

Fig. S1. Effect of initial pH on lactic acid production from synthetic food waste. The fermentation was conducted in 250 ml Erlenmeyer flask with 100 ml fermentation medium without sterilization and LAB inoculation at 35°C. The solid-liquid ratio was 1:1 and no α -amylase was added.

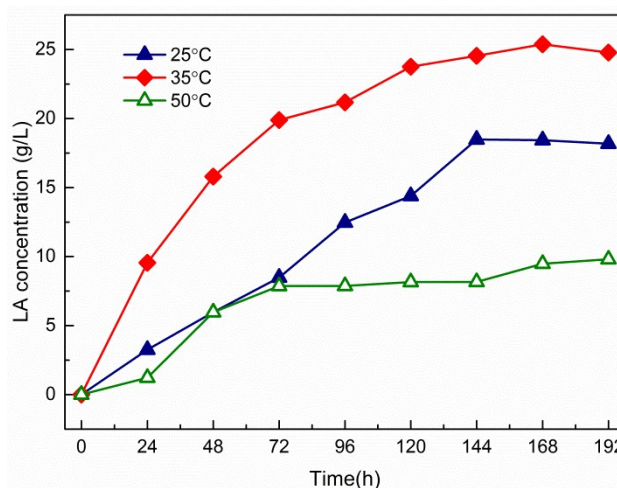


Fig. S2. Effect of temperature on lactic acid production from synthetic food waste. The fermentation was conducted in 250 ml Erlenmeyer flask with 100 ml fermentation medium without sterilization and LAB inoculation at initial pH of 7.0. The solid-liquid ratio was 1:1 and no α -amylase was added.