

SUPPLEMENTAL MATERIAL

Acceptors and Effectors Alter Substrate Inhibition Kinetics of a Plant Glucosyltransferase NbUGT72AY1 and Its Mutants

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Table S1. Critical vesicle concentration (CVC) and critical micelle concentration (CMC) of long-chain fatty acids.

Table S1. Critical vesicle concentration (CVC) and critical micelle concentration (CMC) of long-chain fatty acids. Values in mM.

	[1]	[2]						[3]		[4]	[5]	
	CVC pH 9	CMC pH7	CMC pH8	CMC pH 9	CMC pH10	CMC pH11	CMC pH12	CMC pH8	CMC pH9	CMC pH10	CMC pH ns	CMC pH7.6
stearic acid											0.5	
oleic acid	0.13	0.0471	0.045	0.052	0.057	0.074	0.115					0.086
linoleic acid	0.51							0.021	0.060	0.117		0.093
linolenic acid	1.23											0.150

ns not specified

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