

## Article

# Sustainable Valorization of Brewer's Spent Grain via Submerged Fermentation Using *Talaromyces stollii* for Laccase and Phenolic Compound Production

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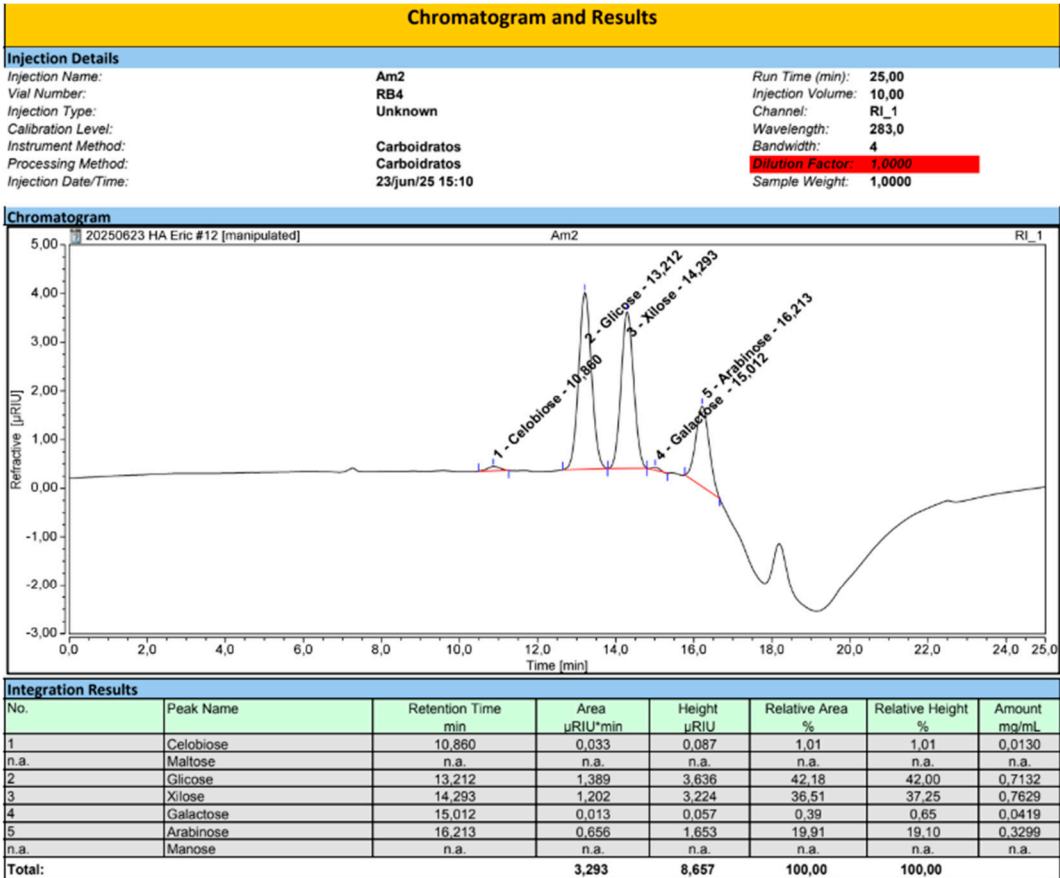
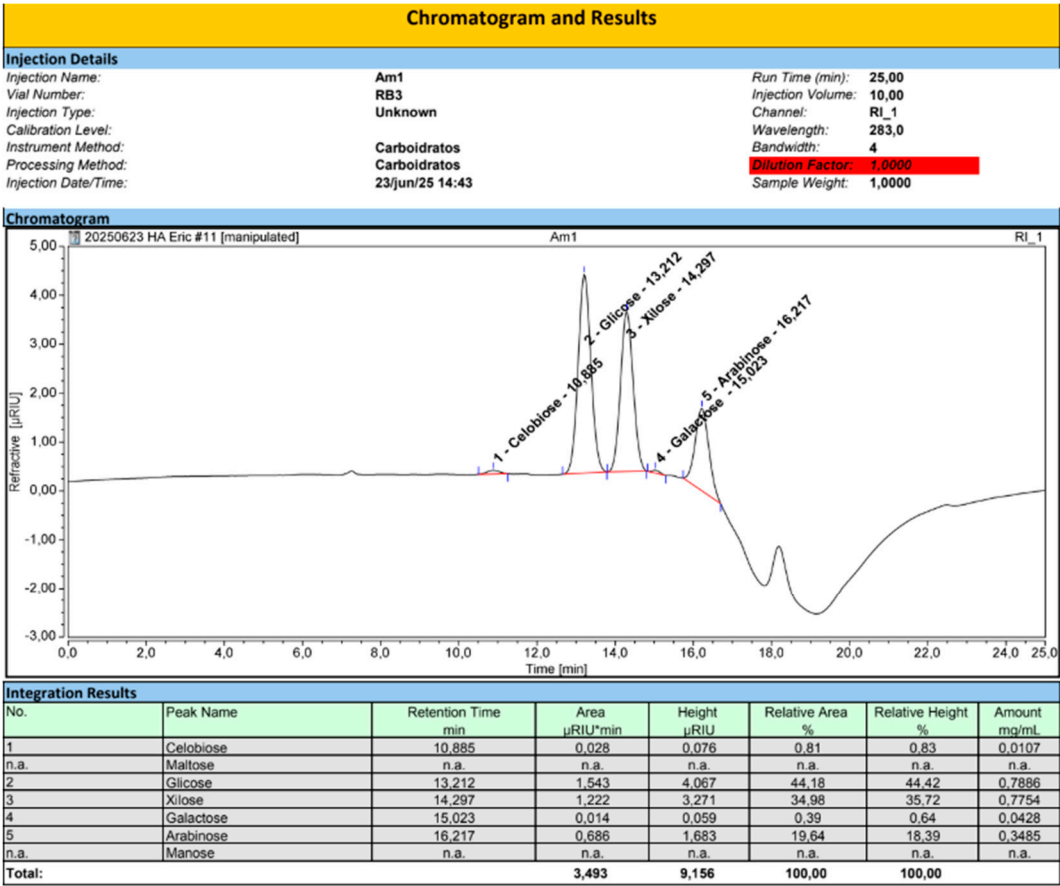
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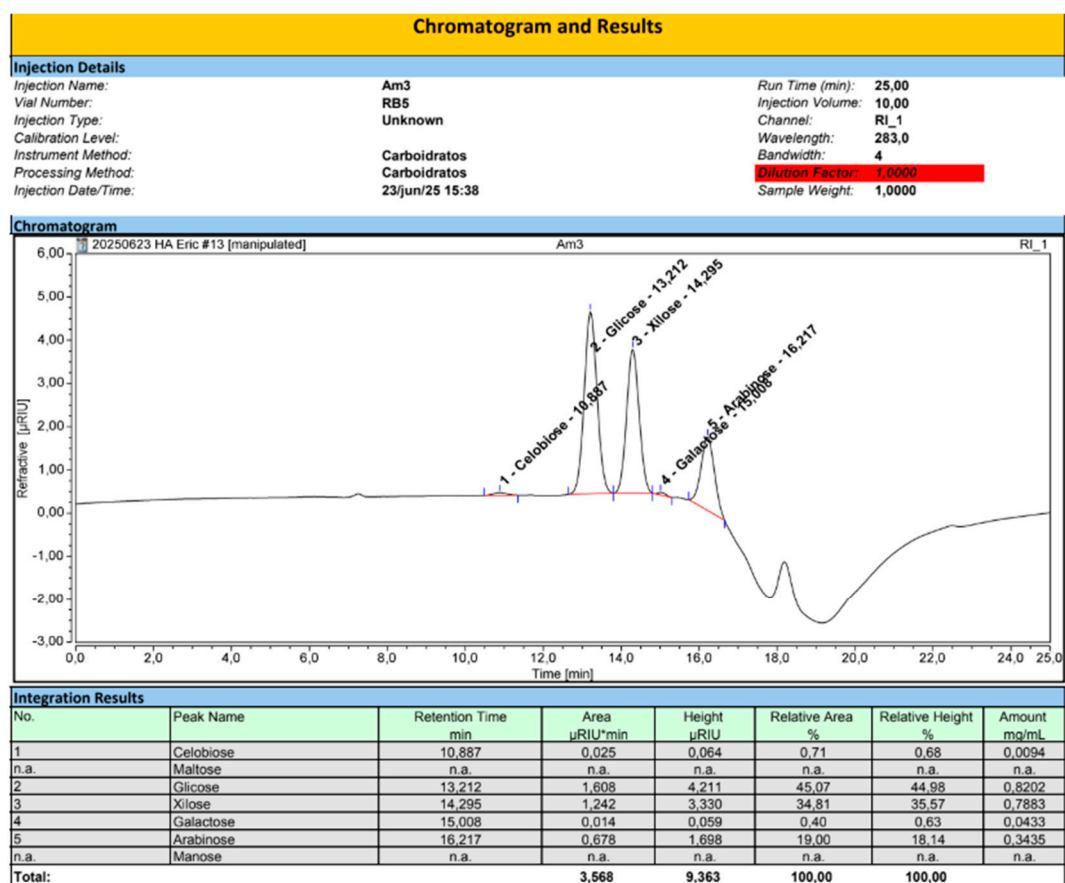
## Supplementary Material

**Table S.1:** Heating ramp program for the crude protein quantification digestion block

Steps	Temperature (°C)	Time (min)
1	125	30
2	200	15
3	250	15
4	300	15
5	400	80

Figure S.1: Chromatograms of the monomeric sugar fractions (glucose, xylose, and arabinose) derived from the biomass.

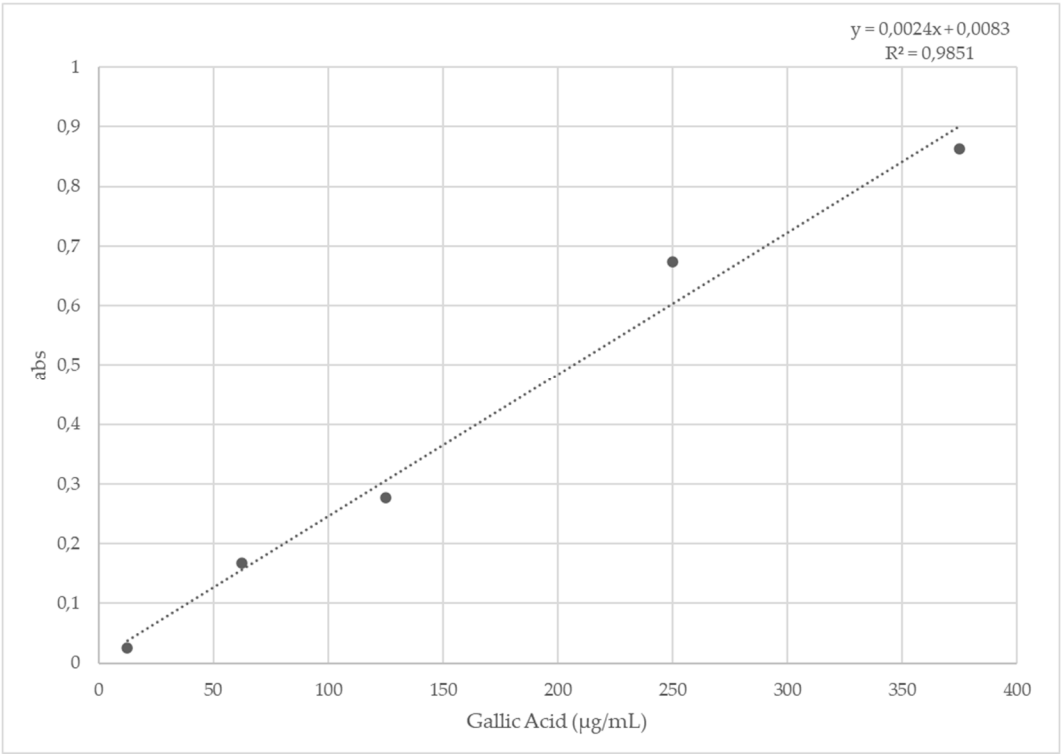




**Table S.2:** Concentration distribution for each point in the gallic acid standard curve

Point	Distilled water (μL)	Gallic Acid (μL)	Gallic Acid (μg/mL)
1	79	10	12,5
2	750	50	62,5
3	700	100	125
4	600	200	250
5	500	300	375
6	400	400	500
7	300	500	625
8	200	600	750
9	100	700	875
10	0	800	1000

**Figure S.2:** Standard curve of gallic acid



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