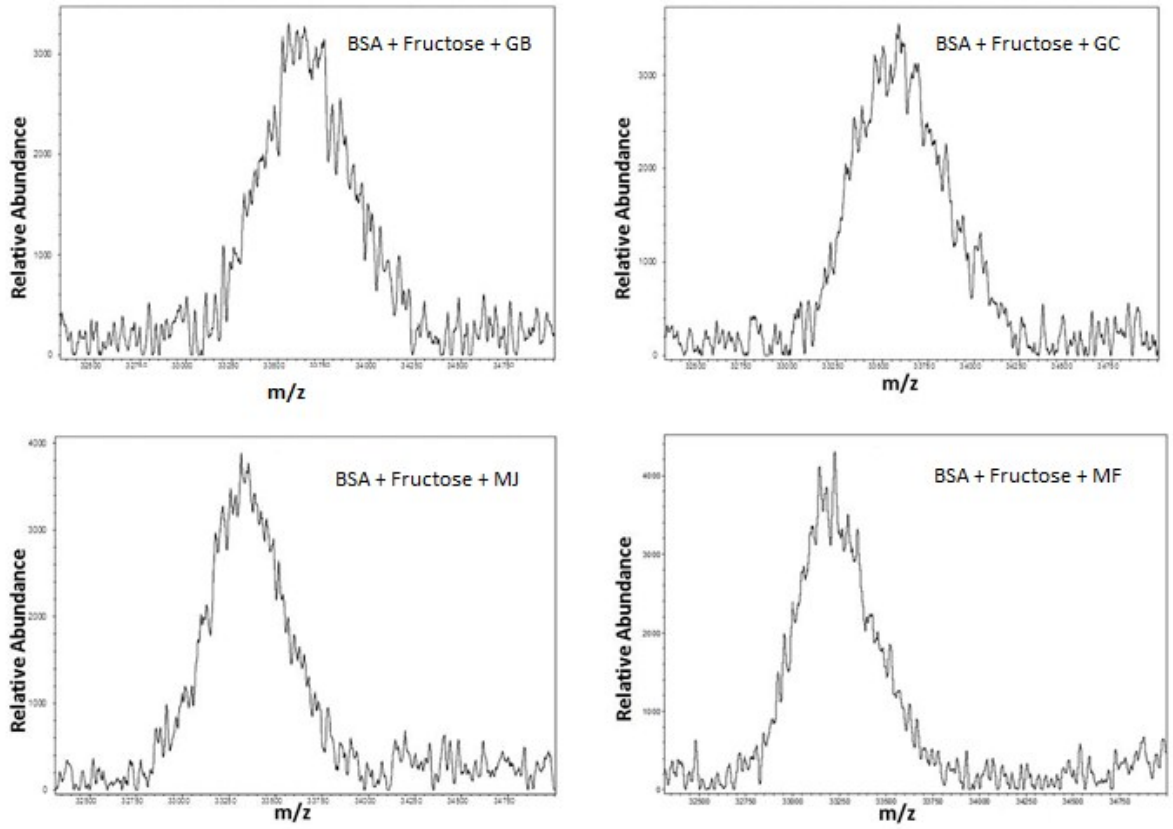

Fig. S1 MALDI-TOF spectra of the +2 ion (z=2) of BSA-fructose mixture treated with 100 µM GB, GC, MF, MJ. Prior to analyses, all samples were incubated in the dark for 3 days at 37 °C.

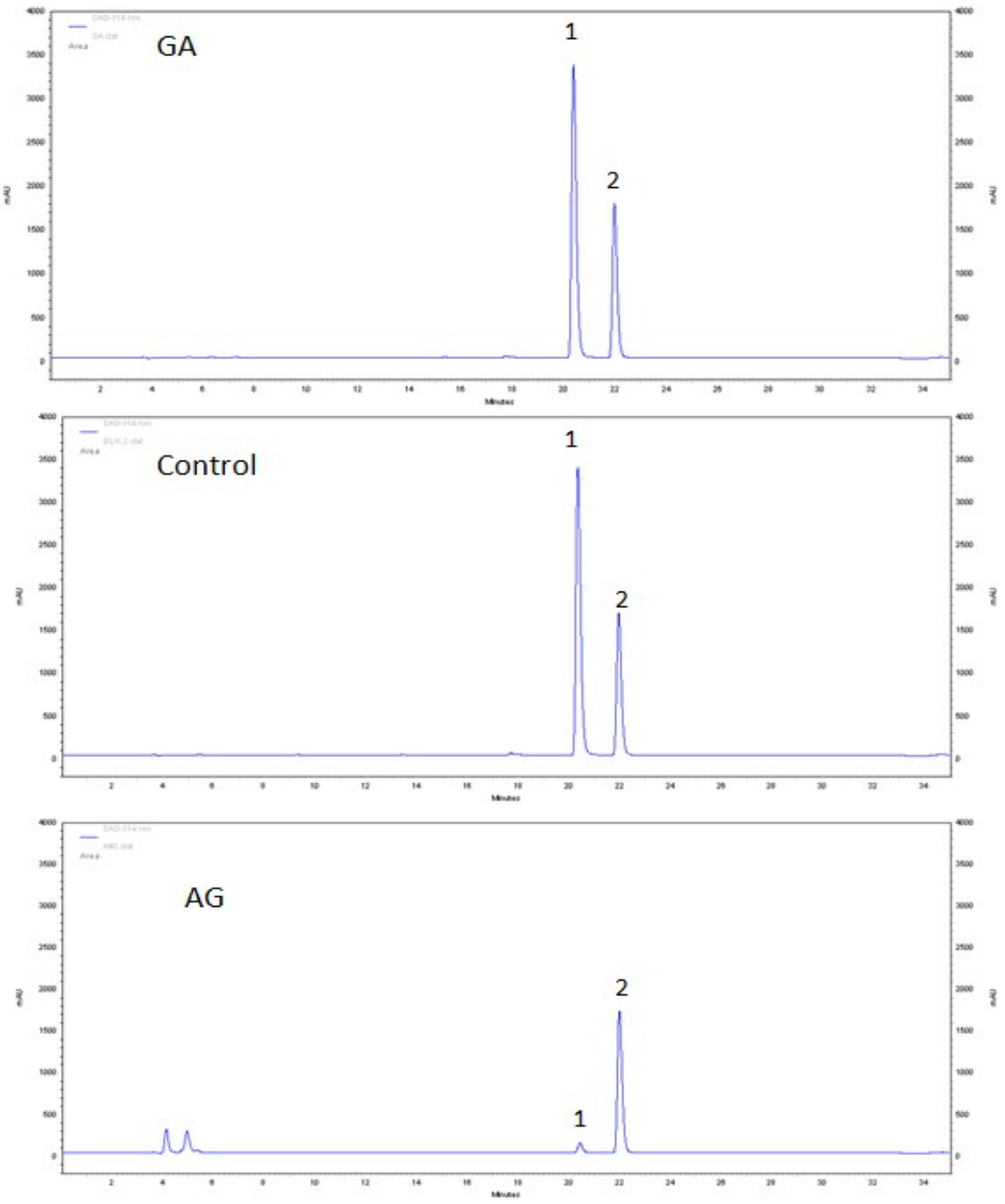

Fig. S2 HPLC-DAD profiles of MGO derivatives obtained from MGO solutions with or without the treatment of GA. The control mixture consisted of 1 mM MGO, internal standard and derivatization agent only (A). MGO solutions (1 mM) were treated with 100 µM GA or 100 µg aminoguanidine (AG). Peaks 1, and 2 represent MGO derivatives 2-MQ, and internal standard DQ, respectively.

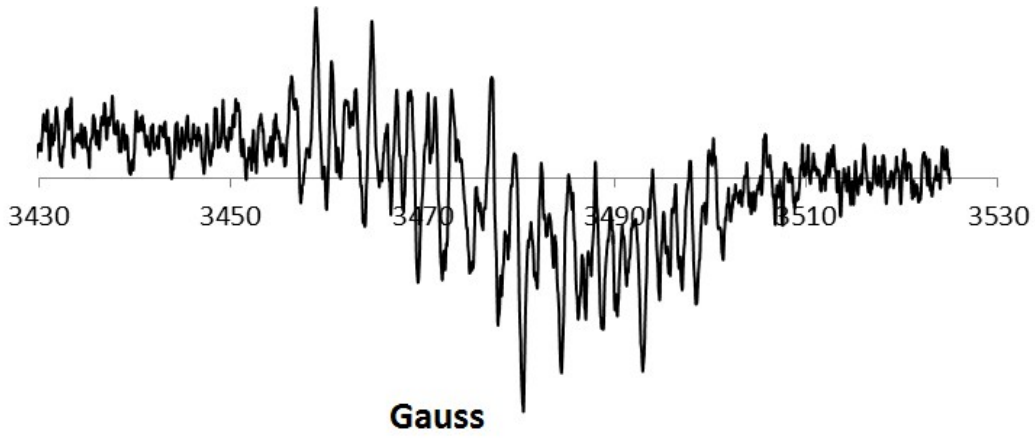

Fig. S3 EPR spectrum of the radical from the reaction between MGO and L-alanine 4 mins after mixing. Conditions are the same as the control in Figure 8 except that the modulation amplitude is 1 G rather than 10 G.