

## Supplementary File S1. State of the art regarding wheat straw fractioning after various treatments in terms of monosaccharides, xylo-oligosaccharides and inhibitors yields

Reference	Treatment Conditions	Samples <sup>3</sup>	Monosaccharides				Xylo-oligosaccharides (XOS)				Inhibitors		
			Glucose (g/kg)	Xylose (g/kg)	Total Sugars (g/kg)	Xylobiase (X2) (g/kg)	Xylotriose (g/kg)	Xylotetraose (g/kg)	Other XOS (DP 4-6 or DP > 6) (g/kg)	Total XOS (g/kg)	Acetic Acid (g/kg)	Furfural (g/kg)	HMF (g/kg)
Chen et al., 2018 [10]	HTP <sup>i</sup> (120, 140, 160, 180 and 200 °C, 30 min); Alkaline ethanol treatment (NaOH), enzymatic hydrolysis (CellicCTec2), 50 °C, 72 h	L <sub>140</sub>	NA <sup>s</sup>	0.06	0.11	0.07	0.05	4.59	4.82	10.9	ND	ND	
		L <sub>160</sub>	NA	0.21	0.58	0.59	0.30	30.15	31.62	13.99	ND	ND	
Huang et al., 2017 [18]	LHWP <sup>p</sup> (140–220 °C, 20–80 min); Enzymatic hydrolysis ((Cellic CTec2 (25 FPU/g-cellulose), 50 °C, 150 rpm 48 h))	L <sub>180</sub>	NA	6.04	5.37	4.25	2.27	49.8	61.69				
		L <sub>140</sub> (40 min)	ND <sup>q</sup>	10±0.0			5±0.1			0.6±0.2	0.0±0.0		
		L <sub>160</sub> (40 min)	1±0.0	2±0.0			20±0.2			0.8±0.1	0.0±0.0		
		L <sub>180</sub> (20 min)	3±0.2	2±0.0			42±0.5			0.8±0.0	0.1±0.0		
		L <sub>180</sub> (40 min)	3±0.1	6±0.2			49±0.2			1.0±0.1	0.1±0.0		
		L <sub>180</sub> (60 min)	2±0.1	4±0.1			48±0.4			1.0±0.3	0.2±0.1		
		L <sub>180</sub> (80 min)	2±0.0	5±0.0			36±0.1			1.1±0.3	0.2±0.0		
		L <sub>140</sub> (40 min)	65±0.1	32±0.2									
		L <sub>160</sub> (40 min)	70±0.0	41±0.9									
		L <sub>180</sub> (20 min)	90±0.4	42±0.2									
Ertas et al., 2014 [15]	HTP (160–200 °C for 10–20 min)+acid hydrolysis ((4% (w/w) H <sub>2</sub> SO <sub>4</sub> for 1 h at 121 °C))	L <sub>180</sub> (40 min)	117±0.7	41±0.5									
		L <sub>180</sub> (20 min)	90±0.4	42±0.2	1.5±0.1	1.4±0.1	1.7±0.6	0.17±0.0	9.2±0.2				
		L <sub>180</sub> (60 min)	116±0.7	31±0.3									
		L <sub>180</sub> (80 min)	122±0.3	26±0.5									
		L <sub>160</sub> (10 min)	1.3	1.5 <sup>t</sup>	2.8								
Antov and Dordevic, 2017 [17]	US <sup>s</sup> +enzymatic hydrolysis (endo-xylanase, 0.15 U/g or 0.30 U/g, 48h)	L <sub>160</sub> (20 min)	1.8	2.2	4.0								
		L <sub>180</sub> (10 min)	2.9	6.8	9.7								
		L <sub>180</sub> (20 min)	2.3	8.5	10.8								
		L <sub>190</sub> (10 min)	2.9	9.3	12.2								
		L <sub>190</sub> (20 min)	2.7	7.4	10.1								
Ilanidis et al., 2021 [56]	HTP (160, 175, 190, and 205 °C, 15 min)	L <sub>160</sub>	30.9	7.9		85.1							
		L <sub>227</sub>	37.4	14.2		83.8							
		L <sub>175</sub>	0.1±0.1	0.1±0.1		NA				15±0.1	<0.1±0.1	<0.1±0.1	
		L <sub>190</sub>	0.1±0.1	1.6±0.1		NA				22.5±0.1	<0.1±0.1	<0.1±0.1	
		L <sub>205</sub>	0.7±0.1	4.4±0.1		NA				36.1±0.1	<0.1±0.1	<0.1±0.1	
Akpinar et al., 2009 [59]	aqueous sulfuric acid (160, 190°C, 15 min); Alkaline treatment (xylan extraction); Enzymatic hydrolysis (4U/mL of xylanase from <i>A. niger</i> , pH 5.5 40 °C, 24 h or 4U/mL of xylanase from <i>T. longibrachiatum</i> , pH 4.6 at 50 °C, 24h) <sup>10</sup>	L <sub>160</sub>	0.2±0.1	0.1±0.1		NA				11.7±0.1	<0.1±0.1	<0.1±0.1	
		L <sub>190</sub>	0.2±0.1	2.5±0.1		NA				33.8±0.1	<0.1±0.1	<0.1±0.1	
Carvalheiro et al., 2009 [43]	Autohydrolysis (150 °C–240 °C, non-isothermal conditions)	L <sub>150</sub>	0.63	1.66						0.64	ND	0.01	
		L <sub>170</sub>	0.97	1.79						0.80	ND	0.01	
		L <sub>190</sub>	0.73	1.44						1.31	0.01	0.01	
		L <sub>200</sub>	1.63	0.84						1.70	0.03	0.01	
Nabarlatz et al., 2007 [20]	Authydrolysis (179 °C, 23 min) <sup>11</sup>		0.8	0.9						41.2	0.6	0.0	0.2