

Hidden Reaction: Mesophilic cellobiose 2-epimerases produce lactulose

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Supporting Information

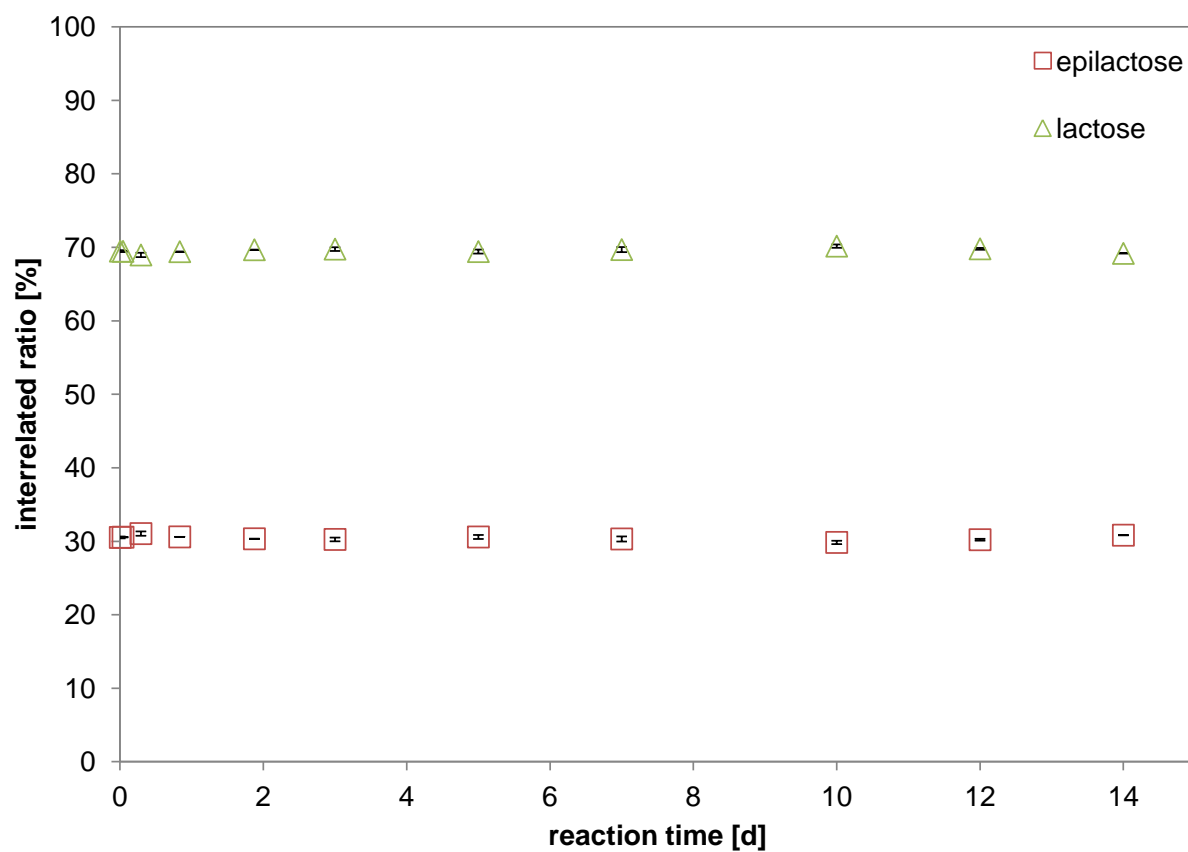


Figure S1. Interrelated sugar ratios of lactose and epilactose during time course study of enzymatic conversion of 150 mM lactose by 20 $\mu\text{kat}_{\text{epi}}/\text{mL}$ *RaCE* in 10 mM PIPES, pH 7.5, containing 100 mM NaCl at 20 °C over 14 days.