

Supplementary Materials

Enhanced Stability of Vegetal Diamine Oxidase with Trehalose and Sucrose as Cryoprotectants: Mechanistic Insights

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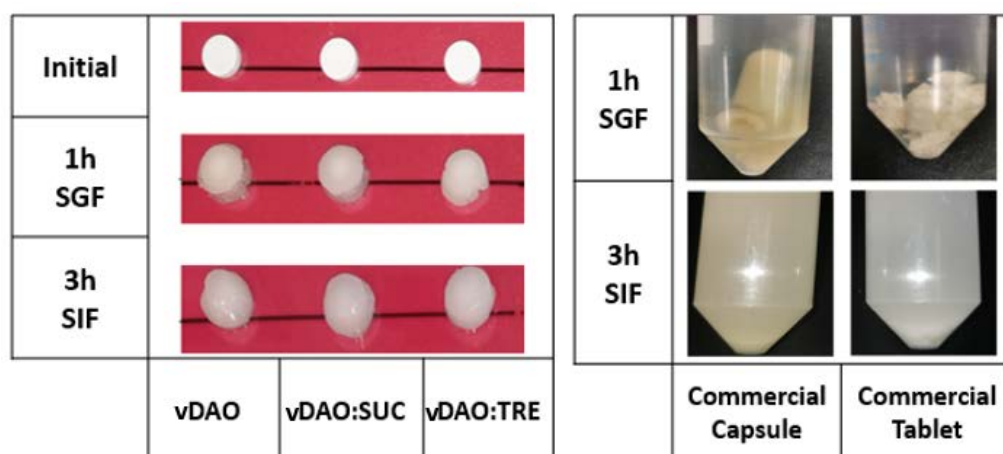


Figure S1. Comparison of behavior for tablets obtained with our preparations: vDAO (vegetal diamine oxidase), vDAO:SUC (vDAO formulated either with sucrose), and vDAO:TRE (vDAO formulated either with trehalose) (**Left**) versus commercial tablet and capsule (**Right**) all tested in the same conditions in simulated gastric and intestinal fluids.



Figure S2. Detection of vDAO activity with the DCHBS-AAP method. Zymography of vDAO (0-2 µg/well) developed with DCHBS-AAP (**Left**) for vDAO activity and restained using Coomassie Brilliant Blue (**Right**) on SDS-Polyacrylamide (10%) gel electrophoresis (representative of $n = 3$ runs).