

S1 - Soluble non-starch polysaccharide (NSP) composition of green plantain.

Green plantain (ripeness stage 1) flour was produced in Ecuador from locally grown cultivars *Musa* AAB (Horn) var. Dominico. Use of green plantain ensures that water-soluble components of the cell wall, in particular pectins, have a wider range of structural characteristics and a higher molecular weight than would be obtained from ripe plantains. Yield of soluble non-starch fiber from this is 6-7% dry matter with a ratio of acidic:neutral polysaccharides of ~9:1. The molecular weight distribution of the polysaccharides is between 900 and ~5000 kDa. Monosaccharide composition (**Table S1**) reflects the high quantities of pectin present and the high mannose is characteristic of plantain cell walls.

Table S1 - Soluble non-starch polysaccharide (NSP) composition of green plantain (ripeness stage 1) sourced from Ecuador: average values obtained from plantains grown over three consecutive seasons. UA = uronic acid

Soluble NSP composition (g/100g NSP)							
UA	glucose	galactose	rhamnose	mannose	fucose	xylose	arabinose
26.8	25.2	8.6	2.4	18.7	2.6	6.7	9.0