Supplementary Material

Counteraction of denaturant-induced protein unfolding is a general property of stabilizing agents

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Figure S1. Reversibility test. Raw data for the calorimetric profiles of RNase A (10 mM MOPS buffer with 100 mM NaCl at pH 7.0) first heating (black lines) and second heating (red lines) in the presence of: different stabilizing agents (panel A); 1M urea and different stabilizing agents (panel B); 1M NaClO₄ and different stabilizing agents (panel C); 1M GdmCl and different stabilizing agents (panel D); 0.5 M GdmSCN and different stabilizing agents (panel E).
Figure S1, panel E

**Graph Description:**

The graph illustrates the thermal stability of RNase in 0.5 M GdmSCN under various conditions. The x-axis represents temperature (°C) ranging from 30 to 70, while the y-axis shows raw data (μs⁻¹) with values ranging from -100 to 100.

- **Top Graph:**
  - Black line: RNase in 0.5 M GdmSCN + 1.0 M Glucose.
  - Red line: RNase in 0.5 M GdmSCN + 1.0 M Sucrose.

- **Middle Graph:**
  - Black line: RNase in 0.5 M GdmSCN + 1.0 M Glucose + 1.0 M Sucrose.

- **Bottom Graph:**
  - Black line: RNase in 0.5 M GdmSCN + 1.0 M Glucose + 1.0 M Betaine.
  - Red line: RNase in 0.5 M GdmSCN + 1.0 M Glucose + 1.0 M Sucrose + 1.0 M Betaine.
Figure S2. Plot of $\Delta H_d(T_d)$ versus $T_d$ for all the DSC measurements performed on RNase A at pH 7.0 (30 points).