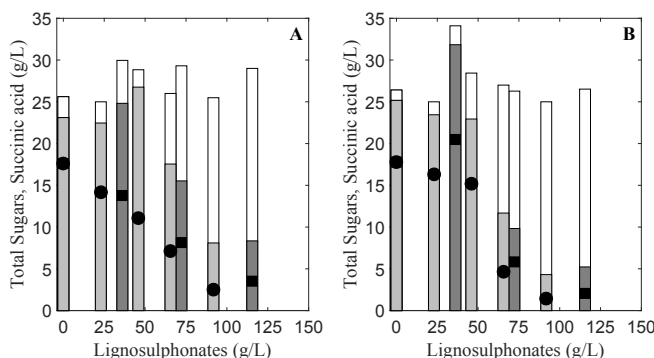
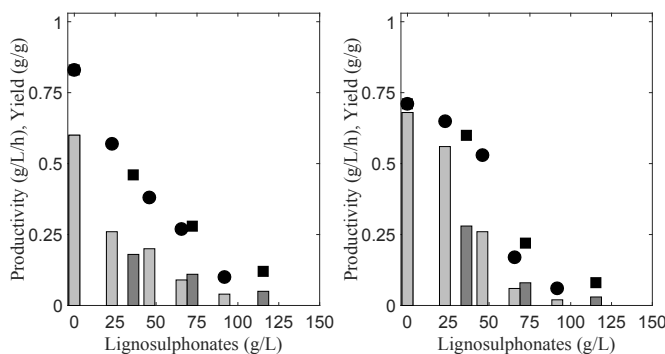


# Supplementary material



**Figure S1** Total sugars (white bars), consumed sugars (grey bars) and final succinic acid concentration (■ and ●) achieved by *Actinobacillus succinogenes* 130Z (A) and *B. succiniciproducens* (B) during fermentations in Duran bottles (250 mL) on different initial lignosulphonate concentrations (simulated SSL) and various SSL dilutions. Fermentations carried out via SSL dilution are represented by light grey bars for sugar consumption and circles for succinic acid production.



**Figure S2** Productivity (grey bars) and final total consumed sugars to succinic acid conversion yield (■ and ●) achieved by *Actinobacillus succinogenes* 130Z (A) and *B. succiniciproducens* (B) during fermentations in Duran bottles (250 mL) on different initial lignosulphonate concentrations (simulated SSL) and various SSL dilutions. Fermentations carried out via SSL dilution are represented by light grey bars for sugar consumption and circles for succinic acid production.



**Figure S3** Purified succinic acid crystals