SUPPLEMENTAL DATA

Influence of roasting on the chemopreventive potential of *in vitro* fermented almonds in LT97 colon adenoma cells

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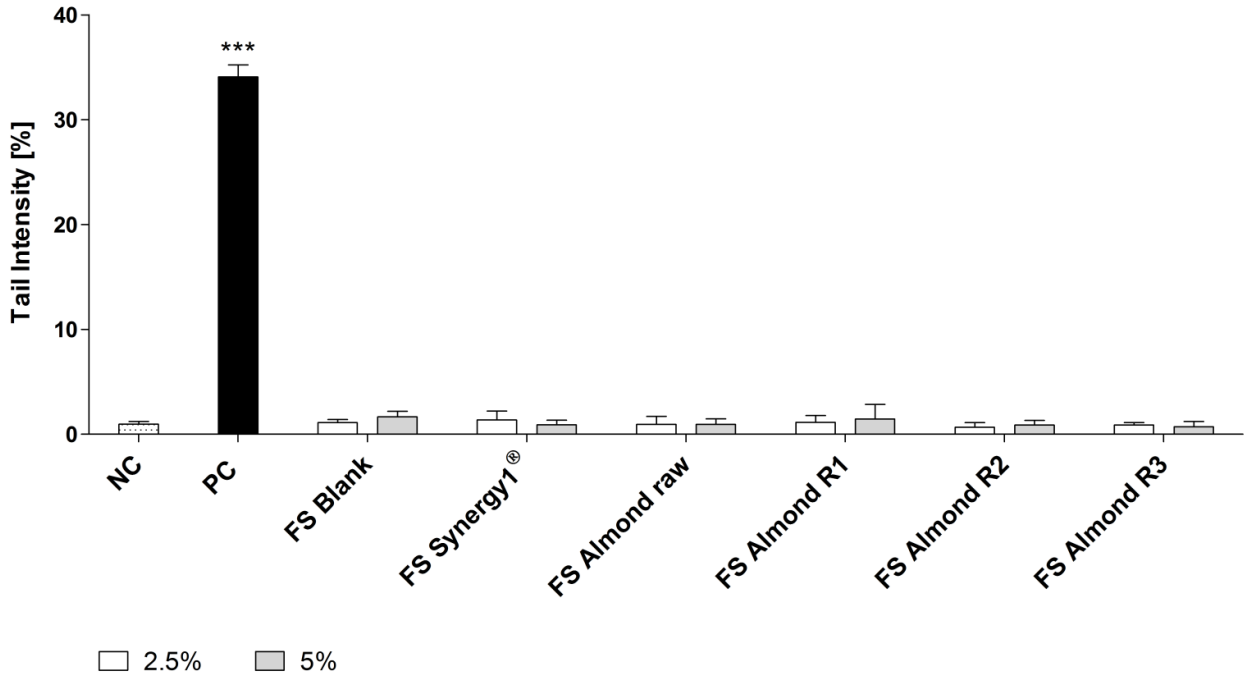
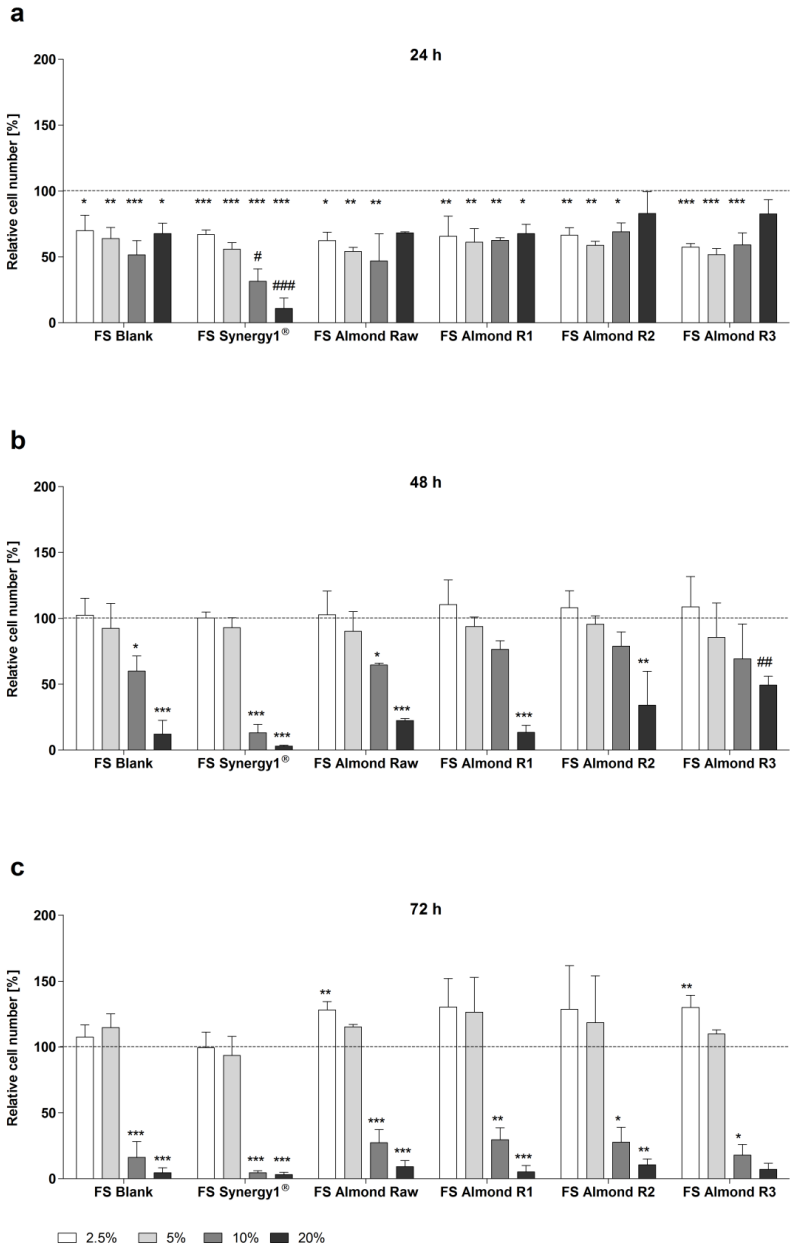


Supplemental Figure S1 Genotoxic effects of fermentation supernatants (FS, 2.5 and 5 %) of raw and roasted almonds (R1=139.2°C/25 min, R2=161.5°C/20 min and R3=170.8°C/15 min) and controls (blank, Synergy1®) for 24 h in LT97 colon adenoma cells (mean + SD, n = 3). The significant difference between the positive control (PC, 75 µM H_2O_2) and all other groups were obtained by two-way Anova/Bonferroni post-test (*** $p < 0.001$).



Supplemental Figure S2 Viability of LT97 colon adenoma cells after incubation with fermented samples of raw and roasted almonds (R1=139.2°C/25 min, R2=161.5°C/20 min and R3=170.8°C/15 min) and controls (blank, Synergy1®) in concentrations of 2.5-20 % for **a)** 24 h, **b)** 48 h and **c)** 72 h (mean + SD, n = 3). Significant differences between blank and fermentation supernatants (FS) of Synergy1® or almonds ($^{###}$ $p < 0.001$, $^{##}$ $p < 0.01$, $^{#}$ $p < 0.05$) were obtained by two-way Anova/Bonferroni post-test. Significant differences between different FS concentrations and medium control (100%, dashed line) were obtained by one-way Anova/Bonferroni post-test (*** $p < 0.001$, ** $p < 0.01$, * $p < 0.05$).