

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

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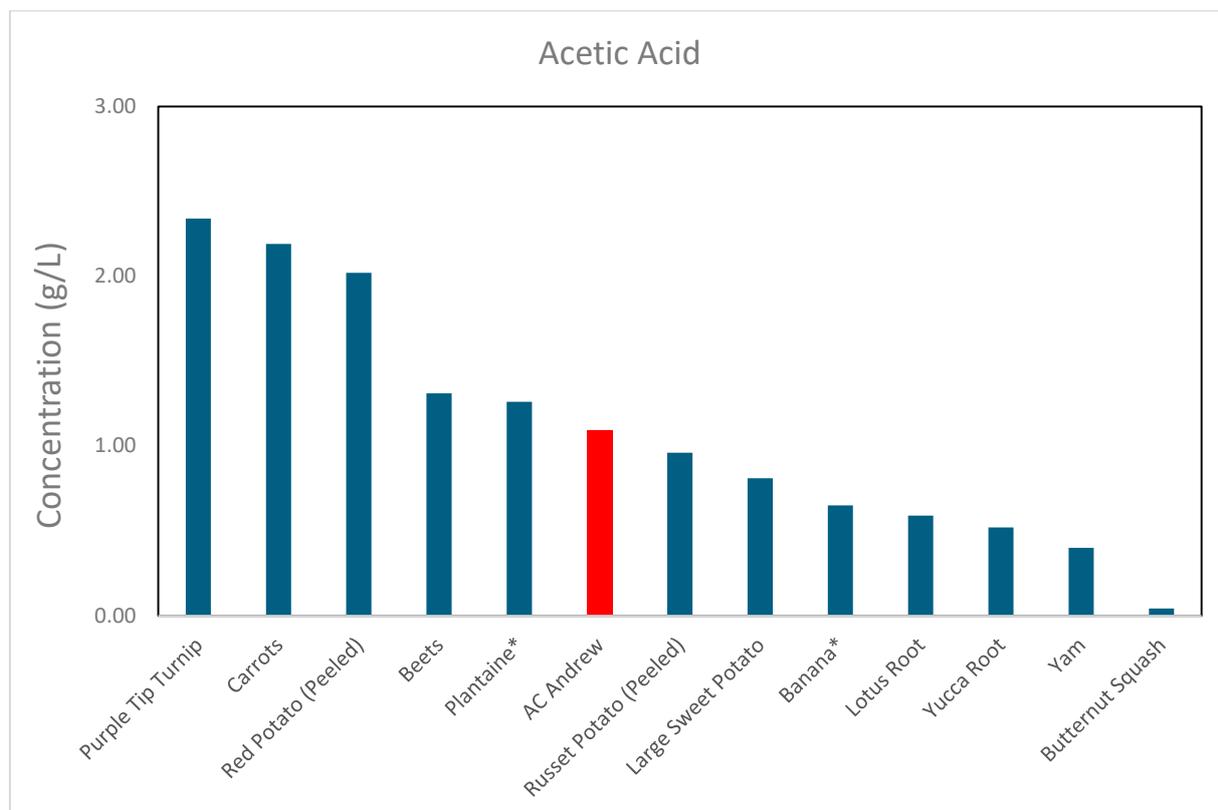


Figure S1. Average acetic acid concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.

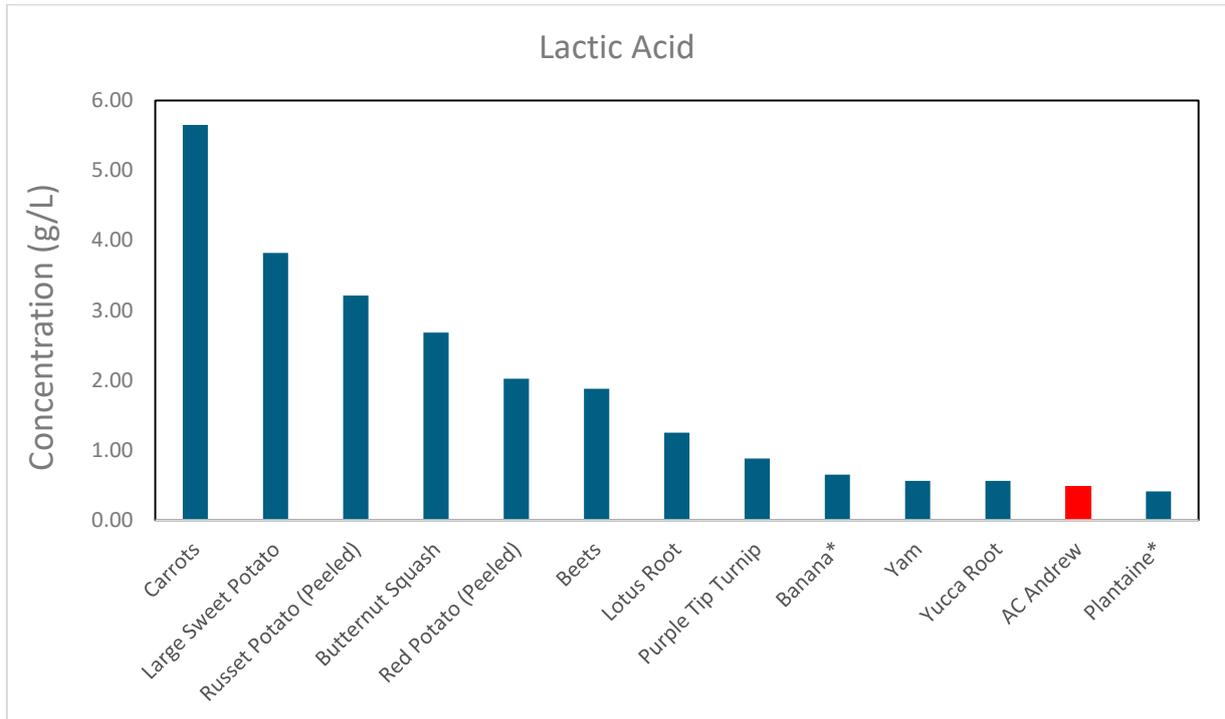


Figure S2. Average lactic acid concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.

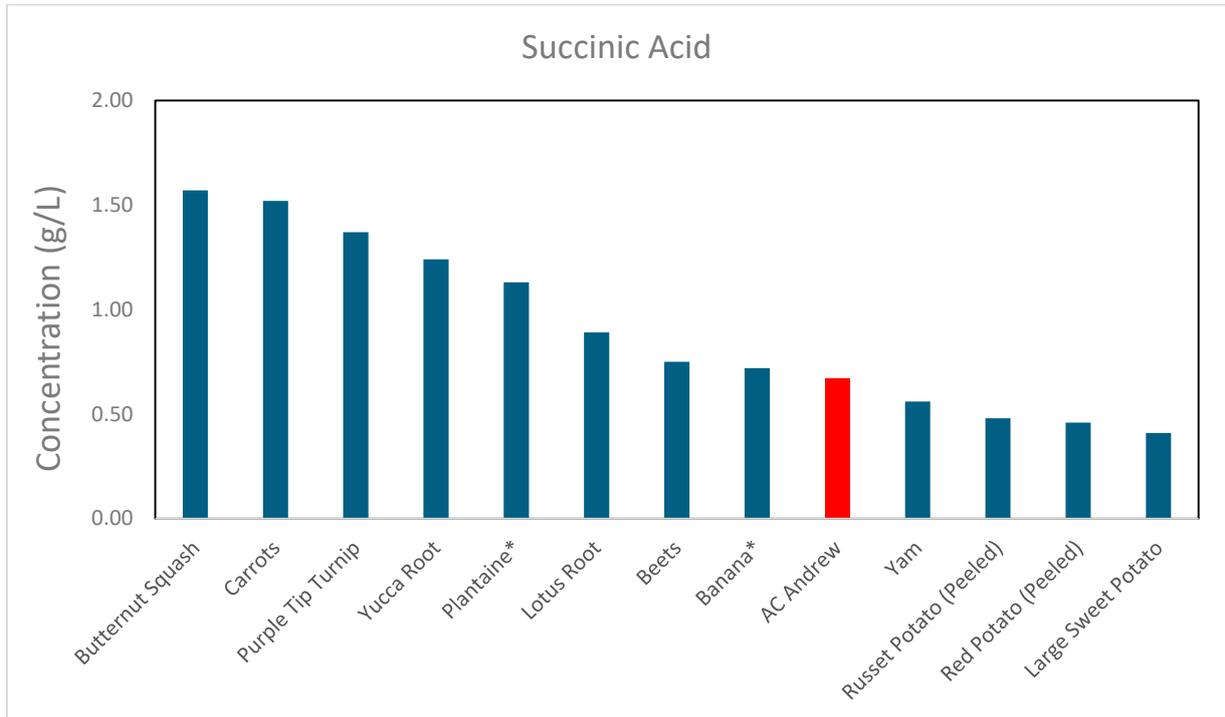


Figure S3. Average succinic acid concentrations, for each feedstock, after 72 h fermentation.

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

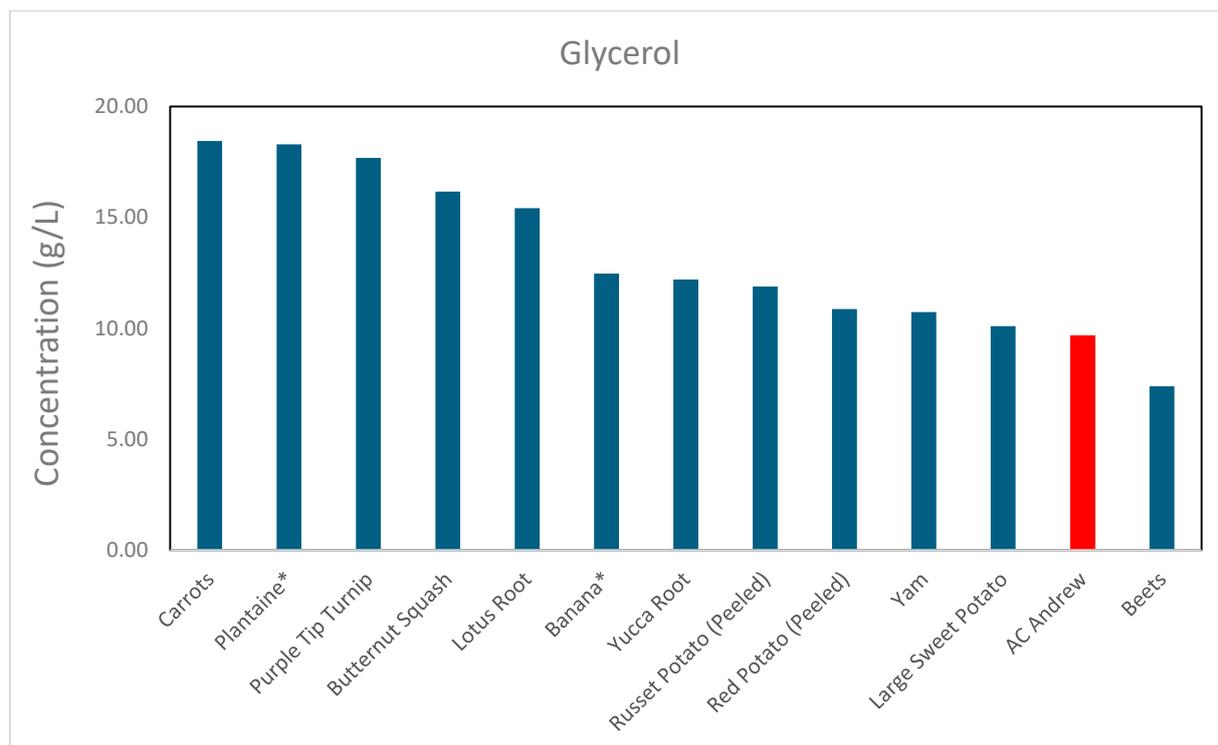


Figure S4. Average glycerol concentrations, for each feedstock, after 72 h fermentation. Wheat is highlighted in red and other substrates as labelled in blue for comparative purposes.