

Table S4. *In vitro* cholesterol and cholate binding capacity of major pear phenolics.

Phenolic substances	Cholesterol binding capacity		Cholate binding capacity	
	Free cholesterol binding rate (%)	Cholesterol micelle solubility inhibition rate (%)	NaTC binding rate (%)	NaGC binding rate (%)
Chlorogenic acid	55.07±2.61 ^a	61.85±2.45 ^a	20.17±0.97 ^b	17.66±1.14 ^b
Arbutin	50.27±2.52 ^b	52.37±1.42 ^b	14.85±0.83 ^c	8.62±1.00 ^d
Neochlorogenic acid	25.82±1.18 ^c	35.84±2.83 ^c	28.97±1.72 ^a	33.85±0.44 ^a
Epigallocatechin	24.96±2.13 ^c	34.68±2.16 ^c	20.97±0.92 ^b	16.15±0.17 ^c
p-Coumaric acid	15.69±1.45 ^d	12.43±0.51 ^d	14.41±0.91 ^c	14.34±1.08 ^c

Note: 0.5 mg/mL of each phenol (analytically pure) was chosen to investigate the *in vitro* binding ability to 0.5 mg/mL cholesterol and 2.0 mg/mL cholate, respectively.

NaTC and NaGC denote sodium taurocholate and sodium glycylocholate, respectively. Each result is the mean of three replicates; values with different superscripts in the same column represent significant differences by Duncan's test ($P < 0.05$).