

Supplementary Material

Characterization of Bacterial Cellulose Produced by *Komagataeibacter maltaceti* P285 Isolated from Contaminated Honey Wine

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Legends of Supplementary Figures and Tables

Supplementary Figure S1. Final media pH of HS broth cultivated by *K. maltaceti* P285, *K. pomaceti* O277 and *K. nataicola* TISTR 975 and incubated at different temperatures for 7 days (A). (B) Final media pH of culture broth after cultivation in HS broth with varying initial media pH and incubated at 30°C for 7 days.

Supplementary Figure S2. Final media pH of modified MSM with varying carbon sources; citric acid (A), ethanol (B), glucose (C) and sucrose (D) cultivated by *K. maltaceti* P285, *K. pomaceti* O277 and *K. nataicola* TISTR 975 and incubated at 30°C for 7 days.

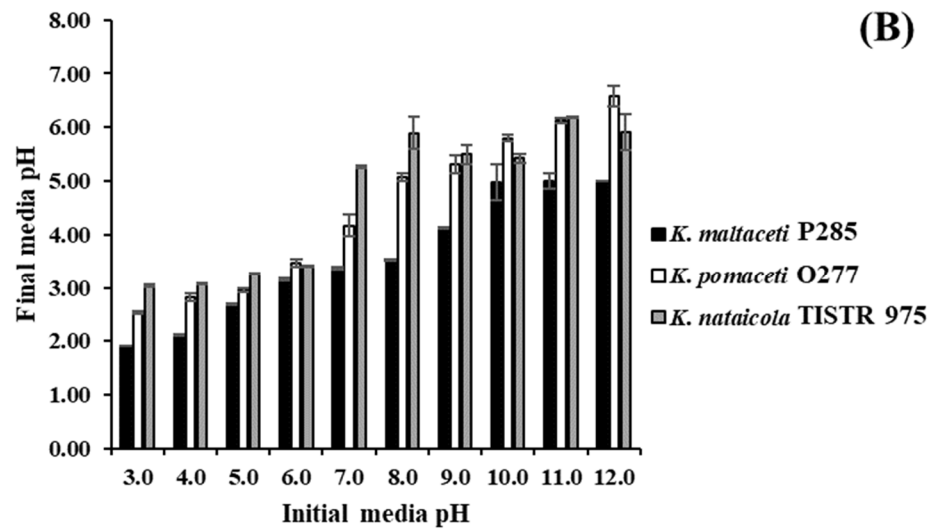
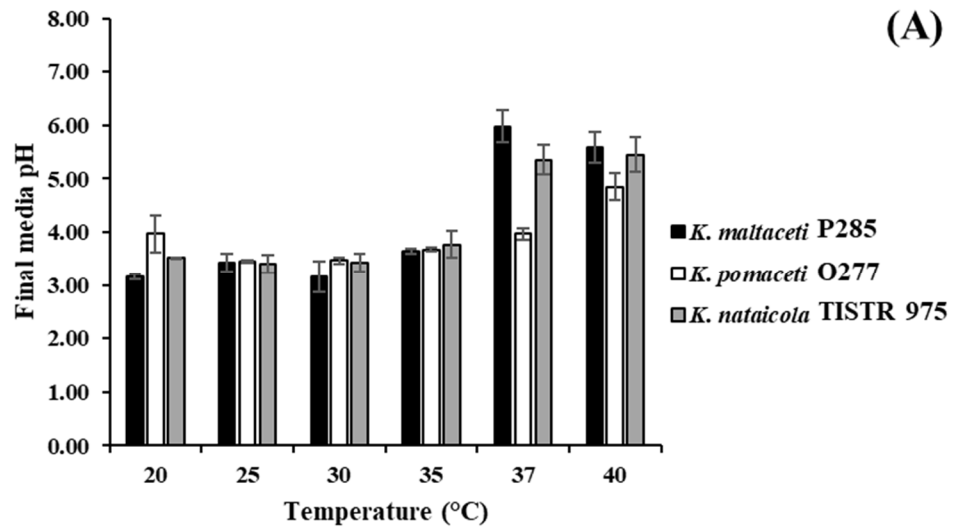
Supplementary Figure S3. Final media pH of modified MSM with different nitrogen sources; peptone (A), yeast extract (B), (NH₄)₂HPO₄ (C) and NaNO₃ (D) cultivated by *K. maltaceti* P285, *K. pomaceti* O277 and *K. nataicola* TISTR 975 and incubated at 30°C for 7 days.

Supplementary Figure S4. Final media pH of sugarcane (A) and honey (B) solutions when cultivated by *K. maltaceti* P285, *K. pomaceti* O277 and *K. nataicola* TISTR 975 and incubated at 30°C for 7 days.

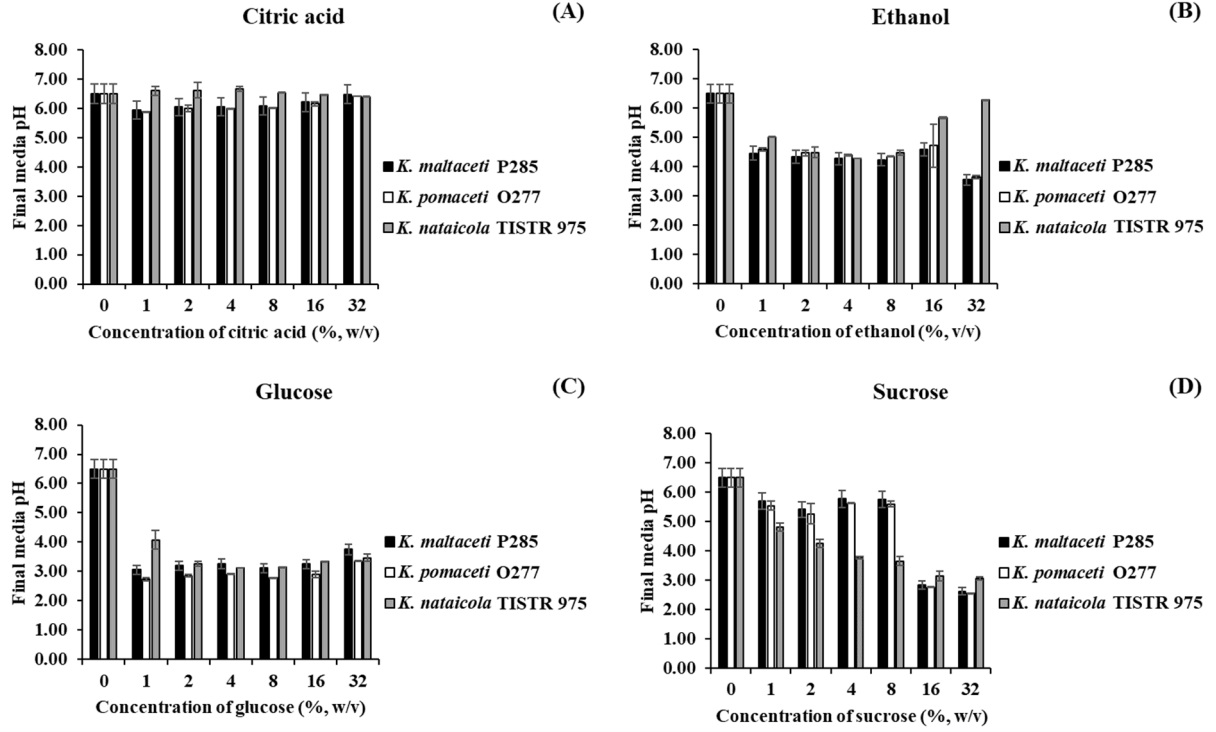
Supplementary Figure S5. Final media pH of modified sugarcane (S1 and S2) and honey (H1 and H2) solutions when cultivated by *K. maltaceti* P285, *K. pomaceti* O277 and *K. nataicola* TISTR 975 and incubated at 30°C for 7 days. The HS broth and the solutions of sugarcane (8%, w/v; CS) and honey (1:4 of honey : water ratio; CH) supplemented with 0.2% (w/v) yeast extract, pH 6.0 were used as controls.

Supplementary Table S1. Dry mass of bacterial cellulose produced by *K. maltaceti* P285 and *K. pomaceti* O277 when cultured in modified MSM with different concentrations of carbon and nitrogen sources. The *K. nataicola* TISTR 975 was used as a control. Data expressed mean ± standard deviation of three independent experiments. The difference letters were considered statistically significant ($p < 0.05$).

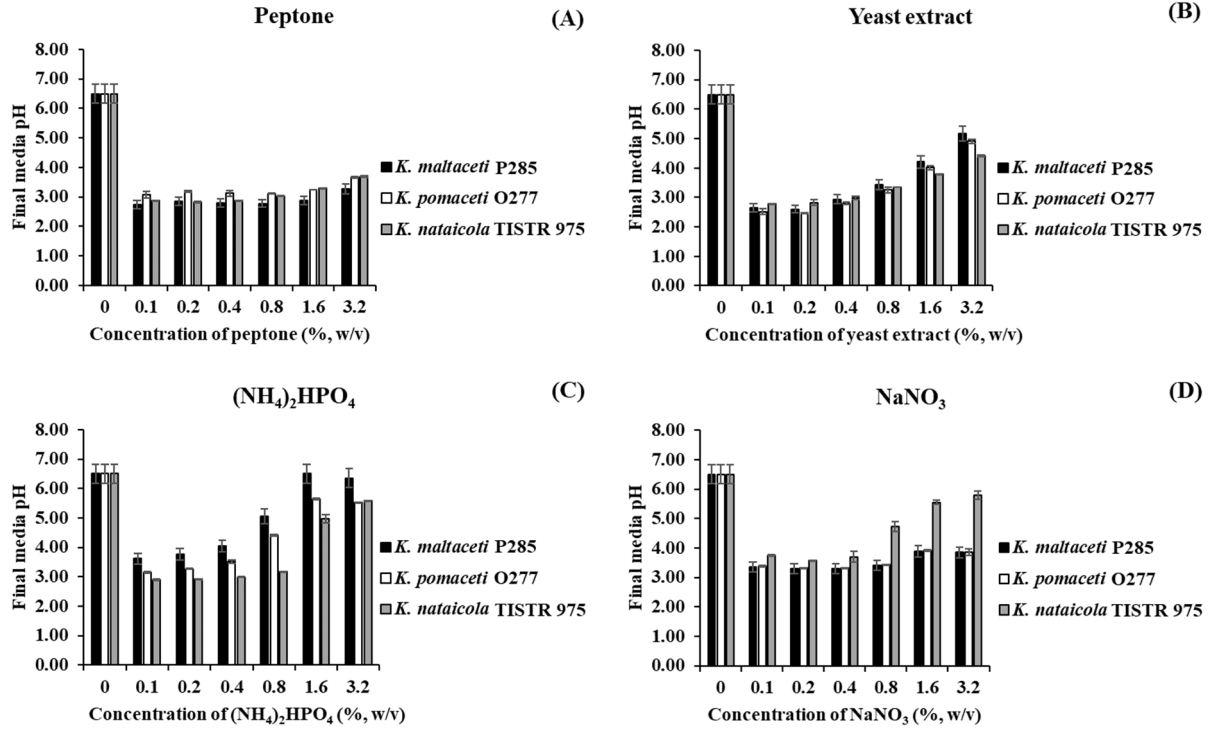
Supplementary Figure S1



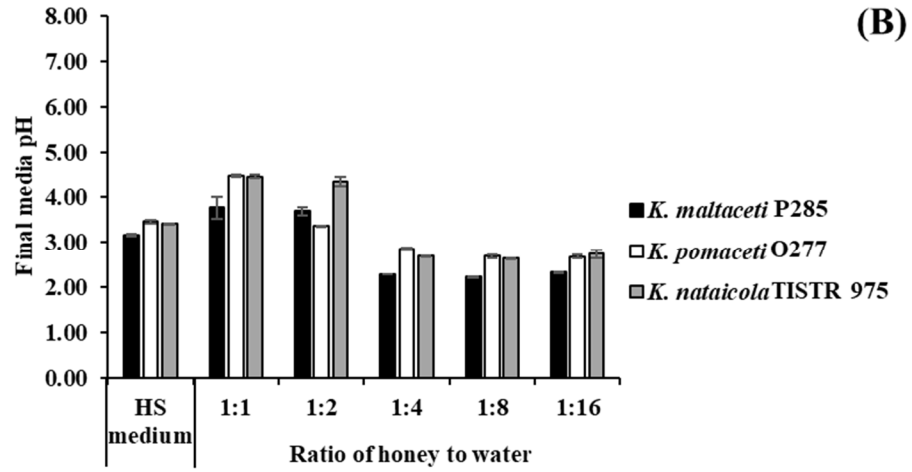
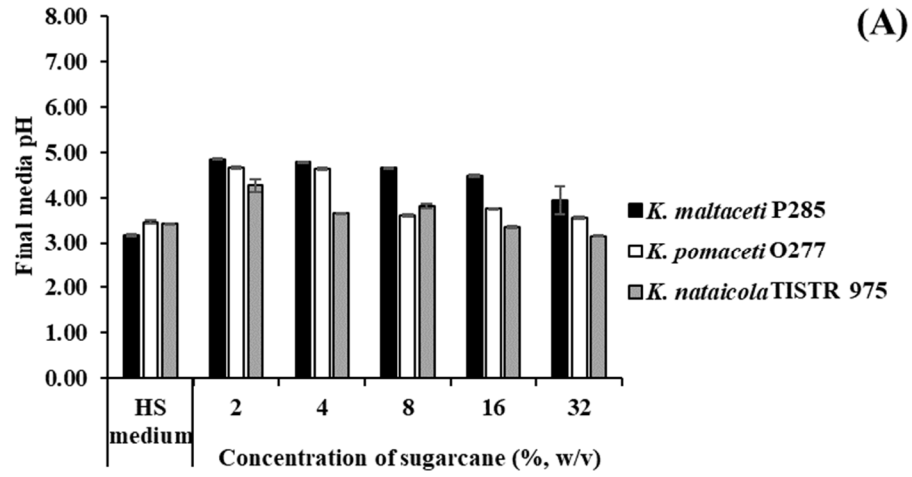
Supplementary Figure S2



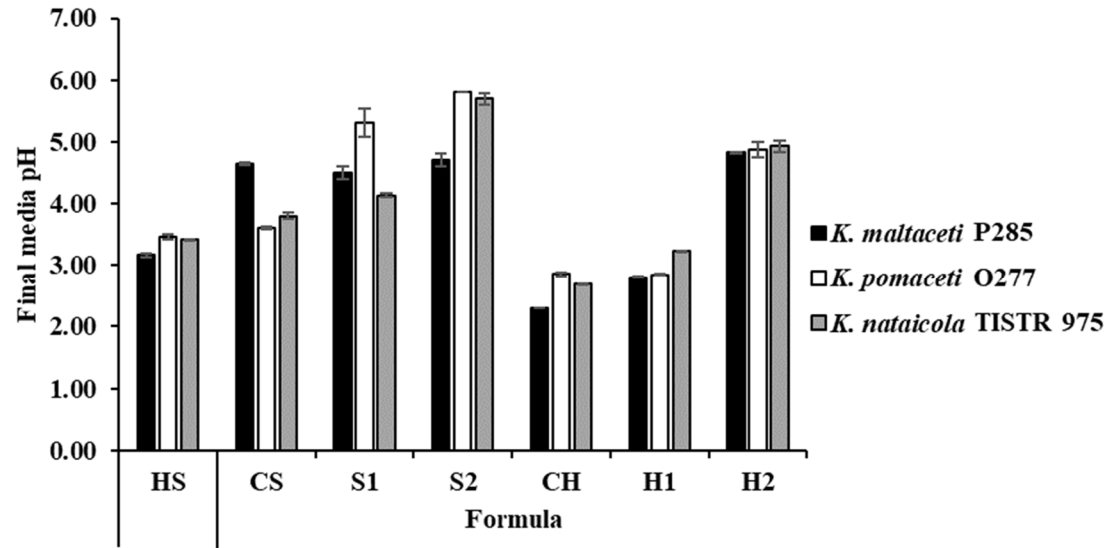
Supplementary Figure S3



Supplementary Figure S4



Supplementary Figure S5



Supplementary Table S1

Dry weight of cellulose (g/L)												
Carbon source concentration	<i>Komagataeibacter maltaceti</i> P285				<i>Komagataeibacter pomaceti</i> O277				<i>Komagataeibacter nataicola</i> TISTR 975			
	Citric acid	Ethanol	Glucose	Sucrose	Citric acid	Ethanol	Glucose	Sucrose	Citric acid	Ethanol	Glucose	Sucrose
0%	0 ^a	0 ^a	0 ^f	0 ^g	0 ^a	0 ^a	0 ^f	0 ^g	0 ^d	0 ^a	0 ^f	0 ^g
1%	0 ^a	0 ^a	1.2±0.1 ^c	0.6±0.0 ^f	0 ^a	0 ^a	1.2±0.2 ^c	1.2±0.1 ^f	0.2±0.1 ^c	0.1±0.0 ^a	2.9±0.0 ^e	0.7±0.1 ^f
2%	0 ^a	0 ^a	3.0±0.1 ^d	1.7±0.1 ^c	0 ^a	0 ^a	3.0±0.1 ^d	3.3±1.1 ^e	0.6±0.1 ^b	0 ^a	7.3±0.1 ^d	1.6±0.2 ^c
4%	0 ^a	0 ^a	4.2±0.2 ^c	3.2±0.2 ^d	0 ^a	0 ^a	4.4±0.9 ^c	6.2±1.4 ^d	0.9±0.1 ^a	0 ^a	15.1±0.6 ^c	2.1±0.1 ^d
8%	0 ^a	0 ^a	7.2±0.4 ^b	4.2±0.2 ^c	0 ^a	0 ^a	8.2±0.4 ^b	8.1±0.7 ^c	0.5±0.2 ^b	0 ^a	20.5±0.6 ^b	5.3±1.2 ^c
16%	0 ^a	0 ^a	11.3±0.6 ^a	4.9±0.2 ^{bc}	0 ^a	0 ^a	11.9±1.6 ^a	9.4±0.2 ^b	0 ^d	0 ^a	21.7±0.6 ^a	8.0±1.1 ^b
32%	0 ^a	0 ^a	1.2±0.1 ^c	6.7±0.3 ^a	0 ^a	0 ^a	1.2±0.4 ^c	12.8±1.3 ^a	0 ^d	0 ^a	16.0±0.5 ^c	16.7±1.2 ^a
Nitrogen source concentration	<i>Komagataeibacter maltaceti</i> P285				<i>Komagataeibacter pomaceti</i> O277				<i>Komagataeibacter nataicola</i> TISTR 975			
	Peptone	Yeast extract	(NH ₄) ₂ HPO ₄	NaNO ₃	Peptone	Yeast extract	(NH ₄) ₂ HPO ₄	NaNO ₃	Peptone	Yeast extract	(NH ₄) ₂ HPO ₄	NaNO ₃
0%	0 ^d	0 ^e	0 ^d	0 ^c	0 ^c	0 ^e	0 ^e	0 ^c	0 ^g	0 ^f	0 ^e	0 ^e
0.1%	1.6±0.0 ^c	1.3±0.1 ^d	1.3±0.0 ^b	2.8±0.1 ^a	2.0±0.0 ^b	1.0±0.0 ^d	2.9±0.0 ^b	2.8±0.1 ^a	3.9±0.2 ^f	5.9±0.5 ^e	5.0±0.6 ^c	6.5±0.0 ^b
0.2%	1.7±0.2 ^c	1.2±0.0 ^d	1.7±0.1 ^a	3.0±0.1 ^a	2.0±0.2 ^b	1.0±0.0 ^d	3.9±0.9 ^a	3.0±0.0 ^a	5.0±0.3 ^e	6.3±0.3 ^e	3.9±0.1 ^d	7.3±0.5 ^a
0.4%	2.3±0.0 ^b	1.3±0.1 ^d	1.6±0.2 ^a	3.1±0.2 ^a	2.8±0.8 ^{ab}	1.0±0.2 ^d	3.6±0.0 ^a	3.1±0.2 ^a	6.1±0.2 ^d	7.6±0.8 ^d	6.5±0.5 ^b	7.5±0.1 ^a
0.8%	1.7±0.0 ^c	3.8±0.2 ^c	1.1±0.1 ^b	1.6±0.1 ^b	2.0±0.3 ^b	3.1±0.2 ^c	2.6±0.1 ^c	1.6±0.1 ^b	9.6±1.5 ^c	9.8±0.3 ^c	11.1±0.2 ^a	2.2±0.3 ^c
1.6%	1.7±0.1 ^c	7.1±0.4 ^b	0.9±0.0 ^c	1.5±0.1 ^b	2.1±0.1 ^b	5.7±0.0 ^b	2.0±0.0 ^d	1.6±0.0 ^b	15.6±0.8 ^b	13.0±0.6 ^b	10.7±0.2 ^a	2.1±0.1 ^c
3.2%	2.7±0.1 ^a	11.9±0.6 ^a	0 ^d	0 ^c	3.3±0.3 ^a	9.6±0.1 ^a	0.3±0.0 ^e	0 ^c	18.1±0.5 ^a	21.1±0.2 ^a	0 ^e	0.7±0.0 ^d