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González

Abstract: This study is aimed at assessing the potential of apple pomace
(AP) as a substrate for biofuel production following a biorefinery
approach. Two different APs, from juice and cider production were
evaluated. First, bioethanol generation was performed and its
fermentation residues, together with available biobutanol fermentation
residues, were studied for biogas production. Moreover, co-digestion of
AP and swine manure was investigated following a factorial design. Twelve
different bacterial and yeast strains were compared for bioethanol
production, obtaining bioethanol concentrations about 50
g L⁻¹ by different strains of *Kluyveromyces marxianus*, *K. lactis*,
Lachancea thermotolerans and *Saccharomyces cerevisiae*, with yields of
0.371 - 0.444 g g⁻¹. Specific methane yields of the fermentation residues
of bioethanol and biobutanol production were 463 and 290 mL CH₄ g⁻¹ VS
added, respectively. Methane yield for the co-digestion of AP and swine
manure was 596 mL CH₄ g⁻¹ VS added, with an AP percentage of 14.6 % and a
substrate concentration of 9.38 g VS L⁻¹.

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Dear Editor:

Will you please consider the enclosed manuscript “Valorization of apple pomaces for biofuel production: a biorefinery approach” for publication in Biomass and Bioenergy.

(1) Authors: Beatriz Molinuevo-Salces, Berta Riaño, María Hijosa-Valsero, Isabel González- García, Ana I. Paniagua-García, David Hernández, Jerson Garita-Cambronero, Rebeca Díez-Antolínez and María Cruz García-González, mutually agree that the article should be submitted to Biosystems Engineering.

(3) Authors state that the present article is an original work.

(4) Authors state that the present manuscript has not been previously submitted to Biomass and Bioenergy.

(5) Novelty in results/findings, or significance of results.

The production of apples in the world generates large quantities of apple pomace (AP). Most of this AP is currently incinerated or used for compost production, resulting in a potential source of GHG emissions. Biofuel production from AP could be a sustainable alternative for the valorization of this by-product. In this way, the present work evaluates two valorization ways for AP, namely a biorefinery approach for biofuel production and the co-digestion of AP and swine manure.

First, bioethanol production from AP was successfully produced. Bioethanol concentrations about 50 g L⁻¹ were obtained by different strains of *K. marxianus*, *K. lactis*, *L. thermotolerans* and *S. cerevisiae* with yields of 0.371-0.444 g g⁻¹. Then, specific methane yields of the exhausted broths after bioethanol and biobutanol production were 463 and 290 mL CH₄ g⁻¹ VS added, respectively. Finally, co-digestion of AP and swine manure was investigated following a factorial design and the highest methane yield (596 mL CH₄ g⁻¹ VS added) was obtained with a substrate concentration of 9 g L⁻¹ SV and an AP content in the mixture of 15%.

Yours sincerely,

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- Apple pomaces are valorized for biofuel production
- Bioethanol yield was up to 0.371-0.444 g g⁻¹ from twelve different strains
- Methane yield of 463 mL CH₄ g⁻¹ VS added of the bioethanol fermentation residue
- Methane yield of 290 mL CH₄ g⁻¹ VS added of the biobutanol fermentation residue
- Co-digestion of AP and manure produced up to 596 mL CH₄ g⁻¹ VS added

1 Valorization of apple pomaces for biofuel production: a 2 biorefinery approach.

3

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20 21 Abstract

22
23 This study is aimed at assessing the potential of apple pomace (AP) as a substrate for
24 biofuel production following a biorefinery approach. Two different APs, from juice and
25 cider production were evaluated. First, bioethanol generation was performed and its
26 fermentation residues, together with available biobutanol fermentation residues, were
27 studied for biogas production. Moreover, co-digestion of AP and swine manure was
28 investigated following a factorial design. Twelve different bacterial and yeast strains
29 were compared for bioethanol production, obtaining bioethanol concentrations about 50
30 g L⁻¹ by different strains of *Kluyveromyces marxianus*, *K. lactis*, *Lachancea*
31 *thermotolerans* and *Saccharomyces cerevisiae*, with yields of 0.371 - 0.444 g g⁻¹.
32 Specific methane yields of the fermentation residues of bioethanol and biobutanol
33 production were 463 and 290 mL CH₄ g⁻¹ VS added, respectively. Methane yield for the
34 co-digestion of AP and swine manure was 596 mL CH₄ g⁻¹ VS added, with an AP
35 percentage of 14.6 % and a substrate concentration of 9.38 g VS L⁻¹.

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37 **Keywords:** apple pomace, biobutanol, bioethanol, biogas
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39 1. Introduction

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2 40 The production of apples in the world is approximately 54.2 million tons per year.
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4 41 Around 26% of this production is processed in the apple industry for obtaining different
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7 42 products as juice, jelly or cider [1]. The solid waste produced after generating the
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10 43 different apple products is called apple pomace (AP) and it accounts for approximately
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12 44 25% of the total processed biomass [2]. Regarding Spain, half a million ton of apples is
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14 45 produced every year and around 9 metric tons of apple pomace is generated from cider
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17 46 production in Asturias, the main cider producer region in Spain [3, 4]. Apple pomaces
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19 47 obtained from juice and cider production are similar in composition, containing 20-30%
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22 48 solids, with a high amount of lignocellulosic material. Currently, a fifth of the produced
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24 49 AP is used as animal or human feed. The rest is incinerated or either used for compost
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27 50 production, resulting in a potential source of GHG emissions [2]. Alternative uses such
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29 51 as production of biofuels, extraction of antioxidants and nutraceuticals, production of
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32 52 pectin or production of materials for the development of scaffolds for cell growth have
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34 53 been proposed in the last years for alleviating waste disposal [4, 5, 6].
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39 55 In the last decades, many efforts have been made for biofuel production from food by-
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41 56 products. AP can be potentially converted into biobutanol [6] and bioethanol [7] in
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44 57 biorefineries by fermentation. In order to ferment AP, either by alcoholic or acetone-
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46 58 butanol-ethanol (ABE) fermentation, a pretreatment is necessary to release the simple
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49 59 sugars contained in cellulose and hemicellulose, thus obtaining a hydrolysate rich in
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51 60 hexose and pentose sugars. However, this pretreatment also generates toxic compounds
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54 61 that can inhibit fermentation. Not all microbial species are able to ferment the wide
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56 62 variety of sugars present in lignocellulosic hydrolysates and their tolerance to inhibitors
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58 63 is very variable. Therefore, it is essential to select an adequate strain to deal with
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lignocellulosic hydrolysates. In the case of alcoholic fermentation, *Saccharomyces cerevisiae* has been preferentially employed for traditional substrates due to its bioethanol production capacity and tolerance, but other microorganisms are emerging as interesting alternatives for lignocellulosic biomasses like AP, such as *Kluyveromyces* sp., *Scheffersomyces stipitis* or *Zymomonas mobilis* [8, 9]. In the case of ABE fermentation from AP, the species *Clostridium beijerinckii* has been successfully employed [6, 10].

The most common residual streams generated during ethanol or ABE fermentation are exhausted fermentation broths, also known as stillage or spent wash (i.e. broths from which solvents have been recovered by distillation or similar techniques). They consist of aqueous suspensions with low concentrations of free sugars, containing AP solids, microorganisms and microbial debris. Currently, stillage from ethanol distilleries is used as soil fertiliser, although different authors have demonstrated it can cause pollution problems [11, 12]. It has been suggested that these ethanol distillation by-products could also be employed as feedstock in various bioprocesses to obtain microbial biomass, proteins, ethanol, surfactants, bioplastics, fatty acids, edible fungi, enzymes or biogas by anaerobic digestion [11, 12, 13, 14].

Anaerobic digestion (AD) is a biological process by which organic matter is transformed into renewable energy. AD contributes to greenhouse gas mitigation, odor and pathogen reduction, and organic nitrogen mineralization into available nitrogen for plant growth [15]. Previous authors have investigated methane potential of AP, being in the range of 137-231 mL CH₄ g volatile solids (VS)⁻¹ [16, 17]. However, anaerobic digestion of the exhausted broths after biofuel production has been scarcely evaluated

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89 and it would be interesting since AD could be a sustainable alternative to the current
90 uses of this by-product. Moreover, it would result in a biorefinery approach, where the
91 by-product obtained after biofuel production would be the substrate for AD. Anaerobic
92 co-digestion of AP and livestock wastes has been also evaluated, resulting in positive
93 synergetic effects on biogas production between both substrates, if compared to animal
94 manure alone [18]. According to The European Biogas Association, the number of
95 agricultural biogas plants in Spain was 139 at the end of 2015. This number is quite
96 low, if compared to the number of biogas plants in other EU countries such as Germany
97 or Italy. However, from 2014 to 2015 it has exponentially grown from 39 to 139 (EBA
98 2014, EBA 2015). These plants are co-digestion plants where the main substrate is
99 manure and different carbon-rich co-substrates are fed during the year. Since AP is
100 seasonally produced, there is a special interest in investigating the potential of AP as co-
101 substrate for AD plants to valorize this substrate during the months where it is
102 produced.

103
104 This work aims to study two valorization ways for AP, namely a biorefinery approach
105 for biofuel production and the co-digestion of AP and swine manure. First, bioethanol
106 production from AP was studied, paying special attention to the microbial strain
107 selection. Then, the biochemical methane potential of different AP fermentation
108 residues (exhausted broths from alcoholic and ABE processes) was determined. Finally,
109 co-digestion of AP and swine manure was investigated following a factorial design in
110 order to determine the optimal ratio AP/manure that would ensure a stable AD process
111 for the existing biogas plants.

112 2. Material and Methods

114 **2.1. Origin of the substrates (apple pomaces and exhausted fermentation broths),**
115 **swine manure and inoculum.**

116 Two apple pomaces were studied. The first one (AP1) was provided by Muns
117 Agroindustrial S.L., located in Lleida, Spain. It was a dry AP obtained after juice
118 extraction and drying for preservation. AP1 was ground and sieved. The final size
119 ranged between 0.5 and 1.0 mm. Two fermentation by-products from AP1 (i.e.
120 exhausted fermentation broths) were obtained, from bioethanol production (AP1-E) and
121 biobutanol production (AP1-B), respectively. The stream AP1-E was obtained after
122 removing the bioethanol from the broth corresponding to a 72-h fermentation of AP1
123 hydrolysate by *S. cerevisiae* Ethanol Red[®] (see section 2.2 for more details). Bioethanol
124 was removed by gas stripping, with $T_{\text{feed}} = 70\text{ °C}$, $T_{\text{refrigeration}} = 0\text{ °C}$ and gas flow 1.34 L
125 min^{-1} during 4 h. The stream AP1-B was prepared from a fermented hydrolysate of AP1
126 containing 1.42 g L^{-1} acetone, 5.45 g L^{-1} butanol, 0.16 g L^{-1} ethanol, 4.28 g L^{-1} acetic
127 acid and 4.98 g L^{-1} butyric acid, previously pretreated by autohydrolysis and fermented,
128 with *C. beijerinckii* CECT 508, according to Hijosa-Valsero et al. [6]. Subsequently, the
129 broth of the ABE fermentation was subjected to gas stripping according to the
130 conditions described by Díez-Antolínez et al. [19] in order to remove ABE solvents.
131 These exhausted broths were stored at 4 °C for further use.

132
133 The second AP (AP2) was provided by the Regional Research and Development
134 Service of Asturias (SERIDA), Asturias, Spain. In this case, the AP was a fresh product
135 obtained after apple pressing for cider production (AP2-fresh). The biomass was dried
136 at 60 °C , obtaining AP2-dried. This biomass was then ground (AP2- dried powder) in a
137 SM100 Comfort rotary mill (Retsch GmbH, Haan, Germany) and sieved, with a size
138 range of 0.5–1.0 mm.

139

140 The chemical composition of both apple pomace samples (AP1 and AP2) is shown in
141 Table 1.

142

143 Swine manure (SM) was obtained from a pig farm located in Guardo, Palencia, Spain.

144 The inoculum used for AD (AD inoculum) was a mesophilic anaerobic sludge that was
145 obtained from the municipal wastewater treatment plant (WWTP) in Valladolid, Spain
146 and subsequently stored at 4 °C for further use.

147

148 2.2. Bioethanol production

149 2.2.1. Hydrolysis of apple pomace

150 In order to perform bioethanol fermentation, it is necessary to release the simple sugars
151 (glucose, xylose, galactose, etc.) that are contained within AP polysaccharides (cellulose
152 and hemicellulose). Hence, AP was subjected to a physicochemical pretreatment and an
153 enzymatic hydrolysis. In the first place, AP was autoclaved in an aqueous solution at
154 121 °C during 20 min, with a solid-to-solvent ratio of 30% (w/w). Then, the samples
155 were cooled down, and citric acid and NaOH were added to obtain a citrate buffer of 50
156 mM and pH 5.0. Afterwards, 36 µL of the enzyme Cellic CTec 2 (activity 100 FPU mL⁻¹;
157 Novozymes, Tianjin, China) and 10 µL of the enzyme Viscozyme L (activity 41
158 CMC mL⁻¹; Novozymes, Bagsvaerd, Denmark) were added per each 1 g of dry AP. The
159 enzymatic hydrolysis was performed in an orbital shaker (HT Minitron, Infors AG,
160 Bottmingen, Switzerland) at 50 °C and 180 rpm during 48 h. This pretreatment was
161 applied to AP1 and AP2. However, probably due to the high pectin content (quantified
162 as galacturonic acid) or to other intrinsic characteristics of AP2 (Table 1), it was not
163 possible to hydrolyse it. Therefore, bioethanol fermentation was only carried out with

164 hydrolysate of AP1. Sugar composition of these hydrolysates was analysed by HPLC
165 according to section 2.5.

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167 2.2.2. *Strain cultivation and inocula preparation*

168 Twelve different bacterial and yeast strains were compared for bioethanol production.

169 *K. lactis* var. *lactis* DSM 70799, *K. marxianus* DSM 5422, *K. marxianus* DSM 5418,

170 *K. marxianus* DSM 7239, *K. thermotolerans* DSM 3434 (currently classified as

171 *Lachancea thermotolerans*), *S. cerevisiae* DSM 70449, *S. stipitis* DSM 3651, *S. stipitis*

172 DSM 3652 and *Z. mobilis* DSM 3580 were provided by DSMZ (Braunschweig,

173 Germany); *S. cerevisiae* Ethanol Red[®] was obtained from Lesaffre Advanced

174 Fermentations (Marcq-en-Baroeul, France); *S. cerevisiae* Hércules-green was provided

175 by Lesaffre Ibérica S.A. (Valladolid, Spain); and *S. cerevisiae* CECT 1383 was

176 purchased from CECT (Paterna, Spain). Yeasts were cultivated in Petri dishes (10 g L⁻¹

177 glucose, 3 g L⁻¹ yeast extract, 3 g L⁻¹ malt extract, 5 g L⁻¹ soy peptone, 20 g L⁻¹ agar) at

178 20 °C under aerobic conditions until the formation of colonies of 1-2 mm. Then, a

179 colony was transferred to an Erlenmeyer flask with 50 mL of liquid medium (10 g L⁻¹

180 glucose, 3 g L⁻¹ yeast extract, 3 g L⁻¹ malt extract, 5 g L⁻¹ soy peptone). The flask was

181 capped with a foam stopper and incubated at 30 °C and 150 rpm in an orbital shaker

182 until cell density reached 1·10⁸ cells mL⁻¹ (approximately 7-24 h). *Z. mobilis* was grown

183 in Petri dishes (50 g L⁻¹ sucrose, 7 g L⁻¹ yeast extract, 2.5 g L⁻¹ K₂HPO₄, 1.6 g L⁻¹

184 (NH₄)₂SO₄, 1 g L⁻¹ MgSO₄·7H₂O, 20 g L⁻¹ agar) at 30 °C under anaerobic conditions

185 until the formation of colonies of 1-2 mm. Then, a colony was transferred to a bottle

186 with 50 mL of liquid medium (50 g L⁻¹ sucrose, 7 g L⁻¹ yeast extract, 2.5 g L⁻¹ K₂HPO₄,

187 1.6 g L⁻¹ (NH₄)₂SO₄, 1 g L⁻¹ MgSO₄·7H₂O). The bottle was capped with a rubber

188 stopper and gaseous N₂ was injected in the headspace for 5 min. The bottles were

189 incubated at 30 °C in an oven until cell density reached $1 \cdot 10^8$ cells mL⁻¹ (approximately
190 24 h). Cell density was determined with a Bürker counting chamber (Paul Marienfeld
191 GmbH & Co. KG, Lauda-Königshofen, Germany).

193 2.2.3. Alcoholic fermentation

194 The hydrolysate of AP1 was used directly for alcoholic fermentation, without filtration,
195 centrifugation, sterilization or nutrient addition. Its pH was adjusted to 5.0 with a
196 concentrated NaOH aqueous solution and it was inoculated with 3% (v/v) of liquid
197 inoculum containing yeasts or bacteria. All yeast fermentations were performed in 100-
198 mL Erlenmeyer flasks containing 50 mL of hydrolysate of AP1 plugged with foam
199 stoppers, under aerobic conditions. Fermentations with *Z. mobilis* DSM 3580 were
200 carried out in 100-mL rubber-capped bottles containing 50 mL of hydrolysate of AP1
201 where gaseous N₂ was bubbled during 5 min to guarantee anaerobic conditions.
202 Fermentation controls were prepared with aqueous solutions at pH 5.0 containing
203 glucose and xylose mixtures at similar concentrations to those of hydrolysate of AP1
204 (82 g L⁻¹ glucose, 70 g L⁻¹ xylose), and supplemented with nutrients and salts (20 g L⁻¹
205 yeast extract and 2.69 g L⁻¹ KH₂PO₄ for yeasts; and 7 g L⁻¹ yeast extract, 2.5 g L⁻¹
206 K₂HPO₄, 1.6 g L⁻¹ (NH₄)₂SO₄ and 1 g L⁻¹ MgSO₄·7H₂O for bacteria). All samples and
207 controls were fermented in triplicate in an orbital shaker at 30 °C and 150 rpm during
208 72 h. Bioethanol fermentation yields (Y_{E/S}) and productivities (W_{E/S}) were calculated as
209 reported by Hijosa-Valsero et al. [6], based on total sugar consumption.

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211 2.3. Biochemical methane potential (BMP) experiments

212 The biochemical methane potential (BMP) of the different substrates was carried out in
213 bottles with a total volume of 0.57 L. For substrate AP1, BMPs of AP1, AP1-B and
214 AP1-E were determined. In the case of AP2, the substrate was evaluated as a fresh

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215 substrate (AP2-fresh), a dry substrate (AP2-dried), and a dry and ground substrate
216 (AP2-dried powder). The ratio substrate (S_o) to inoculum (X_o) was 1, expressed as
217 g VS g^{-1} VS. This ratio 1 was chosen to study the maximum biochemical methane
218 potential that can be obtained from the substrates, while ensuring a stable process [20].
219 Anaerobic sludge was used as AD inoculum and it presented TS and VS concentrations
220 of 21.1 ± 0.0 and $11.1 \pm 0.4 \text{ g L}^{-1}$, respectively. Chemical characteristics of the
221 substrates are shown in Tables 1 and 2. In every bottle, water up to a final amount of
222 0.30 L of liquid mixture was added, thus allowing a headspace for the gas of
223 approximately 0.27 L. For the determination of endogenous methane production, blanks
224 containing only AD inoculum were run. The BMP assays were run in triplicate using
225 the method described by Molinuevo-Salces et al. [21]. After the set-up of each bottle,
226 the headspace was flushed with N_2 in order to ensure anaerobic conditions. Then, the
227 bottles were placed in an incubator at $36 \pm 1 \text{ }^\circ\text{C}$ and continuous agitation was provided
228 by a shaker. The incubation time was 37 days. The volume of biogas produced by the
229 different substrates was calculated by measuring the pressure of the bottle's headspace.
230 Biogas composition was analyzed once per week. Specific methane yield, expressed as
231 mL of CH_4 per gram of VS added, was calculated.

232 233 **2.4. Anaerobic co-digestion of AP and swine manure: central composite design** 234 **and data analyses**

235 A central composite design (CCD) was carried out to study the anaerobic co-digestion
236 of AP2 and swine manure (SM). In order to facilitate the performance of the different
237 mixtures, apple pomace corresponding to the sample AP2-dried powder was chosen.
238 Two factors, namely the substrate concentration (SC), based on VS, and the proportion
239 of AP (% AP) in the co-digestion mixture, based on VS, were selected for the

240 experimental design. The selected range for factor 1 (SC) was from 2.5 to 49.5 g L⁻¹ VS.

241 The selected range for factor 2 (% AP) was between 0 and 100%. All the treatments

242 were carried out in triplicates except for the central point (T9) which was repeated 6

243 times in order to estimate the experimental error. Batch bottles were prepared as

244 previously explained in Section 2.3. In this case, the experiments lasted for 92 days.

245

246 Response surface methodology was used to fit the experimental data into a second-order

247 polynomial equation. Two experimental responses were selected, namely VS removal

248 and specific methane yield. The following equation describes the influence of the two

249 selected factors over the responses:

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$$251 \quad Y = \beta_0 + \beta_1 X_1 + \beta_2 X_2 + \beta_{11} X_{12} + \beta_{22} X_{22} + \beta_{12} X_1 X_2$$

252

253 where Y is the predicted response value, namely VS removal or specific methane yield.

254 β_0 , β_1 , β_2 , β_{11} , β_{22} y β_{12} are the regression coefficients. X_1 and X_2 are the evaluated

255 factors (SC and % AP).

256

257 Excel was used to obtain the regression coefficients from the data set. The

258 determination coefficient (R^2) was calculated to assess the quality of the fit of the

259 polynomial model equation. The impact of the regression coefficients on the predicted

260 response was determined by *p*-values and significant model terms were indicated by *p*-

261 values lower than 0.05.

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263 2.5. Chemical analyses

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264 Glucan (sum of cellulose and starch), hemicellulose, Klason lignin, proteins, fats and
265 total phenolic compounds in dry AP samples were analyzed as described by Hijosa-
266 Valsero et al. [6]. To determine galacturonic acid content, dry AP samples were
267 submitted to a two-stage sulfuric acid hydrolysis procedure and were analyzed using an
268 Agilent 1200 HPLC (Agilent Technologies, Santa Clara, CA, USA) equipped with an
269 Aminex HPX-87H (Biorad, Hercules, CA, USA) and a Refractive Index Detector (RID)
270 G1362A (Agilent Technologies), according to NREL [22]. Regarding ethanol and ABE
271 hydrolysis and fermentation, aqueous samples of hydrolysates and fermented broths
272 were centrifuged, filtered and analyzed according to Hijosa-Valsero et al. [6] for the
273 quantification of sugars (cellobiose, maltose, glucose, xylose, galactose, mannose,
274 rhamnose and arabinose), potential fermentation inhibitors (formic acid, acetic acid,
275 levulinic acid, 5-hydroxymethylfurfural (5-HMF), furfural and total phenolic
276 compounds) and fermentation products (acetone, butanol, ethanol, acetic acid and
277 butyric acid).
278
279 Analyses of moisture, total solids (TS), VS, ash, total chemical oxygen demand
280 (TCOD), soluble chemical oxygen demand (SCOD), total ammonia nitrogen (TAN) and
281 total Kjeldahl nitrogen (TKN) were performed in duplicate in accordance with APHA
282 [23]. In the case of the AP1-E, AP1-B and AP2-fresh samples and to avoid
283 overestimation of the specific methane yield, TS and VS measurements were corrected
284 by adding the dry-oven losses of volatile organic compounds to the standard dry matter
285 determination. In this way, 89.2% of the total volatile fatty acids (TVFA), 37.5% of the
286 lactic acid, and 100% of the ethanol present in those samples were added to the
287 experimentally obtained TS-VS concentrations [24]. Duplicate samples of 30 g of

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288 sample were added to 150 mL of water in a closed flask. The resultant liquids after 19 h
289 at 4 °C were used for TVFA, lactic acid and ethanol determination.
290
291 Biogas composition was analyzed using a gas chromatograph (Agilent 7890A, USA)
292 with a thermal conductivity detector, provided by a HP-Plot column (30 m 0.53 mm 40
293 µm) followed by a HP-Molesieve column (30 m 0.53 mm 50 µm). Helium (7 mL min⁻¹)
294 ¹) was used as the carrier gas. The injection port temperature was set at 250 °C and the
295 detector temperature was 200 °C. The temperature of the oven was set at 40 °C for 4
296 min and thereafter increased to 115 °C. Methane values were expressed at normal
297 conditions (i.e. 0 °C and 1 atm). The concentrations of acetate, propionate, butyrate, iso-
298 butyrate, valerate, iso-valerate and caproate were determined by using a gas
299 chromatograph (Agilent 7890A, USA) equipped with a Teknokroma TRB-FFAP
300 column of 30 m length and 0.25 mm i.d. followed by a flame ionization detector (FID).
301 The carrier gas was helium (1 mL min⁻¹). The temperature of the detector and the
302 injector was 280 °C. The temperature of the oven was set at 100 °C for 4 min, then
303 increased to 155 °C for 2 min and thereafter increased to 210 °C. TVFA were calculated
304 as the sum of those acids. Ethanol and lactic acid concentrations were determined by a
305 HPLC (Agilent 1200, USA) equipped with an AMINEX HPX-87H column of 300 mm
306 length, 7.8 mm i.d. followed by a refractive index detector (RID) and a diode-array
307 detector (DAD). The mobile phase was sulfuric acid 4 mM (0.6 mL min⁻¹). The
308 temperature of the column and the RID were 65 and 30 °C, respectively.

309 310 **3. Results and Discussion**

311 **3.1. Bioethanol production**

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312 The hydrolysate of AP1 employed in alcoholic fermentations contained $153 \pm 4 \text{ g L}^{-1}$
313 total sugars ($3.7 \pm 2 \text{ g L}^{-1}$ cellobiose-maltose, $81.5 \pm 1.8 \text{ g L}^{-1}$ glucose, $53 \pm 1.8 \text{ g L}^{-1}$
314 xylose-mannose-galactose, $3.3 \pm 0.1 \text{ g L}^{-1}$ rhamnose, $12 \pm 0.4 \text{ g L}^{-1}$ arabinose), $0.3 \pm$
315 0.0 g L^{-1} formic acid, $2.9 \pm 0.1 \text{ g L}^{-1}$ acetic acid and $0.35 \pm 0.0 \text{ g L}^{-1}$ 5-HMF. Bioethanol
316 production from the hydrolysate of AP1 by the different strains tested is shown in Table
317 3. In general, all *Kluyveromyces* and *Lachancea* strains obtained bioethanol
318 concentrations between 49.9 and 51.5 g L^{-1} . The performance of *S. cerevisiae* strains
319 was more variable, with ethanol values ranging from 25.7 to 51.0 g L^{-1} . On the other
320 hand, the strains of *Z. mobilis* and *S. stipitis* were unsuccessful for the fermentation of
321 hydrolysate of AP1 (Table 3). There were no significant differences ($p < 0.05$) for
322 bioethanol concentrations among the six best-performing strains (DSM 70799, DSM
323 5418, DSM 5422, DSM 7239, DSM 3434 and Ethanol Red[®]). Total sugar consumption
324 was 74-84% for all the strains that produced more than 40 g L^{-1} bioethanol, with
325 bioethanol yields of 0.371 - 0.444 g g^{-1} . The strain *S. cerevisiae* Ethanol Red[®] exhibited
326 the highest sugar consumption among all strains ($p < 0.05$). The performance of control
327 fermentations (with synthetic solutions) was remarkably lower, with bioethanol
328 concentrations ranging from 2.7 g L^{-1} (*Z. mobilis* DSM 3580) to 29.9 g L^{-1} (*S. stipitis*
329 DSM 3651).
330
331 The highest bioethanol concentrations obtained in the present work ($\sim 50 \text{ g L}^{-1}$) are
332 similar to those reported for *S. cerevisiae* ATCC 4124 (Magyar et al., 2016) and for a
333 mixed culture of *Z. mobilis* MTCC 92 and *Candida tropicalis* TERI SH 110 (Patle and
334 Lal, 2007) with apple pomaces containing 116 - 122 g L^{-1} total sugars. Although nutrient
335 supplementation is not necessary for AP fermentation [7, 25], it is important to have
336 high initial sugar concentrations in the broth in order to guarantee an economically

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337 efficient fermentation, which is usually achieved by increasing the solid-to-solvent ratio
338 during the pretreatment and enzymatic hydrolysis above 15% [26]. Therefore, low
339 initial sugar concentrations imply low bioethanol production. For instance, Nogueira et
340 al. [27] fermented an extract of apple pomace containing 76.2 g L⁻¹ total sugars and
341 obtained ~34 g L⁻¹ bioethanol with *S. cerevisiae* Uvaferm CK. For an initial sugar
342 concentration of 10-20 g L⁻¹ in an AP acid hydrolysate, Ucuncu et al. [28] obtained only
343 1.67 g L⁻¹ bioethanol with *Trichoderma harzianum* NRRL 31396.

344

345 According to literature, all the tested strains are able to ferment glucose and galactose
346 into bioethanol; except *Z. mobilis*, which cannot ferment galactose. *S. cerevisiae*, *K.*
347 *marxianus* and *S. stipitis* can ferment mannose. Only *K. marxianus* and *S. stipitis* can
348 ferment xylose, and *K. lactis* var. *lactis* has been reported to assimilate xylose. *S.*
349 *cerevisiae* and *S. stipitis* can assimilate rhamnose, whereas *K. marxianus* and *S. stipitis*
350 can assimilate L-arabinose. Regarding disaccharides, *S. stipitis* can ferment cellobiose
351 and maltose, whereas *S. cerevisiae*, *K. lactis* var. *lactis* and *L. thermotolerans* can
352 ferment maltose. *K. lactis* var. *lactis* and *K. marxianus* can also ferment lactose, but this
353 sugar is not present in the hydrolysate of AP1 [8, 29, 30, 31, 32, 33, 34]. In the present
354 work, differences were observed in sugar consumption between control samples and
355 AP1 hydrolysate samples, which could be associated with the different composition of
356 both media. In fact, fermentation results indicate that *K. marxianus*, *L. thermotolerans*,
357 *K. lactis* var. *lactis* and certain strains of *S. cerevisiae* were the most adequate for AP
358 fermentation (Table 3). This could be related to their tolerance to fermentation
359 inhibitors. Actually, the initial concentration of acetic acid in AP1 hydrolysates was
360 2.93 ± 0.12 g L⁻¹. This may have affected *S. stipitis*, whose bioethanol production was
361 among the highest ones in control fermentations. Bellido et al. [35] reported that growth

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362 and bioethanol production were totally inhibited in *S. stipitis* DSM 3651 when acetic
363 acid concentration was 3.5 g L⁻¹, whereas a concentration of 2.5 g L⁻¹ caused an
364 inhibition of 60%. Regarding the poor performance of *Z. mobilis* for the fermentation of
365 hydrolysate of AP1, it might be related to its narrow sugar utilisation (it only assimilates
366 glucose, fructose and sucrose), because this species is known for its high tolerance to
367 fermentation inhibitors [36].

368

369 3.2. Biochemical methane potential

370 Six different triplicate experiments were carried out. Experiments 1 to 3 corresponded
371 to BMPs for apple pomace from juice extraction (AP1) and the correspondent exhausted
372 broths from bioethanol (AP1-E) and biobutanol (AP1-B) productions (Fig. 1). Specific
373 methane yield of the AP1 sample was 258 mL CH₄ g⁻¹ VS added . Specific methane
374 yields for AP1-E and AP1-B were 463 and 290 mL CH₄ g⁻¹ VS added , respectively.
375 Specific methane yield from AP1-E was 1.8-fold higher than that obtained from the
376 original substrate (AP1), indicating that the process carried out for bioethanol
377 production worked as a pretreatment for the original biomass, enhancing methane
378 potential of the original substrate. The exhausted fermentation broth after bioethanol
379 production (AP1-E) was characterized by a high COD and simple sugars (i.e. xylose,
380 galactose, arabinose, etc.) concentrations (Table 2). Previous studies have reported COD
381 values in the range of 30 to 154 g L⁻¹ for a variety of stillages from the fermentation of
382 different biomasses [37]. Methane yields of 249 and 401-458 mL CH₄ g⁻¹ VS added
383 have been reported for anaerobic digestion of the exhausted broths after cassava and
384 corn fermentations, respectively [38, 39]. The specific methane potential obtained from
385 AP1-E was in the same range, probably due to the similar composition between those
386 biomasses. The exhausted fermentation broth after biobutanol production (AP1-B)

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387 resulted in a specific methane yield of 290 mL CH₄ g⁻¹ VS added, which was in the
388 range of the original AP1. To the best of our knowledge, this is the first time that ABE
389 distillation wastes are used as feedstock for anaerobic digestion.
390
391 Experiments 4 to 6 corresponded to BMPs for apple pomace obtained after apples
392 pressing for cider production (AP2) (Fig. 2). Final methane yields in the range of 204-
393 254 mL CH₄ g⁻¹ VS added were obtained for AP2. These values are in accordance to
394 those reported by Kafle and Kim. [18] for the batch AD of apple pomace. No significant
395 difference in specific methane yield was found between the dry (AP2-dried) and the
396 dried and ground (AP2-dried powder) samples. On the contrary, significant differences
397 in the specific methane yield between these two samples and the fresh one (AP2-fresh)
398 were obtained ($p > 0.05$). It is noteworthy that a correction in the VS content of AP2-
399 fresh was performed to avoid overestimations on the specific methane yield [24]. In
400 spite of the VS correction, specific methane yield for AP-fresh was 1.25 and 1.15 times
401 higher than for AP2-dried and AP2-dried powder, respectively. This finding indicates
402 that to obtain the maximum methane yield of this by-product, preservation methods
403 must minimize the loss of volatile organic compounds. The dried and ground sample
404 was utilized for investigating co-digestion of AP and swine manure.

405 406 **3.3. Co-digestion of AP and swine manure (SM)**

407 Anaerobic co-digestion of AP2-dried powder and SM was investigated following a
408 central composite design (CCD). The coded and actual values corresponding to the
409 studied factors (concentration of substrate (SC) and proportion of AP (% AP)) and
410 responses (i.e. VS removal and specific methane yield) from the batch tests are
411 presented in Table 4.

412

413 *3.3.1. VS Removal*

414 The regression analysis for the co-digestion of AP and SM resulted in Eq. (1) for the
415 response VS removal:

416

417 $Y_{VS} = 57.3 - 5.3 (SC) + 4.8 (\% AP) - 8.2 (SC)^2 - 3.9 (\% AP)^2 + 2.8 (SC) (\% AP)$ Eq.

418 (1)

419

420 The response model presented an adjusted R^2 coefficient of 0.8790, which means that
421 the assessed factors and their interactions are able to explain 88% of the data variability
422 found in the response VS removal. Regression results show a statistically significant
423 model, since the actual F-value (25.69) is higher than the calculated one (5.1×10^{-6}). As
424 it can be observed in Table 5, both factors presented a significant effect on VS removal.
425 Moreover, the quadratic term of both factors ($b11$, $b22$) and the interaction term
426 between the two studied factors ($b12$) also presented a significant effect on VS removal.
427 VS removal percentages were in the range of 29.7 to 57.3%. The resulting surface plot
428 indicates that VS removal increases with a substrate concentration increase (Fig. 3A).
429 The percentage of AP contributes to VS removal. These results fit well with those
430 obtained by Molinuevo-Salces et al. [40], who found that VS removal increased with
431 the increase in the proportion of vegetable by-products to AD of swine manure. The
432 higher biodegradability of vegetable by-products in comparison to swine manure is the
433 responsible of this increase in VS removal. However, VS removals in this study were
434 lower than those obtained by Molinuevo-Salces et al. [40], who obtained values in the
435 range of 82% VS removal.

436

437 3.3.2. Specific methane yield

438 The regression analysis for the co-digestion of AP and SM resulted in Eq. (2) for the
439 specific methane yield:

440
441
$$Y_{CH_4} = 433.1 - 20.1 (SC) - 123.6 (\% AP) - 16.2 (SC)^2 - 15.8 (\% AP)^2 + 20.8 (SC) (\%$$

442 $AP)$ Eq. (2)

443
444 The response model presented an adjusted R² coefficient of 0.9408, which means that
445 the assessed factors and their interactions are able to explain 94% of the data variability
446 found in the response specific methane yield. Regression results show a statistically
447 significant model, since the actual F-value (67.79) is higher than the calculated one (3.4
448 x 10⁻¹⁰). P-values were lower than 0.05 for both studied factors (Table 5), indicating that
449 both of them have a significant influence on specific methane production. The highest
450 specific methane yield was 596 mL CH₄ g⁻¹ VS, with a SC of 9.38 g VS L⁻¹ and an AP
451 percentage of 14.6 % (T2).

452
453 Fig. 4 shows accumulated methane yield for T1 to T9. T1 and T3 contained 85.36 % of
454 AP while T2 and T4 contained 14.64 % of AP (Table 4) but in both pairs, the higher
455 SC, the longer lag-phase for methane production. More specifically, methane
456 production stops after 10 days for treatments with low SC; these are T1, T2 and T7 with
457 9.4, 9.4 and 2.5 g VS L⁻¹, respectively. In T9 (SC of 26 g VS L⁻¹) the production stops
458 after 15 days. The other treatments present a lag-phase between 15-35 days to start
459 producing methane. T3 presents the longest lag-phase of about 35 days. The mixture in
460 T3 contained a high SC (42.62 g SV L⁻¹) and a high AP percentage (85.36 %), which

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461 could have led to TVFA accumulation. Once TVFA were consumed, methane
462 production started.
463
464 On the other hand, if treatments with a constant value for SC (i.e. T5, T6 and T9) are
465 compared, it is seen that an increase in AP content resulted in a decrease in specific
466 methane yield (Fig. 4). In this vein, specific methane yield for T5 (100 % AP) is 215
467 mL CH₄ g⁻¹ VS while specific methane yield for swine manure (T6) is 567 mL CH₄ g⁻¹
468 VS. Kafle and Kim [18] obtained similar values when anaerobically digesting apple by-
469 products (i.e. 267 mL CH₄ g⁻¹ VS).

471 3.3.3. AD stability

472 pH values at the end of the experiment were between 7.0 and 7.8. TVFA concentration
473 at the end of the experiment were low, indicating that anaerobic microorganisms
474 successfully converted organic matter into methane. Moreover, high ammonium
475 concentrations could lead to process failure due to ammonia-mediated inhibition of the
476 AD microorganisms activity. The inhibitory concentrations are between 4 and
477 10 g TAN L⁻¹. Ammonium concentrations at the end of the experiments were below
478 those inhibitory levels, so that no ammonia-mediated inhibition was expected.

480 4. Conclusions

481 Bioethanol and methane can be successfully produced from apple pomaces (AP)
482 following a biorefinery approach. As a first step, alcoholic fermentation could be used
483 as a method to obtain bioethanol as well as to pretreat AP, enhancing methane
484 production by anaerobic digestion. Bioethanol concentrations about 50 g L⁻¹ were
485 obtained by different strains of *K. marxianus*, *K. lactis*, *L. thermotolerans* and *S.*
486 *cerevisiae* with yields of 0.371-0.444 g g⁻¹. Specific methane yield of the exhausted

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487 broths after bioethanol and biobutanol production were 463 and 290 mL CH₄ g⁻¹ VS
488 added, respectively. Specific methane yield of the exhausted broth after bioethanol
489 production was 1.8 higher than that of the original AP (i.e. 258 mL CH₄ g⁻¹ VS added).
490 Anaerobic co-digestion of manure and AP is favoured at low substrate concentrations
491 and low AP content in the mixtures. The highest methane yield (596 mL CH₄ g⁻¹ VS
492 added) was obtained with a substrate concentration of 9 g L⁻¹ SV and an AP content in
493 the mixture of 15%.

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665 **Figure captions**

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3 667 Figure 1. Accumulated methane yields for AP1, AP1-E and AP-B. Data are means of
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5 668 triplicate experiments.
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8 670 Figure 2. Accumulated methane yields for AP2 samples. Data are means of triplicate
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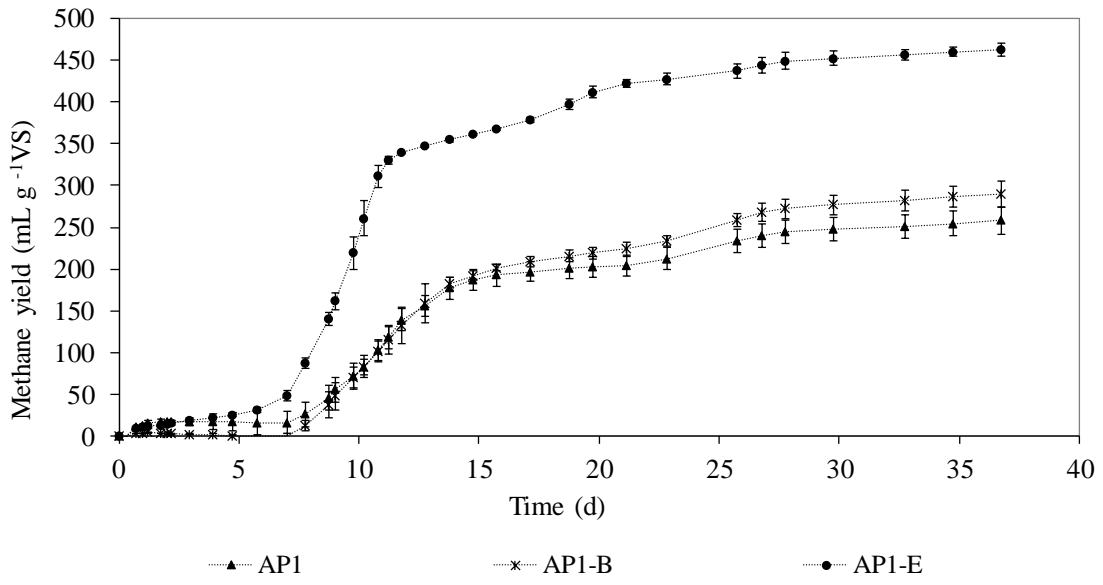
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14 673 Figure 3. Surface response plot for VS removal response (A) and specific methane yield
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16 674 response (B).
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19 676 Figure 4. Accumulated specific methane yields for T1-T9. Data are means of duplicate
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21 677 experiments, exception made for T6, with six replicate experiments.
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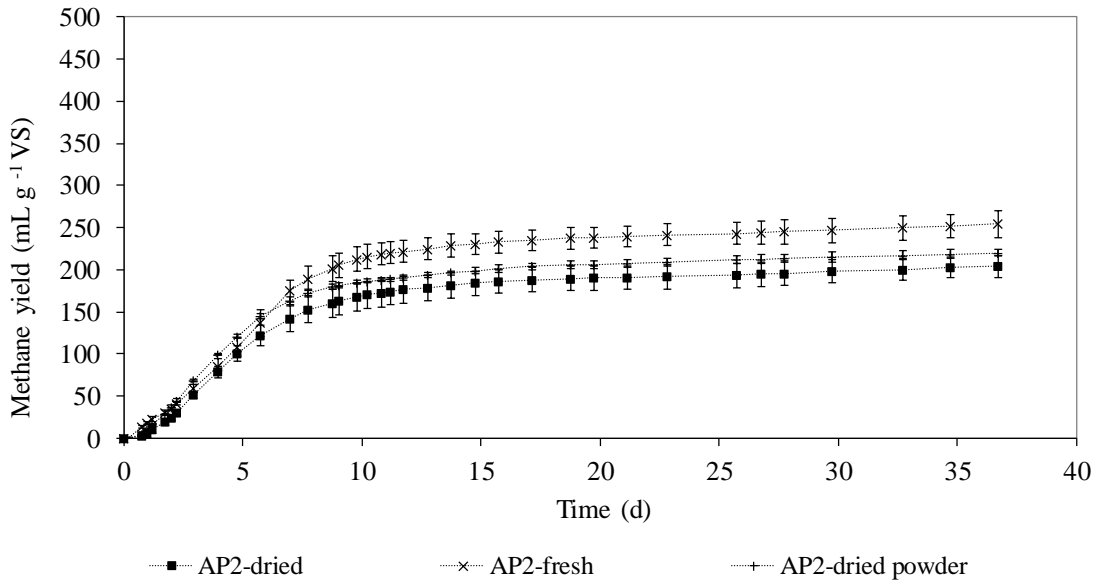
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Figure 1.

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Figure 2.

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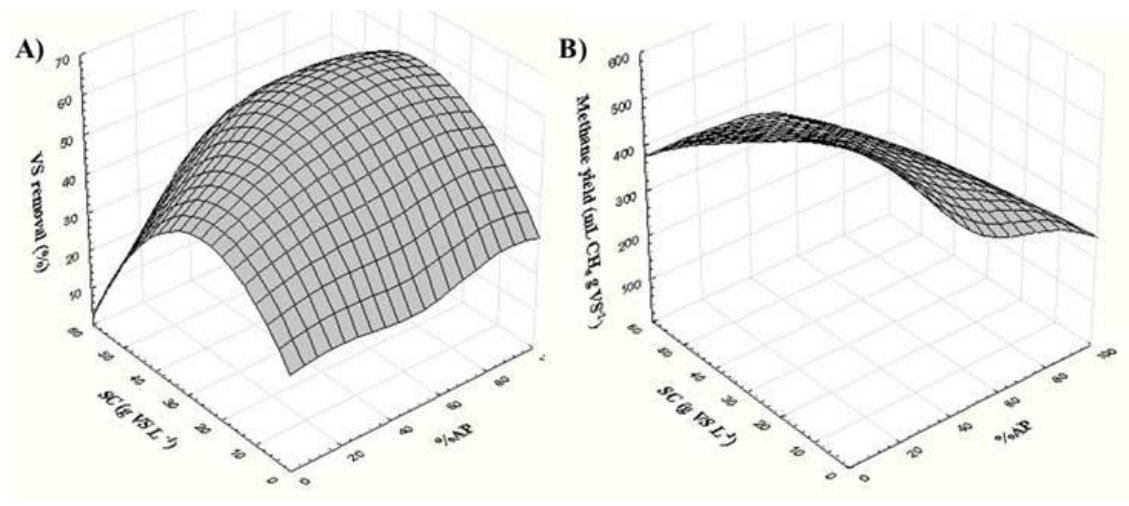


Figure 3.

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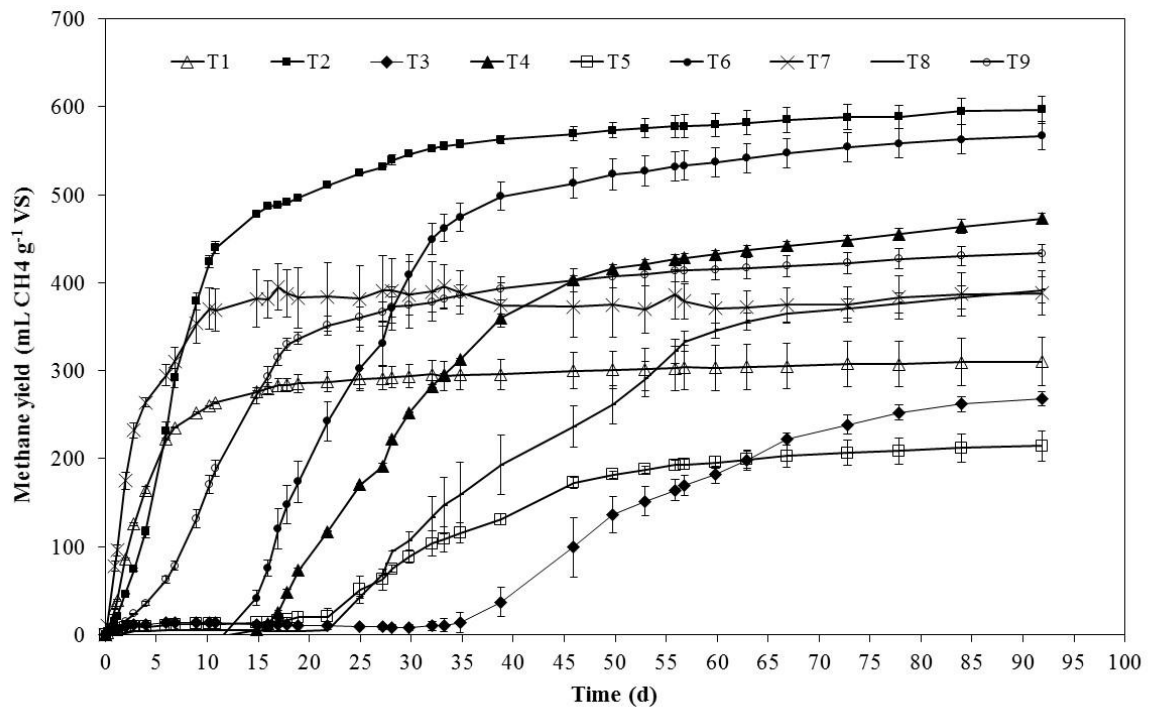


Figure 4.

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694 Table 1. Composition of the apple pomaces (AP1 and AP2). Average and standard
 695 deviations are shown for TS and VS.
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	Units	AP1	AP2
TS	g kg ⁻¹	865.6 ± 51.3	923.1 ± 2.4
VS	g kg ⁻¹	720.2 ± 56.6	910.3 ± 2.2
Total carbohydrates	% TS	59.78	50.54
Soluble carbohydrates	% TS	16.64	0.16
Glucan	% TS	22.71	29.02
Hemicellulose	% TS	15.79	16.14
Galacturonic acid	% TS	5.47	8.00
Klason lignin	% TS	19.80	21.47
Protein	% TS	5.21	5.71
Fat	% TS	1.52	2.49
Total phenolic compounds	mg g ⁻¹	3.5	2.2

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Table 2. Composition of the exhausted fermentation broths after solvent recovery by gas stripping (AP1-E and AP1-B), which were used for AD. n.d. stands for not determined. Average and standard deviations are shown.

	Units	AP1-E	AP1-B
TS	g L ⁻¹	214.7 ± 5.9	88.8 ± 4.0
VS	g L ⁻¹	133.2 ± 5.1	52.5 ± 2.3
COD _t	g L ⁻¹	296.2 ± 25.7	95.4 ± 0.9
COD _s	g L ⁻¹	167.5 ± 4.5	85.1 ± 1.7
TVFA	g L ⁻¹	6.2 ± 0.2	11.4 ± 0.3
Cellobiose + Maltose	g L ⁻¹	<0.05	<0.05
Glucose	g L ⁻¹	0.05	6.41
Xylose + Galactose + Mannose	g L ⁻¹	12.37	0.53
Rhamnose	g L ⁻¹	7.02	1.86
Arabinose	g L ⁻¹	15.62	0.71
Acetone	g L ⁻¹	n. d.	0.63
Butanol	g L ⁻¹	n. d.	1.5
Ethanol	g L ⁻¹	3.6	0.12
Acetic acid	g L ⁻¹	n. d.	3.75
Butyric acid	g L ⁻¹	n. d.	3.91

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710 Table 3. Bioethanol fermentation parameters for the different strains with hydrolysate of
 711 API. Averages and standard deviations are shown.

Species	Strain	Bioethanol (g L ⁻¹)	Acetic acid (g L ⁻¹)	Total sugar consumption (%)	Y _{E/S} (g g ⁻¹)	W _E (g L ⁻¹ h ⁻¹)
<i>Kluyveromyces lactis</i>	DSM 70799	49.9 ± 0.5	3.77 ± 0.10	80.0 ± 0.5	0.402 ± 0.006	0.694 ± 0.007
<i>Kluyveromyces marxianus</i>	DSM 5418	50.5 ± 0.6	6.73 ± 0.09	78.8 ± 0.4	0.412 ± 0.003	0.701 ± 0.008
<i>Kluyveromyces marxianus</i>	DSM 5422	50.1 ± 0.8	4.79 ± 0.21	78.6 ± 0.2	0.410 ± 0.005	0.695 ± 0.011
<i>Kluyveromyces marxianus</i>	DSM 7239	49.9 ± 0.1	5.40 ± 0.15	78.7 ± 0.5	0.408 ± 0.003	0.693 ± 0.002
<i>Lachancea thermotolerans</i>	DSM 3434	51.5 ± 0.4	3.78 ± 0.23	74.5 ± 0.9	0.444 ± 0.009	0.715 ± 0.005
<i>Saccharomyces cerevisiae</i>	CECT 1383	46.5 ± 0.5	3.51 ± 0.04	79.9 ± 1.4	0.374 ± 0.003	0.646 ± 0.007
<i>Saccharomyces cerevisiae</i>	DSM 70449	25.7 ± 10.5	2.10 ± 0.75	37.9 ± 13.5	0.463 ± 0.025	0.357 ± 0.146
<i>Saccharomyces cerevisiae</i>	Ethanol Red®	51.0 ± 1.0	4.05 ± 0.11	84.0 ± 0.3	0.398 ± 0.009	0.708 ± 0.014
<i>Saccharomyces cerevisiae</i>	Hércules- green	44.5 ± 0.8	3.60 ± 0.05	77.3 ± 3.6	0.371 ± 0.012	0.619 ± 0.012
<i>Scheffersomyces stipitis</i>	DSM 3651	0.0 ± 0.0	3.03 ± 0.16	0.0 ± 0.0	0.000 ± 0.000	0.000 ± 0.000
<i>Scheffersomyces stipitis</i>	DSM 3652	0.2 ± 0.05	3.13 ± 0.17	0.4 ± 1.2	0.391 ± 0.776	0.003 ± 0.001
<i>Zymomonas mobilis</i>	DSM 3580	7.8 ± 4.7	2.60 ± 1.47	37.3 ± 35.8	0.342 ± 0.370	0.108 ± 0.065

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715 Table 4. Coded values, actual values and response values for the co-digestion of AP and
 716 SM. Averages and standard deviations are shown.

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	Coded values		Actual values		Responses	
	SC (g VS L ⁻¹)	% AP	SC (g VS L ⁻¹)	% AP	VS removal (%)	Specific methane yield (mL CH ₄ g ⁻¹ VS added)
Treatments						
T1	-1	1	9.38	85.36	45.3 ± 0.7	310.3 ± 27.5
T2	-1	-1	9.38	14.64	39.7 ± 0.5	596.4 ± 15.4
T3	1	1	42.62	85.36	57.0 ± 0.5	268.0 ± 8.5
T4	1	-1	42.62	14.64	40.1 ± 1.5	472.8 ± 5.8
T5	0	1.4142	26.00	100.00	54.7 ± 2.2	214.6 ± 17.2
T6	0	-1.4142	26.00	0.00	43.6 ± 0.5	566.8 ± 16.1
T7	-1.4142	0	2.50	50.00	29.7 ± 0.1	388.2 ± 25.1
T8	1.4142	0	49.50	50.00	51.3 ± 3.6	391.6 ± 15.3
T9	0	0	26.00	50.00	57.3 ± 0.9	433.1 ± 10.4

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720 Table 5. Regression results for the two studied responses in the co-digestion of AP and
 721 SM.

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	VS removal		Specific methane yield	
	Coefficient	Prob	Coefficient	Prob
β_0	57.3	<0.001	433.1	<0.001
β_1	- 5.3	<0.001	-20.1	0.01
β_2	4.8	<0.001	-123.6	<0.001
β_{11}	-8.2	<0.001	-16.2	0.066
β_{22}	-3.9	0.011	-15.8	0.072
β_{12}	2.8	0.027	20.8	0.054
	R ² = 0.9146, Adj. R ² = 0.8790, r= 0.9563 F value= 25.69 Prob>F= 5.1x10 ⁻⁶		R ² = 0.9549, Adj. R ² = 0.9408, r= 0.9772 F value= 67.79, Prob>F= 3.4x10 ⁻¹⁰	

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R², determination coefficient; Adj. R², adjusted determination coefficient; r, regression coefficient; F value.

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1 **Supplementary material**
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4 Table S. 1. Bioethanol fermentation parameters for the different strains with control
 5 solutions (82 g L⁻¹ glucose, 70 g L⁻¹ xylose). Averages and standard deviations are
 6 shown.
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Species	Strain	Ethanol (g L ⁻¹)	Acetic acid (g L ⁻¹)	Total sugar consumption (%)	Y _{E/S} (g g ⁻¹)	W _E (g L ⁻¹ h ⁻¹)
<i>Kluyveromyces lactis</i>	DSM 70799	27.7 ± 0.2	0.92 ± 0.06	66.8 ± 0.4	0.313 ± 0.004	0.384 ± 0.003
<i>Kluyveromyces marxianus</i>	DSM 5418	23.9 ± 0.2	5.69 ± 0.09	67.8 ± 0.4	0.267 ± 0.001	0.332 ± 0.003
<i>Kluyveromyces marxianus</i>	DSM 5422	26.5 ± 0.0	2.86 ± 0.03	66.6 ± 0.0	0.301 ± 0.000	0.368 ± 0.000
<i>Kluyveromyces marxianus</i>	DSM 7239	24.1 ± 0.0	5.63 ± 0.16	67.7 ± 0.2	0.269 ± 0.000	0.334 ± 0.000
<i>Kluyveromyces thermotolerans</i>	DSM 3434	29.7 ± 0.1	0.82 ± 0.10	65.4 ± 0.2	0.343 ± 0.000	0.412 ± 0.001
<i>Saccharomyces cerevisiae</i>	CECT 1383	23.0 ± 0.1	5.49 ± 0.11	66.4 ± 0.2	0.262 ± 0.000	0.319 ± 0.001
<i>Saccharomyces cerevisiae</i>	DSM 70449	27.4 ± 0.4	1.33 ± 0.04	98.9 ± 0.1	0.193 ± 0.003	0.380 ± 0.005
<i>Saccharomyces cerevisiae</i>	Ethanol Red®	24.0 ± 0.6	2.20 ± 0.15	62.7 ± 0.4	0.309 ± 0.008	0.333 ± 0.008
<i>Saccharomyces cerevisiae</i>	Hércules-green	25.2 ± 0.0	5.45 ± 0.14	65.3 ± 0.1	0.293 ± 0.000	0.351 ± 0.000
<i>Scheffersomyces stipitis</i>	DSM 3651	29.9 ± 0.2	0.50*	54.2 ± 0.2	0.402 ± 0.002	0.415 ± 0.002
<i>Scheffersomyces stipitis</i>	DSM 3652	27.7 ± 0.2	0.57*	56.9 ± 0.2	0.355 ± 0.002	0.385 ± 0.002
<i>Zymomonas mobilis</i>	DSM 3580	2.7 ± 0.1	0.27 ± 0.00	9.1 ± 0.4	0.197 ± 0.003	0.038 ± 0.001

8 *Acetic acid values correspond to a single measure.
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10 Table S. 2. Sugar consumption (%) during bioethanol fermentation for the different
 11 strains. Note: In the case of AP1 samples, the low initial concentrations of cellobiose-
 12 maltose, rhamnose and arabinose may have provoked some incertitude in consumption
 13 values. Average and standard deviations are shown.
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Species	Strain	Control		Apple pomace hydrolysate of AP1				
		Glucose	Xylose	Cellobiose + Maltose	Glucose	Xylose + Mannose + Galactose	Rhamnose	Arabinose
<i>Kluyveromyces lactis</i>	DSM 70799	100 ± 0	25.4 ± 0.8	88.1 ± 1.1	99.8 ± 0.1	78.5 ± 0.9	0 ± 0	0 ± 0
<i>Kluyveromyces marxianus</i>	DSM 5418	100 ± 0	27.6 ± 0.8	86.7 ± 0.7	99.9 ± 0.0	79.6 ± 0.4	0 ± 0	0 ± 0
<i>Kluyveromyces marxianus</i>	DSM 5422	100 ± 0	25.0 ± 0.0	89.0 ± 0.4	100 ± 0	79.1 ± 0.2	0 ± 0	0 ± 0
<i>Kluyveromyces marxianus</i>	DSM 7239	99.9 ± 0.1	27.8 ± 0.9	88.9 ± 1.2	99.9 ± 0.0	79.3 ± 0.5	0 ± 0	0 ± 0
<i>Lachancea thermotolerans</i>	DSM 3434	99.4 ± 0.0	26.0 ± 0.8	88.6 ± 1.2	99.7 ± 0.2	74.1 ± 1.1	0 ± 0	0 ± 0
<i>Saccharomyces cerevisiae</i>	CECT 1383	99.7 ± 0.0	24.8 ± 0.4	88.5 ± 0.6	100 ± 0	80.2 ± 1.6	0 ± 0	0 ± 0
<i>Saccharomyces cerevisiae</i>	DSM 70449	97.9 ± 0.2	20.9 ± 0.2	0 ± 0	67.0 ± 17.7	20.3 ± 12.6	0 ± 0	0 ± 0
<i>Saccharomyces cerevisiae</i>	Ethanol Red®	99.9 ± 0.1	16.0 ± 1.0	59.2 ± 2.5	100 ± 0	95.9 ± 0.3	0 ± 0	0 ± 0

<i>Saccharomyces cerevisiae</i>	Hércules-green	100 ± 0	22.0 ± 0.2	76.2 ± 18.9	99.8 ± 0.2	75.0 ± 5.8	0 ± 0	0 ± 0
<i>Scheffersomyces stipitis</i>	DSM 3651	100 ± 0	50.6 ± 69.9	8.0 ± 5.3	0 ± 0	0 ± 0	100 ± 0	0 ± 0
<i>Scheffersomyces stipitis</i>	DSM 3652	100 ± 0	54.6 ± 64.2	12.7 ± 5.4	0 ± 0	0 ± 0	100 ± 0	0 ± 0
<i>Zymomonas mobilis</i>	DSM 3580	12.3 ± 0.6	5.3 ± 0.2	0 ± 0	42.9 ± 32.4	36.7 ± 36.3	0 ± 0	31.6 ± 39.3

15
16 Table S. 3. pH, TKN, TAN, TVFA at the end of the AD experiments. Average and
17 standard deviations are shown.

Treatment	pH	TKN (mg L ⁻¹)	TAN (mg L ⁻¹)	TVFA (mg L ⁻¹)
AP1	7.16 ± 0.04	1108 ± 76	531 ± 4	42 ± 2
AP1-E	7.45 ± 0.02	1249 ± 40	621 ± 9	117 ± 7
AP1-B	7.26 ± 0.01	1449 ± 6	812 ± 8	111 ± 21
AP2 - fresh	7.01 ± 0.01	1054 ± 0	517 ± 13	33 ± 6
AP2 - dried	7.04 ± 0.02	1059 ± 21	538 ± 0	70 ± 3
AP2 -dried and ground	7.08 ± 0.02	1067 ± 23	544 ± 9	150 ± 17

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19
20 Table S. 4. pH, TS, VS, TKN, TAN, TVFA at the end of T1-T9. Average and standard
21 deviations are shown.

Treatment	pH	TS (g L ⁻¹)	VS (g L ⁻¹)	TKN (mg L ⁻¹)	TAN (mg L ⁻¹)	TVFA (mg L ⁻¹)
T1	7.12 ± 0.01	11.0 ± 0.1	6.9 ± 0.1	1051 ± 10	636 ± 4	64 ± 28
T2	7.41 ± 0.01	12.5 ± 0.2	7.5 ± 0.1	1634 ± 57	1073 ± 32	58 ± 2
T3	7.29 ± 0.04	16.9 ± 0.3	14.5 ± 0.2	1603 ± 43	944 ± 14	124 ± 14
T4	7.76 ± 0.00	28.3 ± 0.5	17.8 ± 0.5	4017 ± 1	3128 ± 13	93 ± 24
T5	6.98 ± 0.03	13.5 ± 0.7	9.6 ± 0.5	1031 ± 4	429 ± 4	38 ± 2
T6	7.64 ± 0.01	21.3 ± 0.2	12.4 ± 0.1	3136 ± 24	2475 ± 14	62 ± 13
T7	7.29 ± 0.00	9.6 ± 0.1	5.6 ± 0.0	961 ± 90	656 ± 16	14 ± 20
T8	7.67 ± 0.06	26.2 ± 1.7	17.7 ± 1.3	3153 ± 88	2274 ± 28	42 ± 13
T9	7.48 ± 0.00	17.3 ± 0.3	10.6 ± 0.2	2067 ± 81	1522 ± 31	21 ± 11

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