

Supplementary Data

Directed modification anti-inhibitory proteins of a GH11 thermostable xylanase AusM and its application in bread making

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Table S1 The preparation of optimal temperature and thermostability of various enzymes.

Enzyme	Optimal temperature (°C)	Residual activity (%)	The incubation temperature and time(min)	Reference
<i>AnxynA</i>	50	50	50 °C, 18.2 min	[42]
<i>SrXynA</i>	55	>70	50 °C, 30 min	[43]
<i>PoXYN11A</i>	50	14	55 °C, 15 min	[37]
<i>MhxyI</i>	55	30	70 °C, 60 min	[38]
<i>BpCX I-V</i>	55	38-42	50 °C, 180 min	[44]
<i>AnxA</i>	50	>70	25 °C, 60 min	[45]
<i>AusM^{PKK}</i>	60	85.97	70 °C, 60 min	This study