

Supporting Information 1. Preparation of Navy Bean Ethanol Extract.

The navy bean extract was prepared at the Natural Products Support Group of Applied Developmental Research Program of SAIC Frederick Inc. as described previously [11] with some modifications. Navy beans were purchased from the Michigan Bean Commission (Frankenmuth, MI). Beans were washed with cold water to remove any debris. After air drying, beans were ground to approximately <2 mm diameter particles size using a Wiley mill and a 4 mm screen. The bean powder was soaked in distilled water overnight and then cooked in a slowly rotating flask for 1 to 1.5 hr at 98 °C. Sufficient water was added so that bean powder remained submerged. After cooling off, the cooked bean powder was mixed with 95% ethanol (vol:vol) so that the final concentrations was approximately 60% ethanol (vol:vol). After overnight mixing in slowly rotating flask, the aqueous ethanolic solution was removed by basket centrifugation using fiberglass and then Whatman 3 mm chromatography paper as a filter. After repeated filtration, the aqueous ethanolic solutions were rotary evaporated at temperatures below 40 °C to half of the volume and then dried at 0 °C for 5 days in a freeze drier.