

SUPPLEMENTARY DATA

Fermentation characteristics of novel *Coriolus versicolor* and *Lentinus edodes* kombucha beverages and immunomodulatory potential of their polysaccharide extracts

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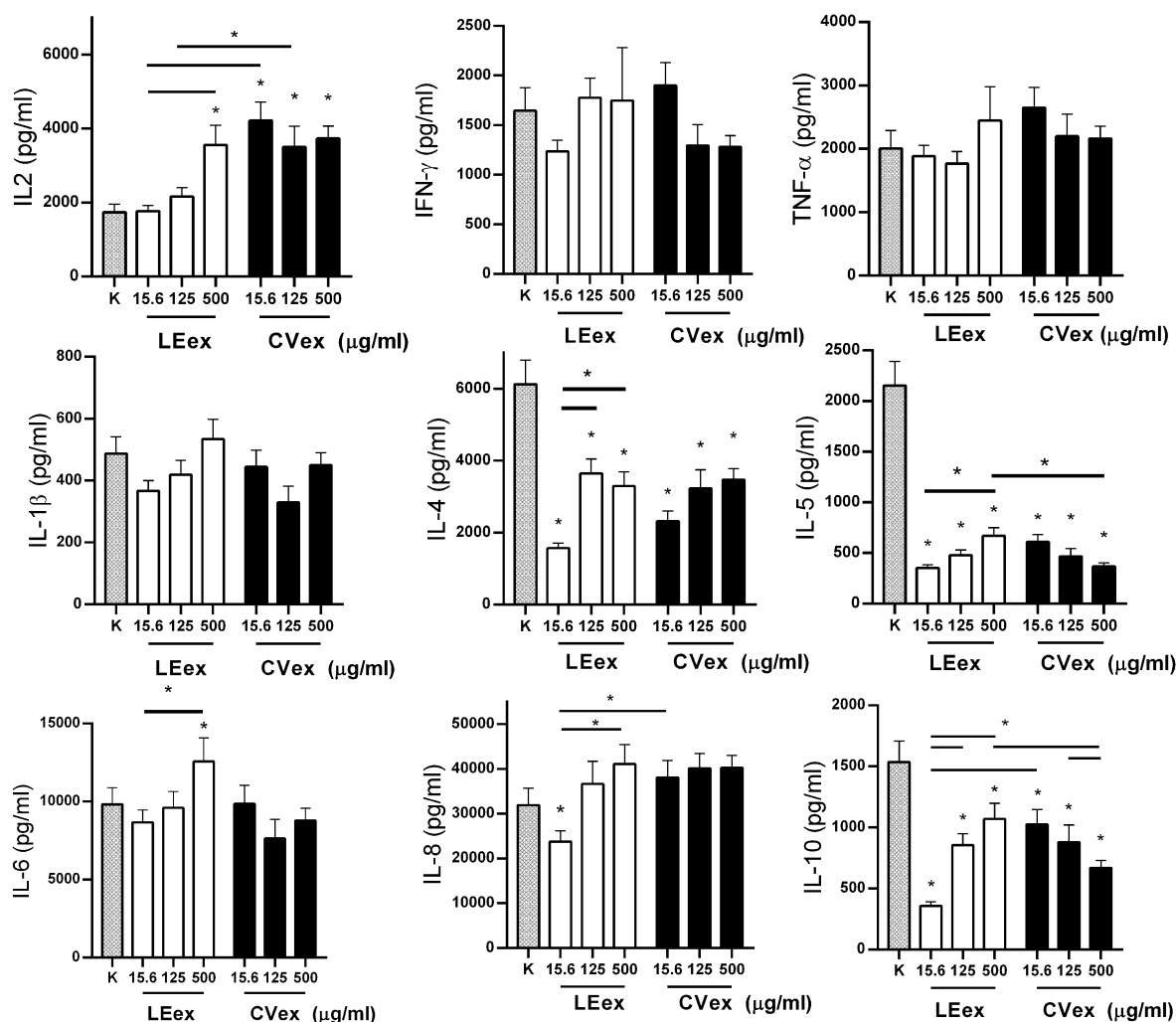
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Appendix A

Supplementary Figure 1.

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Supplementary Figure 1. Cytokines production in PHA stimulated PBMC cultures standardized to the same number of viable cells. The cultures were treated for 48 h with medicinal mushroom kombucha polysaccharide extracts and the cytokines were measured by immunobeads and ELISA (IL-6, TNF- α). Measured levels cytokines were divided by index of metabolic activity in PHA-PBMC cultures, as described in Materials and Methods (Section 1.8). K- control sample without applied extract, LEex - polysaccharide kombucha extract from *Lentinus edodes*, CVex - polysaccharide kombucha extract from *Coriolus versicolor*. Results are expressed as mean value

\pm SD from three independent experiments, each carried out in fourplicates, $*p \leq 0.05$, compared with the control or indicated by lines ($p \leq 0.05$).