

Table S1. Raw materials characterisation. Values reported were calculated as the mean of all the samples employed in lab and pilot scale. Acidity was determined by titration (NaOH 0.1 N). Reducing sugars were determined by the Fehling method.

		pH	Acidity (meq/100g)	Dry Matter (%)	Reducing Sugars (%)
Apple	fresh	4.17	4.10	14.39	8.50
	blanched	4.20	3.87	13.90	8.23
Kiwi	fresh	3.53	15.53	13.59	7.17
	blanched	3.26	14.00	13.09	6.60
Peach	fresh	3.20	15.50	10.72	1.90
	blanched	3.10	14.00	10.85	1.20
Fruit mix	fresh	3.60	8.00	13.33	8.13
	blanched	3.40	8.93	13.37	7.77

Table S2. Sugars concentrations (glucose and fructose, g/L) at the start and at the end of fruit batch fermentations carried out at lab scale

	Time (h)	Fermentation Temperature (°C)	D-Glucose (g/L)	D-Fructose (g/L)
Fresh apple	0		45.51	54.74
	72	28	1.24	14.34
	72	35	0.46	0.98
Blanched apple	0		44.71	54.74
	48	28	7.78	40.29
	72	35	0.46	5.20
Fresh kiwi	0		43.92	38.88
	48	28	0.35	0.11
	48	35	0.51	0.07
Blanched kiwi	0		42.72	38.35
	96	28	0.27	0.07
	72	35	0.35	0.00
Fresh peach	0		10.81	20.97
	72	35	0.57	1.44

Table S3. CTR characterisation at the subsequent steps of pretreatment and fermentations. Saccharification was contemporary to fermentation. Reducing sugars were determined by the Fehling method.

	Starch (%)	Water Content (%)	Reducing Sugars (%)
After gelatinisation	87.27	69.88	1.22
After liquefaction	74.37	68.75	3.12
End of fermentation (28°C)	9.10	85.67	0.00
End of fermentation (35°C)	18.13	84.90	1.78