

Addition of flavonols and polysaccharides as excipient ingredients into epicatechins rich green tea extract inhibited free radical formation and glucose uptake

So-Hee Yoo¹, Yeong-Eun Lee¹, Jin-Oh Chung^{1,2}, Chan-Su Rha², Yong-Deog Hong², Mi-Young Park², Soon-Mi Shim^{1*}

<Supplementary data>

Table 1. Contents of three kinds of flavonols flavonol extracts derived from green tea (FVN) and onion/whangchil mixture (OW) (mg/g).

	Myricetin	Quercetin	Kaempferol	Total flavonol
FVN	4.91 ± 0.27	9.27 ± 0.57	3.76 ± 0.22	17.94 ± 1.05
OW	0.00 ± 0.00	78.49 ± 2.45	0.00 ± 0.00	78.49 ± 2.45

a. Flavonols derived from green tea (FVN, AMOREPACIFIC Corp.) were obtained as previous research (<https://doi.org/10.3390/antiox8080278>). Briefly, green tea extract solution (1 %, w/v) was reacted with 1 % (v/v) cellulase (100,000 units/mL) in a thermos shaker (Eppendorf AG, Hamburg, Germany) for 14 h at 40 °C and with 1% (v/v) cellulase (100,000 units/mL) in a t 90 r (Eppendorf AG, Hamburg) pulverized by using freeze dryer.

b. Onion and whangchil mixture (OW) was a mixture of onion peel extract powder (OP) and

whangchil in a 4: 1 ratio(w : w). Onion peel extract powder (OP) was manufactured by Nutraceuticals International Group LLC (Bloomingdale, NJ,USA) and purified using a column. Powdered extract of whangchil, commonly known as Korean Dendropanax, was supplied by BK Bio Company (Jeju, SouthKorea) after two extractions with ethanol and purified water.