

Fig. S1 Effects of different (A) pectinase usage, (B) temperatures, (C) pH, (D) enzymolysis time and (E) ratio of material to liquid on the extraction yield of POS.

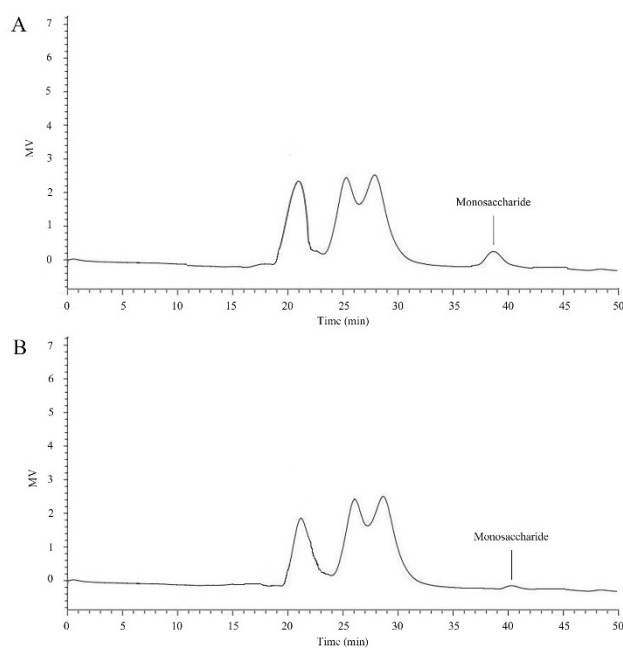


Fig. S2 HPGPC of POS before yeast fermentation (A) and after yeast fermentation (B)

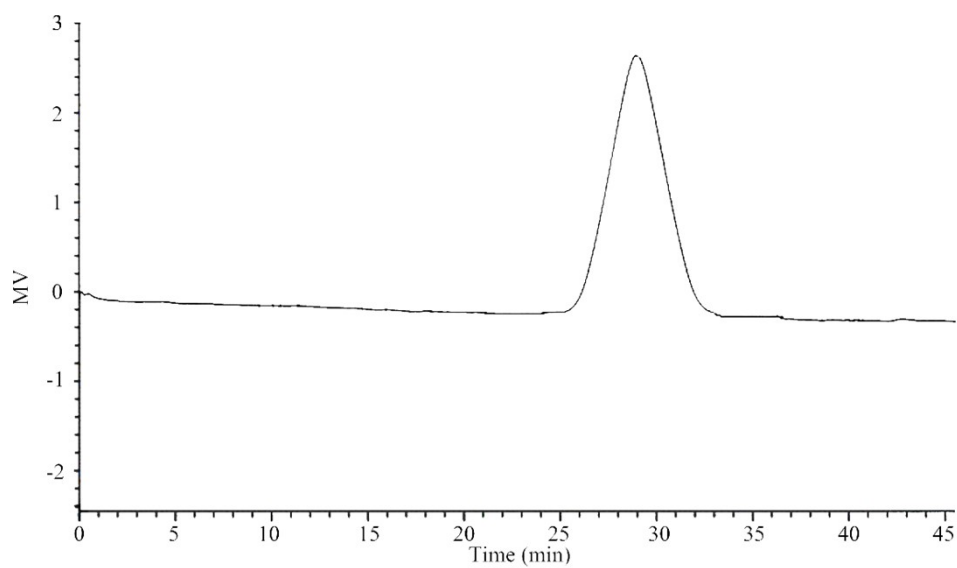


Fig. S3 HPGPC of FCPOS-1

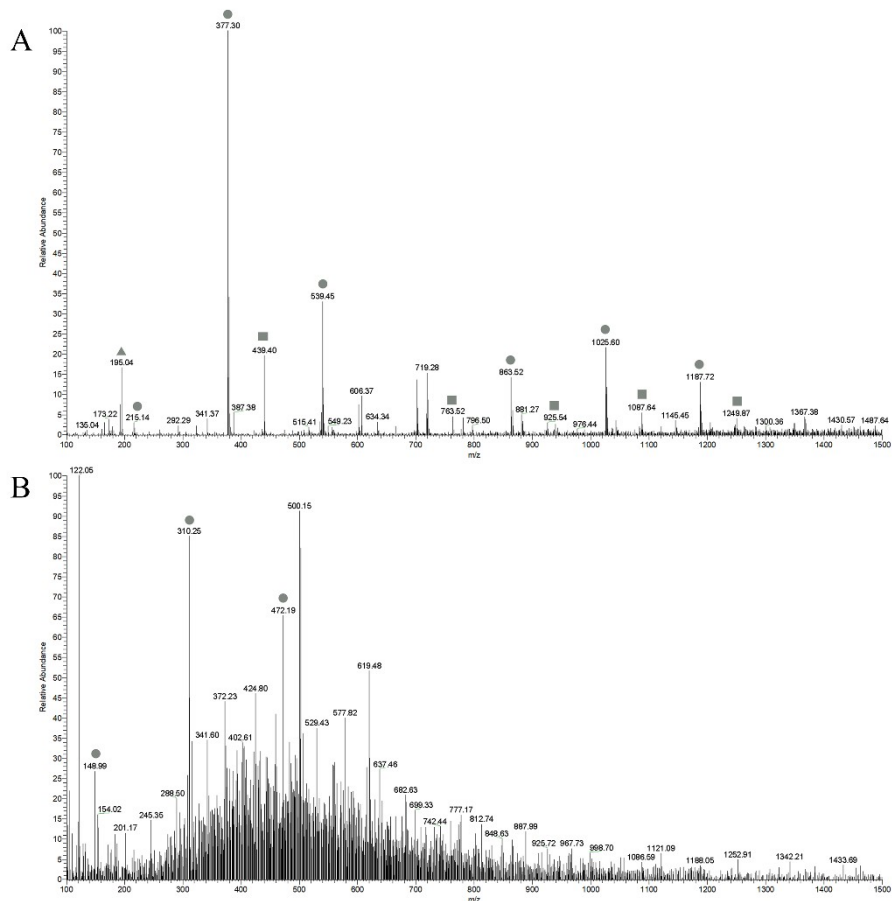


Fig. S4 ESI-MS spectrum of FCPOS-1 confirmed the existence of GalA, mannose and galactose (A) and the existence of arabinose (B)