

Supporting Information for

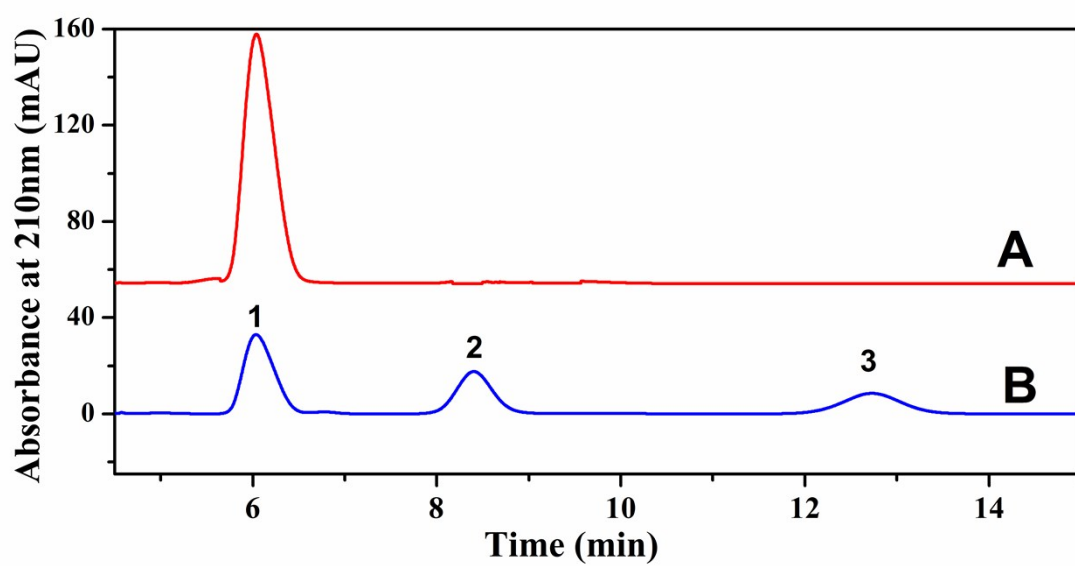
An efficient enzymatic production of N-acetyl-D-glucosamine from crude chitin powders

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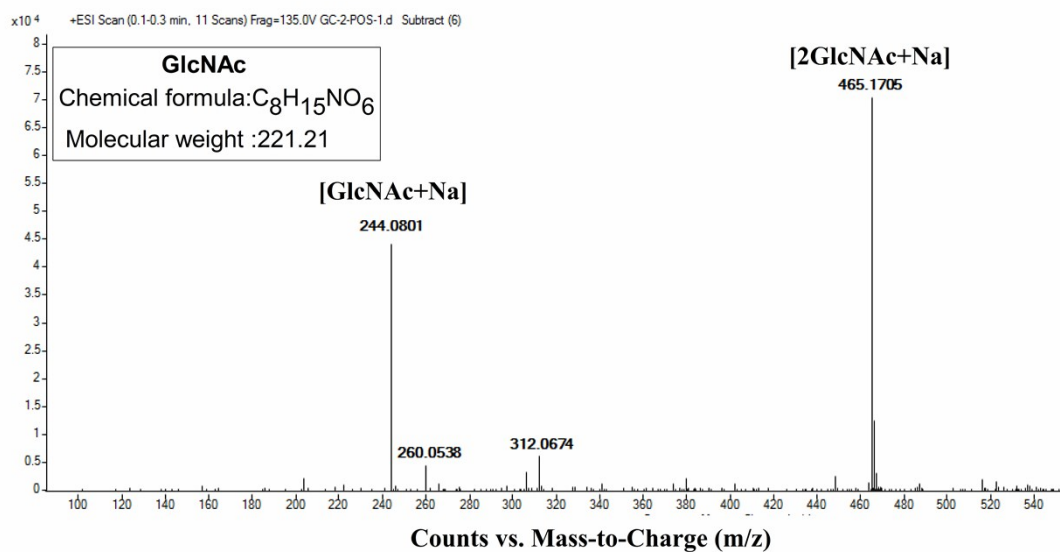
The effects of different factors on chitinase adsorption.

	Factors				Chitinase adsorption (U/mL)
	Temperature (°C)	Time (min)	pH	CP Concentration (g/L)	
1	1 (4)	1 (10)	1 (7)	1 (5)	1.71
2	1	2 (30)	2 (8)	2 (10)	4.23
3	1	3 (60)	3 (9)	3 (20)	6.85
4	2(20)	1	2	3	10.42
5	2	2	3	1	1.55
6	2	3	1	2	4.56
7	3(37)	1	3	2	3.23
8	3	2	1	3	8.51
9	3	3	2	1	2.11
I/3	4.26	5.12	4.93	1.79	
II/3	5.51	4.76	5.59	4.01	
III/3	4.62	4.51	3.88	8.59	
R ^a	1.25	0.61	1.71	6.80	

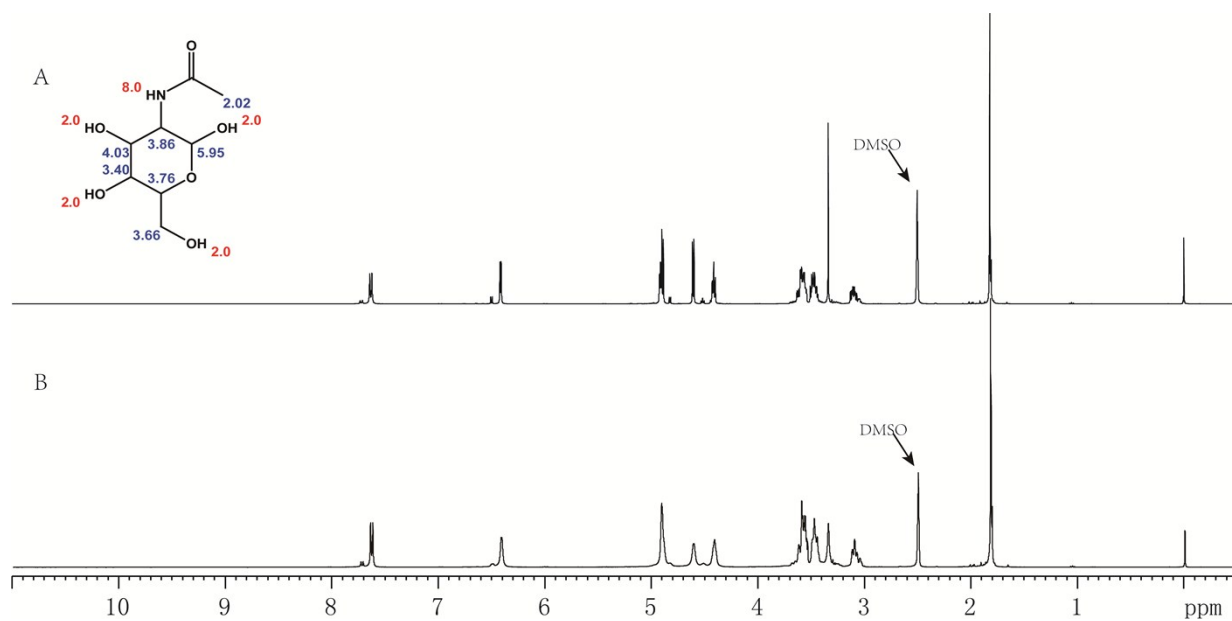
Supplementary data 1.



Supplementary data 2. HPLC profile of the GlcNAc product. A: product; B: standard samples with (1) GlcNAc, (2) N,N'-diacetyl chitobiose and (3) N,N',N''-triacetylchitotriose



Supplementary data 3. Mass spectrum of isolated GlcNAc product



Supplementary data 4. ^1H NMR spectra of GlcNAc product (A) and standard sample (B) in DMSO