

Supplementary Materials: Use of A Hydroalcoholic Extract of *Moringa oleifera* Leaves for the Green Synthesis of Bismuth Nanoparticles and Evaluation of their Anti-microbial and Antioxidant Activities

Prince Edwin Das ¹, Amin F. Majdalawieh ^{2,*}, Imad A. Abu-Yousef ², Srinivasan Narasimhan ^{1,*}, and Palmiro Poltronieri ^{3,*}

¹ Asthagiri Herbal Research Foundation, 162A, Perungudi Industrial Estate, Perungudi, Chennai, India 600096; prince.ahrf@gmail.com

² Department of Biology, Chemistry and Environmental Sciences, American University of Sharjah, P.O. Box 26666, Sharjah, United Arab Emirates; iabuyousef@aus.edu

³ Institute of Sciences of Food Productions, CNR-ISPA, Lecce 73100, Italy

* Correspondence: amajdalawieh@aus.edu (A.F.M.); narasimhan_s@yahoo.com (S.N.); palmiro.poltronieri@ispa.cnr.it (P.P.); Tel.: (971) 6 5152429 (A.F.M.); (91) 44 22397645 (S.N.); Fax: (971) 6 515 2450 (A.F.M.); (91) 44 22397645 (S.N.).

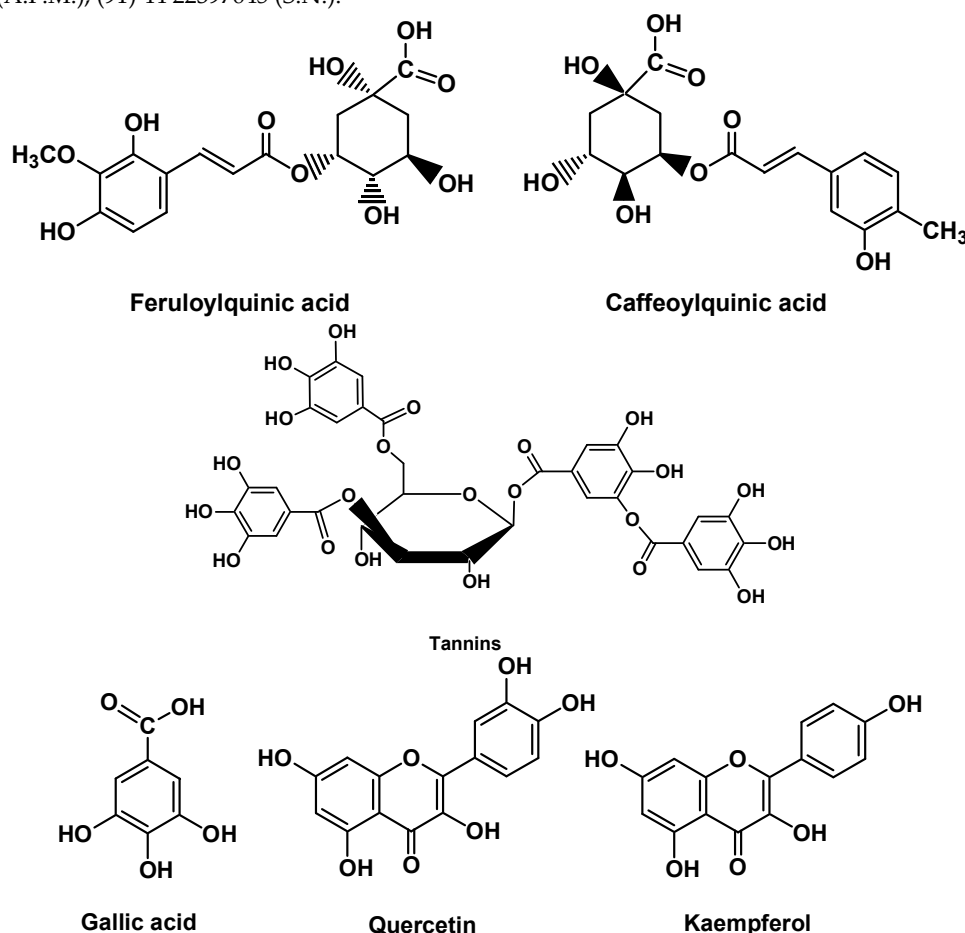


Figure S1. Chemical structures of caffeoylquinic acid, feruloylquinic acid, tannins, gallic acid, quercetin, kaempferol.



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