Supplementary Material for:

Protecting activity of desiccated enzymes

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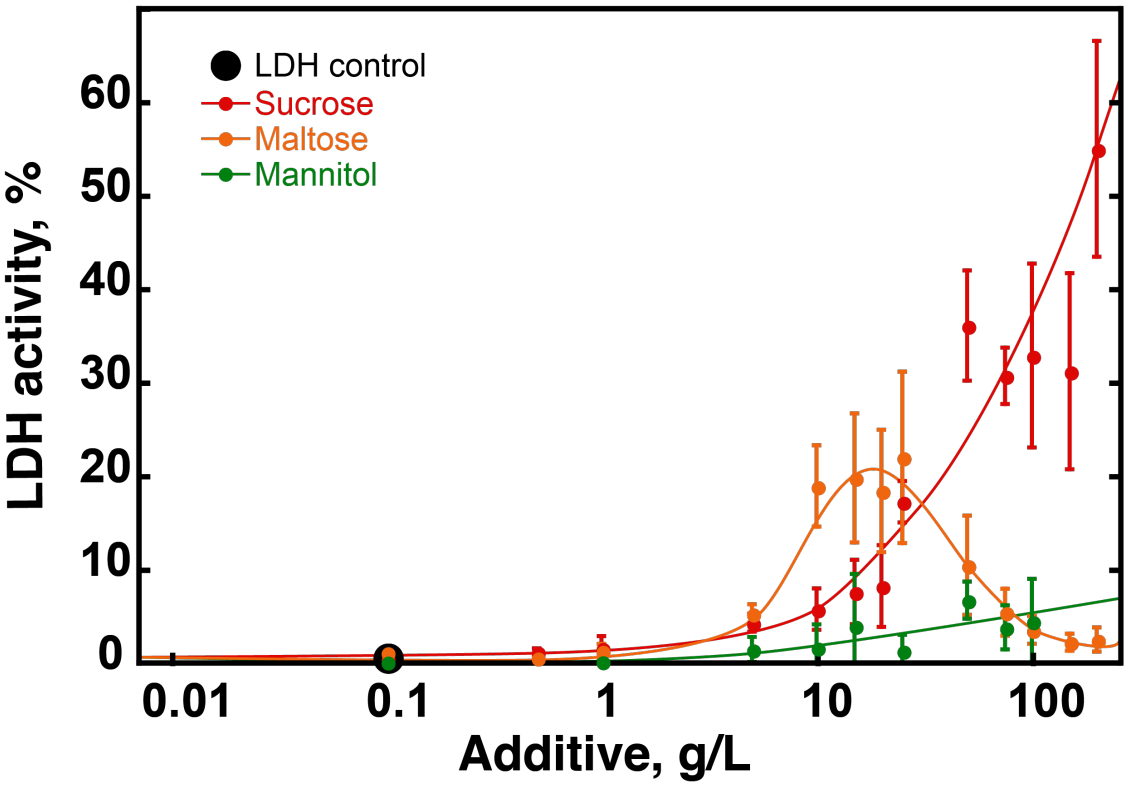
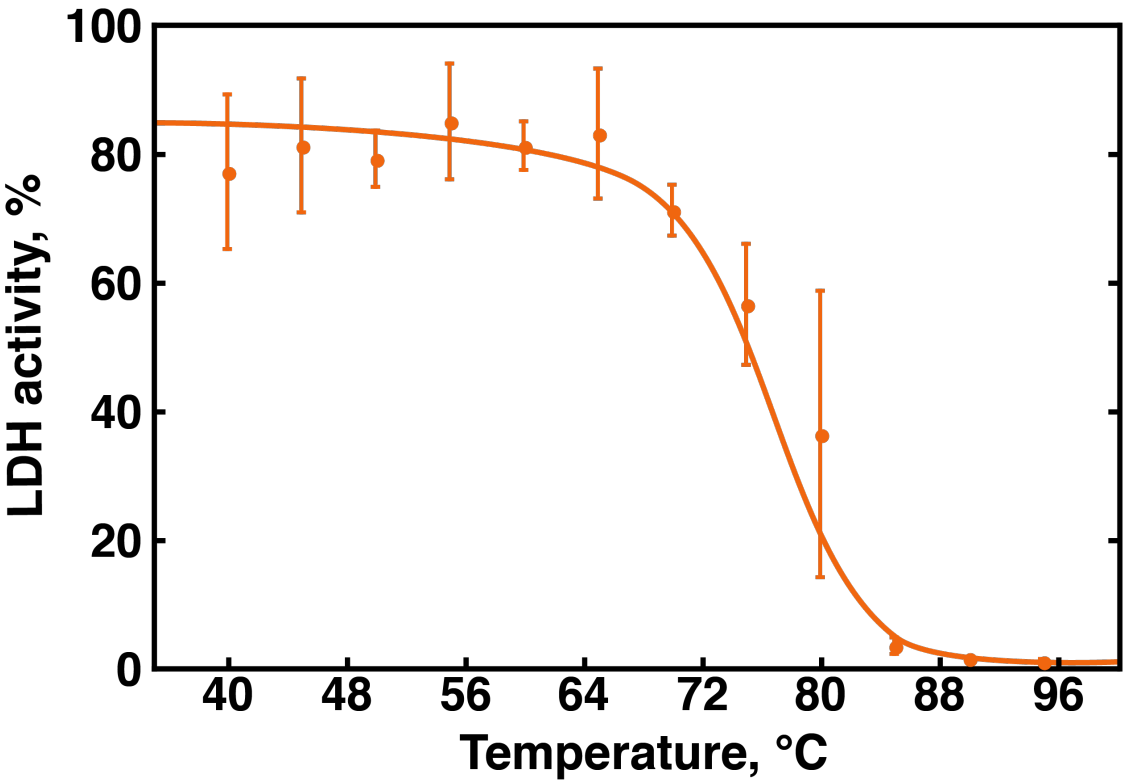


Supplemental Figure 1. Protecting LDH with sugars. Buffered LDH (0.10 g/L) was desiccated and rehydrated by itself or with additives. Percent activity was determined by comparison to a control of the same solution stored at 4 °C. Uncertainties are the standard deviation of the mean from triplicate measurements. Curves were added as a visual guide but have no theoretical significance.



Supplemental Figure 2. Trehalose protects dry LDH from heat inactivation. Buffered LDH (0.10 g/L) was desiccated in the presence of 20 g/L trehalose before 5 min exposure to a fixed temperature. After cooling to room temperature and rehydration, the percent activity was determined by comparison to a control comprising the same solution stored at 4 °C. A smooth curve was added as a visual guide but has no theoretical significance.