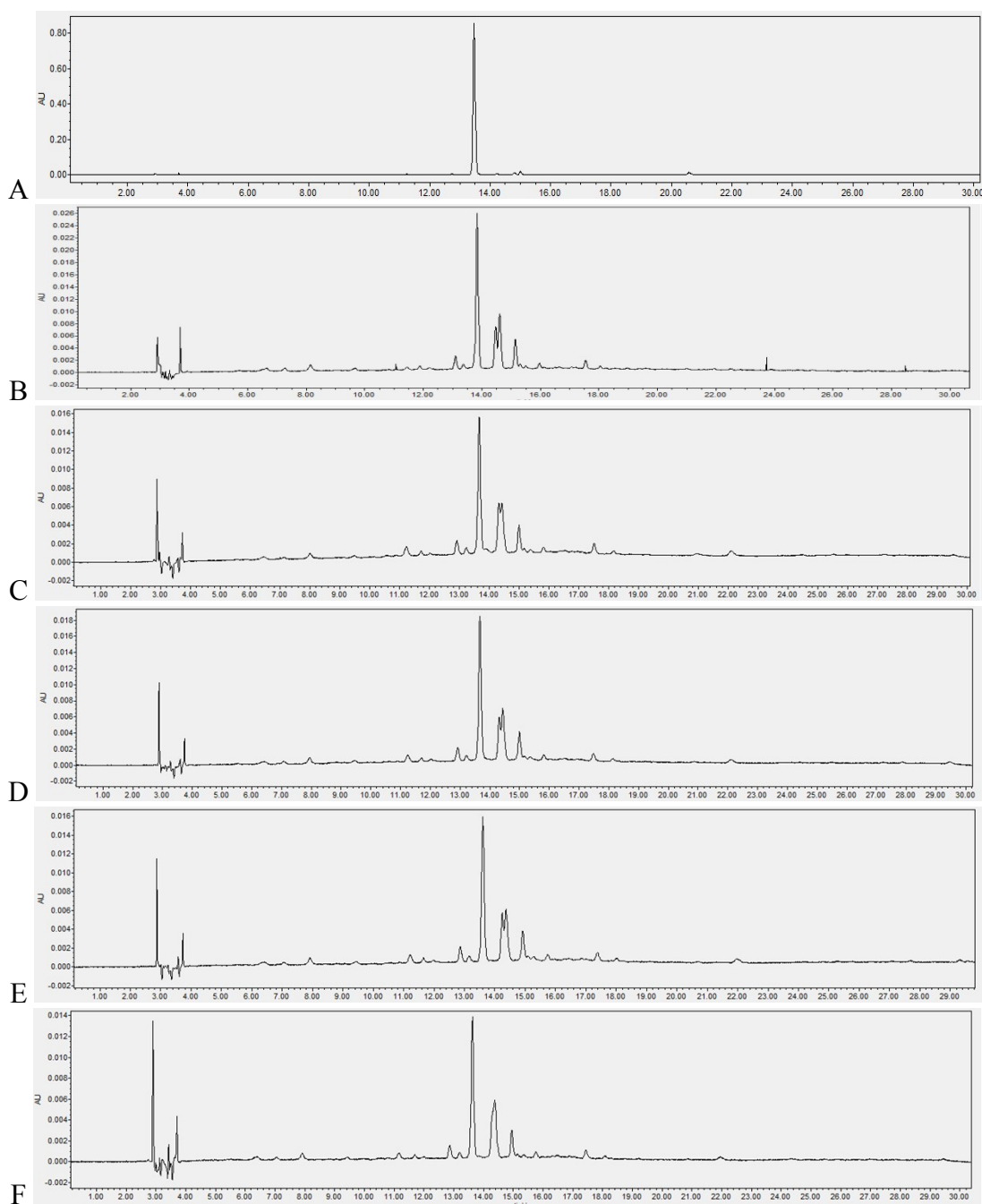
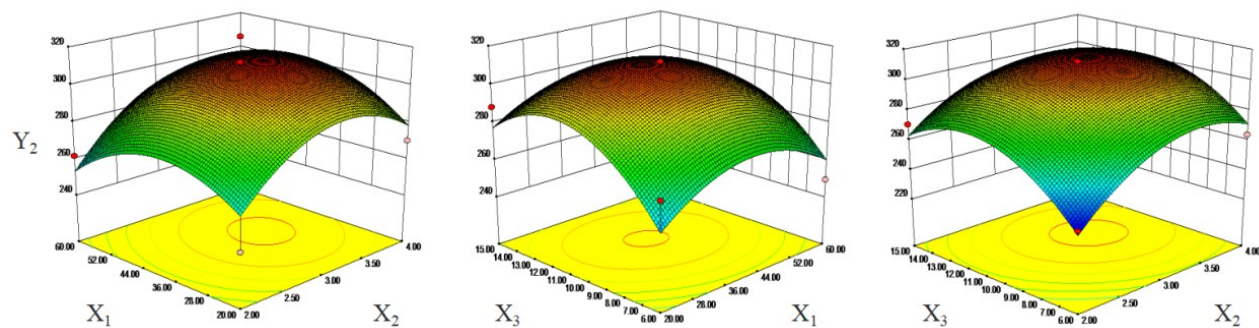


## Supplementary Material 1

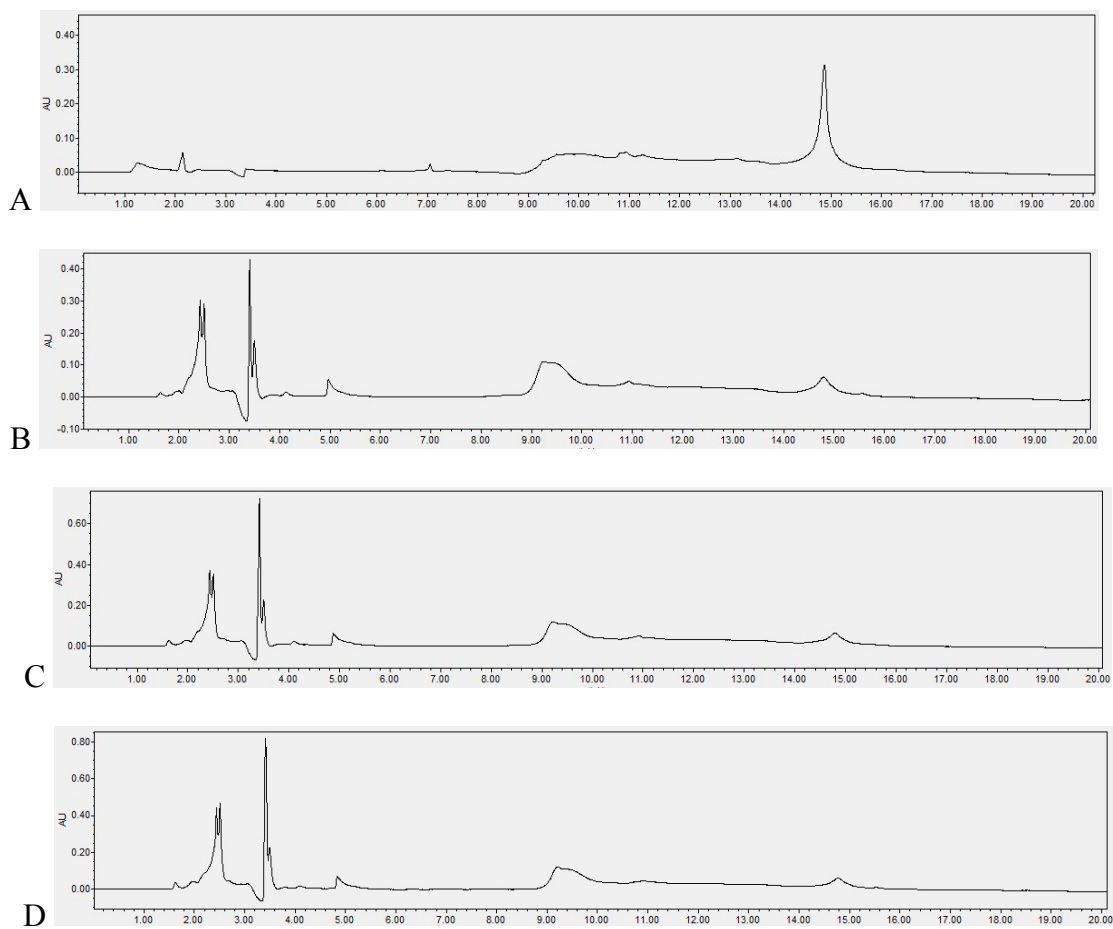
**Fig. S1** Chromatograms of *Syringa oblata* Lindl samples on rutin (A) and different processing groups of normal (B), the stir-frying with vinegar (C), the stir-frying with salt-water (D), the stir-frying with ginger juice (E) and the stir-frying with honey (F).



**Fig. S2** Response surface plots (three-dimensional) showing the effect of the moistening time ( $X_1$ , min), frying time ( $X_1$ , min) and the dosage of vinegar ( $X_3$ , mL) on the concentration of total flavonoids ( $Y_2$ , mg/g) in *Syringa oblata* Lindl.



**Fig. S3** Chromatograms of *Syringa oblata* Lindl samples on histidine (A), control group without *Syringa oblata* Lindl (B), normal *Syringa oblata* Lindl (C) and the stir-frying with vinegar *Syringa oblata* Lindl (D).



**Table S1.** The primers used for real-time PCR in the experiment.

name	Sequence (5' - 3' )
hisB-F	TACTTCTGTATCACCATT
hisB-R	ACTATCTATCTCACTTGC
16S RNA-F	CGGGCAATTTGTTTAGCA
16S RNA-R	ATTAGGTGGAGCAGGTCA