

*Supplementary Material*

# Development of a Continuous System for 2-phenylethanol Bioproduction by Yeast on Whey Permeate-Based Medium

Karolina Drężek<sup>1</sup>, Joanna Kozłowska<sup>1</sup>, Anna Detman<sup>2</sup> and Jolanta Mierzejewska<sup>1,\*</sup>

<sup>1</sup> Chair of Drug and Cosmetics Biotechnology, Faculty of Chemistry, Warsaw University of Technology, 00-664 Warsaw, Poland; karolina.drezek@pw.edu.pl (K.D.); kozlowska.joanna.1997@gmail.com (J.K.)

<sup>2</sup> Laboratory of White Biotechnology, Institute of Biochemistry and Biophysics, Polish Academy of Sciences, 02-106 Warsaw, Poland; annadetman@ibb.waw.pl

\* Correspondence: jolanta.mierzejewska@pw.edu.pl

**Table S1.** Source of *Kluyveromyces lactis* WUT175, *Kluyveromyces marxianus* WUT216 and *K. marxianus* WUT240 strains, and their physiological characteristics.

Strain Number	WUT175	WUT216	WUT240
Source	mare's milk, Kyrgyzstan	kefir, Poland	mare's milk, Kyrgyzstan
GeneBank accession numbers			
ITS1- 5.8S-ITS2 rRNA	OK093387	OK093388	OK093389
26S rRNA	OK093398	OK093399	OK093400
<b>Physiological Characteristics</b>			
Assimilation-growth			
D-glucose	+	+	+
D-xylose	-	+	+
D-galactose	+	+	+
Lactose	+	+	+
Maltose	+	+	d
Sucrose	+	+	+
Glycerol	+	+	-
Ethanol	+	+	+
Temperature-growth			
	10–30 °C	10–42 °C	15–42 °C
Enzymatic Activity			
Lipolytic	+	+	-
Amyloytic	-	-	-
Proteolytic	-	-	-
Cellulolytic	-	-	-

„+ / -“ – growth/ no growth, „d“ - delayed growth.