Electronic Supplementary Information

Production of 1,3-propanediol from glycerol via fermentation by *Saccharomyces cerevisiae*

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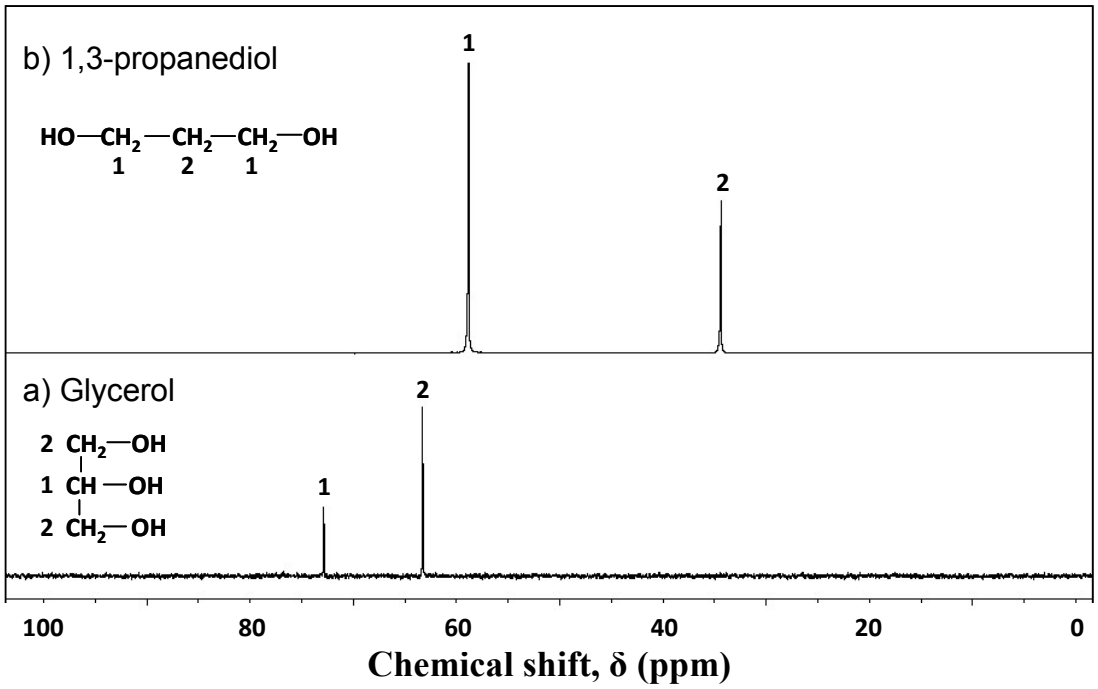

Fig. S1 ^{13}C NMR spectra of authentic a) glycerol and b) 1,3-propanediol.

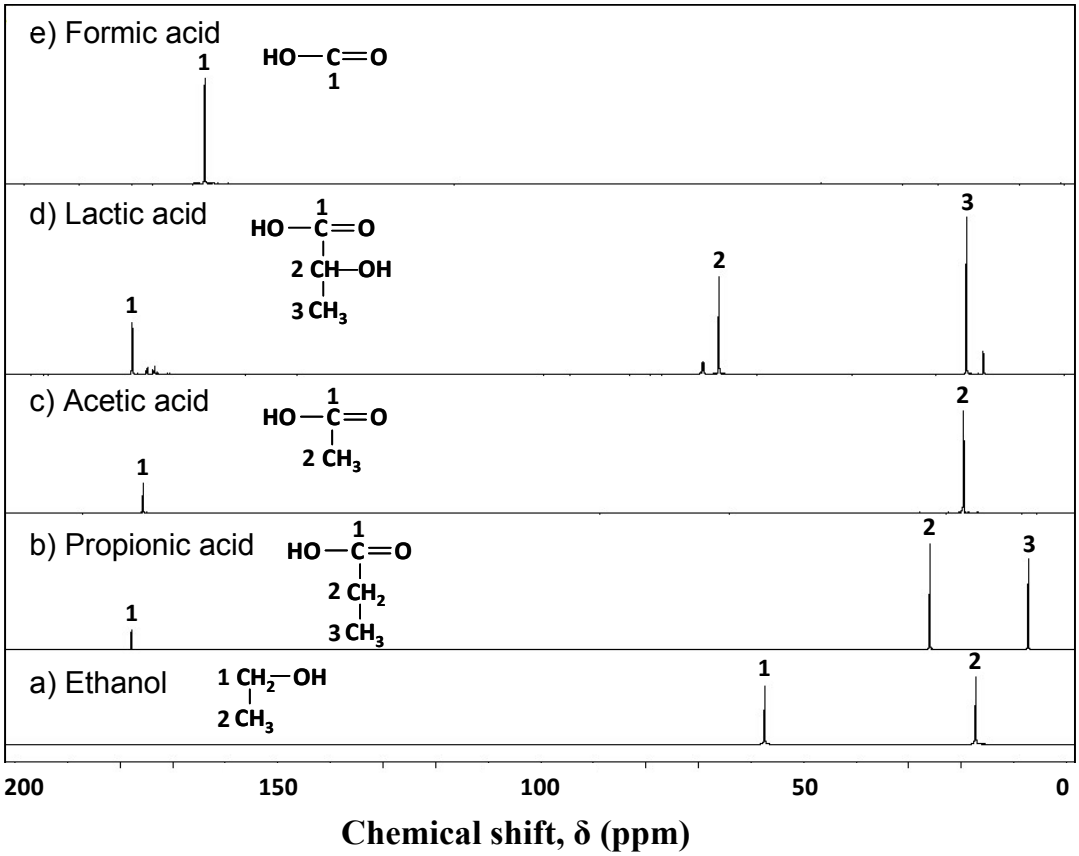

Fig. S2 ^{13}C NMR spectra of authentic a) ethanol, b) propionic acid, c) acetic acid, d) lactic acid, and e) formic acid.

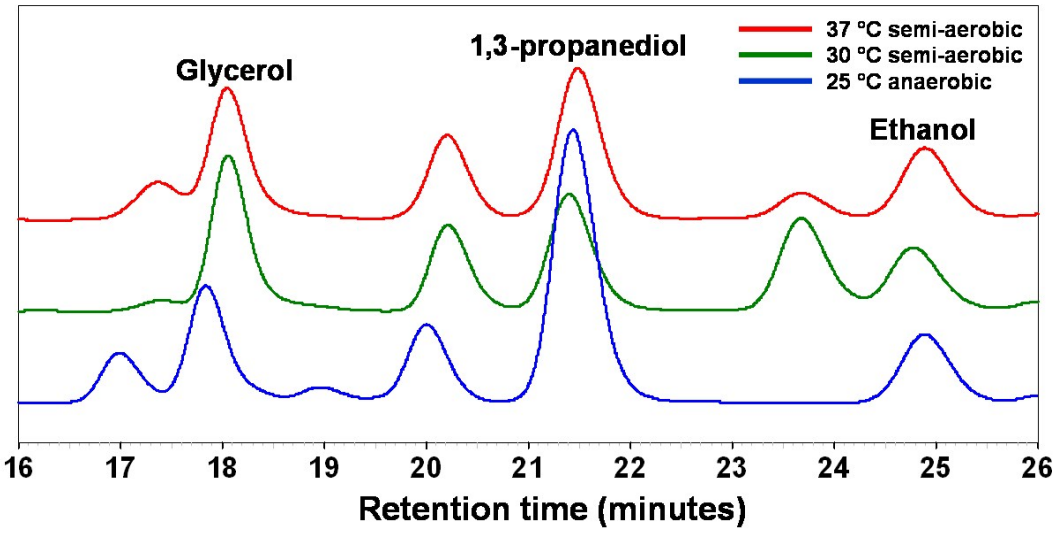

Fig. S3 HPLC chromatograms of metabolites from fermentation of glycerol (0.1 M) by *Saccharomyces cerevisiae* (3 g) at different temperatures.

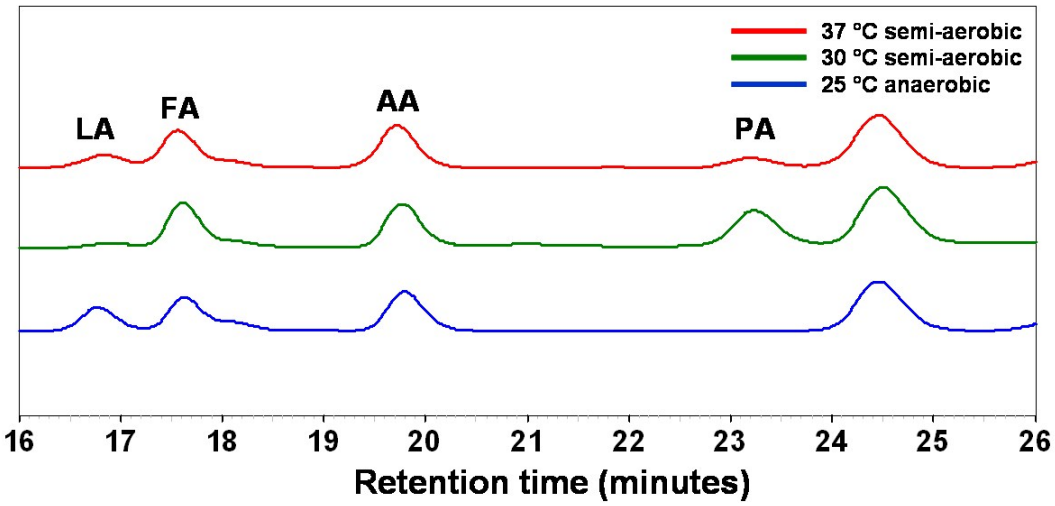

Fig. S4 HPLC chromatograms of organic acids from fermentation of glycerol (0.1 M) by *Saccharomyces cerevisiae* (3 g) at different temperatures (LA: lactic acid, FA: formic acid, AA: acetic acid, PA: propionic acid).

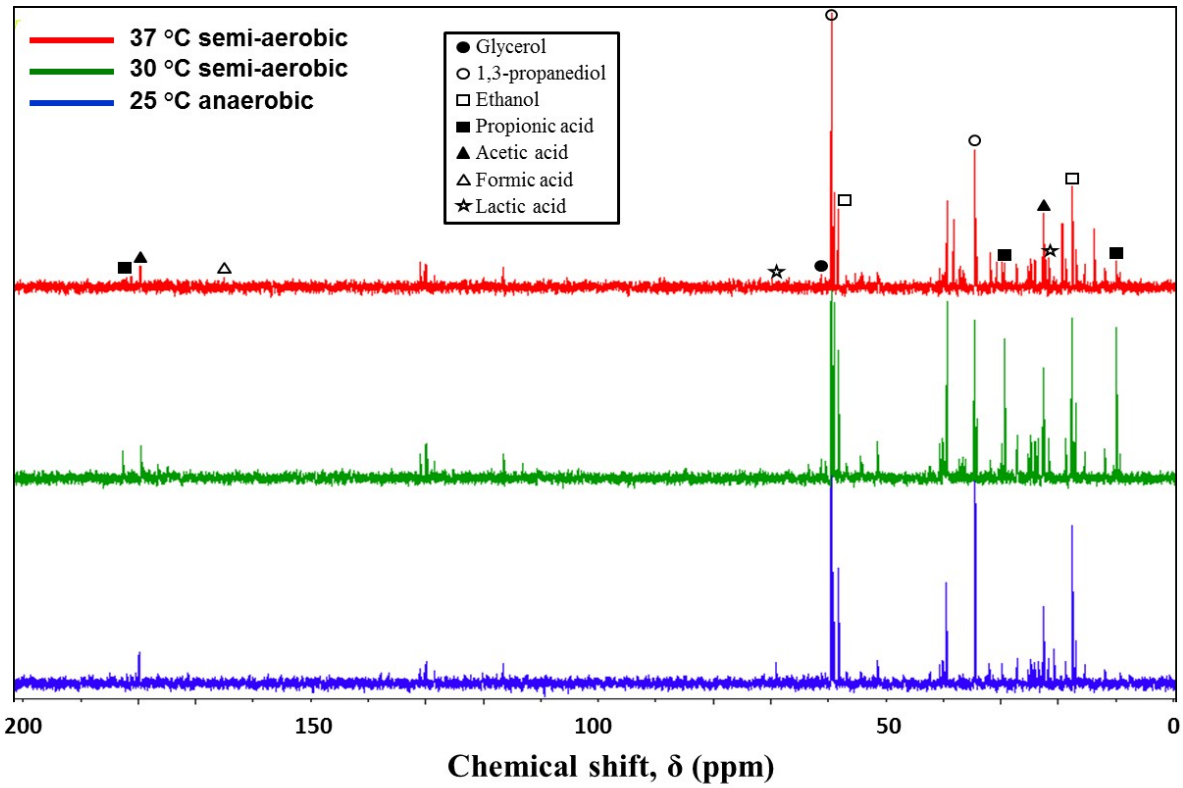

Fig. S5 ^{13}C NMR spectra of metabolites from fermentation of glycerol (0.1 M) by *Saccharomyces cerevisiae* (3 g) at different temperatures.