

Fig. S1 Peak shape of naturally fermented sour bamboo shoots

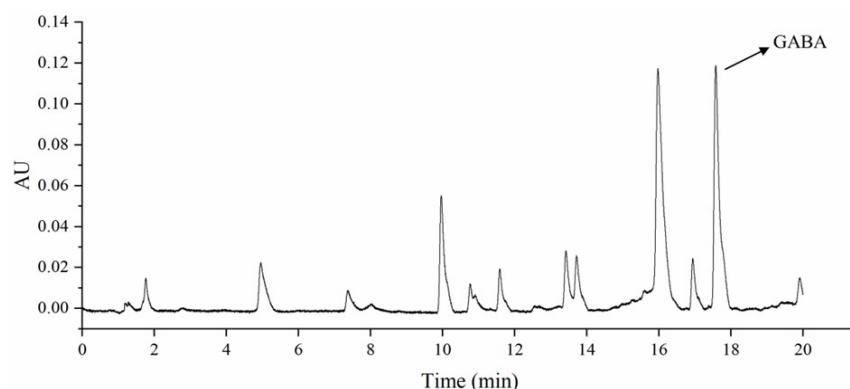


Fig. S2 Peak shape of inoculated fermented sour bamboo shoots
level.

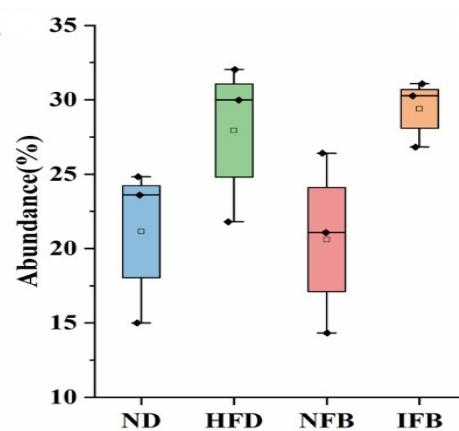


Fig. S3 Abundance analysis of *Lactobacillus* abundance of gut microbiota at the genus level

Tables

Table S1 Orthogonal Experimental Design for Optimizing Fermentation Conditions of Acidic Bamboo Shoots

Level	Factors				D, Inoculation proportion (R1:R2)
	A, Time (d)	B, Temperature (°C)	C, Inoculation amount (%)		
1	7	28	3		1:2
2	9	30	4		1:1
3	11	32	5		2:1

Table S2 The UPLC elution program in the analytical method for GABA determination

Time /min	Flow phase A /%	Flow phase B /%
0	92	8
12.0	50	50
14.0	50	50
16.0	92	8

Table S3 Analysis of variance for the orthogonal experimental results of acidic bamboo shoot fermentation conditions

Factors	Degree of freedom	Mean square	F- value	P-value
Time	2	5299.64	42.75	< 0.05
temperature	2	6112.11	49.30	< 0.05
Inoculation amount	2	372.95	3.01	> 0.05
Inoculation proportion	2	11150.8	89.95	< 0.05
Error	18	123.97		

Table S4 The table of abbreviations and full name

Full name	Abbreviation	Full name	Abbreviation
γ -aminobutyric acid	GABA	Total cholesterol	T-CHO
Lactobacillus plantarum R1	<i>L. plantarum</i> R1	High-density lipoprotein cholesterol	HDL-C
Lactobacillus brevis R2	<i>L. brevis</i> R2	Low-density lipoprotein cholesterol	LDL-C
<i>Dendrocalamus latiflorus</i> shoots	<i>D. latiflorus</i> shoots	Total antioxidant capacity	T-AOC
High-fat diet	HFD	Total superoxide dismutase	T-SOD
Normal diet group	ND	Malondialdehyde	MDA

Naturally fermented bamboo shoot group	NFB	Amplicon sequence variants	ASVs
Inoculated fermented bamboo shoot group	IFB	Operational taxonomic units	OTUs
Area under the curve	AUC	Firmicutes	F
Triglyceride	TG	Bacteroides	B