

Supplementary Material:

Valorization of wheat byproducts for the co-production of packaging material and enzymes

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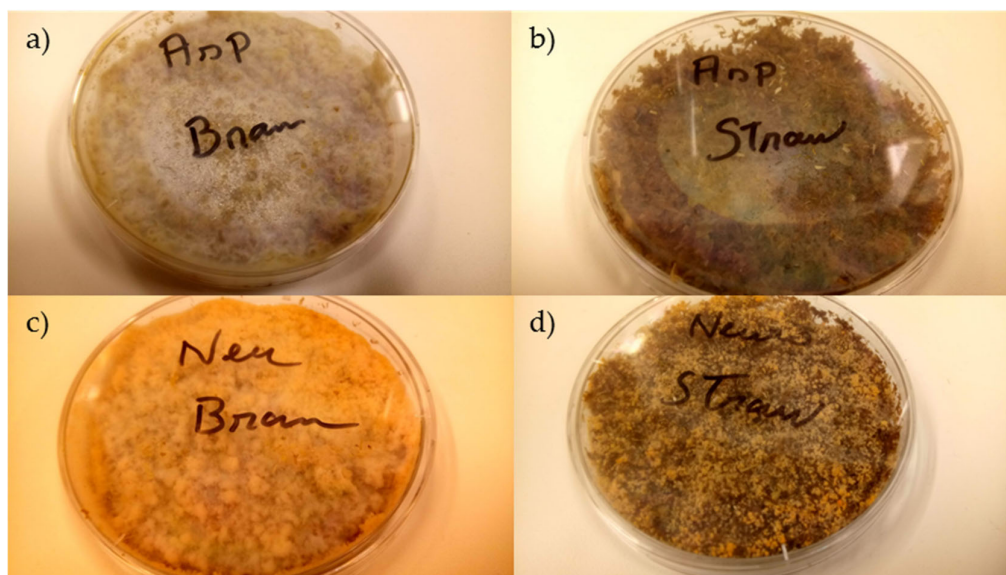


Figure S1. Wheat bran (a and c) and straw (b and d) cultivated with *Aspergillus oryzae* (a and b) and *Neurospora intermedia* (c and d).

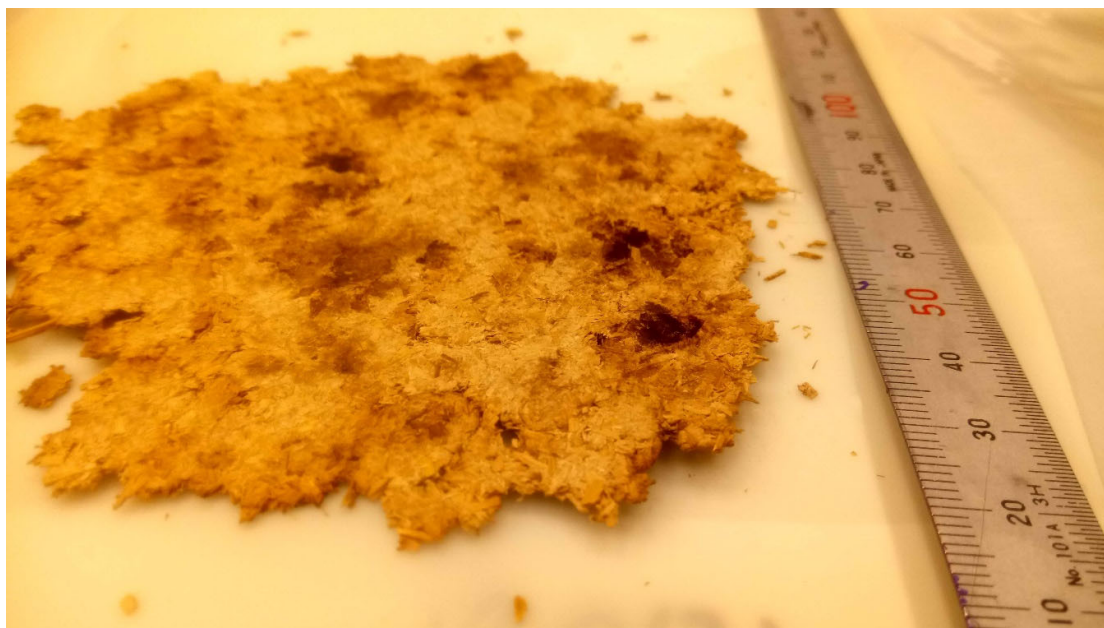


Figure S2. Alkali-pretreated wheat straw after fermentation by *Aspergillus oryzae* and pressing.



Figure S3. Wheat straw after fermentation by *Aspergillus oryzae* and pressing.



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