

Supplementary Table 5. The changes in individual monosaccharide contents (mg/L) in ginkgo kernel juice during lactic acid fermentation with the addition of macroporous resin

	Fermen tation time (h)	Different treatments													
		D101	DA201	Y2	Y2+D101	Y2+DA2 01	Y3	Y3+D101	Y3+DA2 01	Y4	Y4+D101	Y4+DA2 01	T7	T7+D101	T7+DA20 1
glucose	0	20.58±3.6 4 ^{cd}	20.58 ±3.64 ^{cd}	20.58±3.6 4 ^{cd}	20.58 ±3.64 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58±3.6 4 ^{cd}	20.58 ±3.64 ^{cd}
	24	19.25±2.6 4 ^d	19.42±1.9 8 ^d	25.34±1.6 4 ^a	22.66 ±2.74 ^c	24.72 ±2.54 ^a	18.90 ±1.84 ^d	12.19±1.7 4 ^{hg}	15.53 ±1.31 ^e	19.29 ±2.01 ^d	12.57 ±1.03 ^g	14.78 ±1.31 ^e	13.89±1.2 2 ^{efg}	5.06±0.50 mno	7.46±0.21 ijklm
	48	19.83±3.0 1 ^d	19.11±2.7 4 ^d	8.75 ±0.66 ^{ijk}	7.88 ±0.78 ^{ijkl}	8.01±0.83 ijkl	9.37 ±0.90 ^{ij}	5.91±0.51 1 ^{mn}	8.39 ±0.43 ^{ijkl}	6.19 ±0.56 ^{klmn}	3.65 ±0.31 ^{no}	10.02±1.2 1 ^{hi}	7.25±0.71 ijkl	3.20±0.30 o	6.86±0.61 ijkl
fructose	0	10.17±1.4 3 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17±1.4 3 ^a	10.17±1.4 3 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a	10.17 ±1.43 ^a
	24	10.49±1.5 4 ^a	11.18 ±1.11 ^a	5.95 ±0.72 ^{de}	5.21 ±0.53 ^{def}	5.35 ±0.51 ^{def}	6.34 ±0.62 ^{cd}	5.28±0.57 def	6.16 ±0.66 ^d	8.17±0.21 b	7.45 ±0.72 ^{bc}	8.01±0.84 b	6.38±0.53 cd	5.34±0.51 def	6.00±0.61 d
	48	10.49±0.9 9 ^a	10.20±1.0 1 ^a	4.69±0.41 fg	4.41±0.39 fgh	4.37±0.31 fgh	4.76±0.51 ef	4.43±0.40 fgh	4.68±0.50 gh	4.71±0.34 gh	4.47±0.29 gh	4.42±0.44 fgh	3.47±0.35 ghi	2.87±0.34 i	3.22±0.31 hi
rhamnose	0	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a	4.23±0.53 a
	24	4.20±0.25 a	4.21±0.34 a	3.18±0.36 bcde	3.07±0.21 bcde	3.12±0.30 bcde	3.24±0.29 bed	3.20±0.31 bed	3.25±0.20 bed	3.33±0.26 bc	3.21±0.53 bcd	3.26±0.36 bcd	3.42±0.52 b	3.29±0.28 bcd	3.33±0.26 bc
	48	4.18±0.54 a	4.19±0.31 a	2.67±0.33 def	2.47±0.27 f	2.55±0.30 ef	2.84±0.31 bedef	2.77±0.29 cdef	2.89±0.30 bedef	2.74±0.22 cdef	2.66±0.28 def	2.69±0.11 cdef	2.83±0.15 bedef	2.74±0.31 cdef	2.69±0.13 cdef
galactose	0	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a	3.22±0.22 a
	24	3.20±0.30 a	3.24±0.26 a	2.01±0.18 b	1.93±0.16 bc	1.90±0.21 bc	1.83±0.22 bcd	1.79±0.13 bedef	1.88±0.02 bcd	1.48±0.09 efg	1.46±0.13 efg	1.49±0.07 cdefg	1.66±0.17 bedefg	1.60±0.23 cdefg	1.64±0.20 bcdefg
	48	3.18±0.33	3.25±0.23	1.78±0.25	1.59±0.29	1.73±0.21	1.69±0.18	1.66±0.15	1.69±0.23	1.48±0.08	1.44±0.06	1.47±0.12	1.42±0.03	1.38±0.12	1.40±0.12

		a	a	bcdefg	cdefg	bcdefg	bcdefg	bcdefg	bcdefg	bcdefg	g	g	efg	g	g	g	
xylose	0	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	1.73±0.12	
		a	a	a	a	a	a	a	a	a	a	a	a	0.12 ^a	a	a	
	24	1.73±0.14	1.66±0.12	1.72±0.11	1.23±0.13	1.20±0.09	1.31±0.11	1.27±0.32	1.22±0.11	1.28±0.09	1.20±0.11	1.17±0.08	1.18±0.12	1.23±0.20	1.20±0.22		
		a	a	a	bed	bed	b	bc	bed	bc	bed	bed	bed	bed	bed	bed	bed
	48	1.53±0.12	1.62±0.10	1.13±0.12	1.00±0.11	1.03±0.09	1.03±0.13	1.01±0.09	1.04±0.03	1.13±0.13	1.10±0.09	1.11±0.10	1.08±0.06	1.05±0.08	1.09±0.31		
		a	a	bed	d	cd	cd	d	cd	bed	bed	bed	bed	cd	bed		
arabinose	0	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	0.31±0.04	
		bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	bed	
	24	0.31±0.02	0.33±0.04	0.32±0.03	0.28±0.03	0.27±0.02	0.27±0.02	0.26±0.03	0.25±0.03	0.25±0.02	0.26±0.03	0.26±0.02	0.26±0.03	0.24±0.02	0.24±0.03		
		bed	ab	abc	cdef	defg	defg	efgh	efghi	efghi	efgh	efgh	efgh	efgh	fghi	fghi	
	48	0.30±0.03	0.36±0.03	0.25±0.03	0.23±0.03	0.24±0.03	0.22±0.02	0.21±0.02	0.21±0.02	0.22±0.02	0.22±0.02	0.22±0.02	0.20±0.02	0.20±0.02	0.20±0.03		
		bcde	a	efghi	fghi	fghi	hig	hi	hi	ghi	ghi	ghi	ghi	ghi	i	i	

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.