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Table S1. The content of biological waste in the medium composition

Fruit and vegetable waste	Zucchini, carrots, cabbage (raw and pickled), tomatoes (raw and canned), peppers (capia, Charleston), eggplant, onions, potatoes, cauliflower, parsley, lettuce, dill, arugula, mint, leek, rosemary, celery, garlic, tangerine, orange, lemon, watermelon, banana, pineapple, sea buckthorn, apple, quince, persimmon, pear, grapefruit, kiwi
Protein waste	Mushrooms, eggs (raw and boiled), cheese (white cheese, cheddar cheese), red meat, beans with meat, chickpeas with meat
Polysaccharide waste	Bread (wholegrain, rye, white, whole wheat), cake, pancakes, bagel, pastry (with dill, cheddar, tomato), raisin bun, croissant (chocolate and plain), sugar bun, mooncake

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Table S2. The chemical composition of biological waste in the medium

Component	Protein	Polysaccharide	Fruit and vegetable
	w/%		
Total dry matter	(37.93±0.02) ^b	(76.4±0.5) ^a	(13.05±0.04) ^c
Protein	(19.0±0.3) ^a	(13.0±0.5) ^b	(1.7±0.1) ^c
Fat	(14.65±0.07) ^a	(9.2±0.6) ^b	(1.35±0.06) ^c
Ash	(0.66±0.01) ^a	(0.64±0.04) ^a	(0.31±0.06) ^b
Polysaccharide	(2.54±0.02) ^b	(3.48±0.03) ^a	(2.11±0.03) ^c
Total sugar	(4.92±0.01) ^c	(8.6±0.02) ^a	(6.57±0.01) ^b