

Valorisation of Food Waste with Distinct Carbon-to-Nitrogen Ratios by the Microalga *Isochrysis galbana*: Laboratory Demonstration and Techno-Economic Assessment

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Table S1. Composition of f/2 culture medium.

Component	Additives per 1,000 mL of filtered natural seawater*
NaNO ₃	74.8 mg
NaH ₂ PO ₄	4.4 mg
ZnSO ₄ •4H ₂ O	23 mg
MnCl ₃ •4H ₂ O	17.8 mg
CuSO ₄ •5H ₂ O	10 mg
Na ₂ MoO ₄ •2H ₂ O	7.3 mg
CoCl ₂ •6H ₂ O	12 mg
FeC ₆ H ₅ O ₇ •5H ₂ O	3.9 g
Na ₂ EDTA	4.35 g
Vitamin B ₁	0.1 mg
Vitamin B ₁₂	5×10 ⁻⁴ mg
Vitamin H	5×10 ⁻⁴ mg

* Filtered natural seawater was used in the experiment, with a salinity of 30‰.