

Air-lift bioreactor-based strategies for prolonged semi-continuous cultivation of edible *Agaricomycetes*

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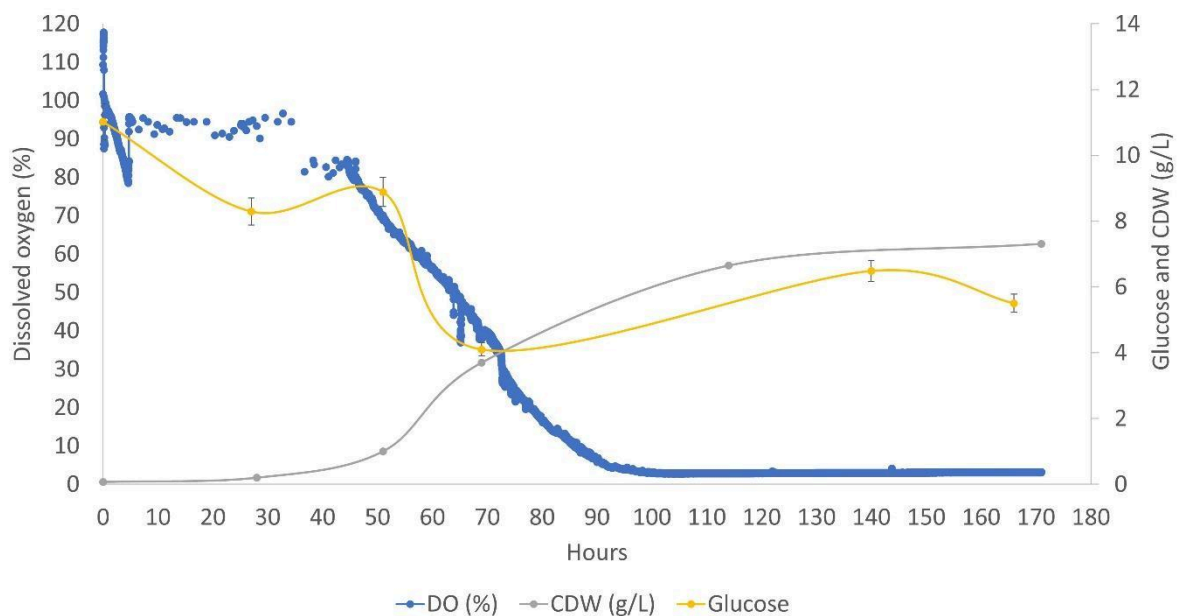
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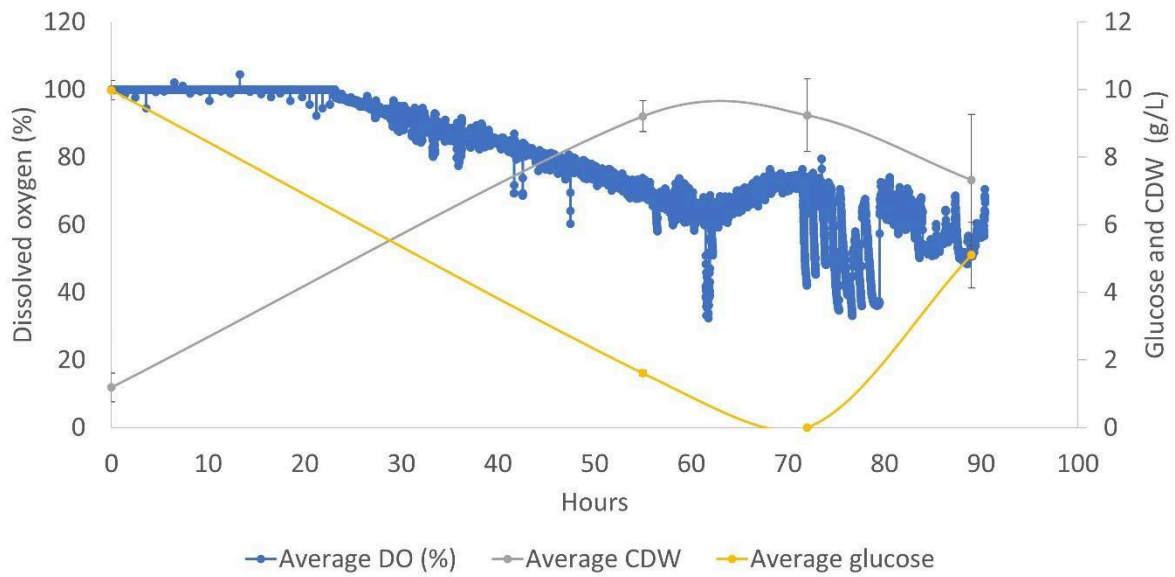
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Supplementary Figure S1

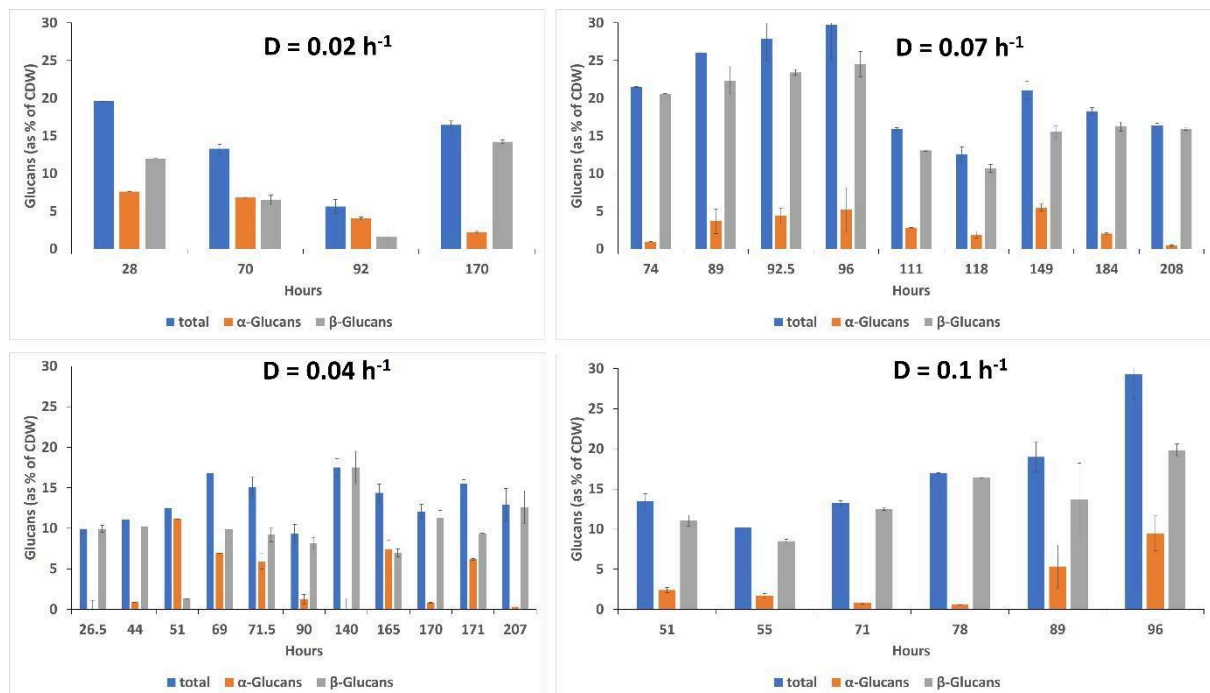


Supplementary Figure S1. Semicontinuous fermentation targeting a dilution rate (D) of 0.04 h^{-1} for the growth of *T. versicolor* after a batch phase of 31 h.

Supplementary Figure S2



Supplementary Figure S2. Semicontinuous fermentation targeting a dilution rate (D) of 0.1 h^{-1} for the growth of *T. versicolor* after a batch phase of 71 h.



Supplementary Figure S3. Total, α and β -glucans production trends by *T. versicolor* cultivated in semi-continuous fermentation with different dilution rates, D (namely, D of 0.02 , 0.04 , 0.07 and 0.1 h^{-1})