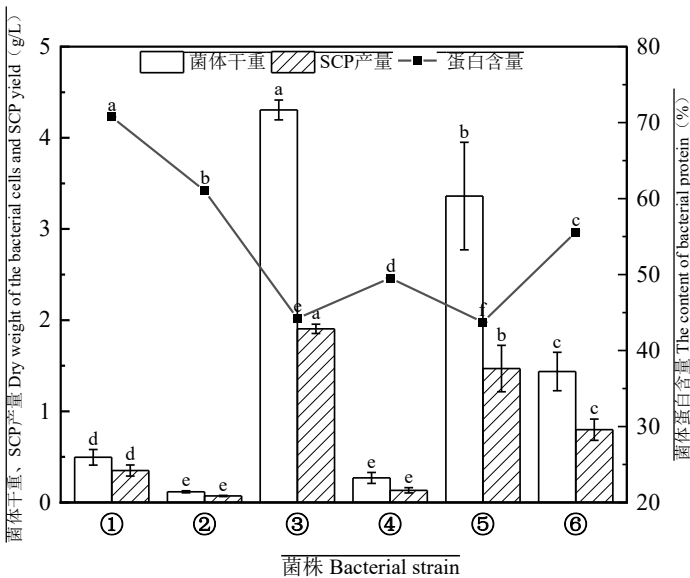


基于代谢组学解析白酒糟双菌发酵单细胞蛋白的原料品质

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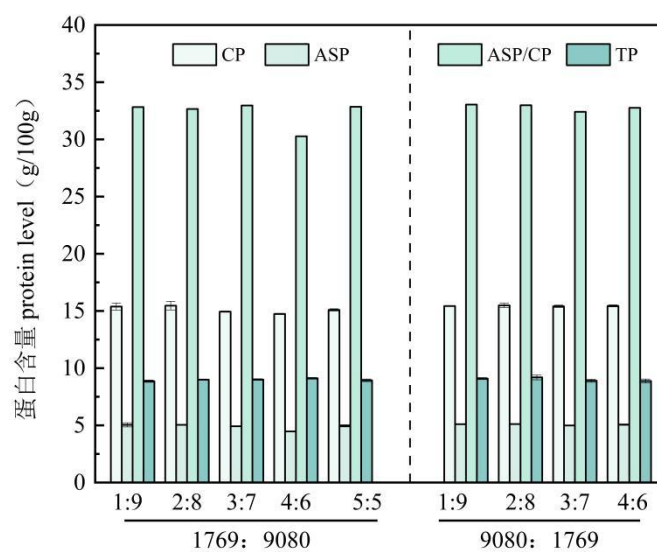
注: ①: 沼泽红假单胞菌; ②: 啤酒酵母; ③: 产朊假丝酵母 1769; ④: 酿酒酵母 1398; ⑤: 酿酒酵母 9080; ⑥: 酿酒酵母 9763; 不同小写字母表示差异显著

Note: ①: *Rhodopseudomonas palustris*; ②: *Saccharomyces cerevisiae*; ③: *Candida utilis* 1769; ④: *Saccharomyces cerevisiae* 1398; ⑤: *Saccharomyces cerevisiae* 9080; ⑥: *Saccharomyces cerevisiae* 9763.

Different lowercase letters indicate significant difference ($P<0.05$)

附图 1 不同菌株菌体干重、蛋白含量及 SCP 产量

Fig. S1 OD₆₀₀, dry weight of cells, protein content and SCP yield of cells from different strains

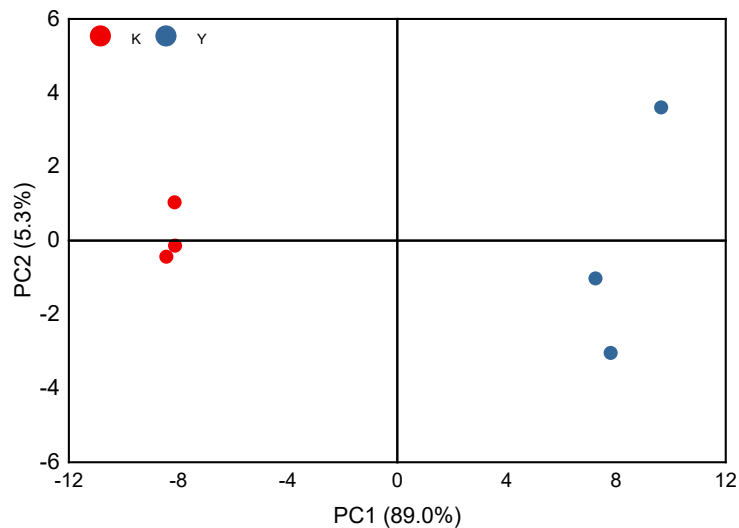


1769: 产朊假丝酵母 1769; 9080: 酿酒酵母 9080

1769: *Candida utilis* 1769; 9080: *Saccharomyces cerevisiae* 9080.

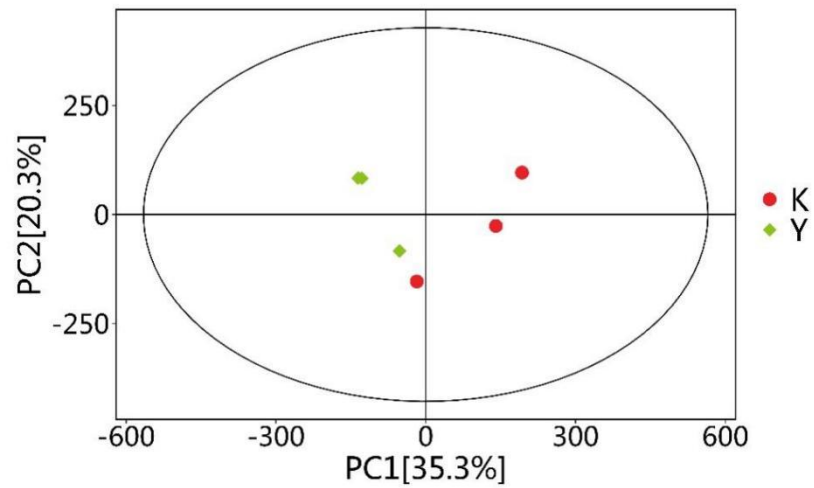
附图 2 菌液比对发酵酒糟蛋白含量的影响

Fig.S2 The influence of the ratio of microbial liquid on the protein content of fermented distiller's grains



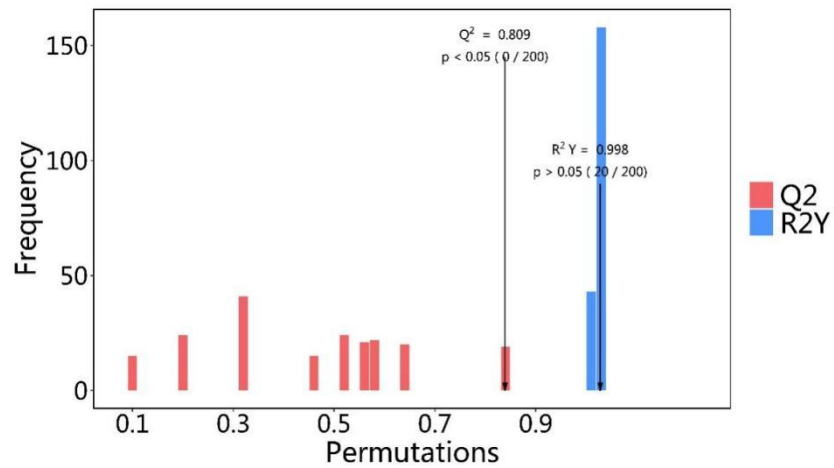
附图 3 空白原料 (K) 和发酵酒糟 (Y) 的 PCA 模型得分散点图

Fig.S3 shows the dispersion point diagrams obtained from the PCA model of the blank raw material (K) and the fermented distiller's grains (Y)



附图 4 空白原料 (K) 和发酵酒糟 (Y) 的 PCA 得分散点图

Fig.S4 The PCA of blank raw material (K) and fermented distiller's grains (Y) yields the dispersion point diagram



附图 5 空白原料 (K) 和发酵酒糟 (Y) 的 OPLS-DA 模型的置换检验结果柱状图

Fig.S5 Bar chart of the permutation test results of the OPLS-DA model for blank raw materials (K) and fermented distiller's grains (Y)