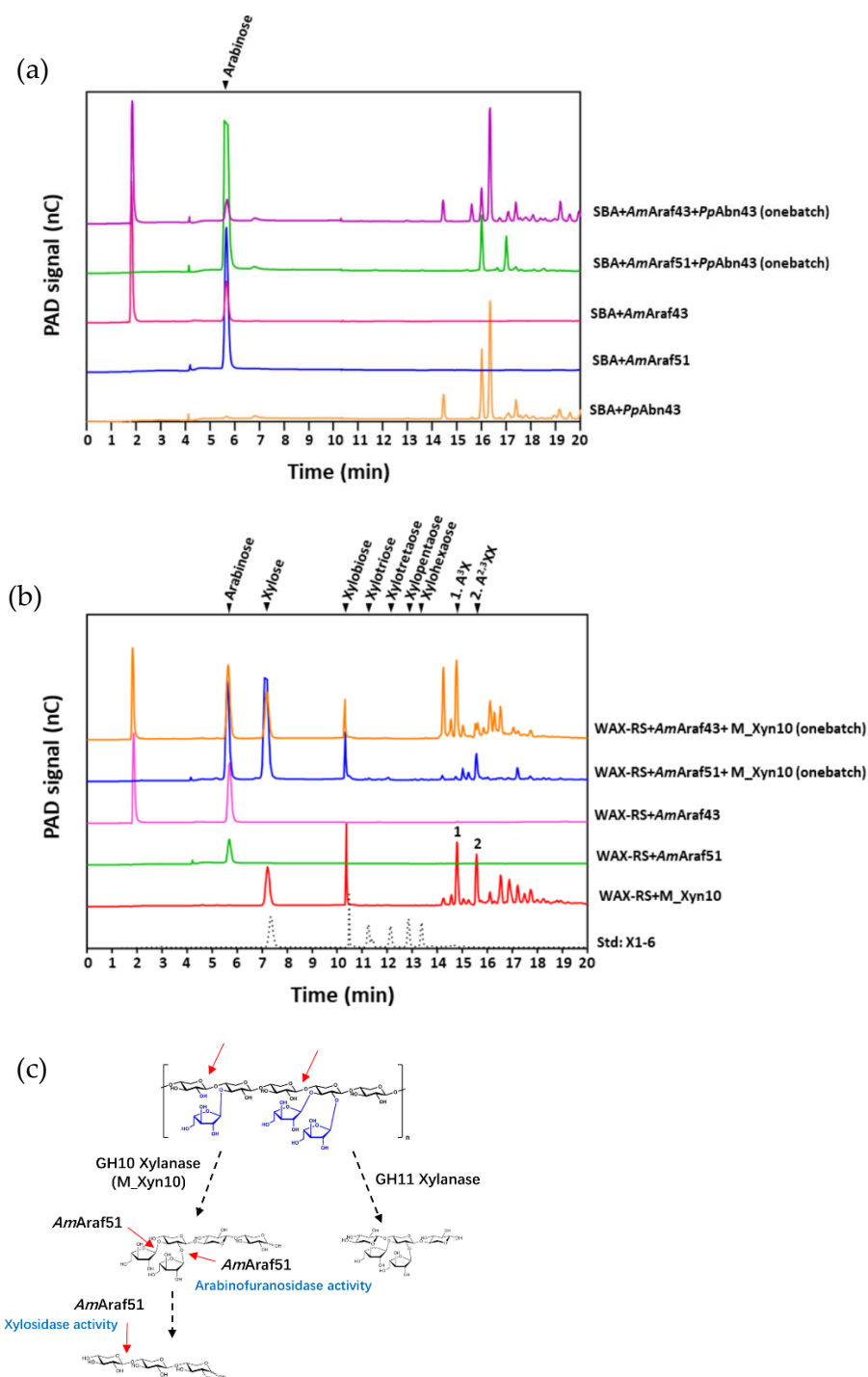


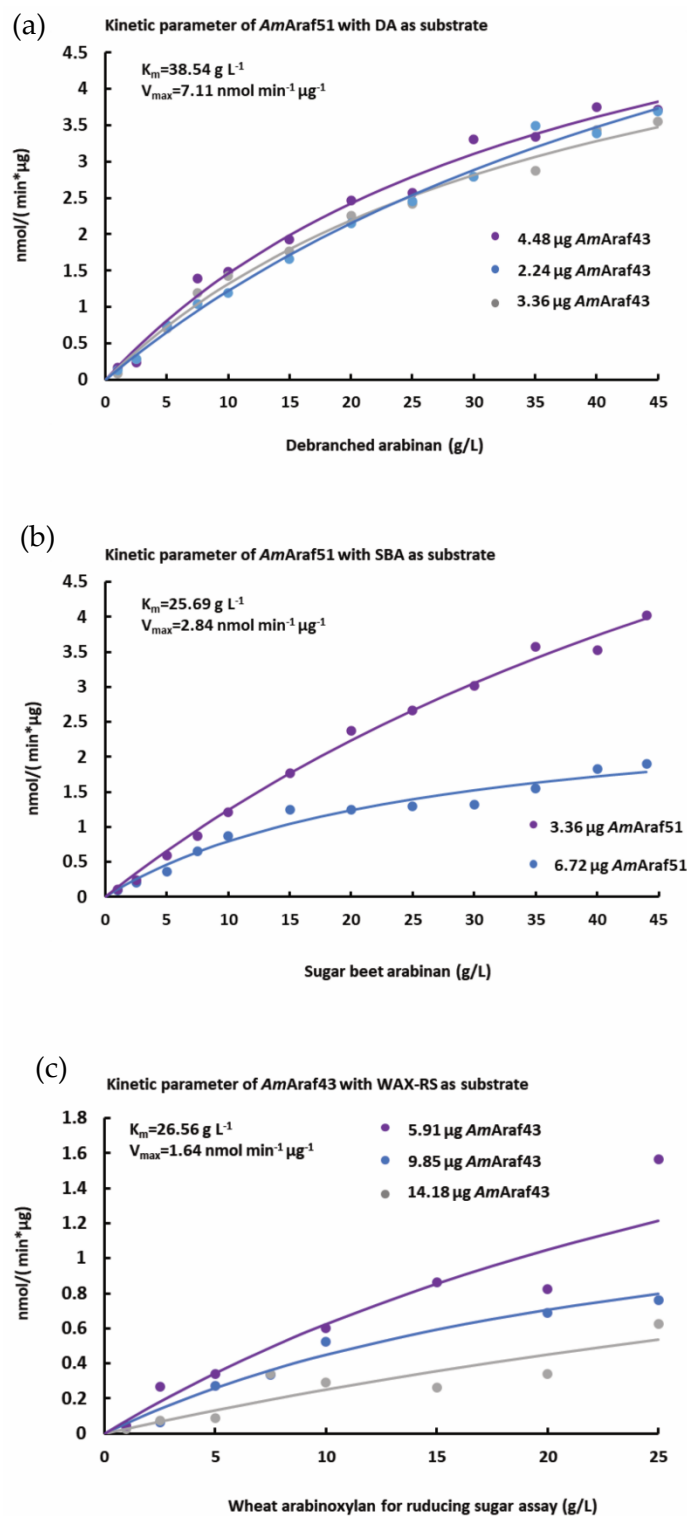
**Supplementary Table S1.** Arabino-oligosaccharides (AOS) and arabinoxylo-oligosaccharides (AXOS) used in this study. The oligosaccharides were named following the Megazyme Nomenclature.

Product code	Name	Structure
O-A3X	3 <sup>3</sup> - $\alpha$ -L-Arabinofuranosyl-xylobiose (A <sup>3</sup> X)	
O-A2XX	2 <sup>3</sup> - $\alpha$ -L-Arabinofuranosyl-xylotriose (A <sup>2</sup> XX)	
O-XA3XX	3 <sup>3</sup> - $\alpha$ -L-Arabinofuranosyl-xylotetraose (XA <sup>3</sup> XX)	
O-A2X3	2 <sup>2</sup> ,3 <sup>2</sup> -di- $\alpha$ -L-Arabinofuranosyl-xylotriose (A <sup>23</sup> XX)	
O-XA23XX	2 <sup>2</sup> ,3 <sup>2</sup> -di- $\alpha$ -L-Arabinofuranosyl-xylotetraose (XA <sup>23</sup> XX)	
O-XAXX MIX	3 <sup>3</sup> - $\alpha$ -L- plus 2 <sup>3</sup> - $\alpha$ -L-Arabinofuranosyl-xylotetraose (XA <sup>3</sup> XX/XA <sup>2</sup> XX) mixture	
O-A4B	3 <sup>2</sup> - $\alpha$ -L-Arabinofuranosyl-(1,5)- $\alpha$ -L-arabinotriose (AA <sup>3</sup> A)	
O-A5BMIX	2 <sup>2</sup> ,3 <sup>2</sup> -di- $\alpha$ -L-Arabinofuranosyl-(1,5)- $\alpha$ -L-arabinotriose plus 3 <sup>2</sup> - $\alpha$ -L-arabinofuranosyl-(1,5)- $\alpha$ -L-arabinotetraose (AA <sup>23</sup> A+AAA <sup>3</sup> A)	

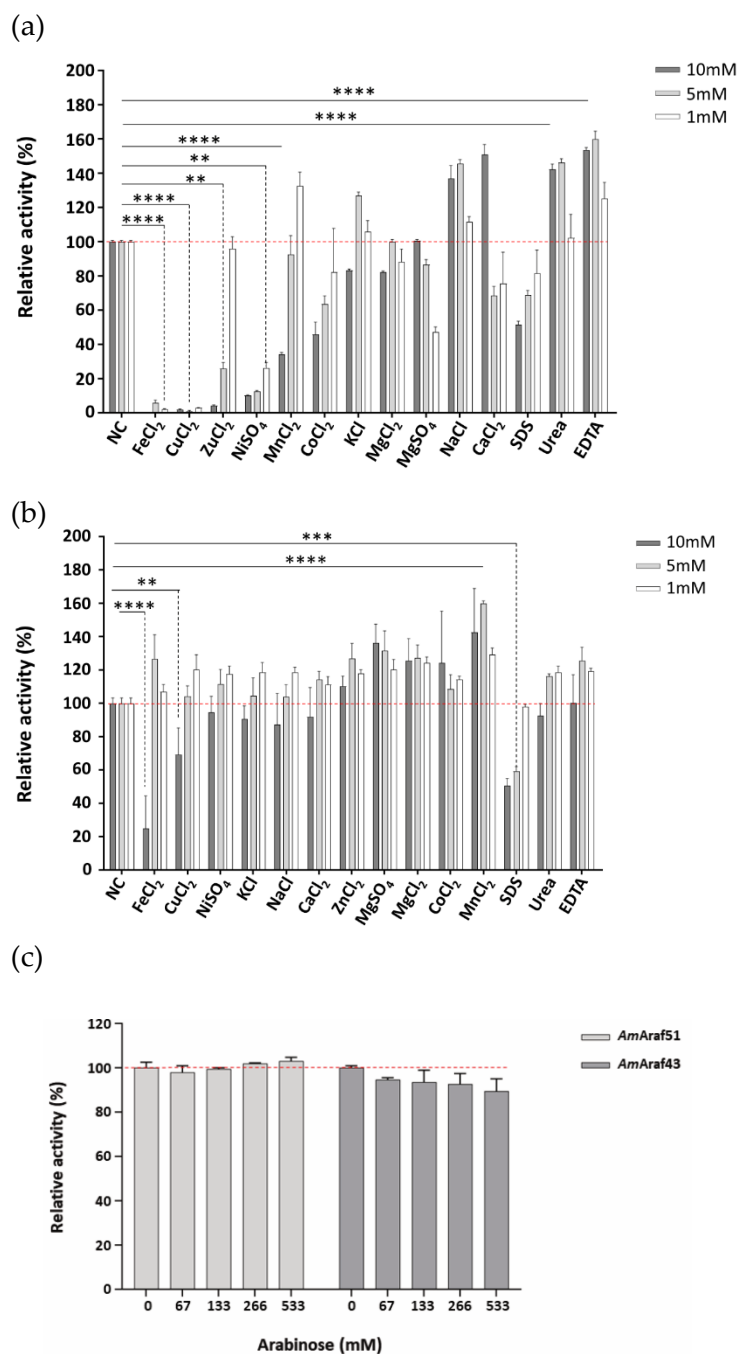
\*Grey hexagon represents xylopyranosyl residue, white pentagon represents arabinofuranosyl residue, red pentagon means 1,3- linked arabinofuranosyl residue, yellow pentagon means 1,2-linked arabinofuranosyl residue.



**Supplementary Figure S1.** HPLC analysis of the hydrolysis of 0.5% (w/v) (a) sugar beet arabinan or (b) wheat flour arabinoxylan (for reducing sugar assay) by different combination of endo-active enzymes (0.90  $\mu\text{M}$  *PpAbn43* or 2.9  $\mu\text{M}$  *M\_Xyn10*) and exo-active enzymes (0.3  $\mu\text{M}$  *AmAraf51* or 0.3  $\mu\text{M}$  *AmAraf43*) at 50  $^{\circ}\text{C}$  and pH 5.5 for 24 h incubation. (c) Scheme of arabinoxylan degradation by the synergistic effect of *M\_Xyn10* and *AmAraf51*.



**Supplementary Figure S2.** Determination of kinetic parameters of (a) *AmAraf51* degrading debranched arabinan, (b) sugar beet arabinan and (c) *AmAraf43* degrading wheat flour arabinosyran (for reducing sugar assay). Standard reactions (25 mM citrate phosphate buffer, at pH 6.0 and 60 °C for *AmAraf51* and pH 5.0 and 50 °C for *AmAraf43*, 2 h incubation) with three different enzyme concentrations and different substrate concentrations were applied.  $K_m$  and  $V_{max}$  were determined by Microsoft Excel Solver. Error bars represent the standard deviation of duplicates.



**Supplementary Figure S3.** Influence of metal ions, protein denaturants and metal chelator on the activity of (a) *AmAraf51* and (b) *AmAraf43*. (c) Effects of arabinose on *AmAraf51* and *AmAraf43*. Standard reaction (2 mM *p*NP-AF, 25 mM citrate phosphate buffer pH 6.0 and 4.5 for *AmAraf51* and *AmAraf43*, respectively, 20 min) were performed as described in the materials and methods, using 0.56  $\mu$ M *AmAraf51* and 0.16  $\mu$ M *AmAraf43* with 1 mM, 5 mM and 10 mM salt solution, respectively, or with 67 mM, 133 mM, 266 mM, 533 mM arabinose, respectively. Activities are expressed relative to reactions without additional ions (H<sub>2</sub>O). Error bars show the standard deviation of triplicates.