

The Natural Extracts Mixture Ingredients

Table S1. Ingredients information (%).

Raw Material	M1	M2	M3	M4	M5
Enzyme salt	4~5	6~7	4~5	5~6	4~5
<i>Xylitol</i>	45~50	55~60	57~62	45~50	45~50
<i>Platycodon grandiflorum</i>	9~11	0.5~1.6	1~3	1~3	1~3
<i>Chaenomeles sinensis</i> Koehne	9~11	0.1~1.0	0.1~1.0	0.1~1.0	0.1~1.0
Mint extract powder	10~12	12~14	13~15	13~15	13~15
Green tea extract powder	8~10	10~12	10~12	15~18	15~18
Lemon extract powder	4~6	6~8	9~11	14~16	14~16
Propolis	0.1~1.0	0.1~1.0	0.1~1.0	0.1~1.0	0.1~1.0
<i>Siraitia grosvenorii</i>	0.1~1.0	0.1~1.0	0.1~1.0	0.1~1.0	0.1~1.0
Maltodextrin	2~5	-	-	-	-
S.Mg	-	0.5~1.0	1~2	1~2	1~2
Silicon dioxide (SiO ₂)	-	0.5~1.0	1~2	1~2	1~2

Enzyme Salt Protocol

Enzyme salt was prepared by mixing seal salt (98%) and fermented plant mixture liquid (2%). The fermented plant mixture liquid was mixed in the proportions shown in the following Table S2.

Table S2. Ferment plant mixture liquid.

Raw Material	Origin	Content (%)
Sterile water	-	50
<i>Platycodon grandiflorum</i>	China	10
<i>Chaenomeles sinensis</i> Koehne	Korea	10
Lemon	Korea	10
Green tea leaf	Korea	10
Propolis extract liquid	Australia	10

Prepare a selective solar salt and put the salt in a rotary heater and dry it. Rotate at 30 °C to 40 °C and sprinkle with Fermented plant mixture liquid to allow it to seep evenly into the salt. Clean the *Platycodon grandiflorum*, *Chaenomeles sinensis* Koehne, lemon, green tea leaf, propolis extract liquid and concentrate it in a ratio of 5:5 with purified water in a vacuum low-temperature (50 °C for 5 hours) fermenter. Filtering the extract with a 45 µm filter. Seal the concentrate and ferment at the incubator at a temperature between 35 °C and 38 °C for 7 days. Seal the salts soaked in the fermented plant mixture liquid, ferment them at 35 °C for three to four days, and dry them. Put dried salt in the grinder, grind them, and subdivide/pack them and ship them.