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## Supplementary Materials

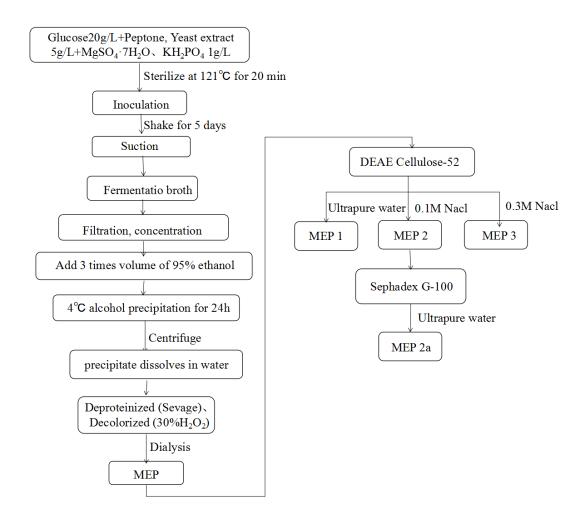


Figure S1 Submerged fermentation conditions of *Morchella esculenta* and extraction, purification process of the exopolysaccharide MEP 2a

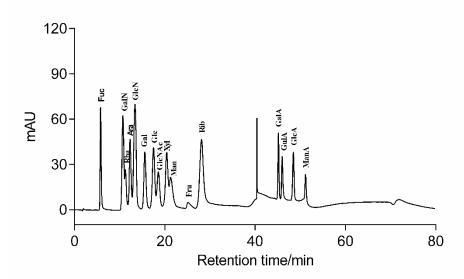


Figure S2 HPLC chromatogram of 16 standard monosaccharide samples (fucose, rhamnose, arabinose, galactose, glucose, xylose, mannose, fructose, ribose, galacturonic acid, glucuronic acid, galactosamine hydrochloride, glucosamine hydrochloride, N-acetyl-D glucosamine, guluronic acid, mannuronic acid).

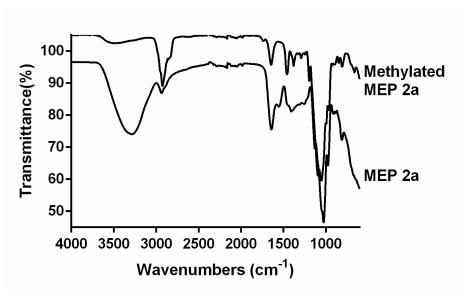


Figure S3 FT-IR spectra of methylated and original MEP 2a.

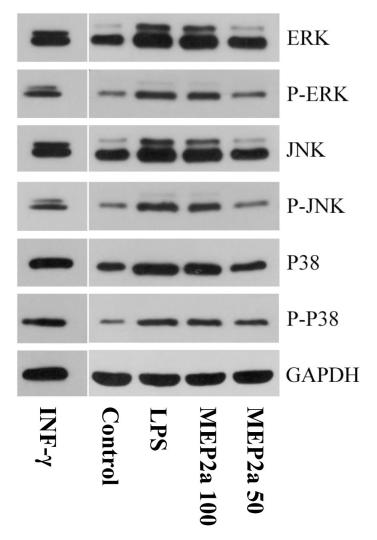


Figure S4 Western blot result of ERK, p-ERK, JNK, p-JNK, p38 and p-p38 in macrophage RAW264.7 treated by INF- $\gamma$ , ultrapure water (control), LPS, MEP 2a at the concentration of 50  $\mu$ g/mL (MEP 2a 50) and MEP 2a at the concentration of 100  $\mu$ g/mL (MEP 2a 100).