Supplementary File Caption

Supplementary table captions

Table S1 The ingredients and energy of the normal chow diet and high-fat diet.

Table S2 Metabolite elution procedures and instrument parameters for non-targeted metabolomics analysis based on UPLC-QTOF/MS.

Table S3 The elution procedure and instrument parameters for quantification analysis based on UPLC-QQQ-MS.

Table S4 The optimized mass spectrometry parameters and standard curve information for quantification analysis based on UPLC-QQQ-MS.

Table S5 The gene primers used for real-time quantitative PCR.

Table S6 Contents of organic acids and sugars in UFT, LFT, and SFT.

Table S7 Contents of free amino acids in UFT, LFT, and SFT.

Table S8 Detailed information of differential metabolites between UFT and LFT groups.

Table S9 Concentrations of different phenolic compounds in different samples measured by UPLC-QQQ-MS.

Supplementary figure captions

Fig. S1 The treatment flow chart of animal experiment design.

Fig. S2 Total phenolic content and total flavonoid content of tomato before and after fermentation.

Fig. S3 Changes in antioxidant activities of tomato before and after fermentation.

Fig. S4 Total ion chromatogram (TIC) of the QC sample in (A) positive ion mode and (B) negative ion mode.

Fig. S5 Relative standard deviation (RSD) distribution of ion features in QC sample.