

Supporting information for

Production of Resveratrol Glucosides and Its Cosmetic Activities

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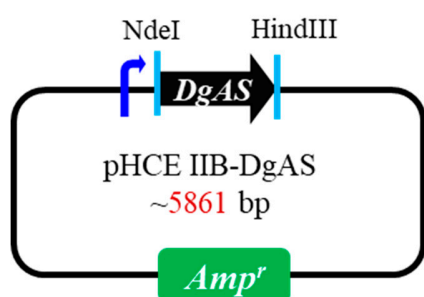


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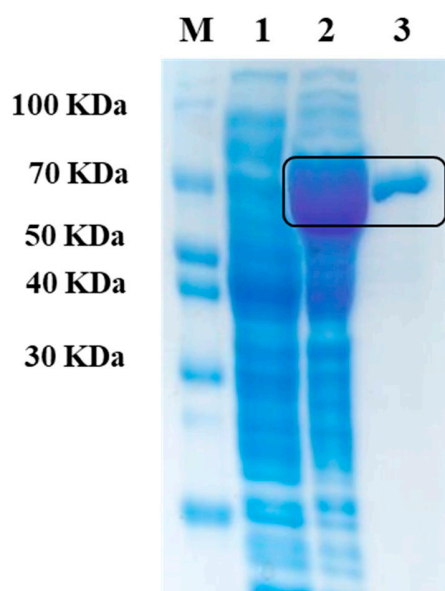


Figure S3. Conversion percentage of resveratrol glucosides at different time interval.

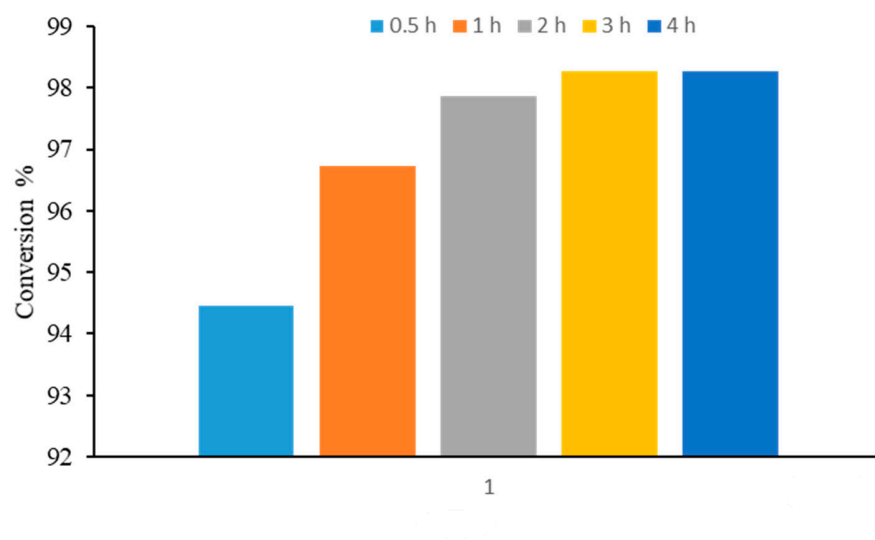


Figure S4. HPLC analysis of resveratrol reaction mixtures in different concentrations of resveratrol.

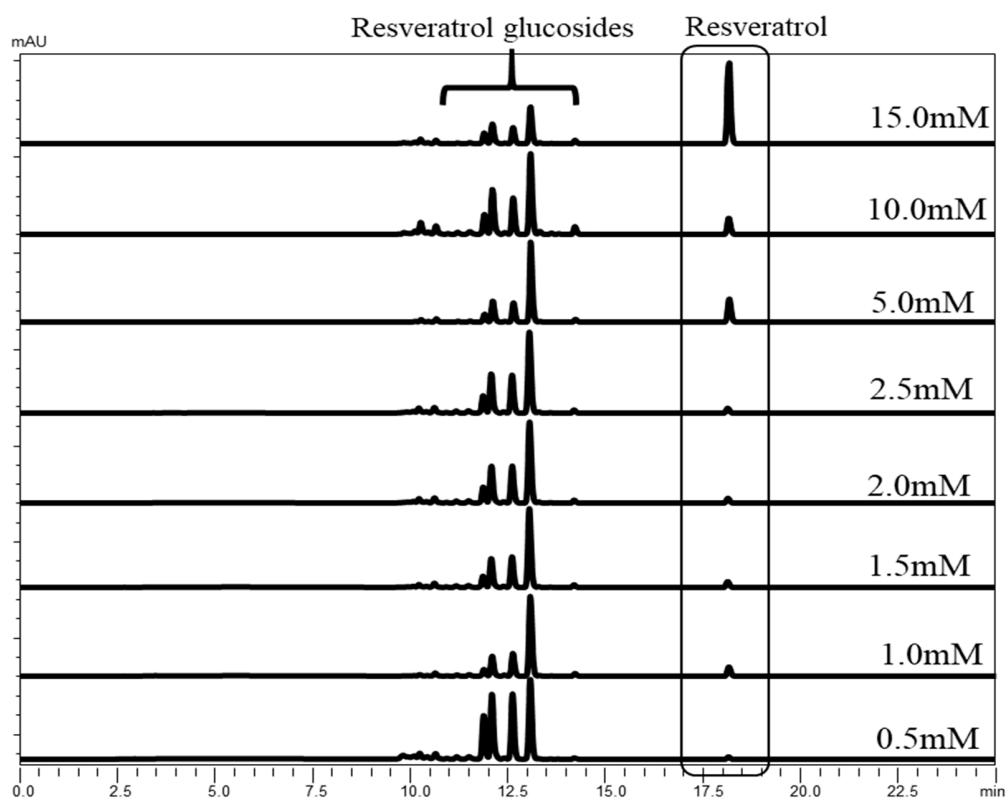


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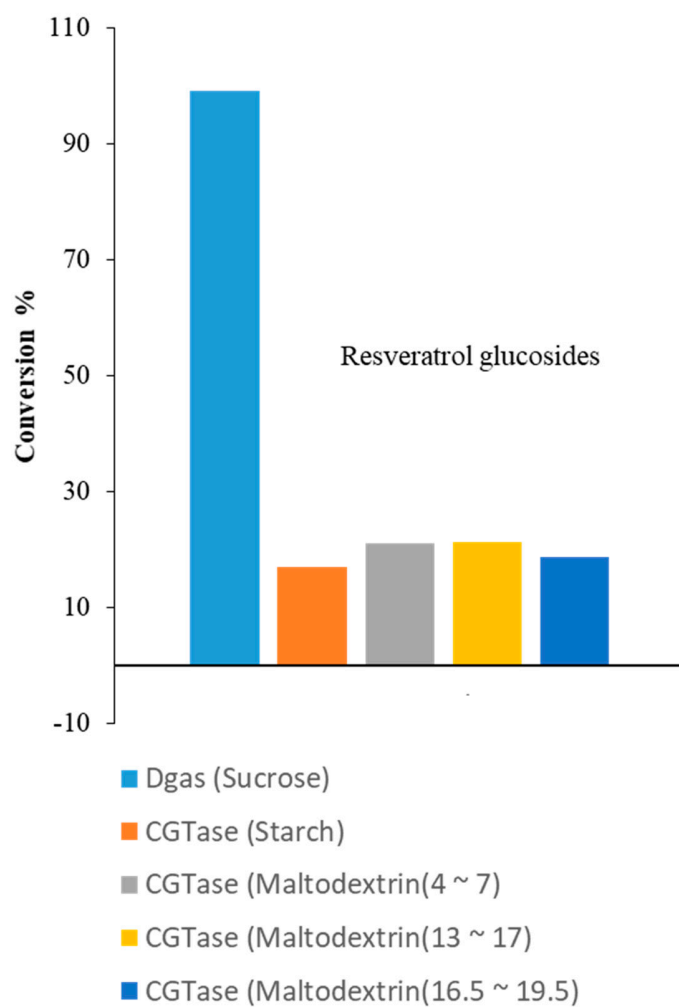


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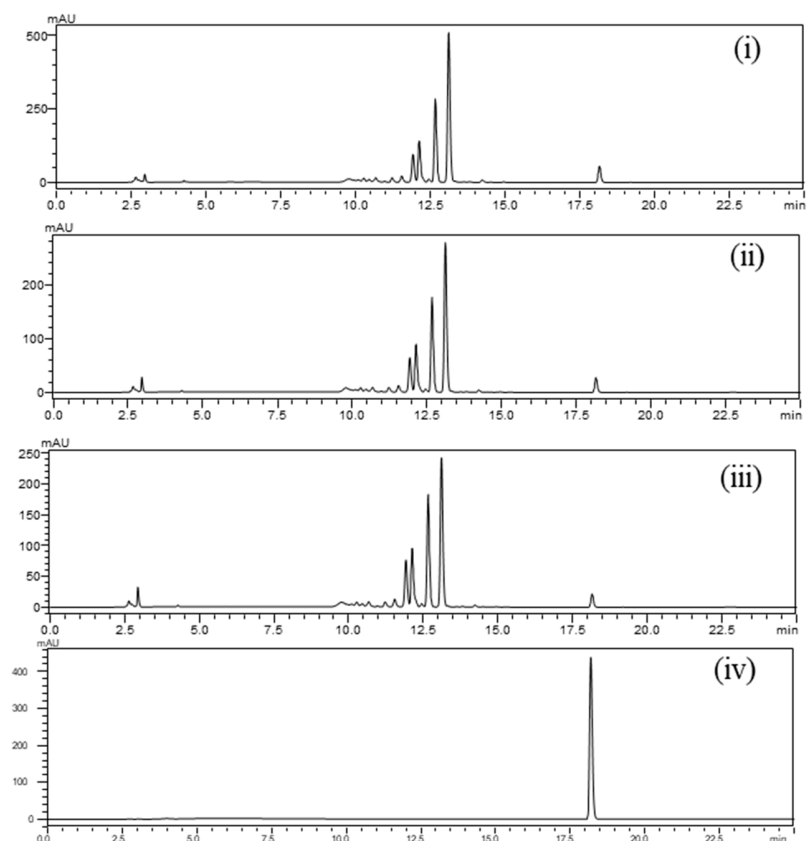


Figure S7. Structural Elucidation of resveratrol-*O*-glucosides products

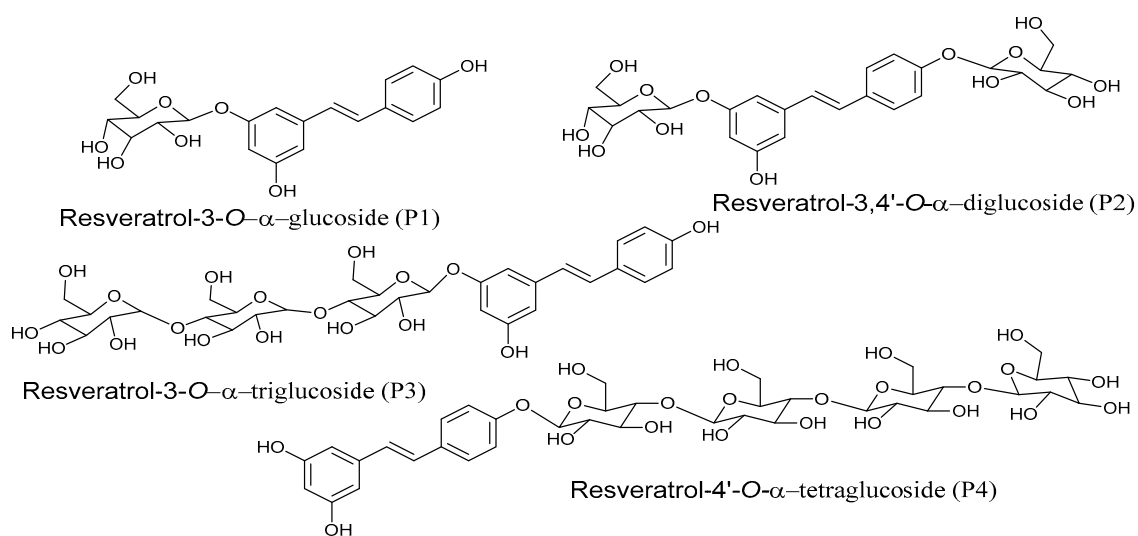


Table S1. ¹H-NMR analysis of resveratrol glucosides

Proton/ δ ppm	Resveratrol	P1	P2	P3	P4
1	-	-	-	-	-
2	6.46	5.4	6.49	5.30	5.08
3	-	-	-	-	-
4	6.15	-	6.39	-	-
5	-	-	-	-	-
6	6.46	6.13	6.56	6.14	5.47
7	6.86	7.07	6.74	6.42	6.93
8	6.96	7.51	7.40	7.14	7.14
1'	-	-	-	-	-
2'	7.34	7.51	7.66	7.54	7.53
3'	6.81	6.40	6.87	6.97	7.13
4'	-	-	7.01	-	-
5'	6.82	6.93	6.76	6.94	7.00
6'	7.36	7.51	7.40	7.52	7.51
3-OH	8.18	-	-	-	9.23
5-OH	8.18	9.23	9.04	9.25	9.23
4'-OH	6.94	7.49	-	7.12	-
1''	-	5.34(d, J=3.7Hz)	5.34(d, J=3.7Hz)	4.85(d, J=3.6Hz)	4.72(d, J=3.6Hz)
Sugar protons	-	3.15-3.62	3.20-3.36	3.13-3.71	3.20-3.36

Table S2. ^{13}C -NMR analysis of resveratrol glucosides

C position/ppm	Resveratrol	P1	P2	P3	P4
1	140.47	139.34	139.35	139.35	138.91
2	105.73	103.26	-	103.26	101.92
3	159.21	158.36	158.37	158.37	158.35
4	102.41	97.83	97.84	97.84	99.91
5	159.21	158.51	158.53	158.53	158.40
6	105.73	105.61	103.26	105.60	104.37
7	126.97	-	118.79	118.75	127.18
8	128.73	125.22	125.24	125.24	127.40
1°	129.41	128.45	128.46	128.46	131.06
2°	128.73	127.88	127.89	127.89	127.50
3°	116.07	115.51	115.51	115.51	117.62
4°	158.36	157.29	157.29	157.29	156.87
5°	116.07	107.08	107.08	107.08	117.08
6°	128.73	127.95	127.96	127.96	127.64
1''	-	97.77	97.76	98.34	98.45
Sugar carbon	-	73.62-59.25	73.64-59.25	73.64-59.25	73.64-60.78