

Supplementary Materials

Exploring the Fermentation Potential of *Kluyveromyces marxianus* NS127 for Single-Cell Protein Production

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Table S1–S2

Table S1. The factor level of orthogonal experiment.

Level	Factor			
	A. Molasses (g/L)	B. NH ₄ Cl (g/L)	C. KH ₂ PO ₄ (g/L)	D. Corn Steep Liquor (g/L)
1	15	2.85	1	9
2	20	3.80	2	12
3	25	4.75	3	15

Table S2. Analysis of variance of orthogonal experiment results.

Factor	Sum of Squares	Degree of Freedom	F-Value	F-Critical Value	Significance
A	0.559	2	69.875	19	*
B	0.016	2	2	19	
C	0.008	2	1	19	
D	0.13	2	16.25	19	

Note: Note: Factor C had little effect on the experimental results, so it was used in variance analysis for error analysis; $F_{0.05}(2, 2) = 19.00$, * indicates significant difference, $P < 0.05$.