

Supplementary Data

***In vitro* digestion with bile acids enhances the bioaccessibility of kale
polyphenols**

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Table S1. Chemical composition of simulated saliva fluid prepared for the bile acid binding assay¹

Chemicals	(g/l)
Sodium chloride	1.594
Ammonium nitrate	0.328
Potassium dihydrogen phosphate	0.636
Potassium chloride	0.202
Potassium citrate	0.308
Uric acid sodium salt	0.198
Lactic acid sodium salt	0.146
Porcine gastric mucin	1.000

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22 **Table S2.** Fiber content of lyophilized green kale and Soxhlet extracted green kale residue

Sample	Total dietary fiber %	Soluble fiber %	Insoluble fiber %
Lyophilized Green Kale	39.5	6.6	32.9
Soxhlet extracted residue of Green kale	46.6	10.8	35.8
71% Soxhlet extracted residue of Green Kale	33.1	7.5	25.4

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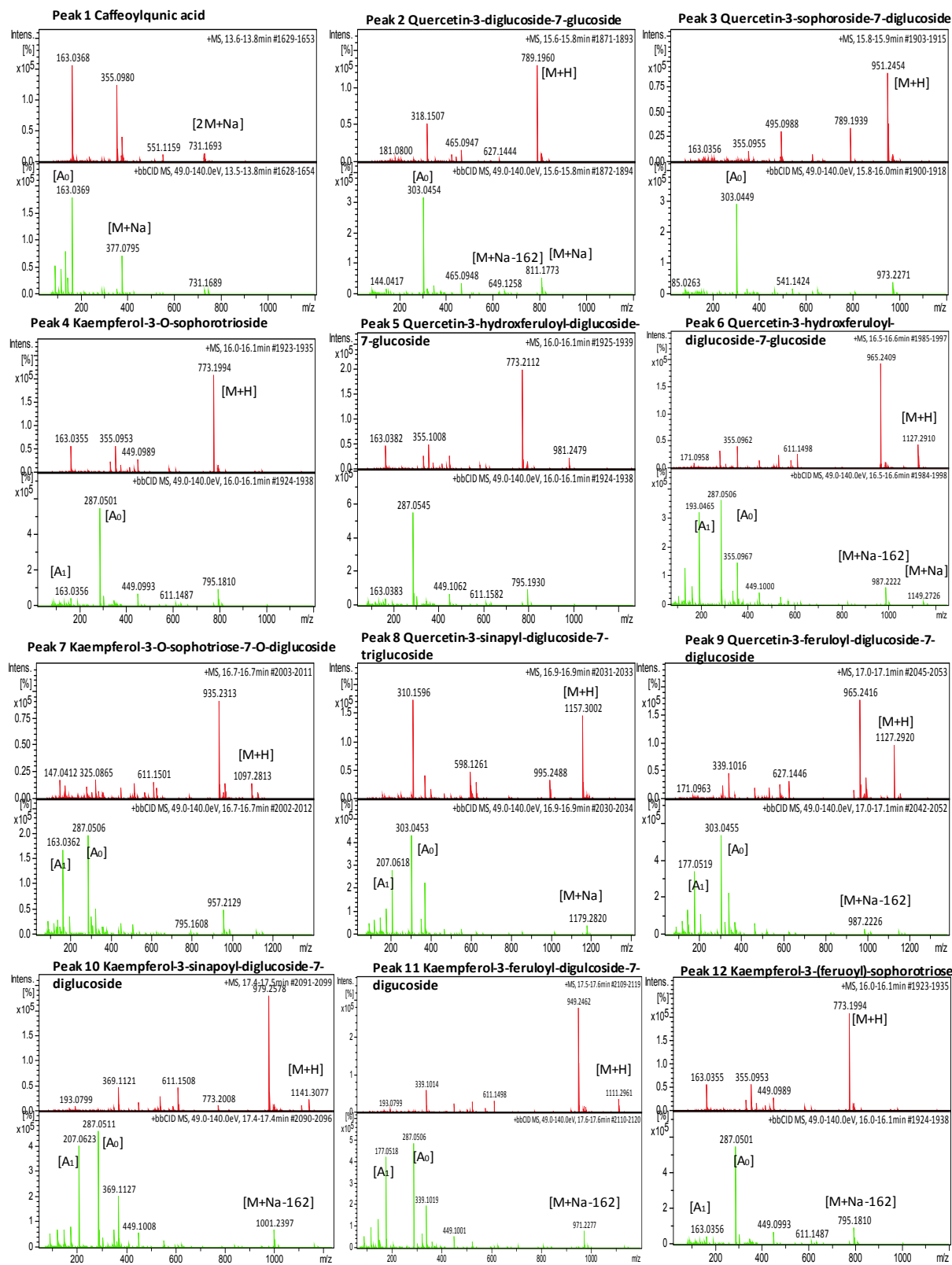


Fig. S1. Protonated mass spectra of polyphenolic compounds of retention times 13 to 16 min in raw kale identified by HR-MS

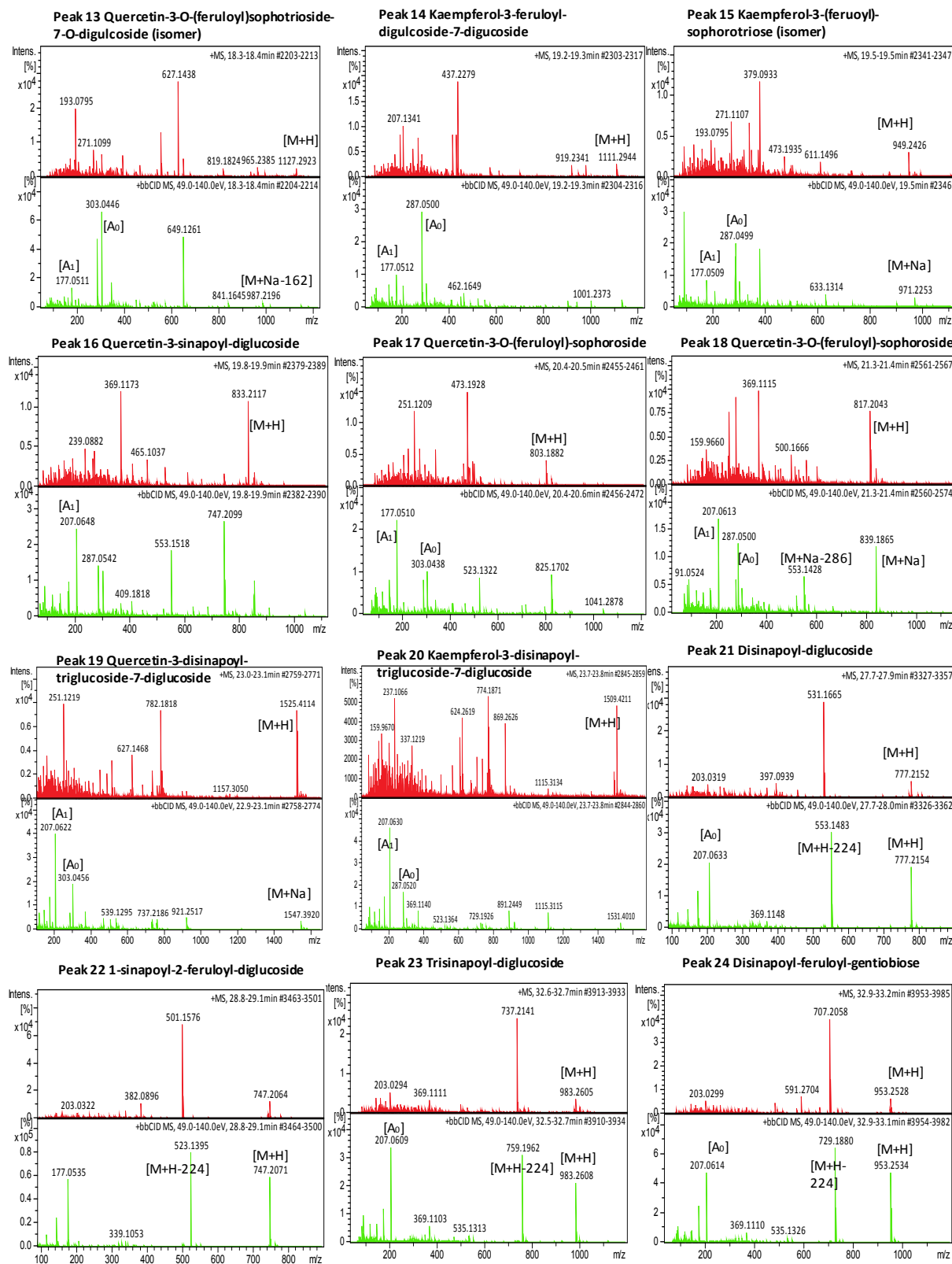


Fig. S2. Protonated mass spectra of polyphenolic compounds of retention times 18 to 33 min in raw kale identified by HR-MS