

## Supporting Information

### Nonenzymatic Browning and Protein Aggregation in Royal Jelly during Room-Temperature Storage

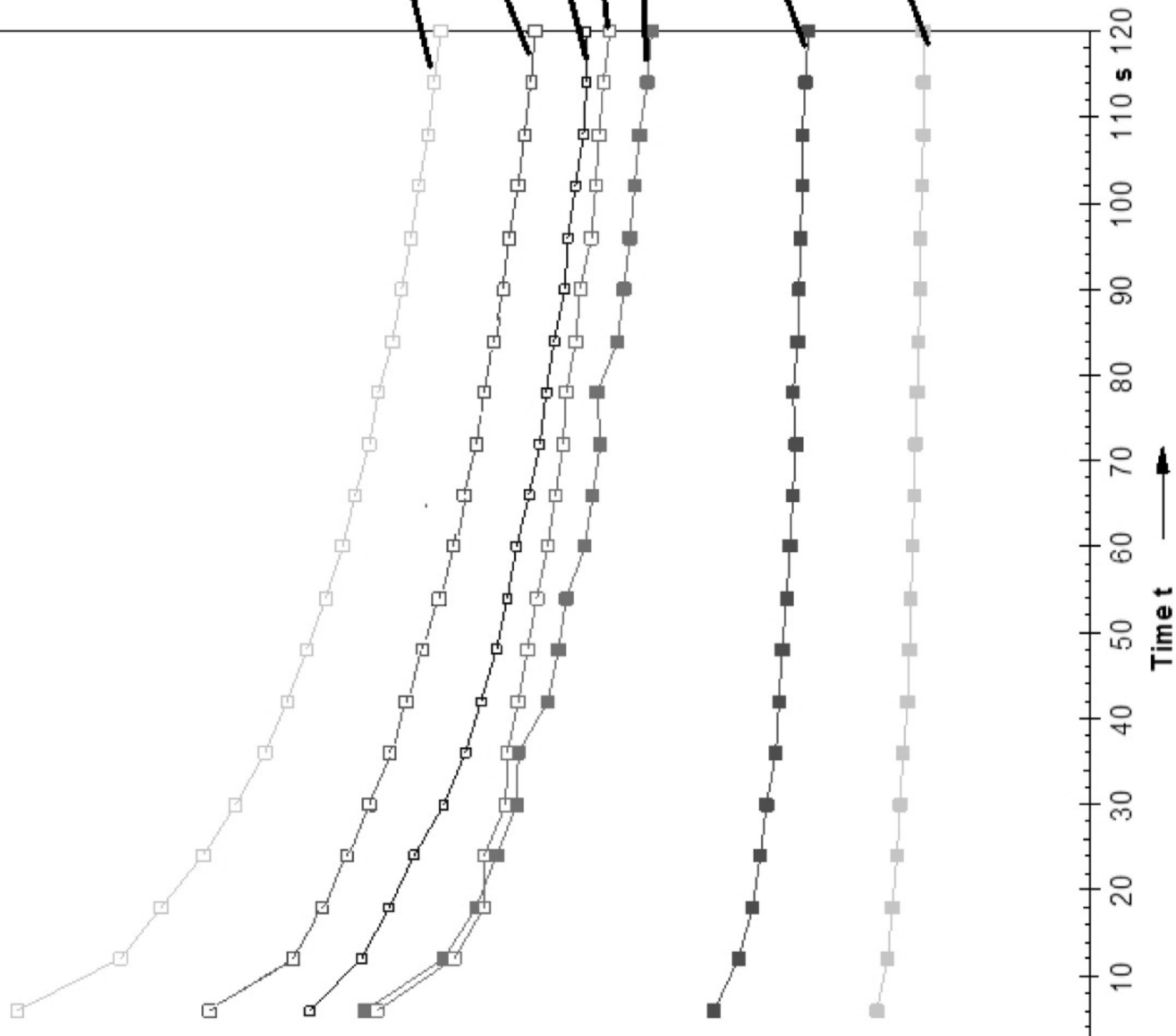
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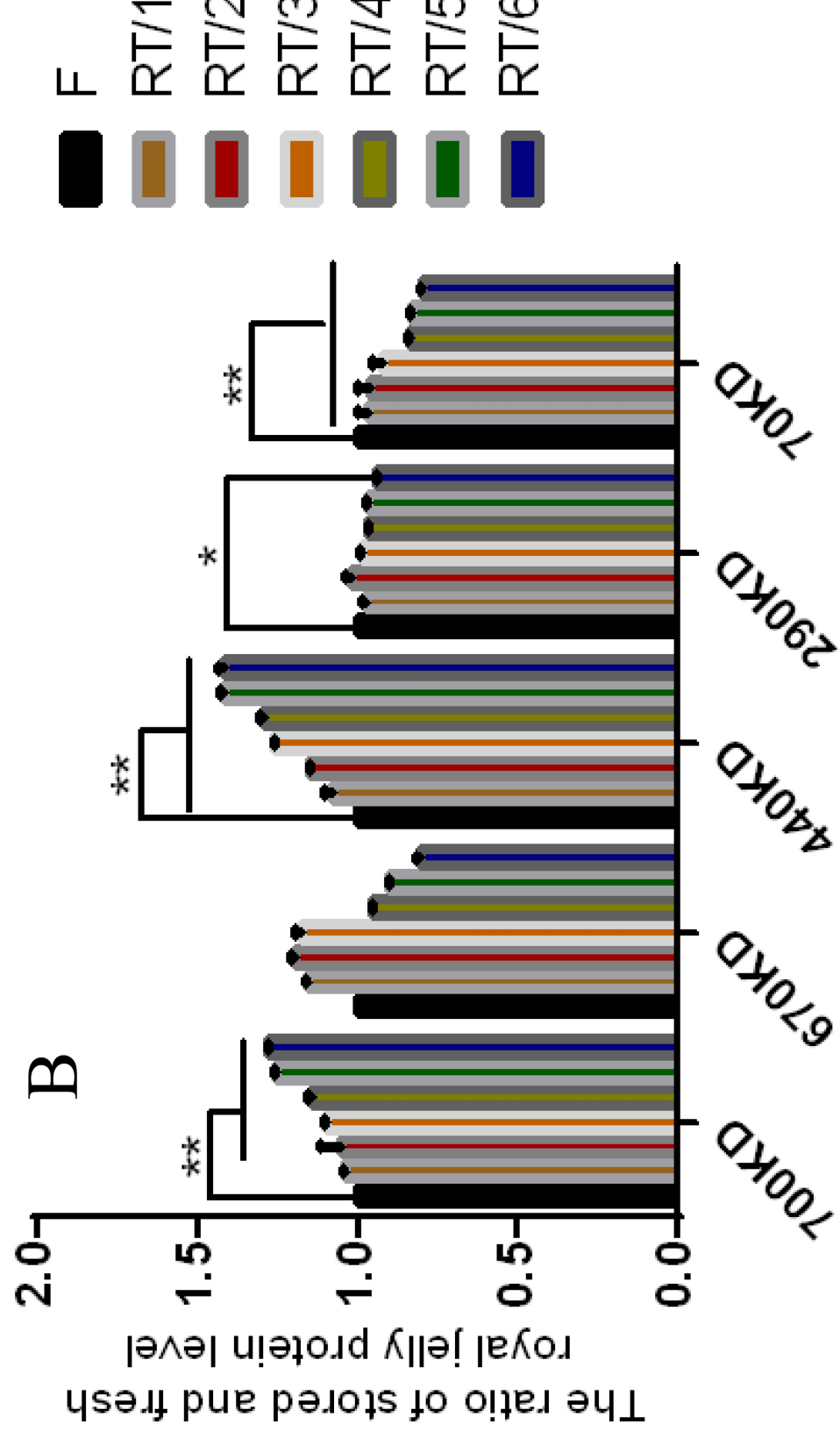
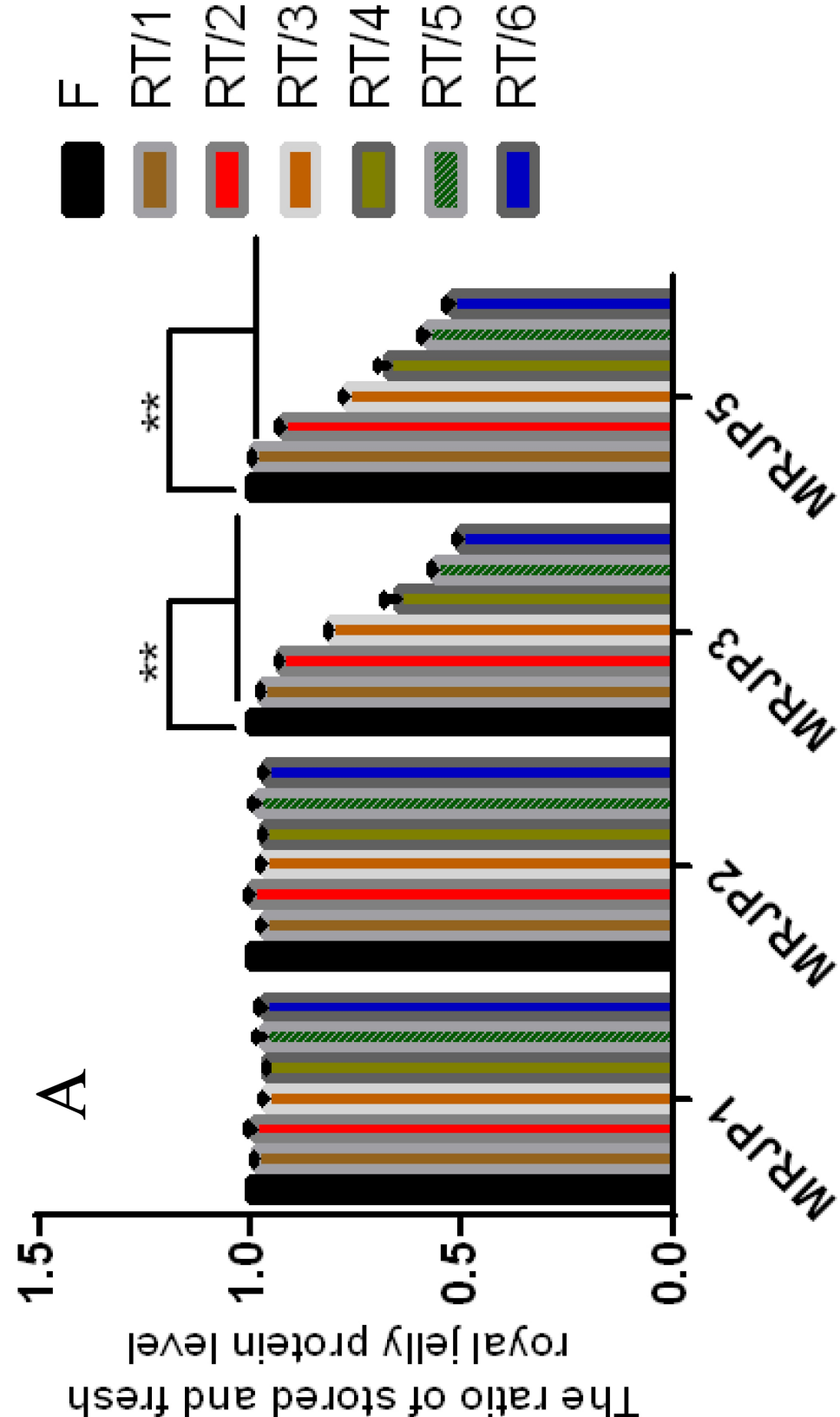
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Supplementary figure. 1. The viscosity changes of royal jelly during room-temperature storage

Note: 1 The abscissa indicates the shear time and the ordinate indicates the viscosity of royal jelly sample.

2 RT/1 to RT/6 represents fresh and stored one to six months royal jelly sample.

Supplement figure. 2. The level ratio of stored t fresh royal jelly protein on SDS-PAGE (A) and Native-PAGE (B).

Note: lane F, fresh royal jelly; lane RT/1 to RT/6, royal jelly stored at room temperature one to six month.