

Supplemental Figure Legends and tables

Fig. s1, Flow chart showing the different stages in the manufacture of the green tea and black tea.

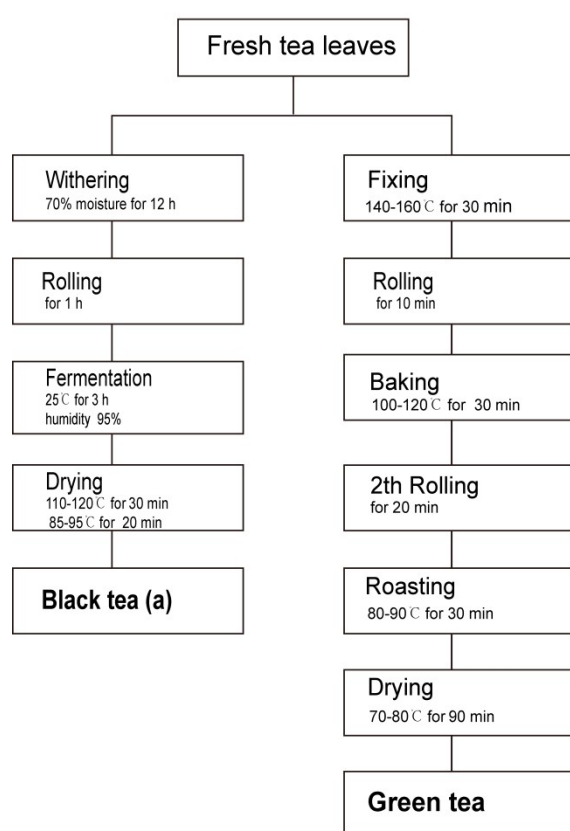


Table S1, List of primers used for the quantitative real-time reverse transcription-polymerase chain reaction.

Genes	Primers	Sequence (5'→3')
<i>ama-1</i>	Forward	CTGACCCAAAGAACACGGTGA
	Reverse	TCCAATTCGATCCGAAGAAGC
<i>nsy-1</i>	Forward	CTCAGTTTGGTGGAGGGAAC
	Reverse	AGGCTTTCACGGTCTTCGTA
<i>sek-1</i>	Forward	GCGAAGGTGATGTCTGGATT
	Reverse	TTCCCAATAAACGGCTCTG
<i>unc-43</i>	Forward	ATCTGGGCTTGTGGTGTCAT
	Reverse	GGCTCGGGTAATCATAGGC
<i>pmk-1</i>	Forward	TCCGACTCCACGAGAAGGAT
	Reverse	CCGAGCGAGTACATTCAGCA
<i>wnk-1</i>	Forward	GGAGTATCACACTCGGCTTCA
	Reverse	GGTTGTTGTGCCAATCGCAT
<i>gck-3</i>	Forward	GTTGCAGTGA ACTATCGGAC
	Reverse	GTCTCGATACTCACCACCTT

Table S2, Chemical compositions of green tea extract and black tea extract.

	GTE	BTE
Total polyphenols	310.86 ± 2.35	160.09 ± 2.29
Epigallocatechin (EGC)	22.63 ± 1.85	6.96 ± 0.14
Catechin (DL-C)	14.28 ± 0.18	6.24 ± 0.44
Epicatechin (EC)	10.84 ± 0.36	4.10 ± 0.05
Epigallocatechin gallate (EGCG)	142.22 ± 3.06	4.21 ± 0.03
Gallocatechin gallate (GCG)	29.82 ± 0.82	ND
Epicatechin gallate (ECG)	39.54 ± 0.65	2.59 ± 0.07
Theaflavin (TF)	ND	0.34 ± 0.02
Theaflavin-3-gallate (TF-3-G)	ND	0.50 ± 0.02
Theaflavin-3'-gallate (TF-3'-G)	ND	0.37 ± 0.05
Theaflavin-3,3'-digallate (TFDG)	ND	1.31 ± 0.19
Gallic acid (GA)	4.09 ± 0.025	18.69 ± 0.10
Total purine alkaloids	102.99 ± 0.35	116.89 ± 0.29
Caffeine	96.58 ± 0.29	113.46 ± 0.29
Theobromine	6.23 ± 0.047	2.88 ± 0.04
Theophylline	0.18 ± 0.03	0.55 ± 0.03
Total amino acids	82.45 ± 3.49	105.27 ± 3.23
Theanine	45.99 ± 0.34	45.26 ± 1.73

Chemical compositions of green tea extract and black tea extract (mg.g⁻¹)

Note: ND, not detected.

The methods used to quantify compositions were described previously (Xiong et al., 2014).

Supplementary Reference

Xiong, L. G., Huang, J. A., Li, J., Yu, P. H., Xiong, Z., Zhang, J. W., . . . Chen, J. H. (2014). Black Tea Increased Survival of *Caenorhabditis elegans* under Stress. *Journal of Agricultural and Food Chemistry*, 62(46), 11163-11169. doi: 10.1021/jf503120j