

## Supplementary Material 1

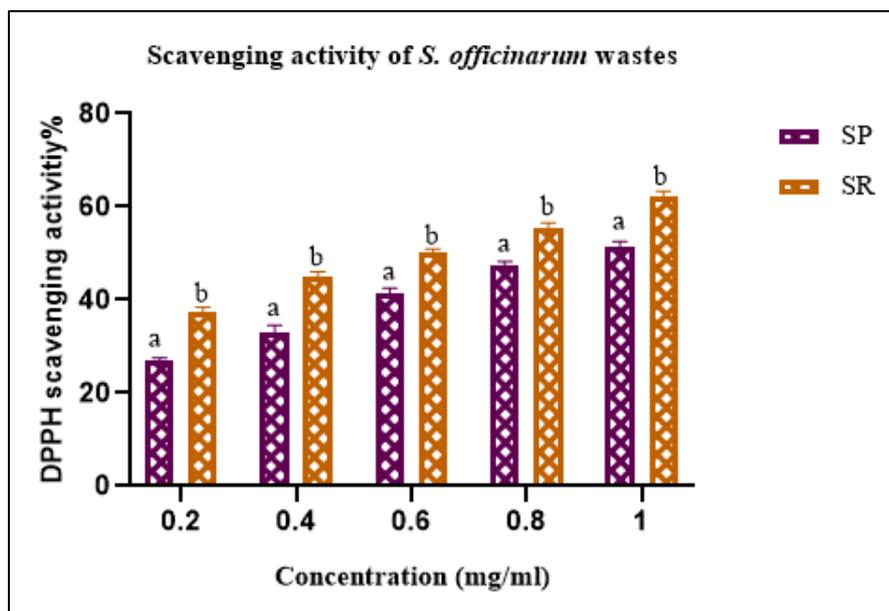
### *In vitro* Determination of Prebiotic Potential of *Saccharum officinarum* L. By-products

Dina A. Zidan <sup>1</sup>, Mohd Redzwan Sabran <sup>1\*</sup> and Nurul Shazini Ramli <sup>2</sup>

<sup>1</sup>Department of Nutrition and Dietetics, Faculty of Medicine and Health Sciences, Universiti Putra Malaysia, 43400 Serdang, Selangor, Malaysia; dnoo912@gmail.com (D.A.Z.); mohdredzwan@upm.edu.my (M.R.S)

<sup>2</sup>Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 Serdang, Selangor, Malaysia; shazini@upm.edu.my (N.S.R)

\*Correspondence: mohdredzwan@upm.edu.my



**Figure S1.** DPPH Scavenging activity of *Saccharum officinarum* L. by-products at different concentrations (0.2, 0.4, 0.6, 0.8, 1 mg/mL). All results are presented as the means  $\pm$  standard deviation (n=3). Bars having different letters within the same group of concentration are significantly different ( $p > 0.05$ ). (SP) *Saccharum officinarum* L. pith; (SR) *Saccharum officinarum* L. rind