Electronic Supplementary Material (ESI) for Food & Function. This journal is © The Royal Society of Chemistry 2020

Supplementary tables

Primers	Forward primer	Reverse primer
ACC-1	5'-CTGCCATCCCATGTGCTAAT-	5'-AGCAGTCGTTCCCCTTCATT-3'
PGC-1α	5'-CCCTGCCATTGTTAAGACC-3'	5'-TGCTGCTGTTCCTGTTTTC-3'
β-actin	5'-AGGTGACAGCATTGCTTCTG-	5'-GCTGCCTCAACACCTCAAC-3'

Supplementary figures



Fig.S1 Chemical characters of the SATP. (A) a standard mixture of monosaccharides; (B) analysis of monosaccharide composition of SATP (*-solvent peak, 1-mannose, 2rhamnose, 3-glucose, 4-galactose, 5-arabinose, and 6-fucose).



Fig.S2 FT-IR spectrum of SATP. (The absorbance band at 3,400 cm⁻¹ represented the stretching vibration of O-H in the constituent sugar residues. The adjacent peak at 2,933 cm⁻¹ was found for the stretching vibration of C-H in the sugar ring. The relatively strong absorption peak at 1,643 cm⁻¹ was caused by the bending vibration of C-O bonds in uronic acids. On the contrary, SAP had the absorption band centered at 1,409 cm⁻¹ due to the C-H. The absorbance of polysaccharides in the range 1,026-1,600 cm⁻¹ was characteristic of the C-O.)



Fig.S3 Effect of SATP on the richness and diversity of caecal microbiota in HFD-fed mice (N=4). Control group, Chow-fed mice were treated daily with control saline; HFD group, HFD-fed mice were treated daily with control saline; SATP group, HFD-fed mice were treated daily with SATP (400 mg kg⁻¹) for 14 weeks by oral gavage. (A) Shannon-Wiener curves. (B) Rarefaction curves.