

Chemical compositions of Lianqiao (*Forsythia suspensa*) extracts and their potential health benefits

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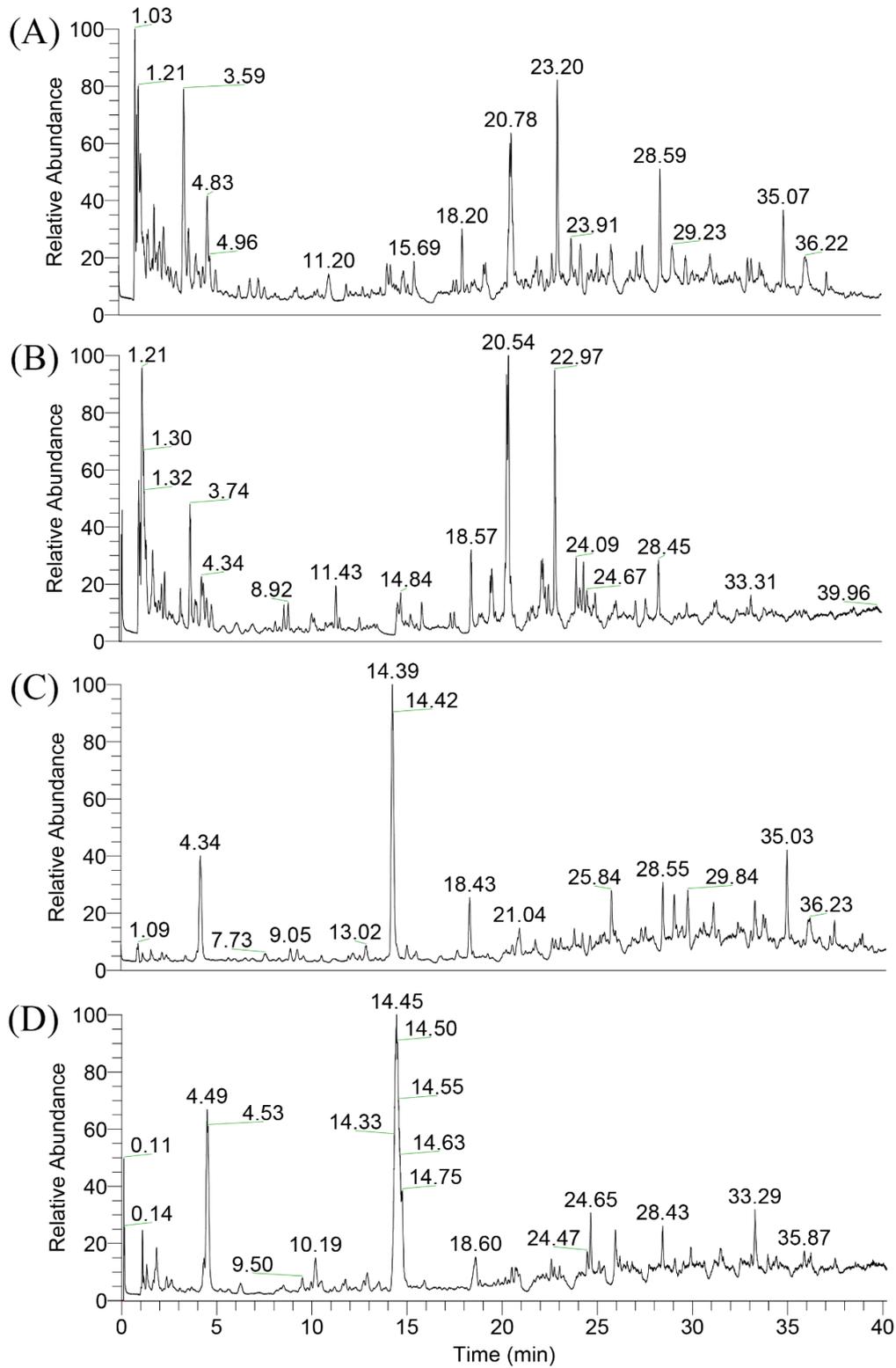


Figure S1. Chromatogram of Lianqiao water extract (WE) in positive (A) and negative (B) ionization modes, and Lianqiao ethanol extract (EE) in positive (C) and negative (D) ionization modes.