

Supplementary Table 4. The changes in individual organic acid contents (mg/L) in ginkgo kernel juice during lactic acid fermentation with the addition of macroporous resin

	Fermen tation time (h)	Treatments													
		D101	DA201	Y2	Y2+	Y2+	Y3	Y3+	Y3 +	Y4	Y4+	Y4+	T7	T7+	T7+
					D101	DA201		D101	DA201		D101	DA201		D101	DA201
Oxalic acid	0	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	123.44± 8.72 ^g	
	24	121.05± 7.36 ^g	120.96±10 .25 ^g	148.09± 10.04 ^{abc}	146.3± 11.29 ^{ab}	144.68± 10.72 ^a	152.31± 12.24 ^a	151.61± 14.32 ^a	151.18± 16.46 ^a	139.7± 10.21 ^{de}	138.36± 14.70 ^{de}	137.63± 14.52 ^{de}	141.23± 11.59 ^{cd}	140.6± 16.40 ^{cd}	139.55± 12.94 ^{cd}
	48	120.25± 9.32 ^g	118.80±11 .22 ^g	153.21± 10.97 ^a	151.92± 16.78 ^a	150.28± 12.68 ^a	148.63± 12.91 ^{ab}	143.93± 12.61 ^{bc}	143.73± 13.24 ^{bc}	141.57± 10.94 ^{cd}	141.25± 12.67 ^{cd}	139.91± 12.83 ^{cd}	137.83± 12.66 ^d	139.17± 12.04 ^{cd}	139.97± 12.29 ^{cd}
	0	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	43.59± 5.20 ^b	40.59± 5.20 ^b	41.59± 5.20 ^b	43.59± 5.20 ^b
	24	42.58±3 .21 ^b	43.40±3.4 6 ^b	42.16± 3.38 ^b	42.28± 0.98 ^b	41.86± 3.09 ^b	42.74± 2.76 ^b	43.61± 4.71 ^b	43.95± 4.81 ^{ab}	45.98± 3.9 ^a	44.67± 3.49 ^{ab}	40.42± 3.12 ^{bc}	40.89± 4.35 ^{bc}	41.5± 1.44 ^c	43.31± 1.09 ^b
48	42.48±2 .32 ^b	42.91±1.3 3 ^b	43.9± 0.61 ^b	41.27± 1.64 ^b	43.02± 2.32 ^b	43.67± 1.05 ^b	44.74± 1.01 ^a	42.82± 1.03 ^b	44.29± 0.58 ^a	42.23± 0.24 ^b	42.31± 0.06 ^b	43.6± 1.05 ^b	43.52± 0.09 ^b	42.93± 1.68 ^b	
Pyruvic acid	0	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	40.6± 7.07 ^c	
	24	29.40±2 .43 ^d	33.88±3.3 1 ^d	58.09± 6.58 ^b	62.31± 6.33 ^b	63.35± 6.57 ^b	79.83± 8.39 ^a	66.37± 6.24 ^b	69.47± 7.16 ^b	71.57± 7.09 ^b	54.93± 5.20 ^b	50.79± 5.18 ^b	0	0	0
	48	29.96±3	39.48±2.8	3.12±	5.21±	5.2±	12.46±	14.53±	14.53±	12.46±	12.46±	21.77±	0	0	0

		.01 ^d	3 ^{cd}	0.42 ^c	0.14 ^c	0.15 ^c	1.09 ^e	1.05 ^e	1.04 ^e	1.19 ^e	1.05 ^e	2.24 ^e			
	0	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	199.86±	
		21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	21.11 ^a	
Malic acid	2	192.3±1	195.8±13.	74.24±	74.61±	76.08±	41.16±	42.45±	44.3±	41.08±	41.9±	41.39±	123.95±	125.87±	128.58±
		3.42 ^a	01 ^a	2.87 ^c	8.63 ^{cd}	5.89 ^{cd}	4.11 ^e	2.07 ^e	3.44 ^e	2.22 ^e	3.01 ^e	2.49 ^e	2.44 ^b	17.49 ^b	10.34 ^b
	48	193.62±	196.44±10	59.61±	60.1±	62.23±	40.63±	41.45±	41.74±	40.51±	39.95±	38.51±	119.38±	120.64±	120.55±
		11.22 ^a	.03 ^a	5.77 ^{cd}	3.38 ^d	4.15 ^{de}	0.89 ^{ef}	4.06 ^{def}	1.88 ^{def}	4.27 ^{ef}	2.32 ^{ef}	2.52 ^f	4.96 ^b	9.94 ^b	4.29 ^b
	0	32.38±	32.38±	32.38±	32.38±	32.38±1.79 ^d	32.38±	32.38±	32.38±	32.38±	32.38±	32.38±	32.38±	32.38±	32.38±
		1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d		1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d	1.79 ^d
Shikimi c acid	24	32.08±2	31.23±2.7	41.71±	41.54±	40.56±	52.67±	52.01±	52.09±	51.29±	51.23±	51.31±	35.6±	35.43±	35.65±
		.46 ^d	3 ^d	4.61 ^b	3.13 ^b	4.12 ^b	5.05 ^a	4.51 ^a	4.4 ^a	4.58 ^a	4.24 ^a	4.06 ^a	3.13 ^d	3.09 ^d	4.15 ^b
	48	31.04±2	30.96±2.9	43.9±	43.27±	44.02±	52.67±	52.74±	52.82±	51.29±	51.23±	51.31±	35.6±	36.52±	34.93±
		.33 ^d	3 ^d	4.61 ^b	1.64 ^b	2.32 ^b	1.05 ^a	1.01 ^a	1.03 ^a	0.58 ^a	4.24 ^a	4.06 ^a	1.05 ^c	4.09 ^c	3.68 ^c
	0	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±	268.78±
		15.79 ^d	15.79 ^d	15.79 ^d	15.80 ^d	15.81 ^d	15.82 ^d	15.83 ^d	15.84 ^d	15.85 ^d	15.86 ^d	15.87 ^d	15.88 ^d	15.89 ^d	15.90 ^d
Lactic acid	24	10.58±0	8.64±0.78 ^d	312.79±	306.8±	300.65±	352.45±	347.66±	337.62±	252.91±	244.06±	237.57±	340.46±	337.75±	321.28±
		.34 ^d		7.36 ^b	25.26 ^b	3.85 ^b	14.97 ^b	5.62 ^b	4.88 ^b	33.72 ^a	34.94 ^a	20.19 ^a	47.71 ^c	42.23 ^c	35.32 ^c
	48	7.83±0.	6.48±0.67 ^d	779.69±	773.96±	783.77±	796.6±	794.13±	794.61±	1077.7±	1074.48±69.1	1069.9±	689.62±	681.84±	677.83±20
		29 ^d		15.4 ^b	14.73 ^b	4.11 ^b	0.26 ^b	2.93 ^b	2.76 ^b	34.92 ^a	1 ^a	25.16 ^a	44.94 ^c	26.14 ^c	.46 ^c
	0	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±	302.71±
		13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a	13.15 ^a
Citric acid	24	309.83±	310.09±13	152.96±	154.34±	156.04±	232.32±	233.14±	235.79±	230.34±	231.7±	231.53±	257.27±	260.44±	264.57±
		12.45 ^a	.93 ^a	7.21 ^c	4.42 ^c	1.48 ^c	9.62 ^{cd}	6.75 ^c	4.08 ^{cd}	12.16 ^{cd}	2.13 ^c	1.88 ^c	7.57 ^b	3.99 ^b	6.3 ^b

	48	310.48± 21.02 ^a	317.94±28 .65 ^a	150.96± 5.7 ^c	151.41± 1.76 ^c	152.24± 1.18 ^c	151.27± 0.45 ^c	151.29± 0.07 ^c	151.54± 0.23 ^c	150.61± 3.38 ^c	150.96± 3.93 ^c	152.42± 1.49 ^c	252.81 ±4.43 ^b	252.33± 4.15 ^b	253.33± 4.2 ^b
	0	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d	0.09±0 ^d
Fumari c acid	24	1.44±0. 01 ^a	1.44±0.01 ^a	0	0	0	0	0	0	0	0	0	0.32±0 ^b	0.32±0 ^b	0.32±0 ^b
	48	1.28±0. 01 ^a	1.44±0.01 ^a	0	0	0	0	0	0	0	0	0	0.16± 0.01 ^c	0.16± 0.01 ^c	0.16± 0.01 ^c
	0	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c	23.91± 1.38 ^c
Succini c acid	24	23.22±2 .04 ^c	24.09±2.2 5 ^c	98.46± 5.60 ^a	96.26± 4.48 ^a	98.49±6.01 ^a	75.44± 0.8 ^d	75.1± 1.65 ^d	74.31± 0.4 ^d	49.01± 0.9 ^e	50.03± 1.06 ^c	49.64± 0.67 ^c	37.47± 0.44 ^c	38.64± 1.76 ^c	38.49± 1.25 ^c
	48	22.23±2 .10 ^c	23.29±2.0 3 ^c	197.93± 6.41 ^{ab}	218.43± 9.44 ^a	186.93±53.39 ab	125.89± 14.56 ^c	133.97± 14.84 ^c	134.27± 0.4 ^c	91.09± 2.08 ^d	97.15± 4.45 ^d	95.46± 5.14 ^d	67.2± 7.74 ^d	66.98± 2.79 ^d	66.09± 7.47 ^d

Note: the letters in the table indicate significant differences in different treatments and fermentation times ($p<0.05$)

D101: unfermented samples with the addition of macroporous resin D101; **DA201:** samples with the addition of macroporous resin DA201; **Y2:** *L. plantarum* Y2 fermented samples without the addition of macroporous resin; **Y2+D101:** *L. plantarum* Y2 fermented samples with the addition of macroporous resin D101; **Y2+DA201:** *L. plantarum* Y2 fermented samples with the addition of macroporous resin DA201; **Y3:** *L. plantarum* Y3 fermented samples without the addition of macroporous resin; **Y3+D101:** *L. plantarum* Y3 fermented samples with the addition of macroporous resin D101; **Y3+DA201:** *L. plantarum* Y3 fermented samples with the addition of macroporous resin DA201; **Y4:** *L. plantarum* Y4 fermented samples without the addition of macroporous resin; **Y4+D101:** *L. plantarum* Y4 fermented samples with the addition of macroporous resin D101; **Y4+DA201:** *L. plantarum* Y4 fermented samples with the addition of macroporous resin DA201; **T7:** *L. plantarum* T7 fermented samples without the addition of macroporous resin; **T7+D101:** *L. plantarum* T7 fermented samples with the addition of macroporous resin D101; **T7+DA201:** *L. plantarum* T7 fermented samples with the addition of macroporous resin DA201.