

Article

Aspergillus oryzae and *Aspergillus niger* co-cultivation extract affects *in vitro* degradation, fermentation characteristics, and bacterial composition in a diet-specific manner

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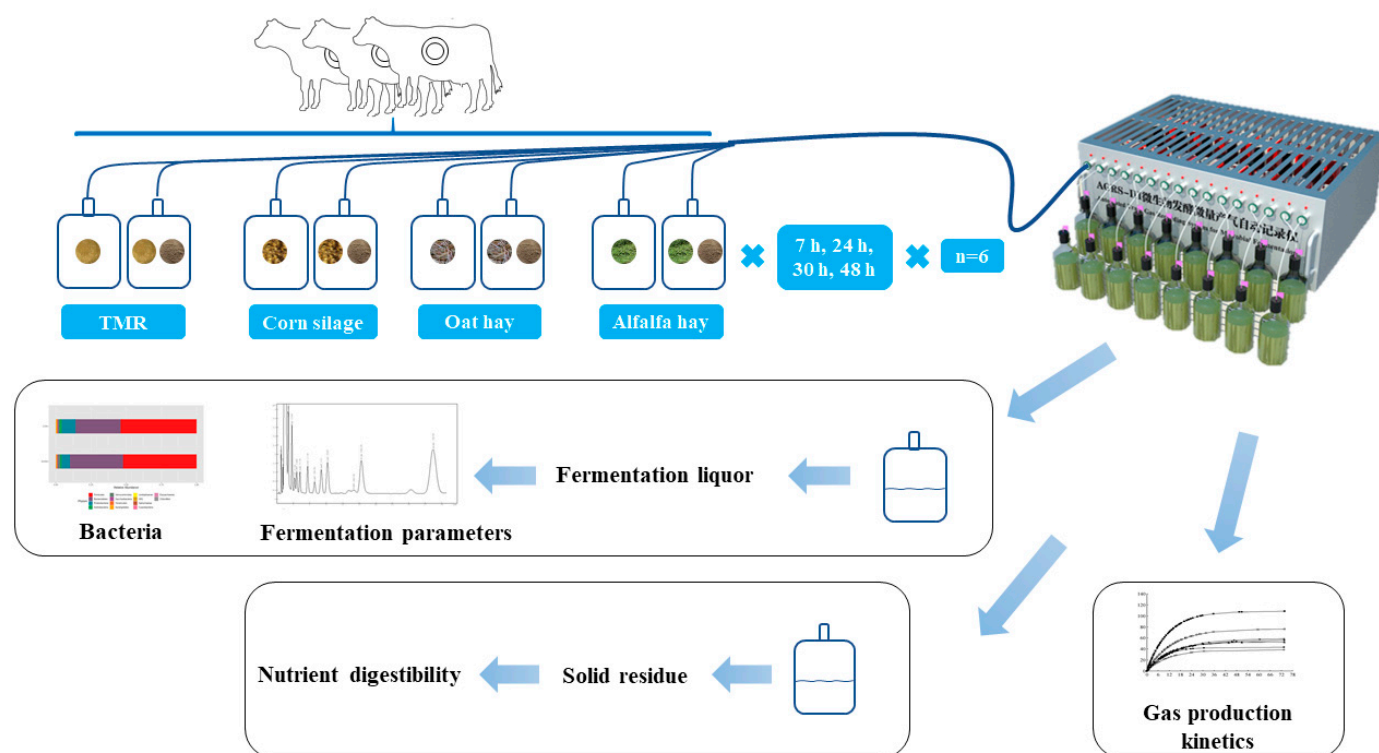


Figure S1. Experimental design and workflow.

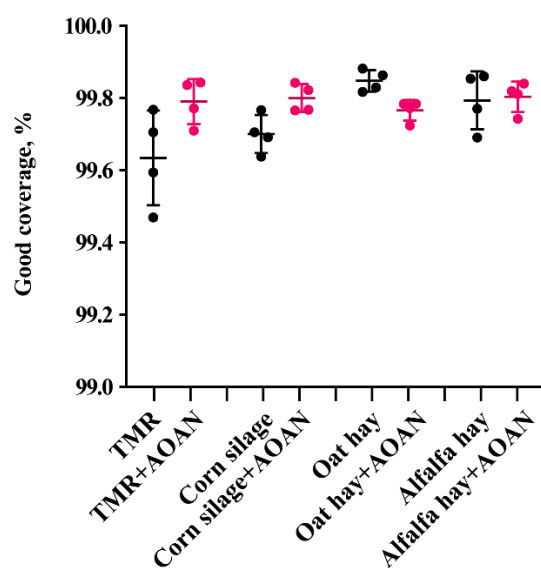


Figure S2. The good coverage for each sample. AOAN indicated feed fermentation with *Aspergillus oryzae* and *Aspergillus niger* fermentation extract. TMR, total mixed ration.

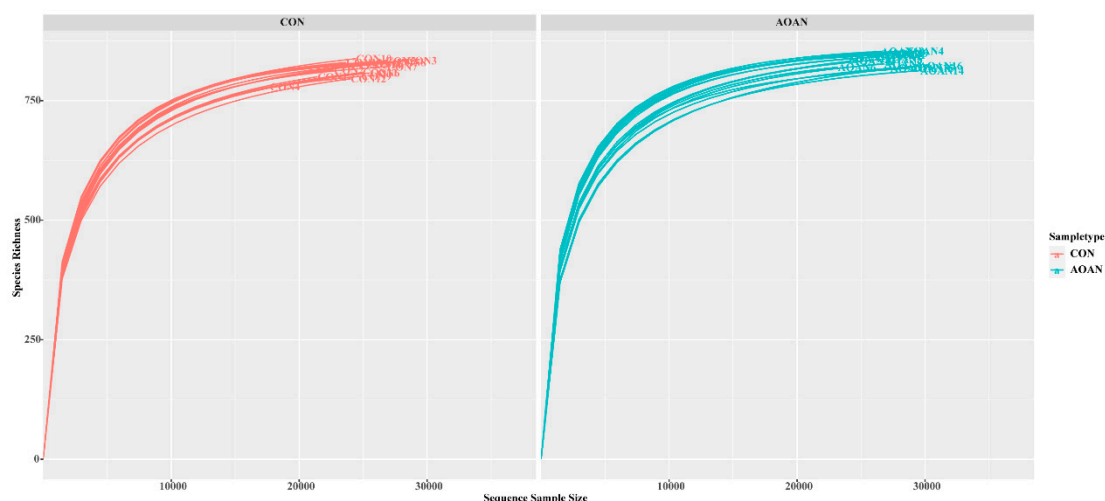


Figure S3. The samples rarefaction curve based on observed species. CON indicates all feeds fermented without AOAN supplementation and AOAN indicates all feeds fermented with AOAN supplementation. AOAN indicated feed fermentation with *Aspergillus oryzae* and *Aspergillus niger* fermentation extract.