

SUPPLEMENTARY MATERIAL TO
**Chemical composition and antiproliferative potential
of dried wild apple and pear tea before and after *in vitro*
simulated digestion**

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TABLE S-I. Composition of artificial juices applied during *in vitro* digestion¹

Artificial saliva	Gastric juice	Intestinal juice	Bile
Inorganic compounds ^a			
10 mL KCl 89.6 g/L	15.7 mL NaCl 175.3 g/L	40 mL NaCl 175.3 g/L	30 mL NaCl 175.3 g/L
10 mL KSCN 20.0 g/L	3 mL NaH ₂ PO ₄ 88.8 g/L	40 mL NaHCO ₃ 84.7 g/L	68.3 mL NaHCO ₃ 84.7 g/L
10 mL NaH ₂ PO ₄ 88.8 g/L	9.2 mL KCl 89.6 g/L	10 mL KH ₂ PO ₄ 8.0 g/L	4.2 mL KCl 89.6 g/L
10 mL Na ₂ HPO ₄ 57.0 g/L	18 mL CaCl ₂ ·2H ₂ O 22.2 g/L	6.3 mL KCl 89.6 g/L	200 μL HCl 37 % g/g
1.7 mL NaCl 175.3 g/L	10 mL NH ₄ Cl 30.6 g/L	10 mL MgCl ₂ 5.0 g/L	
1.8 mL NaOH 40.0 g/L	8.3 mL HCl 37 % g/g	180 μL HCl 37 % g/g	
Organic compounds ^a			
8.0 mL urea 25.0 g/L	10 mL glucose 65.0 g/L	4 mL urea 25.0 g/L	10 mL urea 25.0 g/L
	10 mL glucuronic acid 2.0 g/L	3.4 mL urea 25.0 g/L	
	10 mL glucosamine hydrochloride 33.0 g/L		

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TABLE S-I. Continued

Artificial saliva	Gastric juice	Intestinal juice	Bile
Compounds added to mixture of organic and inorganic solution ^b			
145 mg α -amylase	1 g BSA	9 mL CaCl ₂ ·2H ₂ O 22.2 g/L	10 mL CaCl ₂ ·2H ₂ O 22.2 g/L
15 mg uric acid	1 g pepsin	1.0 g BSA	1.8 g BSA
50 mg mucin	3 g mucin	3.0 g pancreatin 0.5 g lipase	6 g bile
pH 6.5±0.1	pH 1.0±0.1	pH 7.8±0.2	pH 8.0±0.1

^aBoth inorganic and organic solutions were augmented with distilled water to a total volume of 500 mL and mixed together; ^bthe enzymes and other compounds assigned in table were added before use, and pH was additionally adjusted by 1 M NaOH or concentrated HCl in cases where it was necessary.

REFERENCES

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