

Supplementary Information: Production of α-Glycerolphosphorylcholine in Fermented Root, Tuber, and Fruit

Timothy J. Tse^{1,*}, Farley Chicilo¹, Daniel J. Wiens¹, Jianheng Shen¹, Javier Anleu Alegria¹, Young Jun Kim²,
Jae Kyeom Kim², Eui-Cheol Shin³, Martin J. T. Reaney^{1,2,4}, and Youn Young Shim^{1,2,4,*}

¹ Department of Food and Bioproduct Sciences, University of Saskatchewan, 51 Campus Drive,
Saskatoon, SK, S7N 5A8, Canada

² Department of Food and Biotechnology, Korea University, Sejong 30019, Republic of Korea

³ Department of Food Science, Gyeongsang National University, 501 Jinju-daero, Jinju 52828, Republic
of Korea

⁴ Prairie Tide Diversified Inc., 102 Melville St., Saskatoon, SK, S7J 0R1, Canada

* Correspondence: timothy.tse@usask.ca (T.J.T.), younyoung.shim@usask.ca (Y.Y.S.)

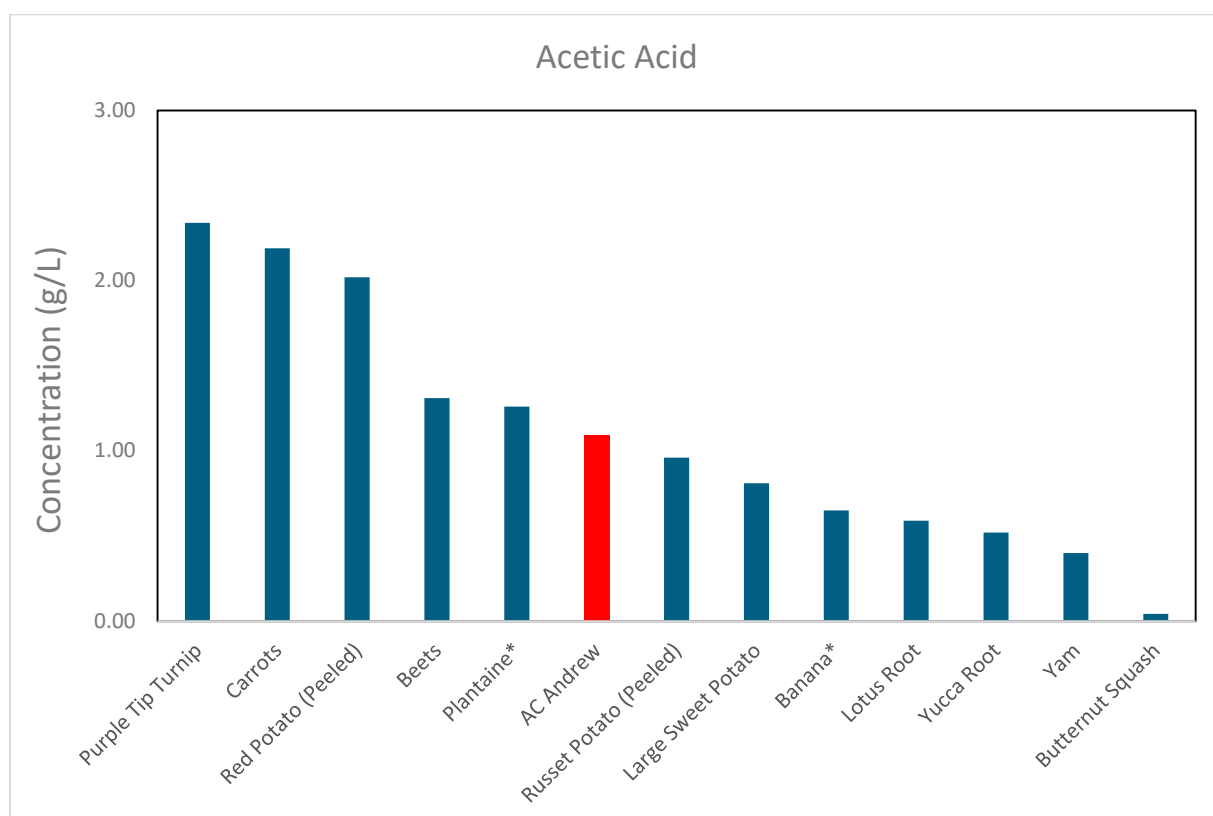


Figure S1. Average acetic acid concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.

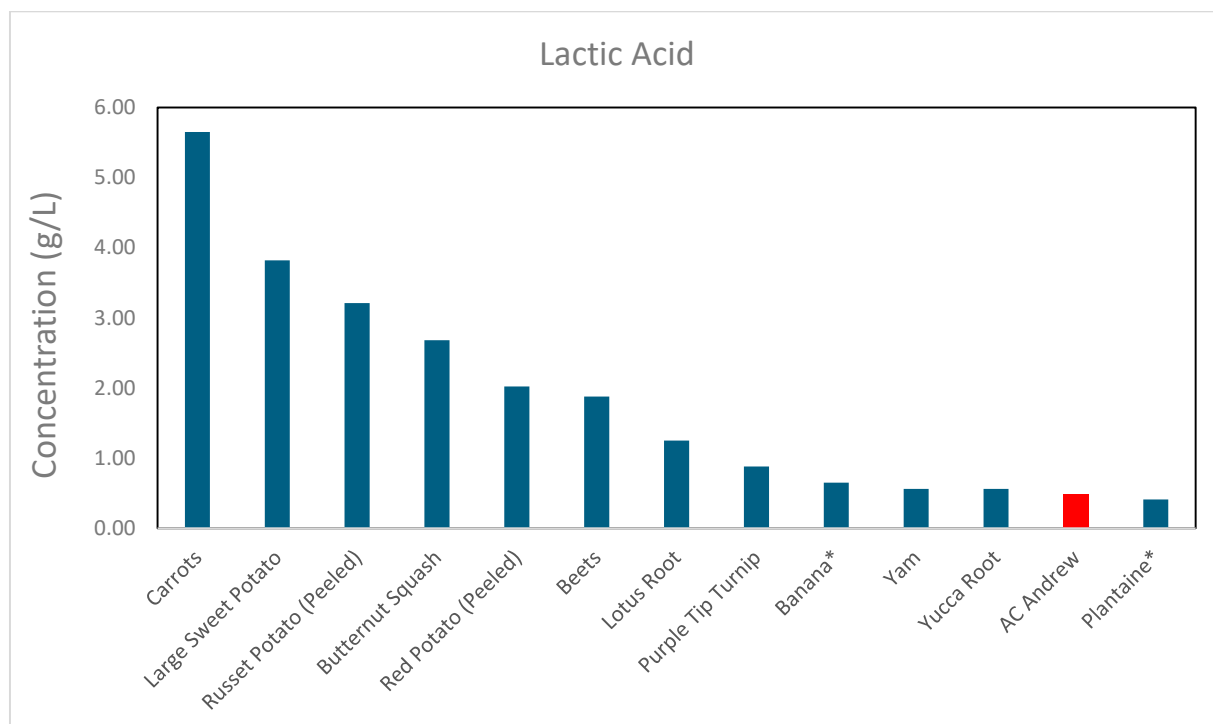


Figure S2. Average lactic acid concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.

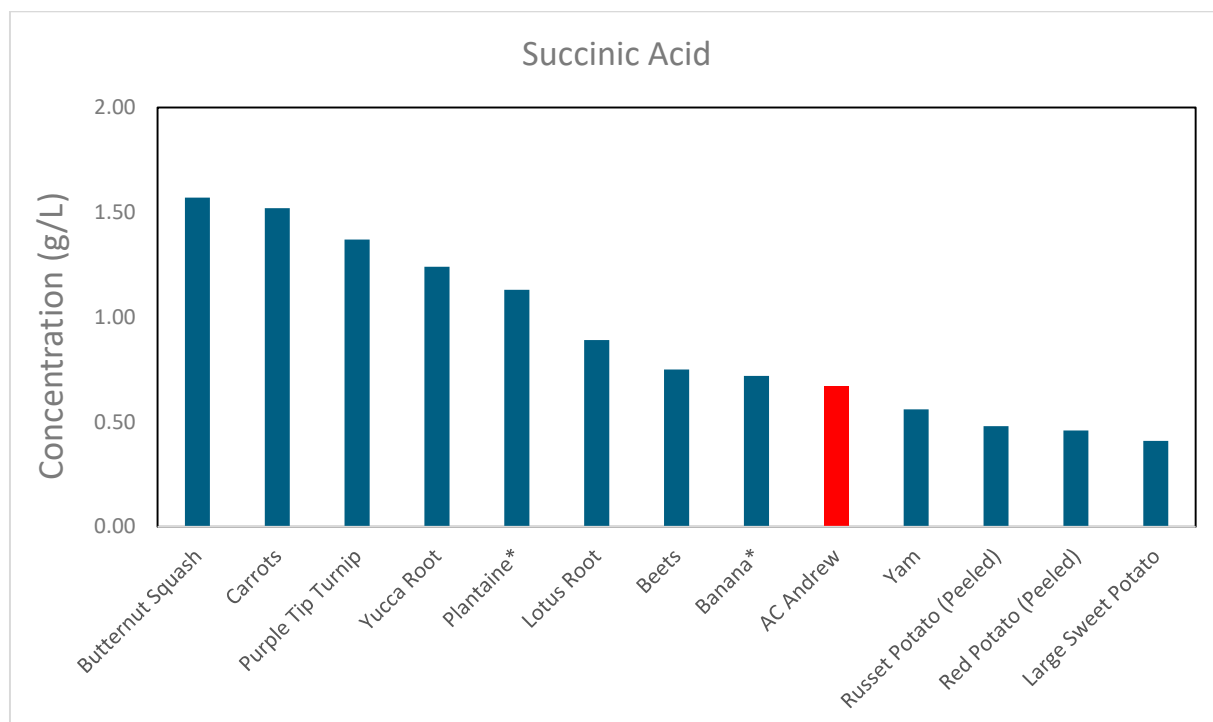


Figure S3. Average succinic acid concentrations, for each feedstock, after 72 h fermentation.

Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.

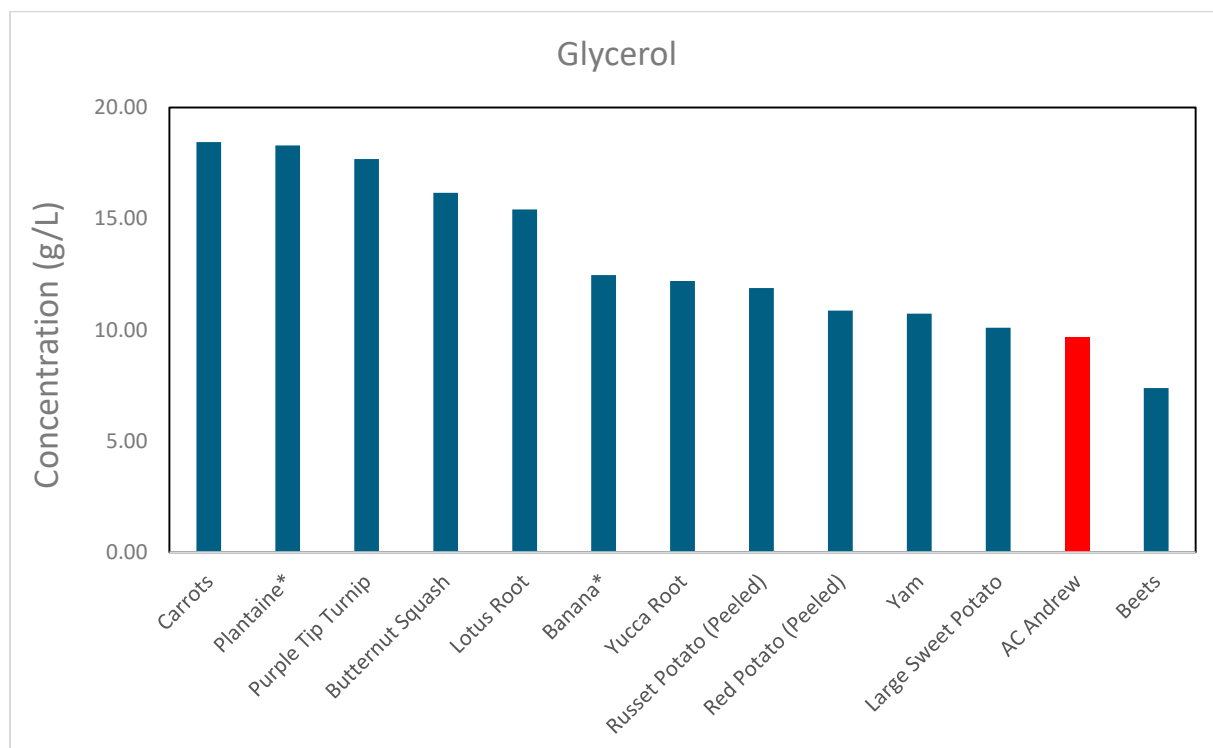


Figure S4. Average glycerol concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.