

Table S1 Temperature changes of four formulations (FCK, FT1, FT2 and FT3) at different fermentation stages (C0,C1,C2,C3 and C4)

Substrate	C0	C1	C2	C3	C4
FCK	33±0.00a	60±0.20d	55±0.10d	53±0.16d	52±0.00c
FT1	33±0.00a	73±0.16a	59±0.10b	57±0.00b	53±0.10b
FT2	33±0.00a	70±0.20b	56±0.16c	63±0.16a	60±0.10a
FT3	33±0.00a	66±0.10c	65±0.16a	56±0.00c	60±0.20a

^aDifferent lowercase letters denote significant differences in each column ($P < 0.05$).

Table S2 pH changes of four formulations at different fermentation stages

Substrate	C0	C1	C2	C3	C4
FCK	5.99±0.00a	7.40±0.01c	8.01±0.01d	7.75±0.02d	5.89±0.01b
FT1	5.92±0.02b	7.29±0.01d	8.31±0.01c	8.22±0.02b	5.85±0.01c
FT2	5.85±0.01c	7.60±0.01b	8.37±0.01b	8.12±0.01c	5.93±0.01a
FT3	5.60±0.01d	7.87±0.01a	8.46±0.01a	8.52±0.01a	5.76±0.00d

^aDifferent lowercase letters denote significant differences in each column ($P < 0.05$).

Table S3 Total carbon content changes at different fermentation stages

Substrate	C0	C1	C2	C3	C4
FCK	43.38±0.03 a	43.72±0.01 a	43.83±0.06 a	43.76±0.05 a	43.26±0.05 a
FT1	38.61±0.19 b	39.12±0.07 b	40.26±0.18 b	39.76±0.10 b	40.24±0.06 b
FT2	36.78±0.44 c	36.85±0.42 c	37.41±0.36 c	36.92±0.11 c	38.29±0.25 c
FT3	33.72±0.06 d	34.14±0.41 d	32.90±0.14 d	31.34±0.06 d	34.77±0.10 d

^aDifferent lowercase letters denote significant differences in each column ($P < 0.05$).

Table S4 Total nitrogen content changes at different fermentation stages

Substrate	C0	C1	C2	C3	C4
FCK	2.37±0.02 b	2.28±0.02 b	2.31±0.01 b	2.25±0.01 b	2.47±0.03 c
FT1	2.66±0.03 a	2.51±0.04 a	2.54±0.04 a	2.49±0.02 a	2.60±0.00 a
FT2	2.39±0.04 b	2.25±0.05 bc	2.35±0.03 b	2.5±0.01 a	2.54±0.01 b
FT3	2.23±0.02 c	2.2±0.02 c	2.19±0.03 c	2.25±0.02 b	2.37±0.01 d

^aDifferent lowercase letters denote significant differences in each column ($P < 0.05$).

Table S5 C:N ratio changes at different fermentation stages

Substrate	C0	C1	C2	C3	C4
FCK	18.31±0.14 a	19.21±0.11 a	19.01±0.1 a	19.47±0.06 a	17.5±0.22 a
FT1	14.53±0.09 d	15.61±0.24 c	15.84±0.33 b	15.99±0.13 b	15.49±0.05 b
FT2	15.36±0.02 b	16.41±0.15 b	15.9±0.03 b	14.79±0.03 c	15.11±0.06 c
FT3	15.11±0.06 c	15.51±0.06 c	15.03±0.14 c	13.95±0.09 d	14.66±0.08 d

^aDifferent lowercase letters denote significant differences in each column ($P < 0.05$).

Table S6 Nutritional value of *A. aegerita* when cultivated on different substrates

Substrate	Protein/g/100g	Fat g/100g	Ash content g/100g	Crude polysaccharide g/100g	Crude fibre g/100g

ck	$25.45 \pm 0.35\text{f}$	$3.55 \pm 0.05\text{a}$	$7.30 \pm 0.00\text{d}$	$3.97 \pm 0.02\text{e}$	$9.15 \pm 0.05\text{a}$
T1	$27.35 \pm 0.25\text{d}$	$3.15 \pm 0.05\text{d}$	$7.80 \pm 0.00\text{a}$	$4.31 \pm 0.08\text{c}$	$9.10 \pm 0.10\text{a}$
T2	$29.05 \pm 0.05\text{b}$	$3.34 \pm 0.01\text{c}$	$7.80 \pm 0.00\text{a}$	$3.90 \pm 0.02\text{f}$	$7.75 \pm 0.05\text{f}$
T3	$28.30 \pm 0.30\text{c}$	$3.00 \pm 0.00\text{e}$	$7.30 \pm 0.00\text{d}$	$4.39 \pm 0.03\text{b}$	$8.20 \pm 0.00\text{e}$
FCK	$25.40 \pm 0.20\text{f}$	$3.60 \pm 0.00\text{a}$	$7.70 \pm 0.00\text{b}$	$4.25 \pm 0.04\text{c}$	$8.95 \pm 0.05\text{b}$
FT1	$27.35 \pm 0.05\text{d}$	$3.20 \pm 0.00\text{d}$	$7.65 \pm 0.05\text{c}$	$4.10 \pm 0.03\text{d}$	$8.80 \pm 0.00\text{c}$
FT2	$26.60 \pm 0.10\text{e}$	$3.45 \pm 0.05\text{b}$	$7.20 \pm 0.00\text{e}$	$4.46 \pm 0.03\text{a}$	$8.45 \pm 0.05\text{d}$
FT3	$29.60 \pm 0.20\text{a}$	$3.30 \pm 0.00\text{c}$	$7.30 \pm 0.00\text{d}$	$3.96 \pm 0.02\text{ef}$	$8.45 \pm 0.05\text{d}$

[#]Different lowercase letters denote significant differences in each column ($P < 0.05$).