

Improving carotenoid production in recombinant yeast, *Saccharomyces cerevisiae*, using ultrasound-irradiated two-phase extractive fermentation

Supplementary Figure





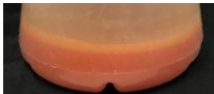







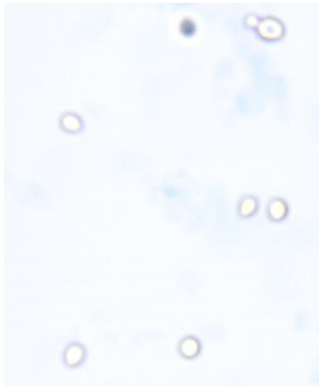
Ultrasonic intensity [W]	Cultivation time [h]		
	24	48	96
0			
10			
80			
150			

Fig. 1S. State of the culture medium during ultrasonic-irradiated extractive fermentation with isopropyl myristate.

(A)



(B)



(C)



Fig. 2S. Morphological change of the cells during ultrasonic-irradiated extractive fermentation with isopropyl myristate. A) After 24 h fermentation. B) After 48 h fermentation. C) After 96 h fermentation. The images were acquired by a 400x phase contrast microscope after staining with methylene blue.