

Supplementary Materials

Production of Biomodified Bleached Kraft Pulp by Catalytic Conversion Using *Penicillium verruculosum* Enzymes: Composition, Properties, Structure, and Application

Aleksandr R. Shevchenko, Irina V. Tyshkunova, Dmitry G. Chukhchin, Alexey V. Malkov, Evgeniy A. Toptunov, Vadim D. Telitsin, Aleksandra M. Rozhkova, Olga A. Sinitsyna, Iosif V. Gofman and Andrey S. Aksenov

Table S1. The concentration of sugars in the hydrolysate after enzymatic hydrolysis at various stages of conversion.

Hydrolysis time. h	Concentration. g/L					
	glucose	xylobiose	xylose	mannose	arabinose	galactose
1	16.2 ± 1.78	7.15 ± 0.89	1.62 ± 0.22	0.28 ± 0.02	<0.20	<0.20
2	18.9 ± 3.78	8.38 ± 0.32	1.75 ± 0.17	0.37 ± 0.13	<0.20	<0.20
3	20.8 ± 3.42	8.69 ± 2.10	2.20 ± 1.16	0.49 ± 0.25	<0.20	<0.20
4	22.7 ± 3.17	9.91 ± 0.67	2.96 ± 0.96	0.67 ± 0.29	<0.20	0.21 ± 0.08
5	25.0 ± 5.47	9.71 ± 1.30	2.93 ± 1.21	0.66 ± 0.22	<0.20	0.24 ± 0.09
6	31.0 ± 0.68	9.96 ± 1.30	4.83 ± 3.61	1.17 ± 0.33	<0.20	0.47 ± 0.12
24	39.0 ± 8.05	8.84 ± 0.14	6.00 ± 2.03	1.38 ± 0.59	<0.20	0.63 ± 0.14
48	49.4 ± 8.77	8.37 ± 0.21	8.68 ± 3.96	2.00 ± 0.97	0.24 ± 0.02	1.33 ± 0.33
72	58.5 ± 8.22	7.41 ± 0.60	10.3 ± 3.81	2.15 ± 0.86	0.24 ± 0.03	1.69 ± 0.41