

Supplementary information (ESI)

Table S1. The primers and digestion sites correspond to the *E. coli* plasmids.

Plasmid	Primer	Restriction enzyme
pET32a(+)-ScFDH	F: 5'-cgcgcg ggatcc ATGTCGAAGGGAAGGTTTGTGGTT-3'	<i>Bam</i> HI
	R: 5'-aaatatcg ggccgc TTTCTTCTGTCCATAAGCTCTGGTGGCA-3'	<i>Not</i> I
pET32a(+)-TsFDH	F: 5'-cgcgcg ggatcc ATGGCGAAAATCCTGTGC-3'	<i>Bam</i> HI
	R: 5'-cccggg aagctt ACCCGCTTTTTTGAATTTTGCC-3'	<i>Hind</i> III
pET32a(+)-AtFDH	F: 5'-cgcgcg ggatcc ATGGCTATGCGTCAGGCGGC-3'	<i>Bam</i> HI
	R: 5'-ccg cgctcgag ACGGTACTGCGGCGCC-3'	<i>Xho</i> I
pET32a(+)-MtFDH	F: 5'-cgcgcg ggatcc ATGGTTAAAGTTCTGGCGGTTCTG-3'	<i>Bam</i> HI
	R: 5'-cccggg aagctt GCTGGTGCTAACTTCACGCTG-3'	<i>Hind</i> III
pACYCDuet-CA	F: 5'-ccg cggaattc ATGAGCCACCCTGGGGTTACGG-3'	<i>Eco</i> RI
	R: 5'-cccggg aagctt TTTCGGGAAACCACGAACCTGACGG-3'	<i>Hind</i> III

Table S2. The primers and digestion sites correspond to the *S. cerevisiae* plasmids.

Plasmid	Primer	Restriction enzyme
pRS424-PGKp	F: 5'-tccg agctc ggaACTGTAATTGCTTTTAGTTGTG-3'	<i>Sac</i> I
	R: 5'-ccg cgccg caaTGTTTTATATTTGTTGTAAAA-3'	<i>Not</i> I
pRS424-PGKp-tsfdh	F: 5'-aaatatcg ggccgc ATGGCTAAGATTTTG-3'	<i>Not</i> I
	R: 5'-cgcgcg ggatcc TTAACCCGCTTTTTTGAATTTTGCC-3'	<i>Bam</i> HI
pRS424-PGKp-scfhdh	F: 5'-aaatatcg ggccgc ATGTCGAAGGGAAGGTTTGTGTTCTTTACG-3'	<i>Not</i> I
	R: 5'-acg cgctcgac TTATTTCTTCTGTCCATAAGCTCTGGTGGCA-3'	<i>Sal</i> I
pRS424-PGKp-tsfdh-TDH3p	F: 5'-cgcgcg ggatcc ACAGTTTATCTCTGGCATCC-3'	<i>Bam</i> HI
	R: 5'-ccg cggaattc TTTGTTTGTATTATGTGTGTTTATTCG-3'	<i>Eco</i> RI
pRS424-PGKp-tsfdh-TDH3p-ca	F: 5'-ccg cggaattc ATGTCCCATCATTGGGGTTACGG-3'	<i>Eco</i> RI
	R: 5'-gcgga agtcgac TTACTTTGGGAAACCTCTAACTTGCTCTG-3'	<i>Sal</i> I
pRS424-PGKp-tsfdh-TDH3p-ca-TEF1p	F: 5'-acg cgctcgac CCACACACCATAGCTTCAAAA-3'	<i>Sal</i> I
	R: 5'-GTTAGTGATTTGCATCTTAGATTAGATTGC-3'	
pRS424-PGKp-tsfdh-TDH3p-ca-TEF1p-Bica	F: 5'-GCAATCTAATCTAAGATGCAAATCACTAAC-3'	
	R: 5'-cgg gtacc TTAACCCATTTCAGAAGATGGAG-3'	<i>Kpn</i> I

Table S3. Overview of the kinetic values of NAD⁺-dependent FDHs that have CO₂ reduction capability.

ID	Organism	CO ₂ reduction				Formate oxidation				Ref.
		pH	K _{cat} (s ⁻¹)	K _m (mM)	K _{cat} /	pH	K _{cat} (s ⁻¹)	K _m (mM)	K _{cat} /	
					K _m (mM ⁻¹ s ⁻¹)				K _m (mM ⁻¹ s ⁻¹)	
CbFDH	<i>Candida boidinii</i>	5.5	0.015	31.28	0.0004	7	1.08	8.55	0.13	[1]
CmFDH	<i>Candida methylica</i>	8	0.008	0.78	0.01	8	1.31	7.01	0.187	[2]
MtFDH	<i>Myceliophthora thermophila</i>	6	0.76	1.2	0.63	10.5	0.32	7.2	0.04	[3]
CtFDH	<i>Chaetomium thermophilum</i>	5	0.023	0.36	0.069	5	2.04	3.30	0.62	[2]

TsFDH	<i>Thiobacillus</i> sp. KNK65MA	5.5	0.32	9.23	0.034	6.5	1.77	16.24	0.11	[1]
PoFDH	<i>Pseudomonas oxalaticus</i>	/	3	40	0.08	/	/	0.1	/	[4]
ScFDH	<i>Saccharomyces cerevisiae</i>	/	/	/	/	7	6.5	36	0.18	[5]

- (1) Choe, H.; Joo, J. C.; Cho, D. H.; Kim, M. H.; Lee, S. H.; Jung, K. D.; Kim, Y. H. Efficient CO₂-Reducing Activity of NAD-Dependent Formate Dehydrogenase from *Thiobacillus* Sp. KNK65MA for Formate Production from CO₂ Gas. *PLoS ONE* **2014**, 9 (7), e103111. <https://doi.org/10.1371/journal.pone.0103111>.
- (2) Aslan, A. S.; Valjakka, J.; Ruupinen, J.; Yildirim, D.; Turner, N. J.; Turunen, O.; Binay, B. *Chaetomium Thermophilum* Formate Dehydrogenase Has High Activity in the Reduction of Hydrogen Carbonate (HCO₃⁻) to Formate. *Protein Eng. Des. Sel.* **2017**, 30 (1), 47–55. <https://doi.org/10.1093/protein/gzw062>.
- (3) Altaş, N.; Aslan, A. S.; Karataş, E.; Chronopoulou, E.; Labrou, N. E.; Binay, B. Heterologous Production of Extreme Alkaline Thermostable NAD⁺-Dependent Formate Dehydrogenase with Wide-Range PH Activity from *Myceliophthora Thermophila*. *Process Biochemistry* **2017**, 61, 110–118. <https://doi.org/10.1016/j.procbio.2017.06.017>.
- (4) Rusching, U.; Muller, U.; Willnow, P.; Hopner, T. CO₂ Reduction to Formate by NADH Catalysed by Formate Dehydrogenase from *Pseudomonas Oxalaticus*. *Eur J Biochem* **1976**, 70 (2), 325–330. <https://doi.org/10.1111/j.1432-1033.1976.tb11021.x>.
- (5) Serov, A. E.; Popova, A. S.; Fedorchuk, V. V.; Tishkov, V. I. Engineering of Coenzyme Specificity of Formate Dehydrogenase from *Saccharomyces Cerevisiae*. *Biochemical Journal* **2002**, 367 (3), 841–847. <https://doi.org/10.1042/bj20020379>.

Table S4. Oxidative specific enzyme activity and reductive specific enzyme activity of the four FDHs at different pH.

FDHs	Formate oxidation [U/mg enzyme]				CO ₂ reduction [U/mg enzyme]			
pH	5	6	7	8	5	6	7	8
ScFDH	22.27±0.84	20.50±0.11	18.52±0.13	11.96±0.19	0.14±0.01	0.12±0.00	0.10±0.01	0.09±0.00
TsFDH	17.37±0.21	15.09±0.97	17.79±0.29	13.56±1.16	0.45±0.03	0.53±0.03	0.50±0.02	0.479±0.04
AtFDH	13.29±0.40	13.48±0.32	14.58±0.16	14.55±0.17	0.27±0.00	0.25±0.01	0.28±0.00	0.251±0.06
MtFDH	25.26±0.79	26.40±0.63	24.11±0.84	21.73±1.26	0.13±0.00	0.16±0.00	0.16±0.01	0.134±0.01

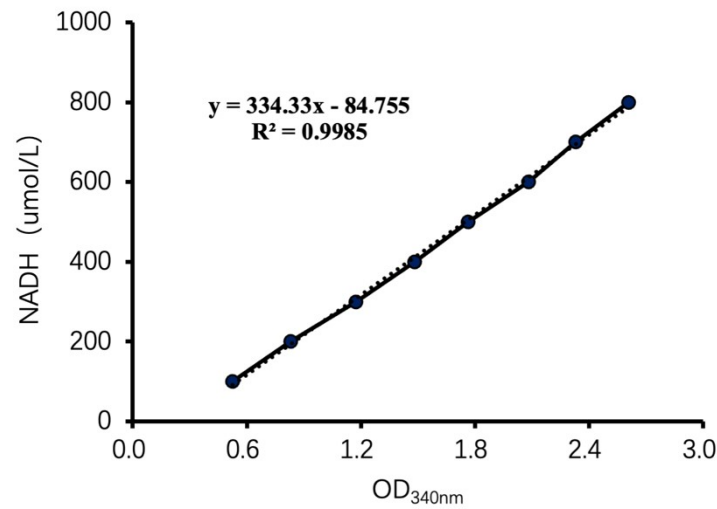


Figure S1 Standard curve of NADH.

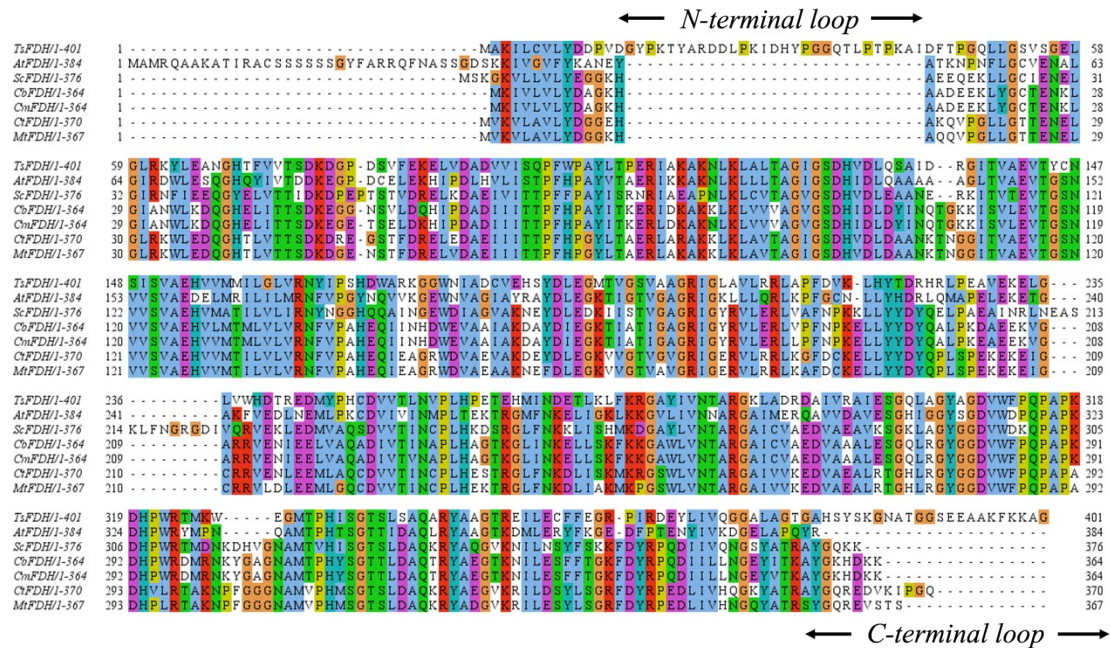


Figure S2 Sequence comparison of FDHs

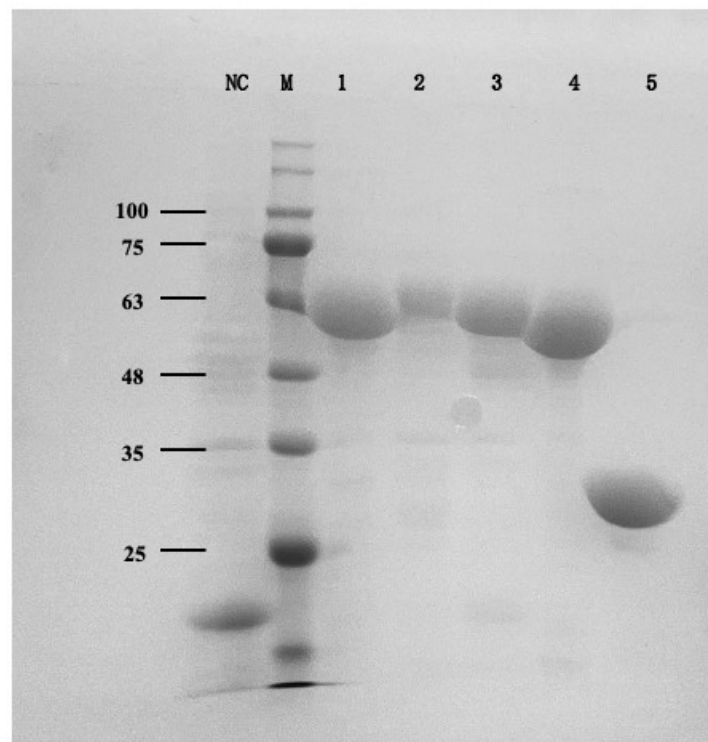


Figure S3. SDS-PAGE analysis of purified FDHs. Lane NC: negative control, Lane M: molecular mass marker (245kDa), 1: ScFDH (59.4 kDa), 2: TsFDH (62.2 kDa), 3: AtFDH (60.3 kDa), 4: MtFDH (58.4 kDa), 5: CA (28.6 kDa).

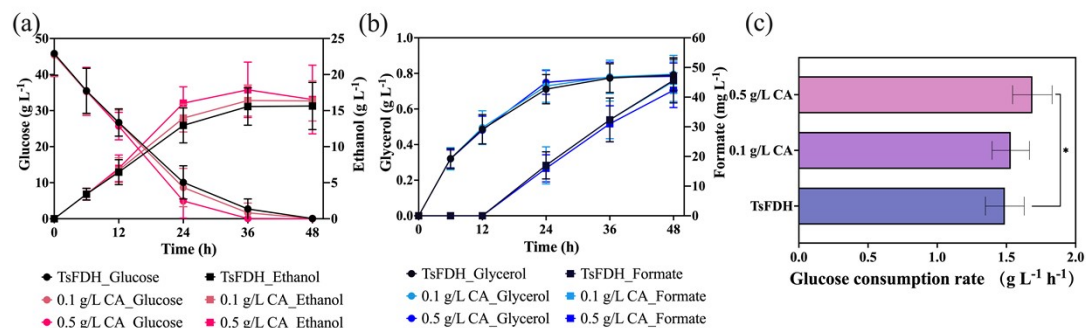


Figure S4. Fermentation properties of the *S. cerevisiae-tsfdh* (TsFDH) with different concentrations Carbonic Anhydrase (0, 0.1, 0.5 g L⁻¹ CA) was conducted at 30 °C and 180 rpm in SD media. (a) glucose and ethanol concentrations; (b) glycerol and formate concentrations; (c) glucose consumption rate. Carbonic anhydrase enzyme concentration measured by BSA method.

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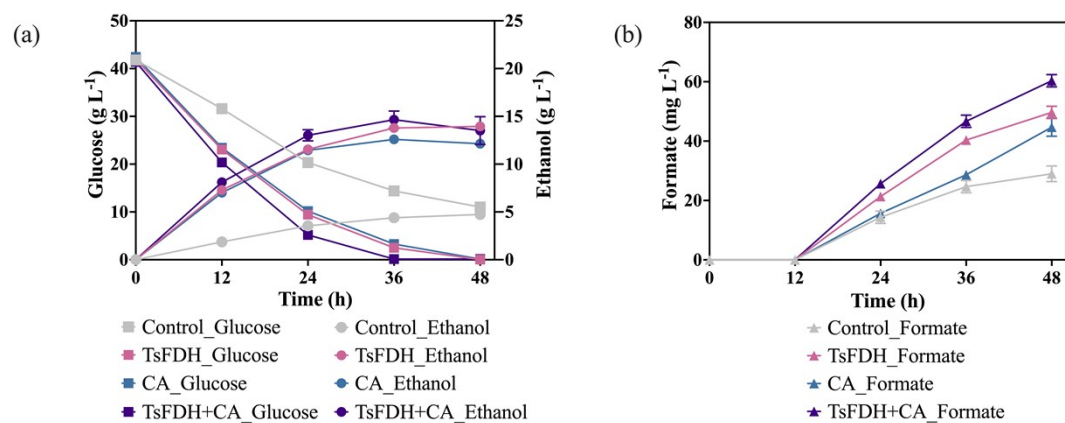


Figure S5. Fermentation properties of the *S. cerevisiae*-control, *S. cerevisiae*-*tsfdh* (TsFDH), *S. cerevisiae*-*tsfdh-ca* (CA) and *S. cerevisiae*-*tsfdh-ca-bica* (TsFDH + CA) were conducted at 30 °C and 180 rpm in SC media. (a) glucose and ethanol concentration; (b) formate concentration.

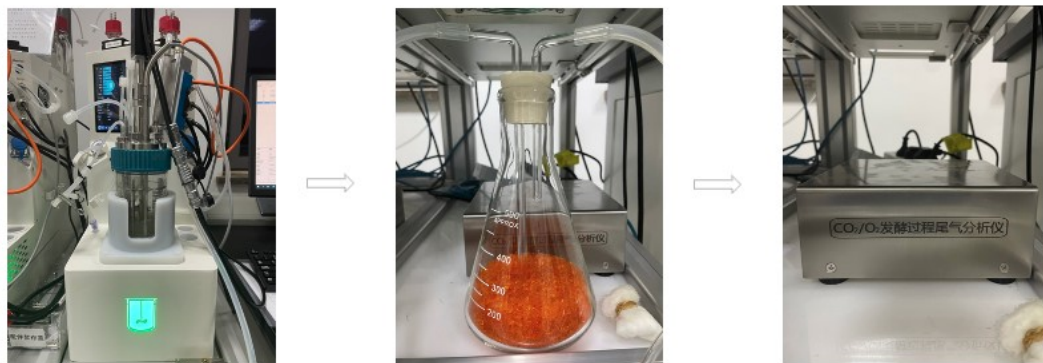


Figure S6. A tail gas analyzer measured the CO₂ released during the fermentation process in real-time.