

**Comparisons of Functional Properties of Polysaccharides from
Nostoc flagelliforme under Three Culture Conditions**

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Table S1. The basic physicochemical properties of WL-CPS-1, NaCl-CPS-1 and Glu-CPS-1.

Basic physicochemical properties		Sample name		
		WL-CPS	NaCl-CPS	Glu-CPS
Chemical composition (%)	Total sugar	80.04±2.47	83.85±3.67	85.75±3.08
	Protein	0.55±0.04	0.67±0.04	0.56±0.03
	Uronic acid	13.67±1.22	15.38±1.18	15.33±0.98
	Total polyphenols	ND	ND	ND
Average molecular weights (kDa)		1.02×10 ³	1.12×10 ³	1.33×10 ³
Monosaccharide composition (percentage %)	Xylose	0.61±0.01	1.39±0.02	1.57±0.03
	Arabinose	0.84±0.01	1.02±0.01	1.38±0.02
	Ribose	2.39±0.04	1.90±0.01	2.95±0.03
	Rhamnose	1.47±0.03	4.97±0.02	4.69±0.02
	Fucose	0.52±0.02	1.47±0.01	1.08±0.01
	Fructose	0.09±0.01	0.36±0.03	0.09±0.01
	Mannose	19.80±0.10	20.24±0.06	20.81±0.07
	Galactose	23.71±0.05	22.62±0.21	24.34±0.05
	Glucose	46.57±0.22	41.07±0.09	39.03±0.02
Glucuronic acid	4.00±0.08	4.97±0.01	4.04±0.02	

ND, not detected