

Supplementary Materials: Simultaneous Determination of Sugars, Carboxylates, Alcohols and Aldehydes from Fermentations by High Performance Liquid Chromatography

Bin Lai, Manuel R. Plan, Mark P. Hodson and Jens O. Krömer

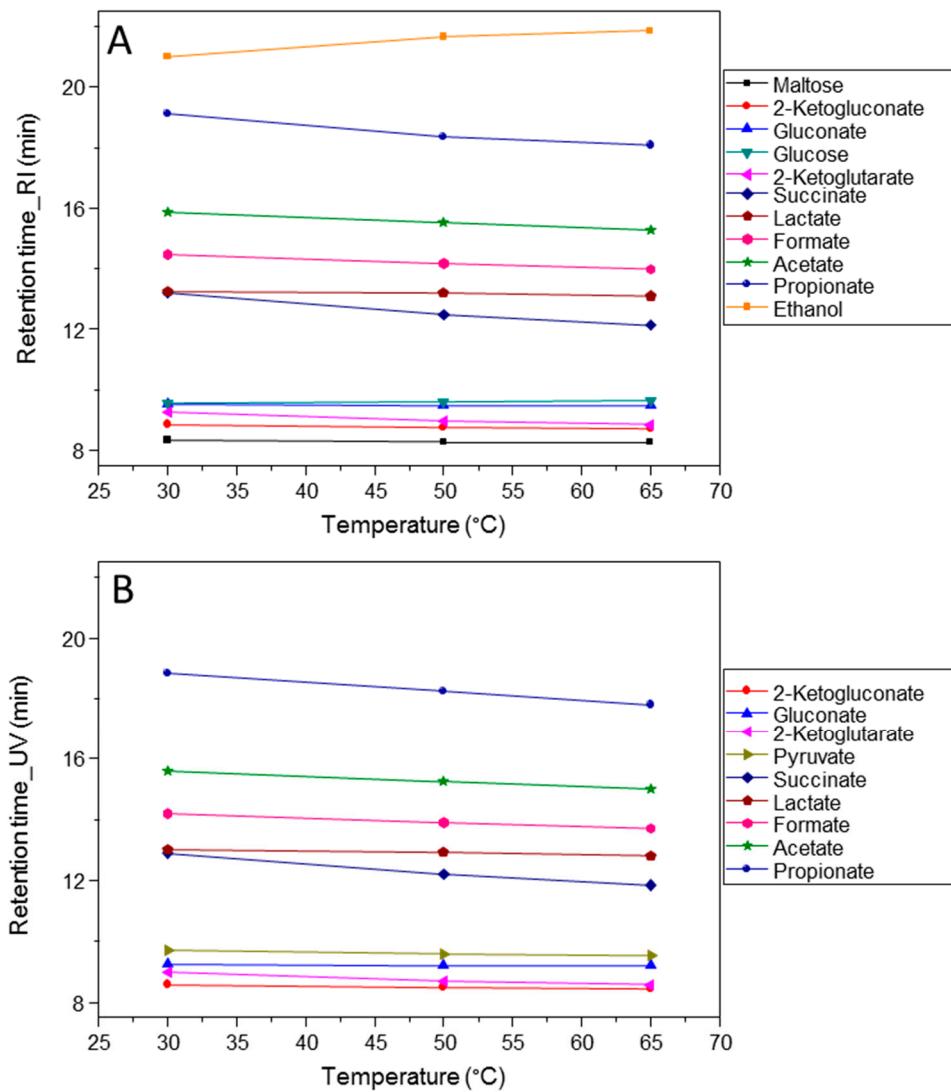


Figure S1. Effect of temperature on the retention time. Mobile phase: 4 mM H₂SO₄; flowrate: 0.6 mL/min; Note that sugars and ethanol are only detected in RI (A) and pyruvate at the tested levels only in UV (B).

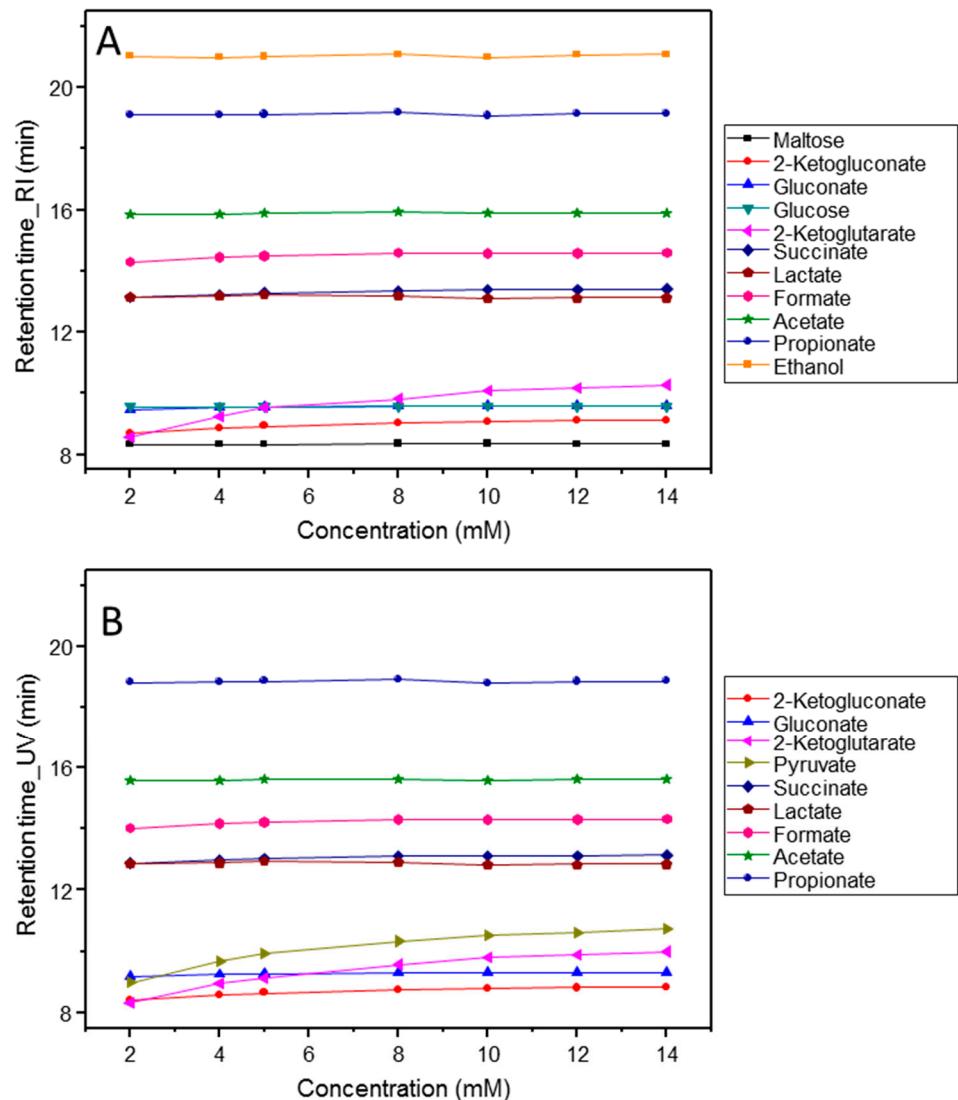


Figure S2. Effect of mobile phase concentration on the retention time. Mobile phase flowrate: 0.6 mL/min; column temperature: 30 °C. Note that sugars and ethanol are only detected in RI (A) and pyruvate at the tested levels only in UV (B).

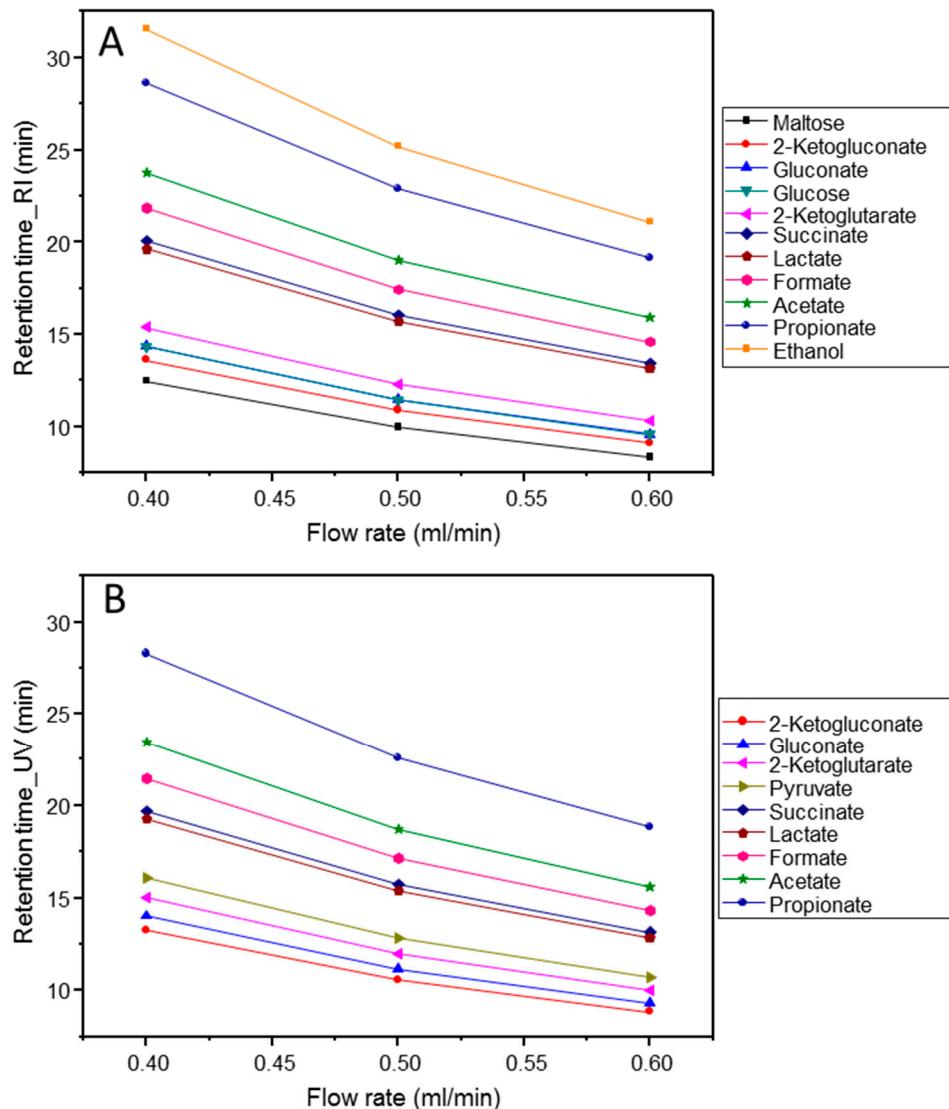


Figure S3. Effect of mobile phase flowrate on the retention time. Mobile phase: 14 mM H₂SO₄; column temperature: 30 °C. Note that sugars and ethanol are only detected in RI (A) and pyruvate at the tested levels only in UV (B).



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