Table S1. Operation conditions and elemental analysis of the saccharides and the biochars

Sample	HTC Conditions	% C	% H	% N	% S	% O	Mass Yield (%)	% C recovered	HHV (kcal/ kg)
Glucose	-	34.96	6.17	0.00	0.00	58.87	-	-	2414
G-C1	5 % wt glucose; 180 °C; 2 h. Max. P. :10 bar	61.03	4.91	0.00	0.00	34.06	28.00	48.88	5154
Lactose	-	40.05	5.69	0.00	0.00	54.26	-	-	2858
L-C2	5 % wt lactose; 180 °C; 4h. Max. P. : 10 bar	38.05	5.41	0.00	0.00	38.05	32.50	30.87	4792
Olive oil waste	-	50.46	6.44	1.65	0.14	41.31	-	-	4515
R-C3	5 % wt olive oil waste; 180 °C; 4h. Max. P. : 20 bar	58.97	5.85	0.91	0.31	33.96	34.00	39.73	5316
Hazel nutshell	-	44.25	5.36	0.42	0.06	49.91	-	-	3271
N-C4	5 % wt hazel nutshell; 180 °C; 4h. Max. P. : 10 bar	52.98	5.06	0.25	0.11	41.60	51.00	61.06	4231