

Supplementary figure

Fig. S1. HPLC chromatograms of different phenolic compounds in sweet potato leaves at 326 nm. C, control. NF, natural fermentation. PF, probiotic fermentation. Peak 1 is 5-*O*-caffeoylquinic acid; peak 2 is 4-*O*-caffeoylquinic acid; peak 3 is 3-*O*-caffeoylquinic acid; peak 4 is caffeic acid; peak 5 is isoquercetin; peak 6 is 3,4-di-*O*-caffeoylquinic acid; peak 7 is 3,5-di-*O*-caffeoylquinic acid; peak 8 is 4,5-di-*O*-caffeoylquinic acid; peak 9 is 3,4,5-tri-*O*-caffeoylquinic acid; peak 10 is quercetin.

