Supplementary Materials

Table S1. Thermal properties of PHBV samples derived from milk and molasses residues.

Samples	Cooling			Second heating					
	T_c (ºC)	ΔH_c (J/g)	T_g (ºC)	T_{cc} (ºC)	ΔH_{cc} (ºC)	T_{m1} (ºC)	T_{m2} (ºC)	ΔH_f (ºC)	χ^a (%)
7HV_Milk	79.9	58.1	-1.8	50.7	5.1	145.1	158.3	71.1	48.7
7HV_Molasses	64.2	9.8	-2	60.8	50.4	132.1	149.5	62.7	42.9
15HV_Milk	97.1	66.3	3.8	47.9	0.3	158.2	167.5	70.6	48.3
15HV_Molasses	58.5	8.8	1.3	58.6	42.5	145.4	163.8	54.2	35.8
32HV_Milk	-	-	-4.2	-	-	-	-	-	-
32HV_Molasses	-	-	-5.7	-	-	-	-	-	-

[a] Percentage of crystallinity calculated from second heating cycle using equation (1).

Table S2. Degradation properties of PHBV samples.

Sample	$T_{5\%}$ (ºC)	$T_{50\%}$ (ºC)	$T_{90\%}$ (ºC)	Residue at 310 ºC (wt%)
7HV_Milk	232	263	274	2.1
7HV_Molasses	243	270	283	1.4
15HV_Milk	269	286	293	3.6
15HV_Molasses	279	298	306	1.8
32HV_Milk	255	287	294	5.3
32HV_Molasses	262	289	299	1.5