

Supporting information

Effect of *Auricularia auricula* fermentation broth on liver and stomach in mice with acute alcoholism

Xiaoting Yu ^{a,b,c,d}, Ruiying Wang ^{a,b,c,d}, Bin Lai ^{a,b,c,d} and Mingqian Tan ^{a,b,c,d*}

^a *School of Food Science and Technology, Dalian Polytechnic University, Dalian116034, Liaoning, People's Republic of China;*

^b *National Engineering Research Center of Seafood, Dalian116034, Liaoning, People's Republic of China;*

^c *Engineering Research Center of Seafood of Ministry of Education of China, Dalian116034, Liaoning, People's Republic of China.*

^d *Collaborative Innovation Center of Seafood Deep Processing, Dalian Polytechnic University, Dalian116034, Liaoning, People's Republic of China*

**Corresponding authors. Mingqian Tan, Tel: +86-411-86318657, E-mail: mqtan@dlpu.edu.cn ORCID: 0000-0002-7535-0035; Qinggongyuan 1, Ganjingzi District, Dalian 116034, China*

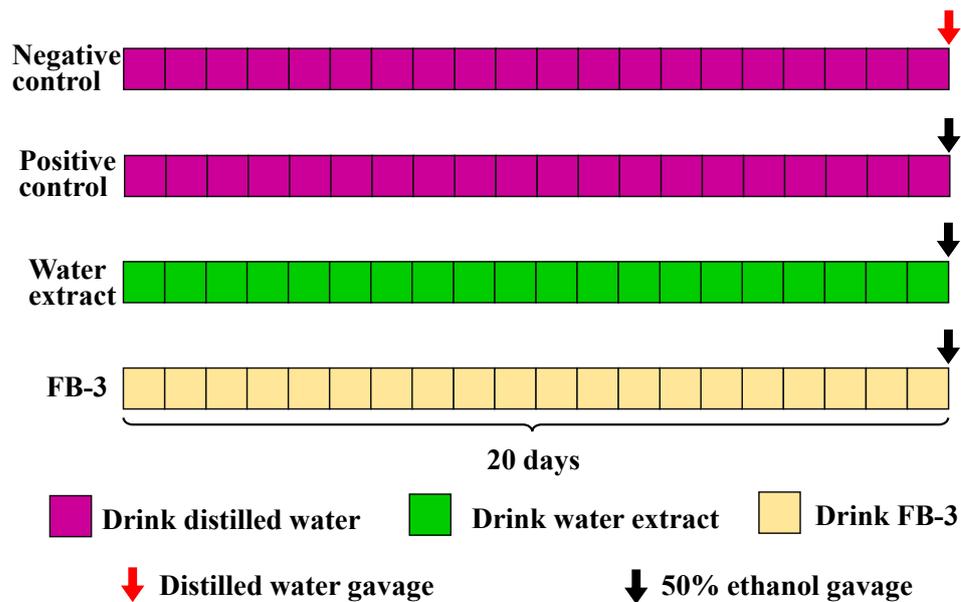


Fig. S1. Experimental design of animals drinking fermentation broth (FB-3, fermentation broth with *B. subtilis*, Lactic acid bacteria and *S. cerevisiae*), water extract (WE) of *A. auricula* for twenty days and the model of acute alcoholism mice was established by 50% ethanol gavage at the twentieth day.

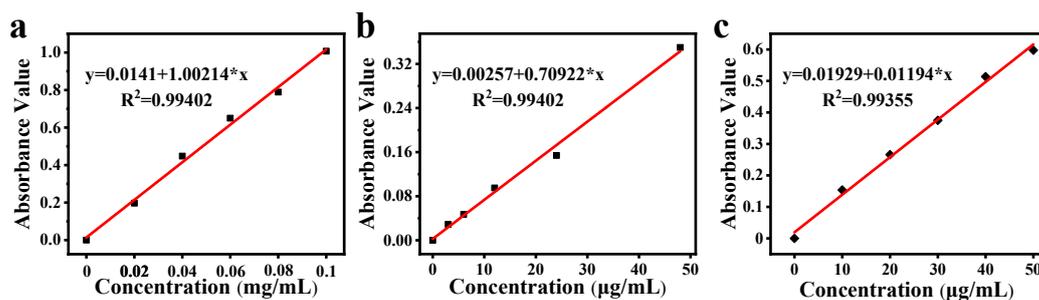


Fig. S2. Standard curves of (a) total sugar, (a) total protein and (a) total phenolic contents of water extract, FB-1 and FB-3 of *A. auricula*.

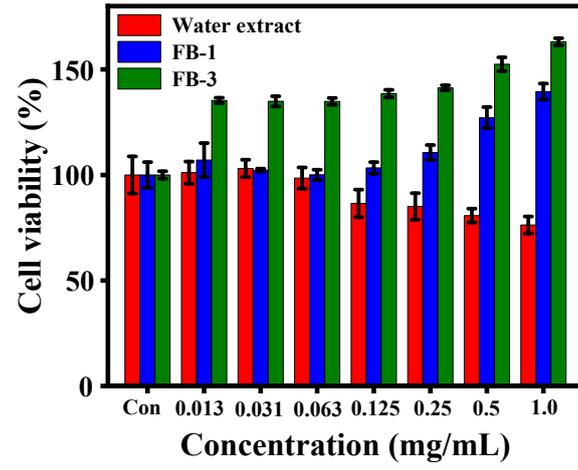


Fig. S3. Cell viability of water extract, FB-1 and FB-3 with increasing concentrations of 0, 0.31, 0.63, 1.25, 2.5, 5.0 and 10.0 mg/mL in NRK cells.