Supplementary Materials: Protective Effects of Melon Extracts on Bone Strength, Mineralization, and Metabolism in Rats with Ovariectomy-induced Osteoporosis

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Table S1. Ingredient of diets used in this study.

Ingredient (g/kg Diet)	
Sucrose	500
Casein	200
Corn starch	150
Cellulose	50
Soybean oil	50
Mineral mixture	35
Vitamin mixture	10
L-Cystein	3
Choline bitartrate	2
Carbohydrate (% kcal)	64
Protein (% kcal)	20
Fat (% kcal)	16
Energy (kcal/g)	4

DPPH Assay

The antioxidant activity of melon extracts treated without or with heat (ECO-A) was measured by the DPPH (2,2-diphenyl-1-picrylhydrazyl) assay as described elsewhere [1]. The discoloration of the reaction mixture was measured at 520 nm for 30 min of incubation in the dark. Ascorbic acid solution in DW was used as a reference standard and DW was used as blank (control). The antioxidant activity (%) was defined as the percentage scavenging of the DPPH free radical from the following equation:

$$\text{Percentage scavenging} = A_0 - A_1/A_1 \times 100$$

where A_0 = Absorbance of the control and A_1 = Absorbance in the presence of the sample.

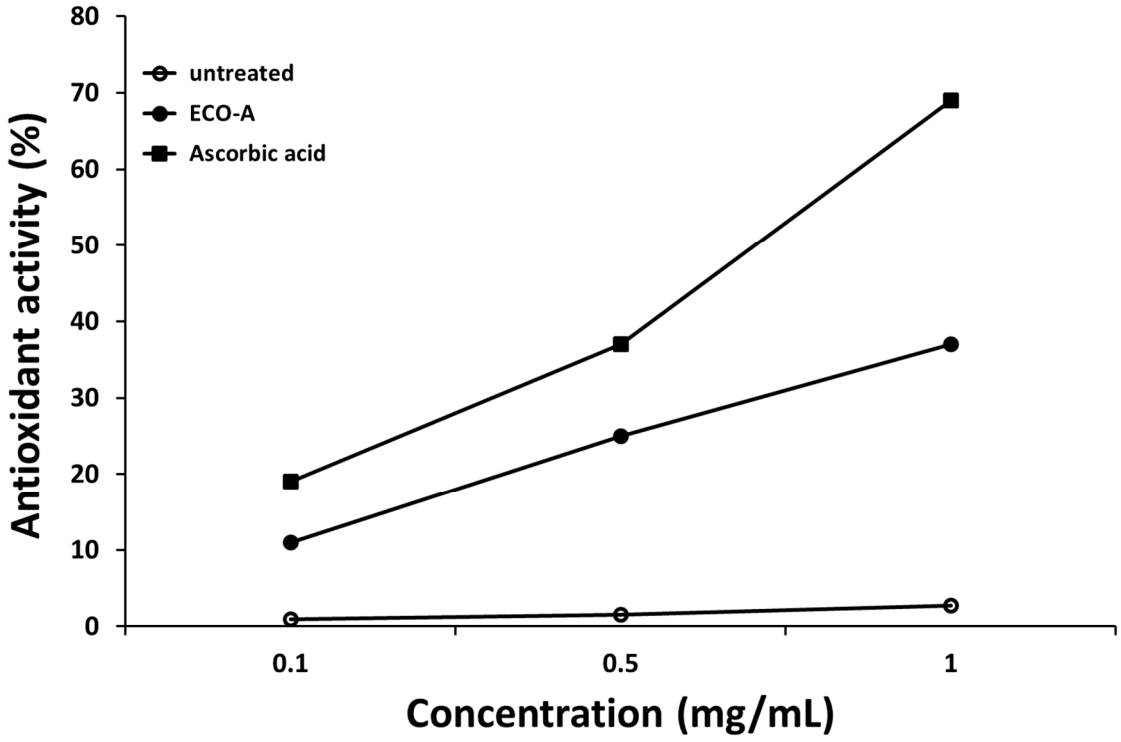

Figure S1. Antioxidant activity of melon extracts treated without or with heat (ECO-A) determined by measuring DPPH radical scavenging activity.

Reference

1. Usha, T.; Middha, S.K.; Bhattacharya, M.; Lokesh, P.; Goyal, A.K. Rosmarinic acid, a new polyphenol from *Baccaurea ramiflora* Lour. leaf: A probable compound for its anti-inflammatory activity. *Antioxidants* **2014**, *3*, 830–842.