

Table S1. The antioxidant potential of fermented moringa leaves as influenced by fungal strain and fermentation time.

	FCRS (mg/g DM)	SA-ABTS ^{•+} (μmol trolox/g DM)	SA- [•] OH (IC ₅₀)
Factor: strain			
<i>Rhizopus oryzae</i> CBS 372.63	31.25±7.14 d	345.77±70.27 c	0.90±0.08 a
<i>Rhizopus oligosporus</i> ATCC 64063	27.63±8.24 c	336.37±127.26 b	1.09±0.15 b
<i>Aspergillus oryzae</i> CBS 673.92	26.14±7.19 b	337.09±128.64 b	1.20±0.09 c
<i>Neurospora intermedia</i> CBS 131.92	25.67±8.80 a	283.93±69.11 a	1.11±0.17 b
Factor: time (days)			
1	40.10±1.98 d	486.07±64.60 d	1.17±0.15 b
3	26.26±4.01 c	296.69±36.40 c	1.02±0.18 a
8	23.08±2.42 b	268.40±26.73 b	1.05±0.13 a
16	21.24±3.03 a	251.99±34.12 a	1.07±0.18 a

Two-factor analysis of variance and Fisher post-hoc test were applied. Data is shown as the mean ± SE. Mean values within a column followed by different letters differ significantly ($p \leq 0.05$) within a factor. FCRS - Folin-Ciocalteu reacting substances; SA-ABTS^{•+} - ABTS^{•+}-scavenging activity; SA-[•]OH - [•]OH-scavenging activity; IC₅₀: Half maximal inhibitory concentration.

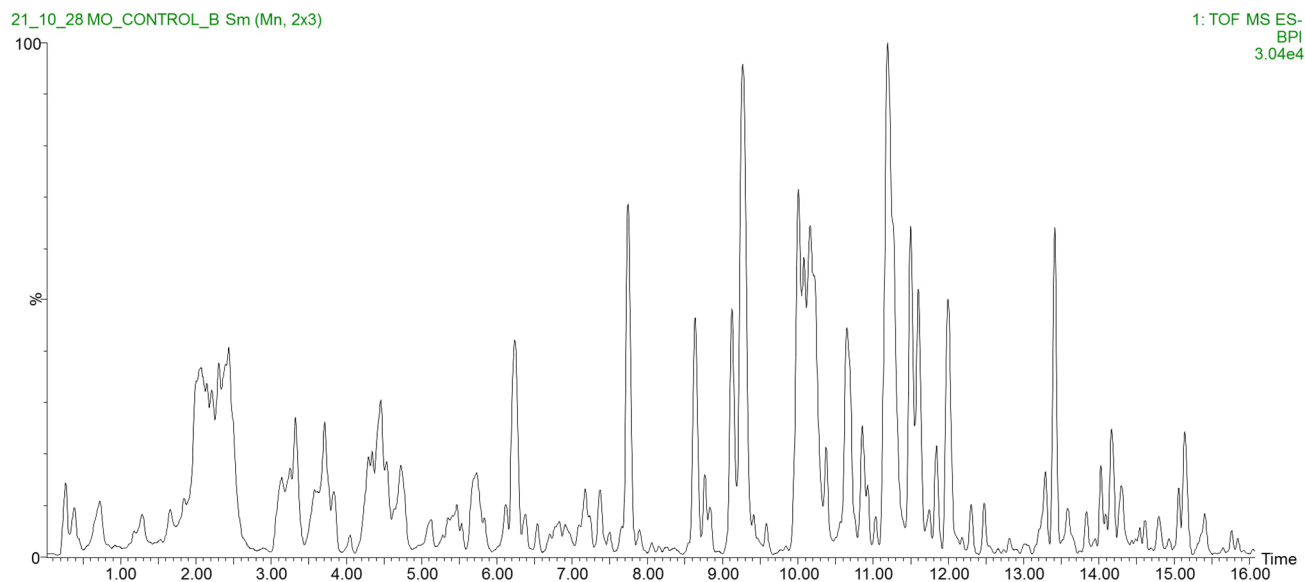


Figure S1. Base peak chromatogram of phenolic compounds analysed by HPLC-ESI-TOF-MS.

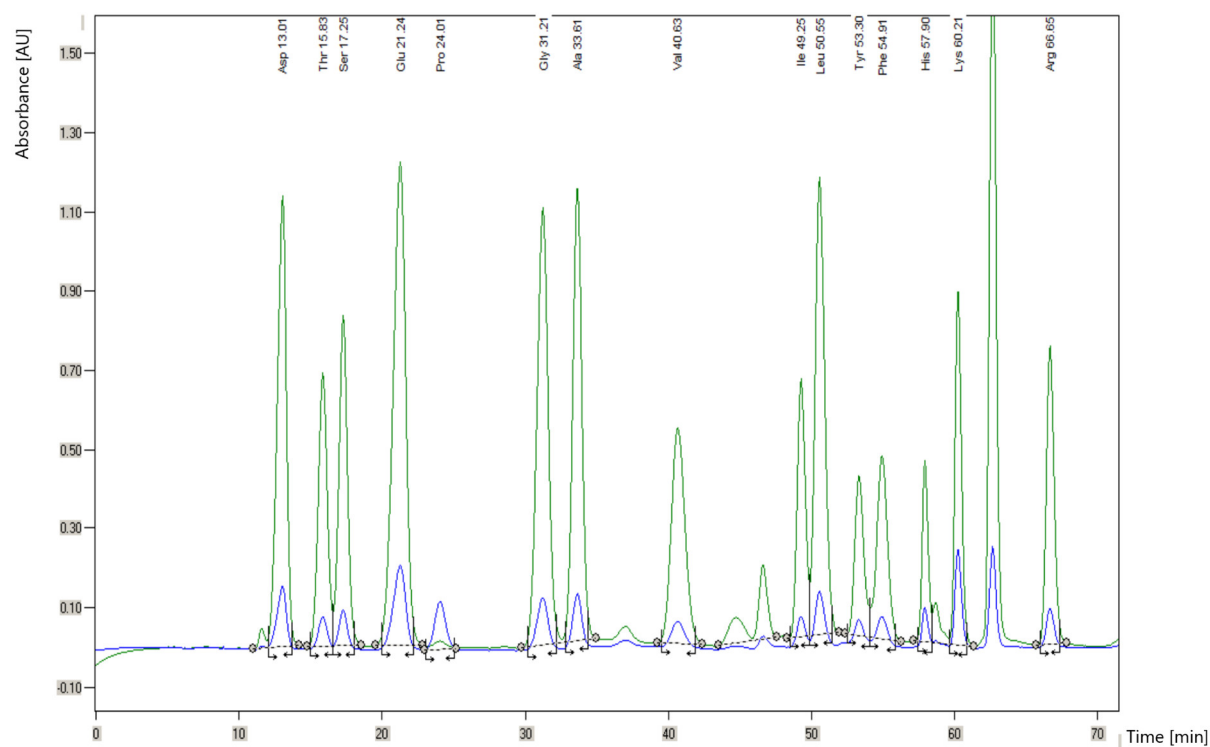


Figure S2. Representative chromatogram of amino acid analysis - moringa leaves fermented for 3 days with *Neurospora intermedia*. Green line - detection wavelength 570 nm, blue line - detection wavelength 440 nm.