

1 Supplementary

2 Table S1. Ingredients and Chemical Composition of Dietary

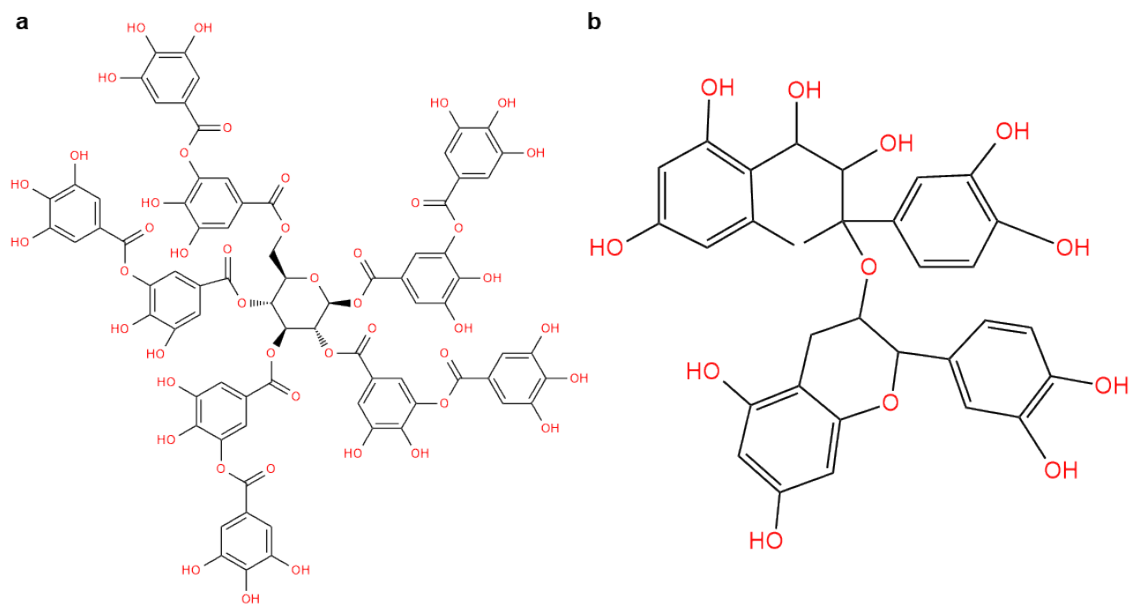
| Item | Group | | | |
|------------------------|-------|------|------|---------|
| | NC | TA | GSPE | TA+GSPE |
| Ingredients, % DM | | | | |
| Alfalfa | 70 | 70 | 70 | 70 |
| Commercial concentrate | 30 | 30 | 30 | 30 |
| TA | 0 | 0.5 | 0 | 0.25 |
| GSPE | 0 | 0 | 0.5 | 0.25 |
| Chemical composition | | | | |
| DM, % | 90.4 | 90.4 | 90.4 | 90.4 |
| OM, % DM | 88.4 | 88.4 | 88.4 | 88.4 |
| CP, % DM | 15.5 | 15.4 | 15.4 | 15.4 |
| EE, % DM | 1.95 | 1.95 | 1.95 | 1.95 |
| ADF, % DM | 31.1 | 31.1 | 31.1 | 31.1 |
| NDF, % DM | 49.7 | 49.7 | 49.7 | 49.7 |
| GE, MJ/kg DM | 15.8 | 15.8 | 15.8 | 15.8 |

3 TA, Chinese gallnut tannic; GSPE, grape seeds procyanidins; DM, dry matter; OM, organic matter;

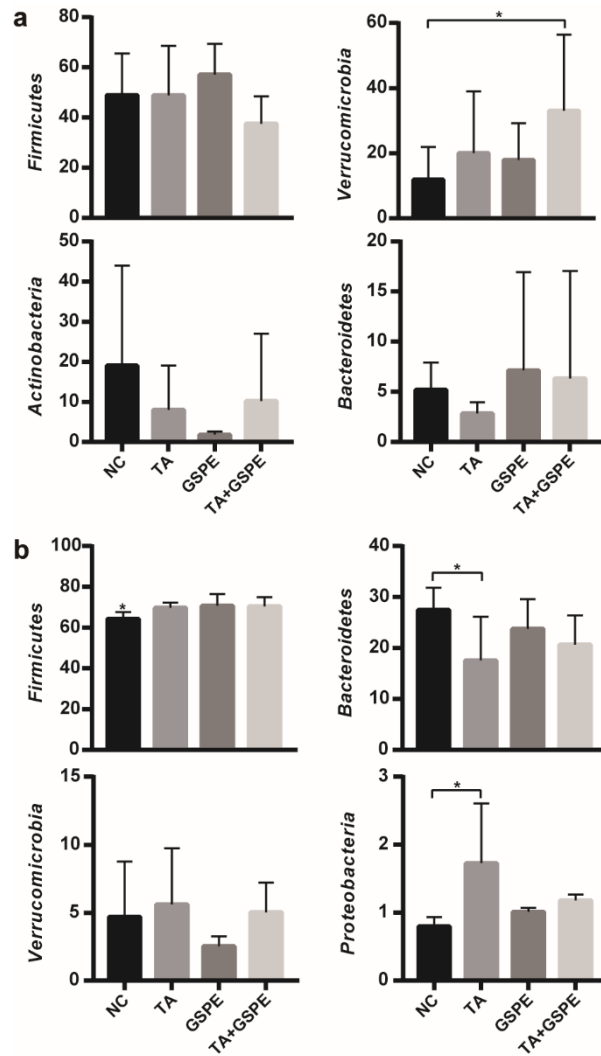
4 CP, crude protein; EE, crude fat; ADF, acid detergent fiber; NDF, neutral detergent fiber; GE, Gross

5 energy.

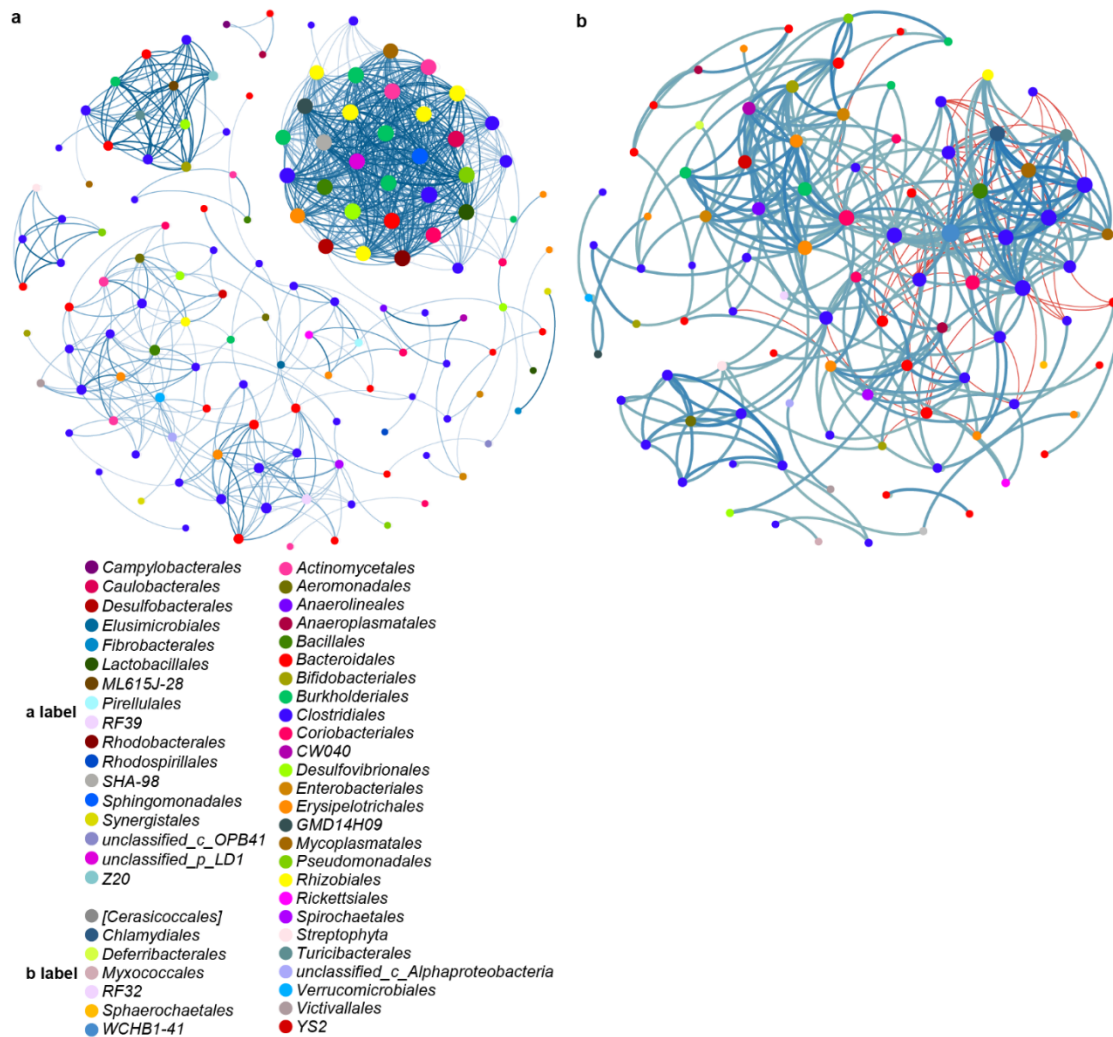
7 **Figure S1.** The chemical structures of the two tannins. Tannic acid¹ (a) and procyanidins² (b).



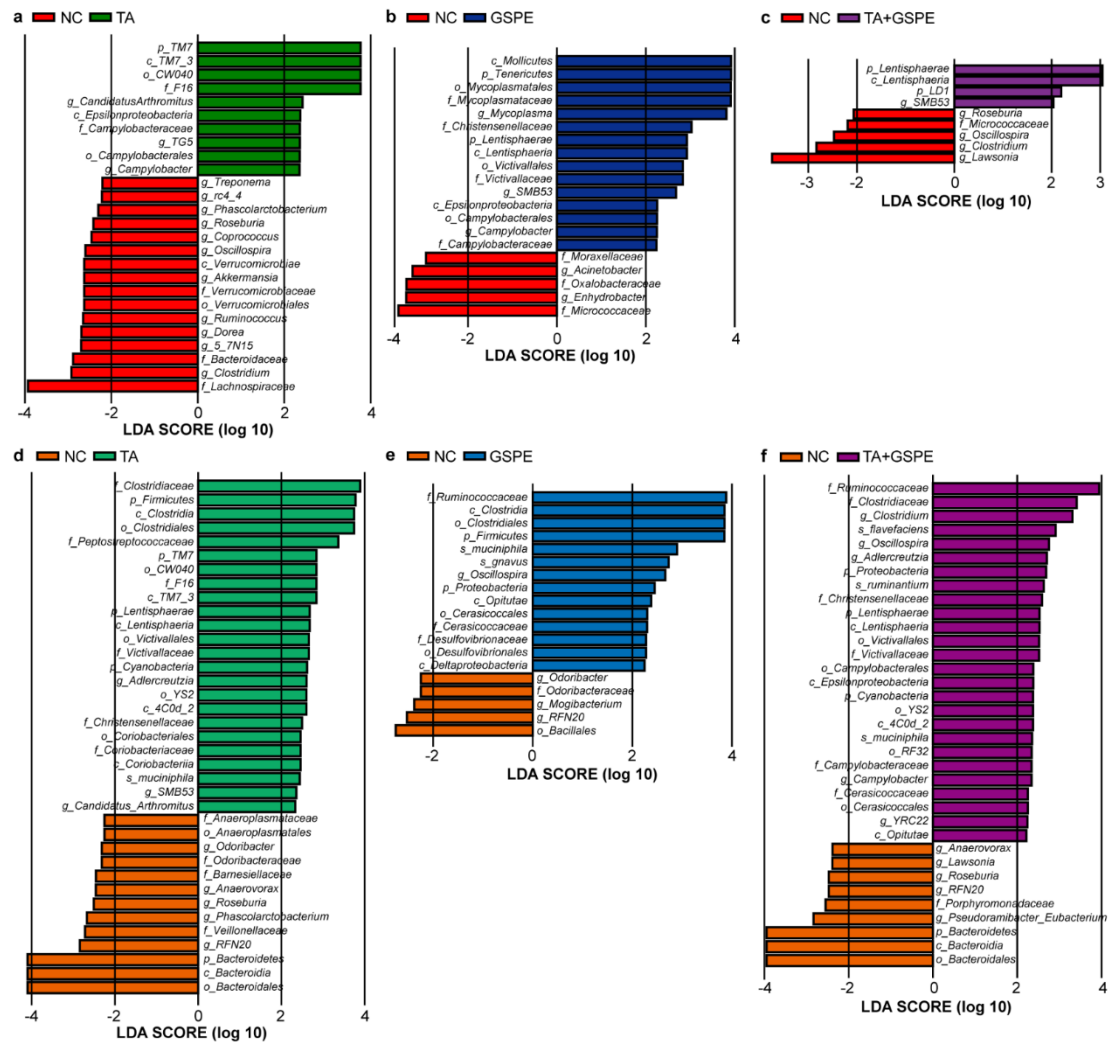
10 **Figure S2.** The relative abundance of jejunal and colonic bacteria. (a) Firmicutes, Verrucomicrobia,
 11 Actinobacteria and Bacteroidetes are the top 4 relative abundance phyla in jejunum; (b) Firmicutes,
 12 Bacteroidetes, Verrucomicrobia and Proteobacteria are the highest abundant phyla in colon. * $p <$
 13 0.05 (t -test).



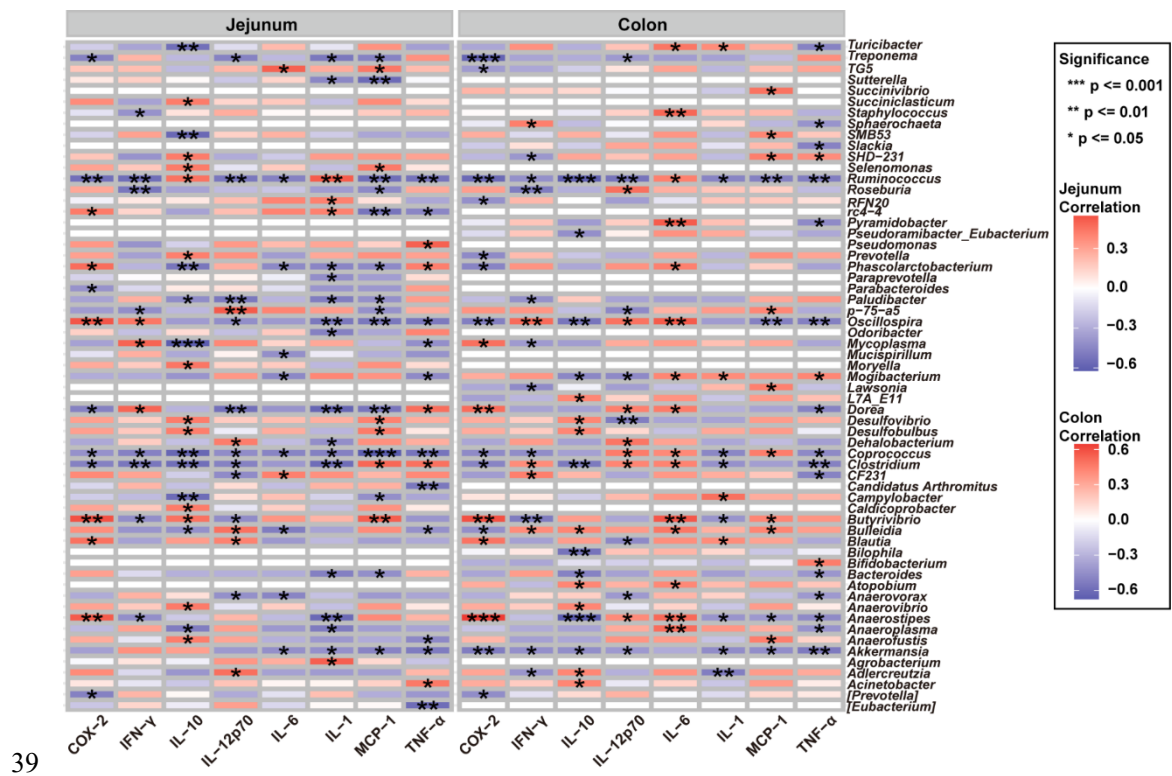
16 **Figure S3.** Interaction network of gut bacteria. The correlation analysis of jejunal bacteria (a),
 17 colonic bacteria (b) at the genus level. Each node denotes one genus and the same-colored nodes
 18 belong to one order as label shown. In addition, the diameter of the node reflects node (genus)
 19 relative importance in network.



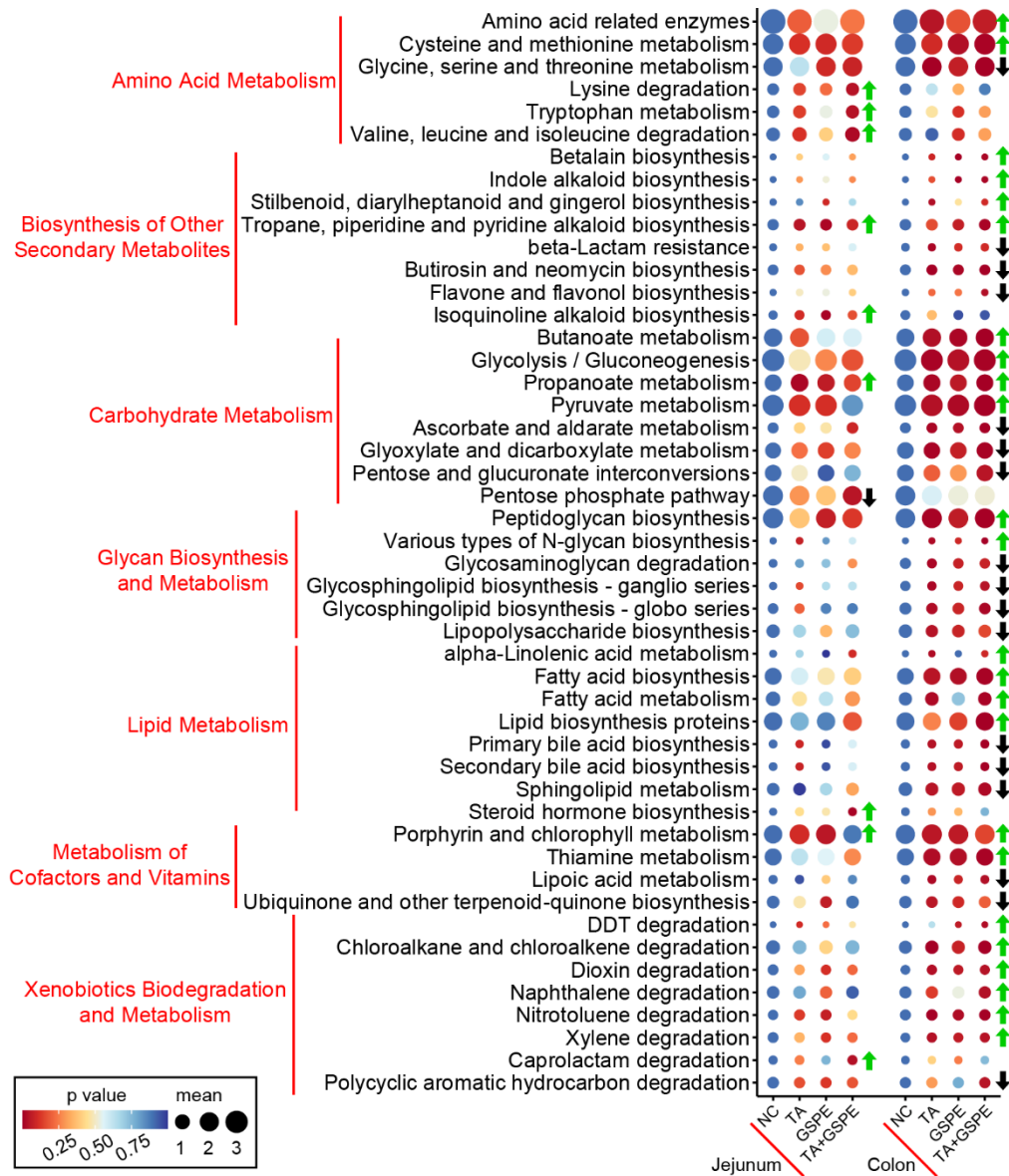
22 **Figure S4.** Histogram of differentially abundant taxa between control and treatment groups. The
 23 LDA scores are calculated by LefSe. (a) (b) (c) show the taxa with significant difference between
 24 NC and TA group, NA and GSPE group, NC and TA+GSPE group, respectively, in jejunum. (d)
 25 (e) (f) show the taxa with significant difference between NC and TA group, NA and GSPE group,
 26 NC and TA+GSPE group, respectively, in colon.



35 **Figure S6.** Heatmaps of the correlation between immune parameters and genera in jejunum and
 36 colon. The correlation between inflammatory cytokines and genera. Heatmaps was created
 37 according to the result of Pearson correlation analysis. The significant correlations are presented as
 38 * $p < 0.05$, ** $p < 0.01$, *** $p < 0.001$).



41 **Figure S7.** Tannins alter gut microbiota metabolic functions in jejunum and colon. With
 42 supplying different polyphenols, the minified potential function of jejunal and colonic
 43 microbiota is signed by black arrow, while raised that is marked with green arrow, compared
 44 to NC. Statistical differences are analyzed by *t*-test between NC and other 3 groups. DDT:
 45 1,1,1-Trichloro-2,2-bis(4-chlorophenyl) ethane.



48 **Supplemental References:**

49 (1) National Center for Biotechnology Information. PubChem Compound Summary for CID
50 16129778, Tannic acid. <https://pubchem.ncbi.nlm.nih.gov/compound/Tannic-acid>. Accessed June
51 16, 2022.

52 (2) National Center for Biotechnology Information. PubChem Compound Summary for CID
53 107876, Procyanidin. <https://pubchem.ncbi.nlm.nih.gov/compound/Procyanidin>. Accessed June 16,
54 2022.