

## Supplementary data

### Simultaneous Lipid and Carotenoids Production by *Rhodotorula paludigena* CM33 using Crude Glycerol as the Main Substrate: Pilot-Scale Experiments

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**Table S1.** The cultivation of yeast on different substrates was observed in terms of lipid, biomass, and carotenoid production.

Strain	Substrate	Operating conditions	Cultivation method	Lipid content	Carotenoids	Biomass	Reference
<i>R. paludigenum</i> DMKU3-LPK4	40 g/L glycerol	Incubated in a shake flask at 30 °C, pH 6.0 and 130 rpm	Batch	-	3.42 mg/L	7.59 g/L	[45]
<i>R. toruloides</i> ATCC 10788	40 g/L pure glycerol	Incubated in a shake flask at 30 °C, pH 6.0, 200 rpm, KH <sub>2</sub> PO <sub>4</sub> 1.0, Na <sub>2</sub> HPO <sub>4</sub> ·12H <sub>2</sub> O 1.0, MgCl <sub>2</sub> ·6H <sub>2</sub> O 1.5, pH 6.0	Batch	53.28%	-	21.16 g/L	[8]
<i>T. spathulata</i> JU4-57	40% crude glycerol	Incubated in a 5-L Stirred Tank at 30 °C, pH 6.0 and aeration rate at 1–3 vvm	Fed-batch	56.40%	-	13.80 g/L	[46]
<i>R. mucilaginosa</i> CCT 7688	70 g/L sugarcane molasses and 3.4 g/L corn steep liquor	Incubated in a 250 mL Erlenmeyer flask at 25 °C and 180 rpm	Batch	-	1.25 mg/L	7.90 g/L	[40]
<i>R. mucilaginosa</i> CCT 7688	30 g/L sugarcane molasses and 6.5 g/L corn steep liquor	Incubated in a 500 mL Erlenmeyer flask at 25 °C and 180 rpm	Fed-batch	-	3.73 mg/L	16 g/L	[40]
<i>R. glutinis</i> Rh-00301	400 g/L glycerol	Incubated in 5 L bioreactors at 30 °C, pH 5.5 and aeration rate at 1 vvm	Fed-batch	63 ± 6%	-	106 g/L	[49]
<i>R. glutinis</i> DBVPG 3853 and <i>D. castellii</i> DBVPG 3503	8.3 g/L glucose, 22.7 g/L maltose, and 4.65 g/L nitrogen	Incubated in 1 L bioreactors at 30 °C, and 220 rpm	Fed-batch	-	8.20 mg/L	-	[50]
<i>R. paludigena</i> CM33	40 g/L crude glycerol	Incubated in a 500 L fermenter at 30 °C, pH 6.0 and flow level 0.7 vvm	Batch	40.99%	1.27 mg/g	9.27 g/L	This work
<i>R. paludigena</i> CM33	40 g/L crude glycerol	Incubated in a 500 L fermenter at 30 °C, pH 6.0 and flow level 0.7 vvm	Repeated batch	36.04%	14.64 mg/g	38.33 g/L	This work
<i>R. paludigena</i> CM33	40 g/L crude glycerol	Incubated in a 500 L fermenter at 30 °C, pH 6.0 and flow level 0.7 vvm	Fed-batch	44.48%	15.39 mg/g	45.38 g/L	This work

**Table S2.** Proximate compositions of *R. paludigena* CM33.

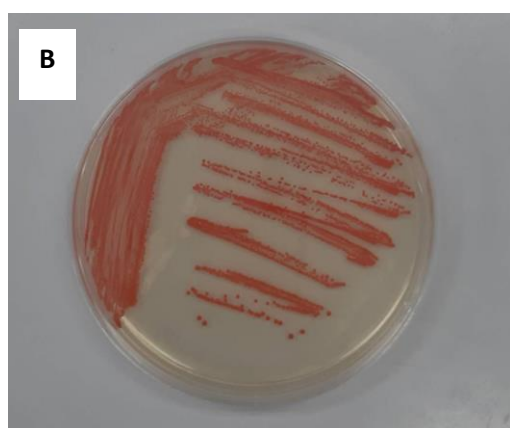
Parameters	<i>R. paludigena</i> CM33
	Freeze-dried cells
Moisture (g/100g)	10.71±0.07
Protein (g/100g)	13.82±0.04
Total fat (g/100g)	43.21±0.66
Total carbohydrate (g/100g)	30.93±0.95
Ash (g/100g)	2.97±0.00
Crude fiber (g/100g)	0.21±0.02
Energy (Kcal/100g)	567.87±2.46
Carotenoids (mg/g)	15.39±0.04
β-carotene (mg/g)	10.16±0.08
Torulene (mg/g)	3.25±0.01
Other	0.86±0.00

**Table S3.** Evaluated factors, factor notation, and their levels in Box-Behnken.

Independent variables	codes	Factor levels		
		-1	0	1
Crude glycerol (g/L)	A (X <sub>1</sub> )	20	40	80
Yeast extract (g/L)	B (X <sub>2</sub> )	0.50	0.63	0.75
(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub> (g/L)	C (X <sub>3</sub> )	0.25	0.40	0.55

**Table S4.** Box-Behnken designs consisting of 15 experiments for three experimental factors for the carotenoid concentration and lipid content by *R.paludigena* CM33.

Run	Independent variables			Dependent variables			
	Crude glycerol (g/L)	Yeast extract (g/L)	(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub> (g/L)	Carotenoid concentration (ug/g)		Lipid content (%)	
				observed	predicted	observed	predicted
1	20	0.75	0.40	206.00	214.00	37.55	36.87
2	40	0.50	0.25	287.00	295.45	38.37	37.84
3	40	0.75	0.55	332.00	323.55	45.46	45.99
4	40	0.63	0.40	339.00	328.00	42.55	42.44
5	40	0.63	0.40	319.00	328.00	41.02	42.44
6	80	0.63	0.25	0	0.37	0	-0.60
7	20	0.63	0.55	200.00	203.26	30.94	30.92
8	40	0.50	0.55	298.00	295.56	35.90	37.23
9	40	0.63	0.40	326.00	328.00	43.76	42.44
10	80	0.63	0.55	0	7.63	0	-1.84
11	80	0.75	0.40	0	-2.00	0	1.49
12	80	0.50	0.40	0	-6.00	0	0.95
13	40	0.75	0.25	317.00	319.45	43.85	42.52
14	20	0.50	0.40	177.00	177.00	28.82	27.07
15	20	0.63	0.25	215.00	203.74	25.69	28.15



**Figure S1.** Experimental setup for the 500-L fermenter, 50-L inoculum fermenter, and 500-L media preparation tank (A), agar plate of *R. paludigena* CM33 (B), and the sample of lyophilized *R. paludigena* CM33 after freeze drying (C).