

Supplementary materials

# Integrated process for bioenergy production and water recycling in the dairy industry: selection of *Kluyveromyces* strains for direct conversion of concentrated lactose-rich streams into bioethanol

Maria José Leandro <sup>1,2</sup>, Susana Marques <sup>1</sup>, Belina Ribeiro <sup>1</sup>, Helena Santos <sup>2</sup>, César Fonseca <sup>1,3,\*</sup>

**Table S1.** Current recommendations and regulations for drinking water.

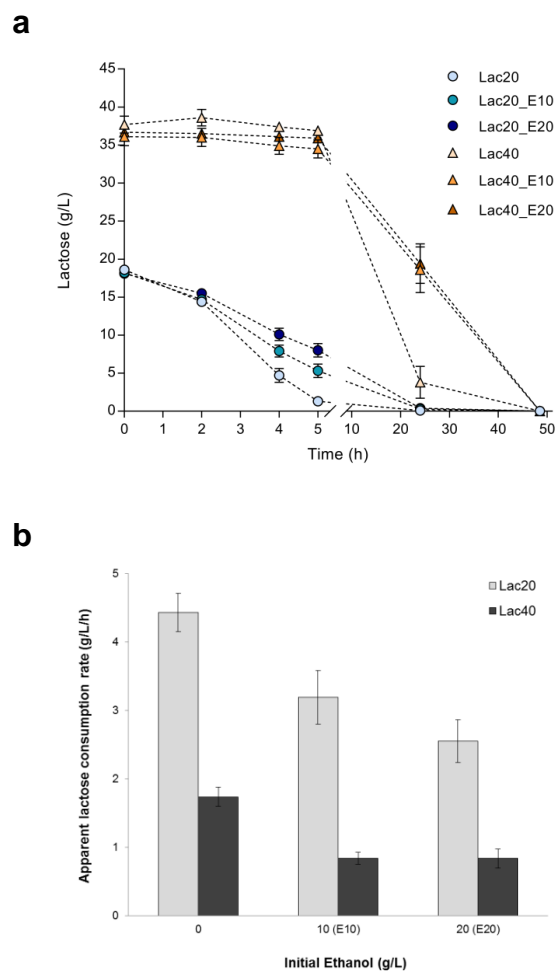
Parameter	WHO <sup>1</sup>	EC <sup>2</sup>	EPA <sup>3</sup>	JWWA <sup>4</sup>
pH	6.5-8.5*	6.5-9.5	6.5-8.5*	5.8-8.6
Total dissolved solids (g/L) (180°C)	0.6*		0.5*	0.5
Conductivity (µS/cm) (20°C)		2500		
Anions (mg/L)				
F <sup>-</sup>	0.5-1*	1.5	4.0/2.0*	0.8
Cl <sup>-</sup>	250*	250	250*	200
HCO <sub>3</sub> <sup>-</sup>				
SO <sub>4</sub> <sup>2-</sup>	500*	250	250*	
H <sub>2</sub> PO <sub>4</sub> <sup>-</sup>				
NO <sub>3</sub> <sup>-</sup>	50	50	10	10
NO <sub>2</sub> <sup>-</sup>	3	0.5	1	10
Cations (mg/L)				
Na <sup>+</sup>	200*	200		200
K <sup>+</sup>				
Mg <sup>2+</sup>				300
Ca <sup>2+</sup>				300
Fe <sup>2+</sup>	0.3*	0.2	0.3*	0.3
NH <sub>4</sub> <sup>+</sup>	1.5*	0.5		
Mn <sup>2+</sup>	0.1*	0.05	0.05*	0.05
Vestigial Elements (µg/L)				
Cu	2000	2000	1300	1000
Zn	4000*		5000*	1000
Cd	3	5	5	10
Pb	10	10	15	10
Hg	6	1	2	0.5

\* recommended values according to aesthetic acceptability thresholds; <sup>1</sup> World Health Organization (WHO), (2017). Guidelines for Drinking-water Quality. Technical Report (<https://apps.who.int/iris/bitstream/handle/10665/254637/9789241549950-eng.pdf>); <sup>2</sup> European Commission (EC), (1998). COUNCIL DIRECTIVE 98/83/EC of 3 November 1998 on the quality of water intended for human consumption. Technical Report (<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:31998L0083&from=EN>); <sup>3</sup> United States Environmental Protection Agency (EPA), (2017). Ground Water and Drinking Water - National Primary Drinking Water Regulations. Technical Report (<https://www.epa.gov/ground-water-and-drinking-water/national-primary-drinking-water-regulations#Inorganic>; <https://www.epa.gov/dwstandardsregulations/secondary-drinking-water-standards-guidance-nuisance-chemicals>); <sup>4</sup> Japan Water Works Association (JWWA), (2007). Supply of Drinking Water with Clean and Safe - Water Quality Standards of Drinking Water. Technical Report ([http://www.jwwa.or.jp/english/water\\_en/water-e07.html](http://www.jwwa.or.jp/english/water_en/water-e07.html)).

**Table S2.** Properties and composition of reference defined media for yeast cultivation.

Main components	YNB <sup>1</sup>	Verduyn <sup>2</sup>	Delft <sup>3</sup>
D-Glucose (g/L)	5	10	22
pH (25°C)	5.4	5.0	6.0
Anions (mg/L)			
F <sup>-</sup>	-	-	-
Cl <sup>-</sup>	125	0.4	0.9
HCO <sub>3</sub> <sup>-</sup>	-	-	-
SO <sub>4</sub> <sup>2-</sup>	3827	3829	5657
H <sub>2</sub> PO <sub>4</sub> <sup>-</sup>	708	2134	10262
NO <sub>3</sub> <sup>-</sup>	-	-	-
NO <sub>2</sub> <sup>-</sup>	-	-	-
MoO <sub>4</sub> <sup>2-</sup>	0.2	0.3	0.6
BO <sub>3</sub> <sup>-</sup>	0.5	0.9	1.9
Cations (mg/L)			
Li <sup>+</sup>	-	-	-
Na <sup>+</sup>	39	0.1	0.2
K <sup>+</sup>	285	860	4137
Mg <sup>2+</sup>	493	493	493
Ca <sup>2+</sup>	36	1.2	2.5
Fe (total)	0.1	0.6	1.2
NH <sub>4</sub> <sup>+</sup>	1361	1361	2045
Mn <sup>2+</sup>	0.2	0.3	0.5
Vestigial Elements (µg/L)			
Cu	16	64	127
Zn	131	1020	2041
Co	-	59	118

<sup>1</sup> Difco™ Yeast Nitrogen Base (without amino acids) ([http://legacy.bd.com/europe/regulatory/Assets/IFU/Difco\\_BBL/233520.pdf](http://legacy.bd.com/europe/regulatory/Assets/IFU/Difco_BBL/233520.pdf)); <sup>2</sup> Verduyn, C., Postma, E., Scheffers, W. A., & Van Dijken, J. P. (1992). Effect of benzoic acid on metabolic fluxes in yeasts: A continuous-culture study on the regulation of respiration and alcoholic fermentation. *Yeast*, 8(7), 501-517. doi: 10.1002/yea.320080703; <sup>3</sup> Jensen, N. B., Strucko, T., Kildegaard, K. R., David, F., Maury, J., Mortensen, U. H., Borodina, I. (2014). EasyClone: method for iterative chromosomal integration of multiple genes in *Saccharomyces cerevisiae*. *FEMS Yeast Res*, 14(2), 238-248. doi: 10.1111/1567-1364.12118



**Figure S1.** Effect of ethanol and lactose concentration on the lactose consumption rate by *K. marxianus* PYCC 3282. Lactose consumption by strain *K. marxianus* PYCC 3282 (CBS 608) in rich media YP with 20 g/L lactose (Lac20) and YP with 40 g/L lactose (Lac40) media, with and without addition of ethanol: initial ethanol concentrations 10 g/L (\_E10) or 20 g/L (\_E20). Error bars represent standard deviation from the average value of two independent experiments. **a**, Lactose consumption. **b**, apparent lactose consumption rates (Time points used for calculations: Lac20 media, from 2 h to 5 h; Lac40 media, from 5 h to 24 h). Cells were grown for 24 h in YPD medium, harvested by centrifugation (10,414 g at 4°C for 10 min), washed twice with cold sterile water and used to inoculate 10 mL of sterile medium, at an initial cell density of  $2.7 \pm 0.1$  gCDW/L. Cells were cultivated in shake flasks (volume ratio medium/flask 1:5), with cotton plugs, in an orbital shaker (Agitorb 200, Aralab) at 30°C, with 150 rpm agitation. Assays were performed in duplicate.