Modulation of Gut Microbiota and Short-Chain Fatty Acid Production by Gac Fruit Juice and Its Fermentation in In Vitro Colonic Fermentation

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Supplementary File

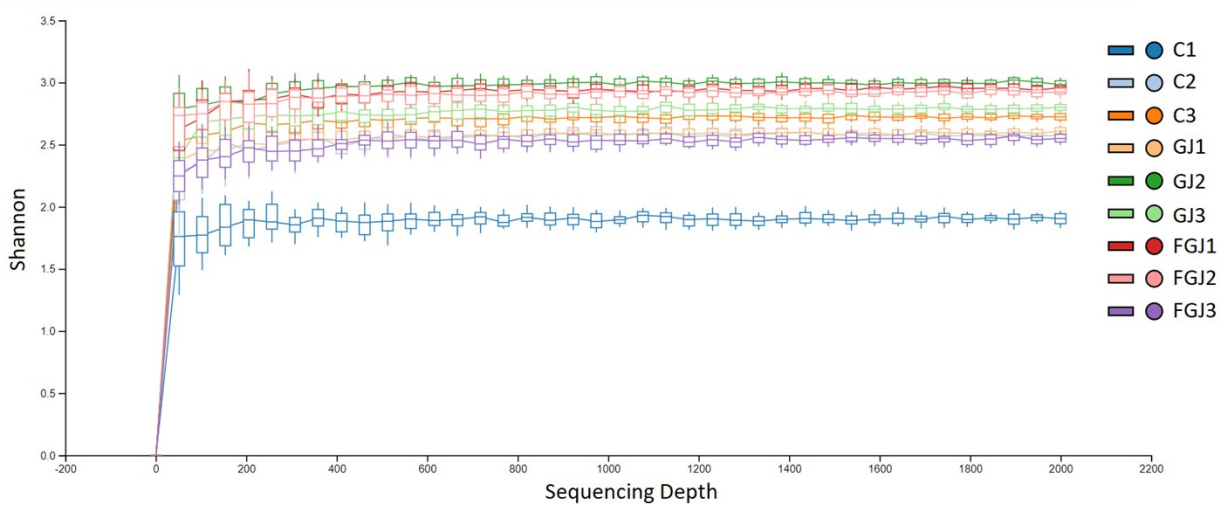

Fig. S1 Alpha rarefaction curve at 24h. Shannon indices of the nine groups kept steady indicating that the sequencing depth of the groups was adequate to characterize the composition of the microbial communities.

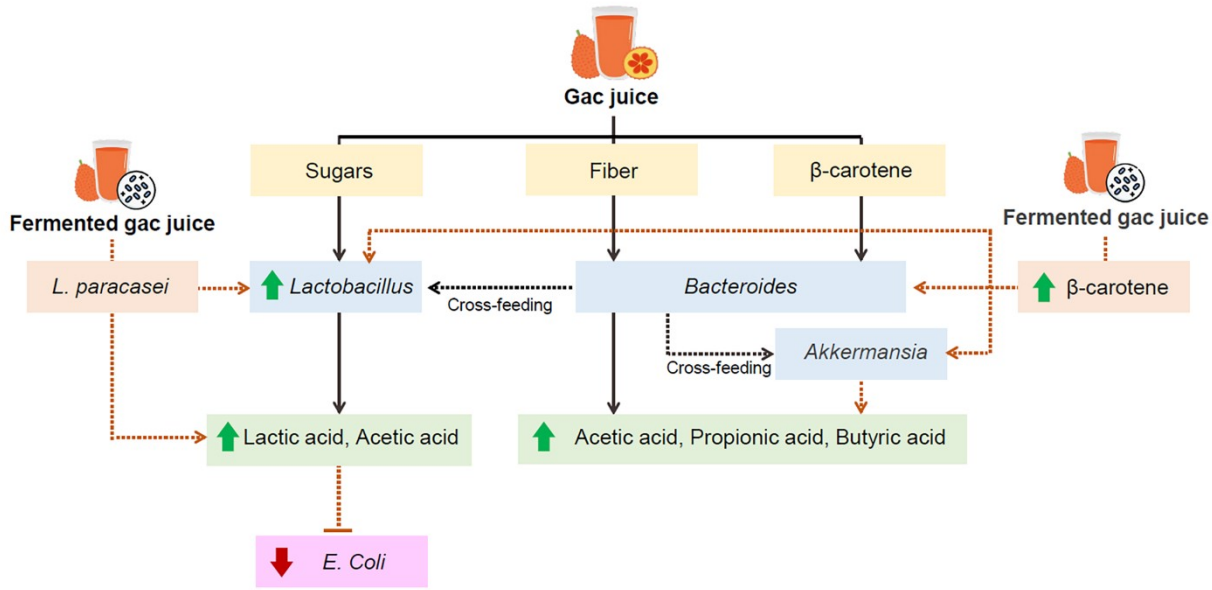

Fig. S2 Proposed Relationship between the composition of gac Juice (GJ) and fermented gac juice (FGJ) and mainly changes in gut microbiota and short-chain fatty acids (SCFAs).