

## Supplementary Information

# Enzymatic Hydrolysates of Corn Stover Pretreated by the N-Methylpyrrolidone/Ionic Liquids Solution for Microbial Lipid Production

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Fig S-1 Visible comparison of corn stover and pretreated corn stover

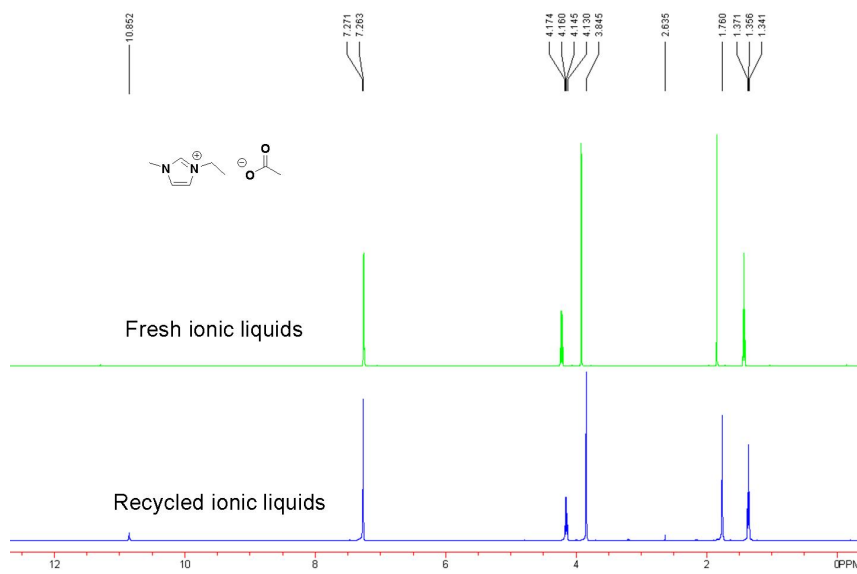


Fig. S-2 The comparison of <sup>1</sup>H NMR of fresh ionic liquids and recycled ionic liquids

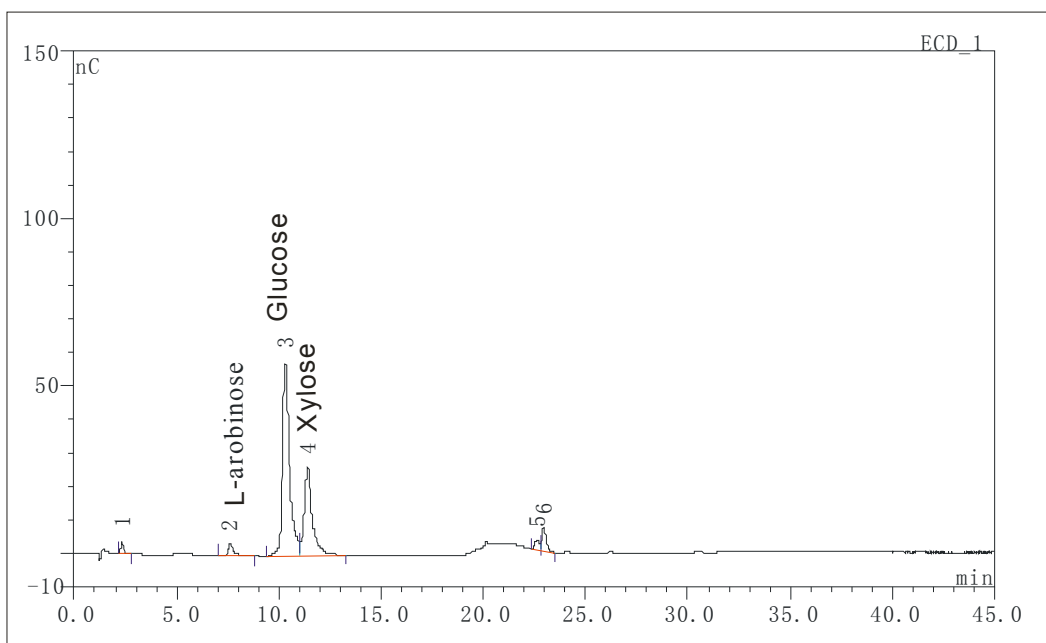


Fig S-3 Ion chromatograph analysis of cultivation medium, which is diluted to 10000 times by water, before the cultivation of oleaginous yeast *R. toruloides* Y4

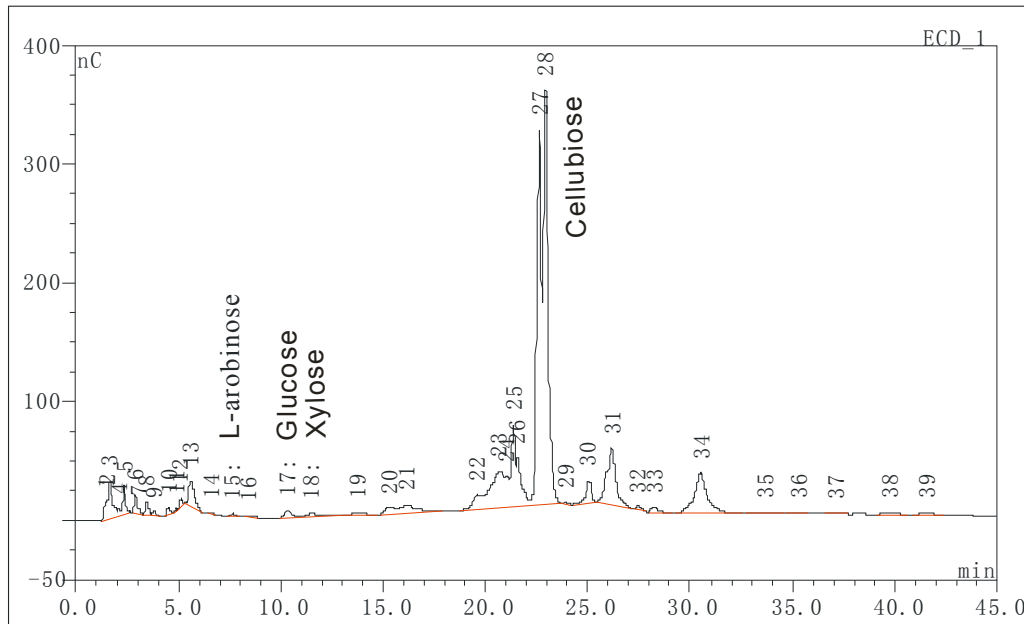


Fig S-4 Ion chromatograph analysis of cultivation medium, which is diluted to 100 times by water, after 159 h cultivation of oleaginous yeast *R. toruloides* Y4

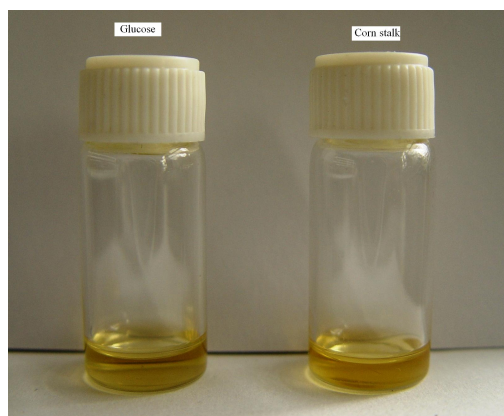


Fig S-5 Visible comparison of lipids from commercial glucose and hydrolysates from corn stover in this study, respectively.