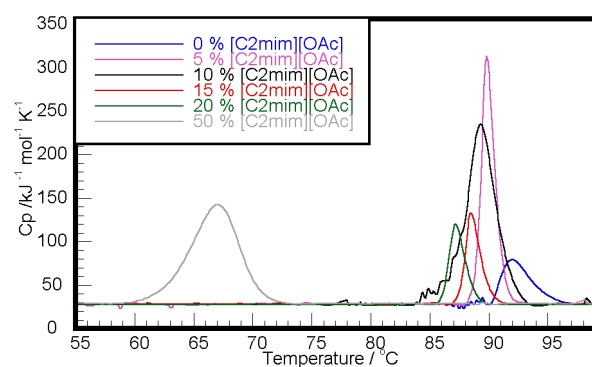


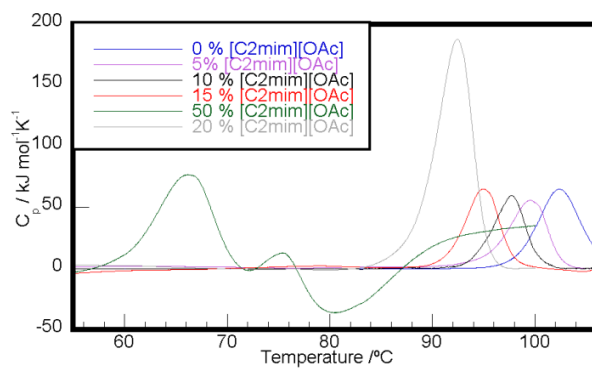
## Supplementary Information

Supplementary Figure 1: Differential scanning calorimetry thermograms of **A.** *Tma* Cel5A and **B.** *Pho* EG. The data shown is in presence of 0 % (blue), 5 % (purple), 10 % (black), 15 % (red), 20 % (green) and 50 % (grey) (v/v) of [C2mim][OAc].

**A.**

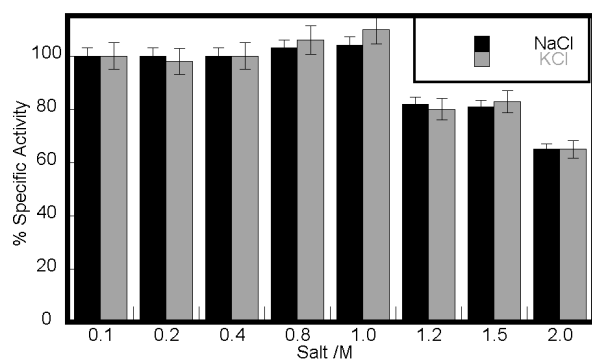


**B.**

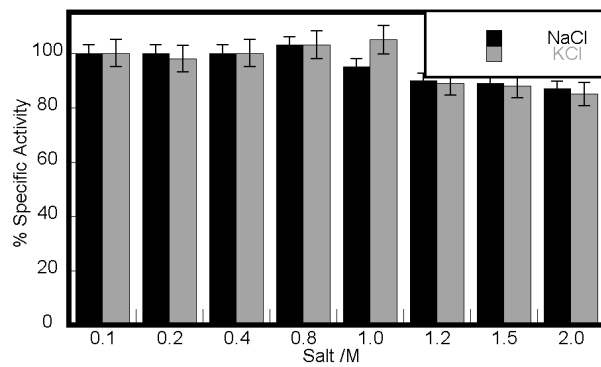


Supplementary Figure 2: Halotolerance of **A.** *Tma* Cel5A and **B.** *Pho* EG. Specific activity of the enzymes was tested by assaying residual activity towards carboxymethylcellulose after pre-incubation in 0.5 M, 1 M, 1.2 M, 1.8 M and 2 M KCl (grey) and NaCl (black) respectively. Preincubation was performed at 80 °C for 2 h. Error bars indicate the standard deviation.

**A.**



**B.**



Supplementary Table 1.

Compositional analysis of ionic liquid pretreated corn stover. Analysis performed by Microbac Laboratories, Pittsburgh, PA.

	% Structural Inorganics	% Non-Structural Inorganics	% Structural Protein/Ionic Liquid	% Water Extractives	% Ethanol Extractives	% Acetyl	% Lignin	% Starch	% Glucan	% Xylan	% Galactan	% Arabinan	% Mannan	% Total
<b>IL treated corn stover</b>	0.22	2.02	18.43	10.89	0.33	0.68	6.96	1.74	40.32	15.46	3.67	3.33	0	104.05