**Enhancing enzymatic saccharification of sugarcane bagasse by combinatorial pretreatment and Tween 80**

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**Table S1** Components of pretreatment liquor with each pretreatment.

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Pretreat  -ment | Sugar analysis (g/100g raw material) | | | | | | | | | | | |
| Arab.  Mono. | Arab.  Olig. | Total  Arab. | Gala.  Mono. | Gala.  Olig. | Total  Gala. | Xyl.  Mono. | Xyl.  Olig. | Total  Xyl. | Glu.  Mono. | Glu.  Olig. | Total  Glu. |
| Case 1 | 0.00 | 0.82 | 0.82 | 0.00 | 0.49 | 0.49 | 0.00 | 0.92 | 0.92 | 0.00 | 0.54 | 0.54 |
| Case 2 | 0.03 | 1.11 | 1.14 | 0.02 | 0.66 | 0.68 | 0.00 | 2.03 | 2.03 | 0.02 | 0.74 | 0.76 |
| Case 3 | 0.01 | 1.26 | 1.27 | 0.00 | 0.75 | 0.75 | 0.00 | 2.67 | 2.67 | 0.00 | 0.86 | 0.86 |
| Case 4 | 0.00 | 0.26 | 0.26 | 0.00 | 0.15 | 0.15 | 0.00 | 0.24 | 0.24 | 0.00 | 0.39 | 0.39 |
| Case 5 | 0.59 | 0.78 | 1.38 | 0.48 | 0.34 | 0.82 | 1.49 | 1.65 | 3.14 | 0.44 | 0.47 | 0.91 |
| Case 6 | 0.01 | 0.59 | 0.60 | 0.01 | 0.35 | 0.35 | 0.01 | 1.11 | 1.11 | 0.00 | 0.13 | 0.13 |
| Case 7 | 0.03 | 0.09 | 0.12 | 0.02 | 0.05 | 0.07 | 0.00 | 0.13 | 0.13 | 0.00 | 0.04 | 0.05 |
| Case 8 | 0.00 | 0.14 | 0.14 | 0.00 | 0.08 | 0.08 | 0.00 | 0.19 | 0.19 | 0.00 | 0.08 | 0.09 |
| Case 9 | 0.01 | 0.09 | 0.10 | 0.01 | 0.05 | 0.06 | 0.00 | 0.46 | 0.47 | 0.00 | 0.08 | 0.08 |
| Case10 | 0.01 | 0.12 | 0.13 | 0.01 | 0.07 | 0.08 | 0.01 | 0.19 | 0.20 | 0.00 | 0.02 | 0.03 |
| Case11 | 0.01 | 0.10 | 0.11 | 0.01 | 0.06 | 0.07 | 0.01 | 0.33 | 0.34 | 0.00 | 0.08 | 0.08 |

  
**Figure S1** The glucose yields obtained after 72 h and increases yields (shown on the top of column) with addition of Tween 80 (150 mg/ g substrate).