

Fortification of fermented camel milk with *Salvia officinalis* L. or *Mentha piperita* leaves powder and its biological effects on diabetic rats

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Table S1. MRM transitions and the optimized mass spectrometer parameters.

Name	Q1 (m/z)	Q3 (m/z)	Expected RT (min)	CE (V)	CXP (V)	DP (V)
Gallic acid	168.9	124.9	3.9	-30	-11	-110
	168.9	79	3.9	-30	-11	-110
3,4-Dihydroxybenzoic acid	152.9	109	5.8	-40	-5	-75
	152.9	90.9	5.8	-20	-7	-75
Catechin	288.8	244.9	7.3	-16	-8	-40
	288.8	109	7.3	-32	-8	-40
Methyl gallate	183	124	7.5	-30	-10	-110
	183	140	7.5	-30	-10	-110
Chlorogenic acid	355.1	163	7.8	21	10	46
	355.1	89	7.8	75	14	46
Caffeic acid	178.9	135	8	-22	-9	-115
	178.9	107	8	-30	-7	-115
Syringic acid	196.9	122.8	8.4	-24	-5	-30
	196.9	181.9	8.4	-12	-5	-30
Coumaric acid	162.9	119	9.5	-20	-7	-90
	162.9	93	9.5	-40	-5	-90
Vanillin	151	136	9.6	-12	-9	-140
	151	92	9.6	-16	-7	-140
Rutin	609	299.9	9.7	-48	-15	-230
	609	270.9	9.7	-70	-9	-230
Ellagic acid	301	145	9.9	-40	-14	-120
	301	245	9.9	-38	-14	-120
Ferulic acid	192.8	133.9	10.2	-16	-5	-25
	192.8	177.9	10.2	-12	-5	-25
Daidzein	255.1	199	13.4	28	10	125
	255.1	91.1	13.4	44	10	125
Luteolin	284.7	132.9	13.5	-38	-10	-50
	284.7	150.9	13.5	-26	-10	-50
Quercetin	301	151	13.6	-28	-9	-50
	301	178.8	13.6	-20	-7	-50
Cinnamic acid	146.9	102.6	14.2	-17	-6	-60
	146.9	77	14.2	-33	-6	-60
Naringenin	271	151	15	-24	-25	-130
	271	119	15	-34	-11	-130
Apigenin	269	151	15	-15	-7	-35
	269	117	15	-15	-7	-35
Kaempferol	284.7	93	15.3	-46	-10	-120
	284.7	116.8	15.3	-52	-10	-120
Hesperetin	301	164	15.6	-23	-10	-125

	301	136	15.6	-38	-10	-125
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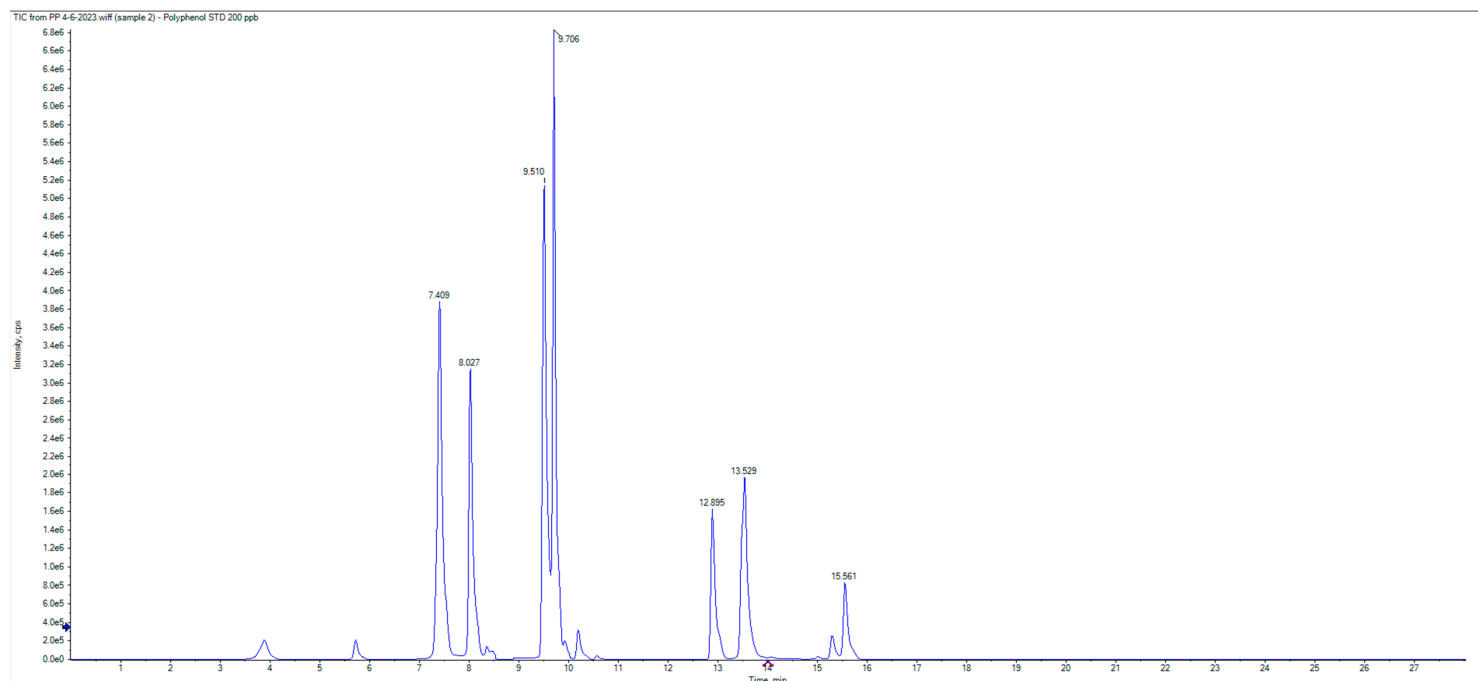


Figure S1. LC-ESI-MS spectra of standards.

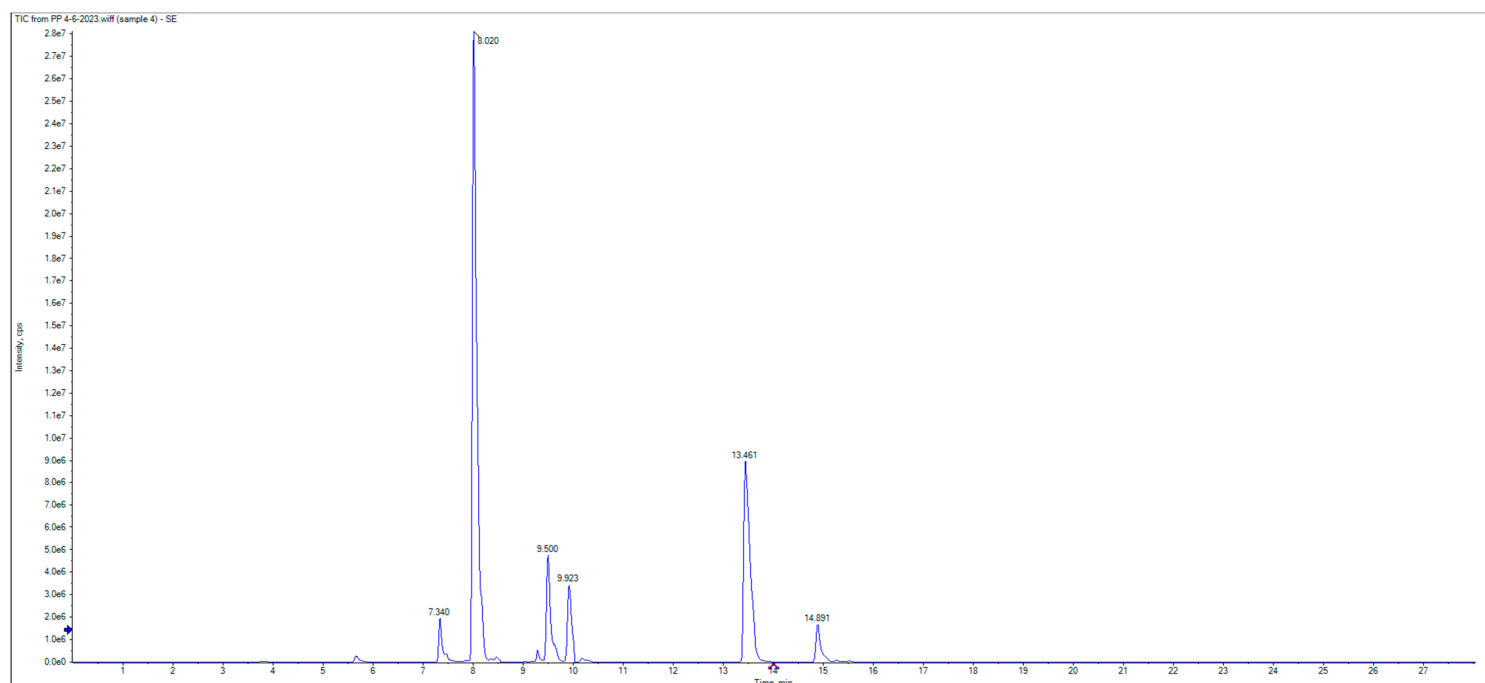


Figure S2. LC-ESI-MS spectra of sage extract.

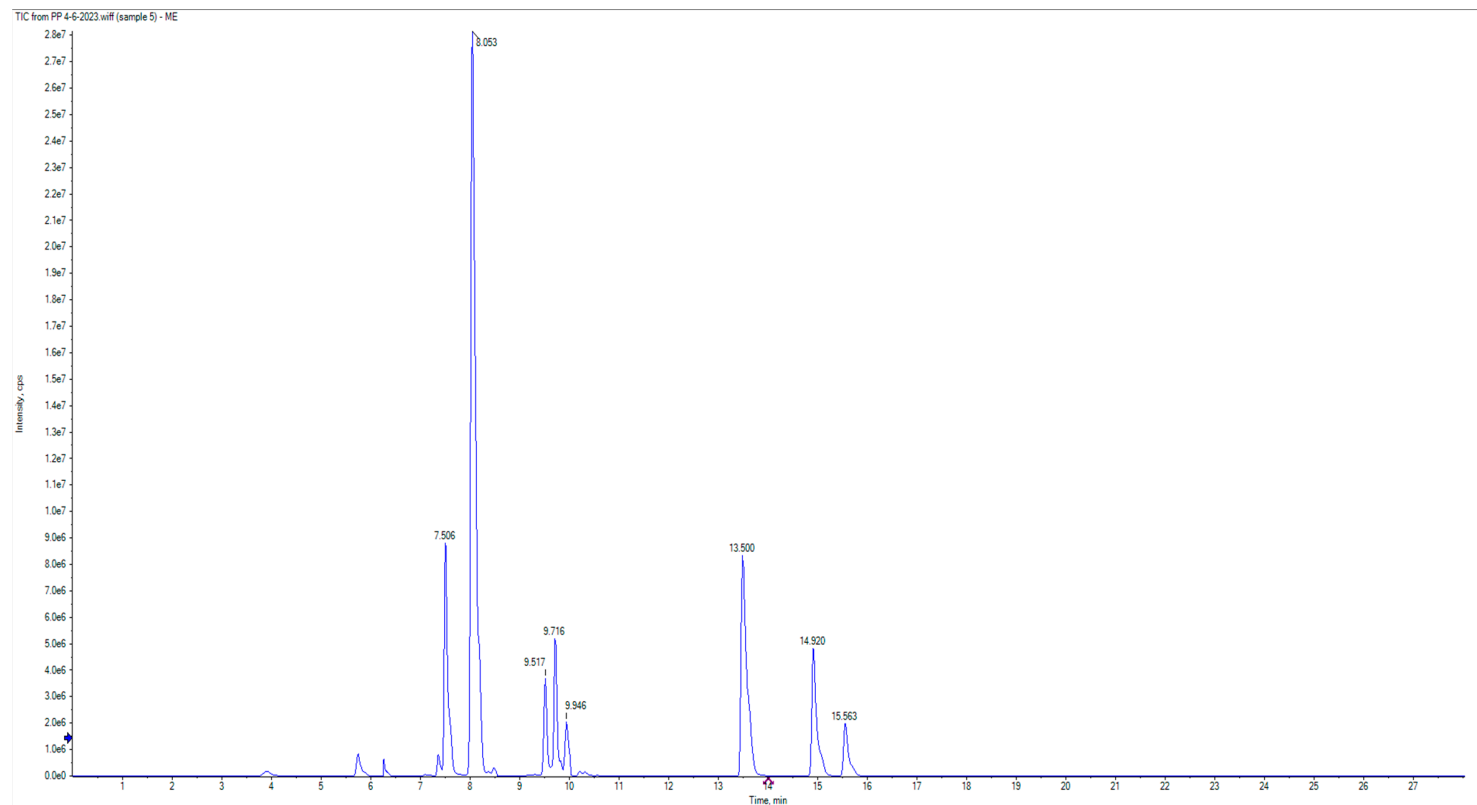


Figure S3. LC-ESI-MS spectra of mint extract.