

Supplemental material

Microbial lipid production from AFEX™ pretreated corn stover

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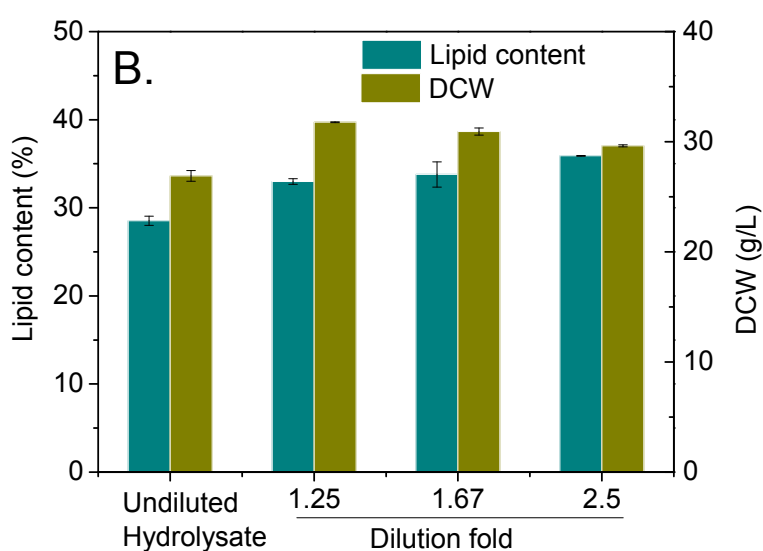
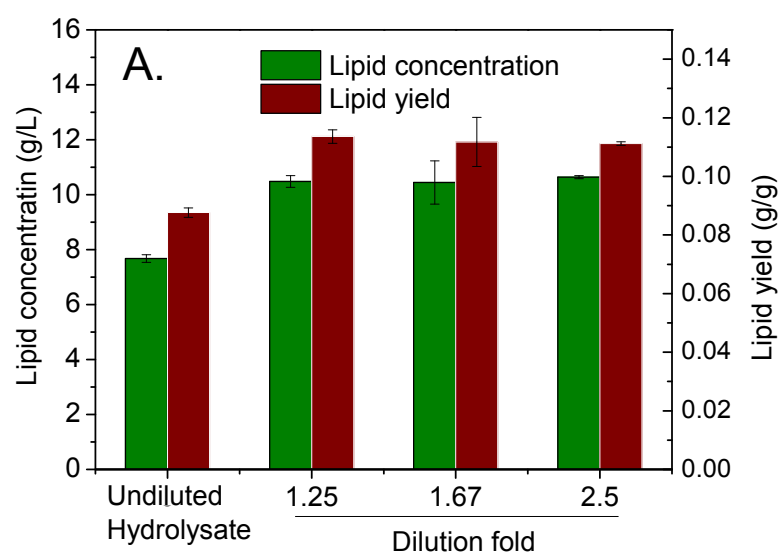
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Supplemental Figures

Supplemental Figure S1 Dilution of hydrolysate improved lipid production by *Lypomyces* sp. fermentation. AFEX-CS hydrolysate derived from 6.0% glucan loading enzymatic hydrolysis was diluted by 1.25-fold (40 mL hydrolysate was diluted to 50 mL), 1.67-fold (30 mL hydrolysate was diluted to 50 mL), and 2.50-fold (20 mL hydrolysate was diluted to 50 mL). Glucose and xylose were supplemented to the diluted hydrolysates to make final sugar concentrations the same as in undiluted hydrolysate (glucose:56.5 g/L, xylose:30.5 g/L). Fermentations were performed at 27 °C and initial pH 5.5.



Supplemental Table S1 Major degradation products in AFEX-CS hydrolysate (7.5% glucan loading). The degradation products were analyzed and published in a previous study⁶. The concentrations were calculated based on published data⁶.

| Degradation products | 7.5 % glucan loading AFEX-CS hydrolysate (g/L) |
|--|--|
| 5-Hydroxymethyl furfural (HMF) | 0.1555 |
| Lactic acid | 0.0770 |
| Aconitic acid | 0.9188 |
| Acetic acid | 1.1168 |
| Formic acid | 0.2209 |
| Acetamide | 6.0659 |
| Total phenolic amides | 3.5758 |
| Total pyrazine and imidazole derivatives | 0.2289 |
| 4-hydroxybenzaldehyde | 0.0225 |
| Vanillin | 0.0472 |
| p-coumaric acid | 0.2616 |
| Ferulic acid | 0.0250 |

(⁶Chundawat et al, Bioresource Technology, 2010, 101:8429-8438.)