

Supplementary Materials to :

# *Cucumis metuliferus* L. Fruits Extract with Antioxidant, Anti-inflammatory, and Antidiabetic Properties as Source of Ursolic Acid

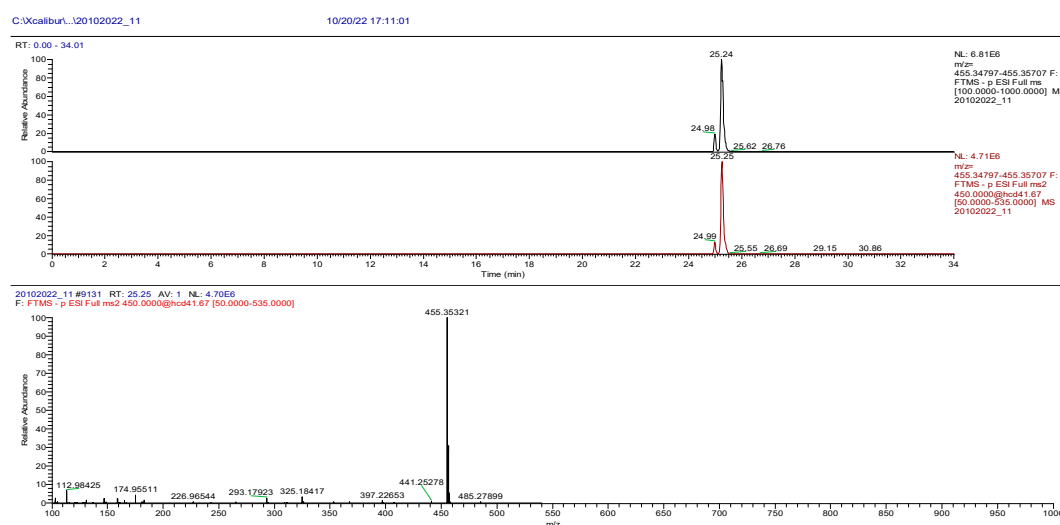
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**Figure S1.** MS Spectra of fraction of *C. metuliferus* species with ursolic acid (negative mode) performed on mass spectrometry



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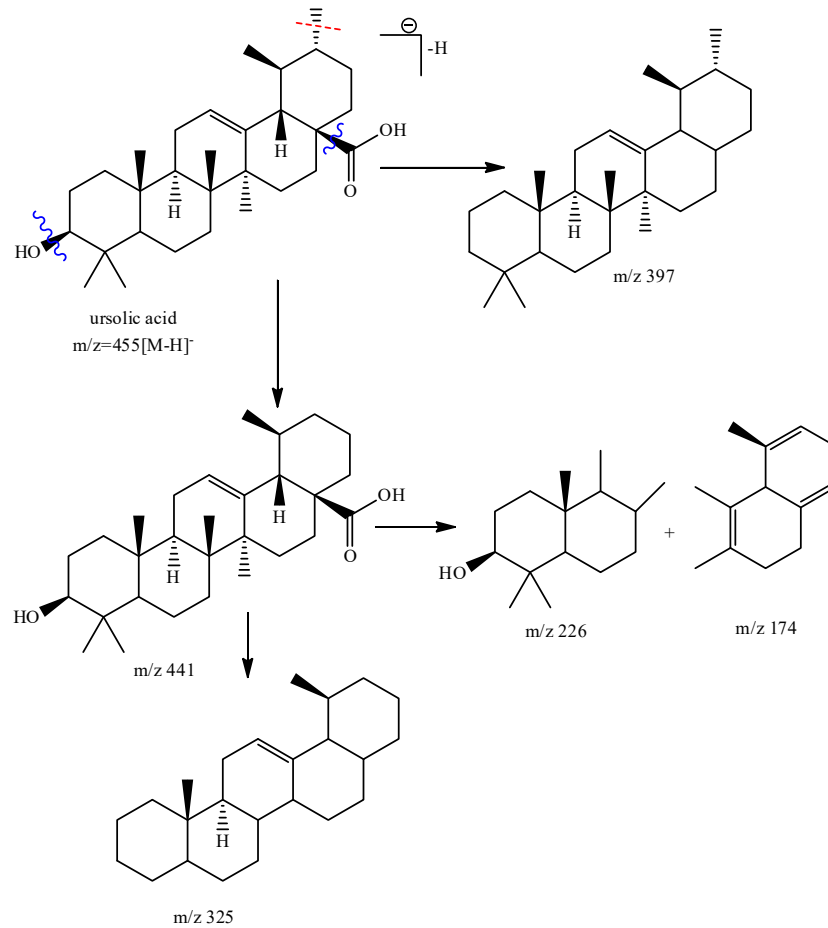
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**Figure S2.** Proposed fragmentation pattern of ursolic acid**Figure S3.** The  $^1H$  NMR spectrum of the ursolic acid fraction