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22 fermentation, pH plays an important role to overcome the synergistic effect of inhibitors. More
23 than 80.65 % and 73.5 % ethanol yield was achieved employing this isolate with high solid
24 loading (20 %) and 20 FPU g⁻¹ of solid loading via simultaneous saccharification and
25 fermentation (SSF) and separate hydrolysis and fermentation (SHF), respectively. While, 91 %
26 ethanol yield obtained during fermentation using of rice enzymatic hydrolysate. These values are
27 comparable to the best results reported. Therefore, this isolate has great potential due to its
28 inhibitors and thermo tolerant characteristic for lignocellulosic ethanol production at industrial
29 scale with lower process time and cost.

30 Keywords: *Saccharomyces cerevisiae*; Lignocellulosic ethanol; Simultaneous saccharification
31 and fermentation (SSF); Separate hydrolysis and fermentation (SHF); Thermo-tolerant; Inhibitor
32 tolerant

33 **1. Introduction**

34 The global energy demand inexorably increased in last couple of years and projected to further
35 increase more than 37% by 2040.¹ Presently, the global energy demand is fulfilled mainly by
36 fossil fuel, which is a major concern at present due to its limited availability and high negative
37 impact on environment.² Biofuel especially bioethanol looks promising as an alternative for
38 fossil fuel. At present, most of supply comes first generation, which is limited by production
39 cost, compete with land, water, food and fiber.³ An alternative, second generation bioethanol
40 from lignocellulosic biomass is fascinating due to its surplus availability worldwide. Among the
41 lignocellulosic biomass, rice straw is the most abundant in world.⁴ In addition, rice straw has a
42 significant content of silica, therefore not suitable for pulp & paper industry and animal fodder.⁵

43 Hence, rice straw could be considered as potential agriculture residue for lignocellulosic ethanol
44 production.

45 Lignocellulosic biomass is recalcitrant complex structure, which requires a pretreatment before
46 enzymatic hydrolysis to make accessible cellulose for enzymatic hydrolysis. Among the
47 available pretreatment technologies, dilute acid pretreatment considered one of the most
48 efficient, cost effective and closest to commercialization.⁶ However, the inherent disadvantage of
49 this technology is production of inhibitors which reduces enzyme activity as well as fermentation
50 efficiency.^{7,8} The various detoxification strategies for hydrolysate or slurries include alkali or
51 sulfite treatment, liquid-liquid extraction, ion exchange and treatment with enzyme but these
52 detoxification methods were costly and results in loss of sugars, hence not considered suitable
53 for an economically viable technology.^{8,9}

54 Fermentation process is exothermic in nature and causes rise in temperature during industrial
55 scale fermentation because these are operated adiabatically due to much lower surface to volume
56 ratio compared to laboratory fermentor.¹⁰ Therefore, application of thermotolerant strain for
57 ethanol production is highly warranted with its potential to reduce cooling cost along with
58 cessation during ethanol fermentation due to overheating problem.¹¹ Among ethanogenic
59 organisms, *S. cerevisiae* considered as an industrial strain for bioethanol production however, it
60 is susceptible for the lignocellulosic inhibitors and other stress conditions viz. pH, temperature,
61 substrate concentration etc.⁸ Various studies have shown that ethanol yield and productivity were
62 significantly reduced below 35 °C using thermo tolerant strains and vice-versa. Significant effort
63 have been made for developing thermo-tolerant and inhibitor tolerant trait in ethanogenic
64 microorganism using protoplast fusion, genetic engineering, genome shuffling, mutation and

65 evolutionary engineering.¹² However, most of the studies addressed for tolerance of one or two
66 specific stress, thus not useful for combined tolerance for multiple stresses including temperature
67 and inhibitors. Therefore, employing natural thermo and inhibitor tolerant ethanologenic yeast
68 with tolerance for multiple stresses is realistic approach for viable economics of second
69 generation biofuel production.¹³

70 Considering above facts, present study focuses on isolation of thermo and inhibitor tolerant yeast
71 strain from distillery spent wash as this habitat is acidic in nature, high organic material loading,
72 exposed directly to sunlight leading to increase in temperature, low dissolved oxygen and high
73 solid contents.^{14,15} The isolated strain was thoroughly examined for synergistic effect of
74 inhibitors on ethanol fermentation at high temperature. Further, isolate was evaluated for ethanol
75 fermentation via separate hydrolysis and fermentation (SHF) and simultaneous saccharification
76 and fermentation (SSF) using unsterilized and non-detoxified rice straw hydrolysate at elevated
77 temperature. To the best of our knowledge, this is the first report using non-detoxified and
78 unsterilized rice straw hydrolysate for ethanol production employing inhibitor and thermo
79 tolerant *S. cerevisiae* at 42 °C in bioreactor.

80 **2. Materials and Methods**

81 *2.1 Sample collection, media and chemicals*

82 To isolate ethanol fermenting yeasts, eight soil and spent wash samples were collected in sterile
83 bottles from various sites of three different distillery and sugar mill from National Capital
84 Region, India. YPD broth (yeast extract 10 g L⁻¹, peptone 20 g L⁻¹, glucose 20 g L⁻¹) was used
85 for isolation of yeast. For solid medium, 2 % (w/v) agar was added into broth. Two other media

86 were used for screening process. One was pre-culture medium (PCM) consisted of yeast extract
87 10 g L⁻¹, peptone 20 g L⁻¹, glucose 50 g L⁻¹ and ethanol 80 g L⁻¹. Second yeast fermentation
88 medium (YFM) was used to evaluate fermentation efficiency of yeast isolates. YFM media was
89 consisted of yeast extract 2.5 g L⁻¹, yeast nitrogen base 1.7 g L⁻¹, ammonium sulfate 5.0 g L⁻¹,
90 magnesium sulfate 6.0 g L⁻¹ and glucose 60 - 180 g L⁻¹. All the media were adjusted to pH
91 5.0±0.2 with 1 M HCl and 1 M KOH, autoclaved at 121 °C and 15 Lb pressure for 20 min.

92 *2.2 Isolation, screening and selection of yeast isolates*

93 Soil/ spent wash sample (10 g) was dispersed in 100 ml saline (0.85 %) and mix thoroughly.
94 After appropriate dilution, 100 µl samples was spread on YPD agar plate containing 60 g L⁻¹
95 ethanol to enrich only ethanol tolerating strains and 0.05 g L⁻¹ streptomycin to prevent bacterial
96 growth, and incubated at 30 °C for 72 h. Twenty six yeast colonies were appeared through the
97 soil serial dilution plate method. All 26 yeast colonies were subjected to further screening and
98 selection using PCM broth and agar plates. Selected yeast colonies were evaluated for their
99 fermentation ability using YFM broth amended with 180 g L⁻¹ glucose at 42 °C at 180 rpm for
100 48 h. The seed culture for fermentation was prepared by growing yeast in 2 liter of YPD media
101 for 16 hours (mid-log phase culture) and centrifuged at 5000 rpm for 10 min. The cell pellet was
102 dissolved in 0.85 % saline. The inoculum was transferred to screening media, to give initial
103 DCW of 1.0 g L⁻¹.

104 *2.3 Identification and characterization*

105 Based on the fermentation efficiency, a yeast strain (DBTIOC S24) was selected for further
106 studies and characterized by sequencing. Yeast DNA was isolated using DNeasy blood & tissue

107 kit (Qiagen). The internal transcribed spacer region (ITS) 5.8S rDNA and the adjacent ITS1 and
108 ITS2 regions were amplified by polymerase chain reaction (PCR) using the primer pairs ITS1 5'-
109 TCCGTAGGTGAACCTGCG-3' and ITS4 5'-TCCTCCGCTTATTGATATGC-3'.¹⁶ PCR
110 amplification was performed in 50 μ l reaction mixtures containing approximately 20 ng of
111 genomic DNA template, 1 \times PCR buffer with 2.0 mM MgCl₂, 0.2 mM of each dNTP, 0.1 μ M of
112 each primer and 1 U Taq polymerase. PCR cycling conditions were 35 cycles of 94 °C for 30 s,
113 56 °C for 30 s, and 72 °C for 45 s, followed by an extension step of 72 °C for 10 min. The
114 amplified DNA was purified using *Qiaquick* PCR Purification Kit (Qiagen) and sequenced. The
115 sequences were BLASTn against NCBI data base. The 99% and higher sequence match were
116 considered for species identification. The phylogenetic dendrogram was prepared using
117 Molecular Evolutionary Genetics Analysis (MEGA) software version 5.0.¹⁷ Substrate utilization
118 profile of the yeast isolate was studied using a HiCarbo™ Kit (HiMedia) following
119 manufacturer's instructions.

120 *2.4 Ethanol fermentation at different pH, temperatures and substrate concentrations*

121 To study the influence of pH on fermentation efficiency, the initial pH of the YFM supplemented
122 with 180 g L⁻¹ glucose was adjusted to the desired value (3-7) using sterile HCl and KOH
123 solutions. The flasks were inoculated and incubated at 30 °C and 180 rpm for 72 h. Similarly,
124 temperature variation experiment was setup at pH 5.0 and incubates the flasks at 25 °C, 30 °C,
125 37 °C and 42 °C for 48 h. At different time intervals, samples were withdrawn and analyzed for
126 cell growth, residual glucose and ethanol content. Similar to above, effect of initial glucose
127 concentration (60, 120 and 180 g L⁻¹) on fermentation efficiency of selected strain at 30 °C and
128 42 °C was also evaluated.

129 *2.5 Synergistic effect of ligno-cellulosic inhibitory compounds on ethanol fermentation*

130 In order to study synergetic effect of inhibitors on fermentation efficiency of isolated yeast, four
131 inhibitors were used viz. acetic acid (0 - 4.5 g L⁻¹), formic acid (0 - 1.0 g L⁻¹), 5-HMF (0 - 3.0 g
132 L⁻¹) and Furfural (0 - 2.0 g L⁻¹) in 15 different combinations with and without pH adjustment
133 (5.0±0.2) by using HCl or KOH (Table 1). For fermentation experiments, 250 mL Erlenmeyer
134 flask with 100 ml YFM was inoculated with overnight grown culture (initial cell concentration
135 1.0 g L⁻¹). After 48 h, samples were withdrawn and analyzed for cell growth, residual glucose
136 and ethanol content.

137 *2.6 Ethanol fermentation in absence and presence of inhibitor cocktails*

138 To mimic actual inhibitor concentration present in hydrolysates, batch fermentation was
139 performed at 30 °C, 37 °C and 42 °C in 7.5 liter NBS Bioflow 115 bioreactor using 3 L YFM
140 (180 g L⁻¹ glucose) amended with inhibitors (acetic acid 2.5 g L⁻¹; formic acid 0.25 g L⁻¹; 5-HMF
141 0.75 g L⁻¹ and furfural 0.6 g L⁻¹) at pH 5±0.2 and 200 rpm. A parallel bioreactor was also run
142 without any inhibitor as a control. Samples were withdrawn at different time intervals and
143 analyzed for cell growth, residual glucose and ethanol content. The fermentation was started by
144 inoculating yeast cell at initial DCW of 1.0 g L⁻¹.

145 *2.7 Ethanol fermentation using hydrolysate via SHF and SSF*

146 Dilute acid pretreatment of rice straw was performed in screw type pilot scale continuous
147 pretreatment reactor using 0.3% sulphuric acid at 162 °C for 15 min as described by Saini et al.¹⁸
148 and resulted pretreated slurry contains 28.4% of total solid. The Water insoluble solid (WIS) of
149 slurry was consisting of 51.4% glucan, 3.9% xylan and 28.9% lignin. Dilute acid pretreated rice

150 straw slurry was enzymatic hydrolyzed without any detoxification, washing, sterilization and
151 filtration step at 20 % (w/w) solid loading [water insoluble solid (WIS) 15.2 %, glucose 8 g L⁻¹,
152 xylose 32 g L⁻¹) using 20 FPU *SacchariSEB C6L* (Advanced Enzymes, India) per g of solid
153 loading in NBS Bioflow 115 bioreactor (3 L working volume, pitch blade impeller) at 50 °C.
154 The 20 FPU of enzyme *SacchariSEB C6L* contains 48.09 U of β-glucosidase, 160.00 U of
155 Endoglucanase and 7.34 mg protein.¹⁹ Resulted enzymatic hydrolysate was used in fermentation
156 experiments employing isolated yeast in bioreactor containing 3 L hydrolysate amended with
157 yeast extract (2.5 g L⁻¹), yeast nitrogen base (1.7 g L⁻¹), ammonium sulphate (5.0 g L⁻¹) and
158 magnesium sulphate (6.0 g L⁻¹). Yeast cells were inoculated with an initial DCW of 2.0 g L⁻¹ and
159 incubated at 30 °C and 42 °C for 48 h at 200 rpm. Two parallel bioreactors were also run using
160 YFM amended with 80 g L⁻¹ glucose employing yeast isolate at 30 °C and 42 °C as a control.
161 Samples were withdrawn at different time intervals and analyzed for glucose and ethanol
162 concentration.

163 Similarly, SSF experiment was also executed in NBS Bioflow 115 bioreactor (2 L working
164 volume, pitch blade impeller) at 42 °C, 20 % (w/w) solid loading and 20 FPU *SacchariSEB C6L*
165 per g of solid loading. Pre-saccharification was performed at 50 °C for initial 3 h followed by
166 SSF for 45 h. Another set of SSF was carried with 25 % solid loading without pre-
167 saccharification step. Rest experimental conditions were same as previous. Samples were
168 withdrawn at different time intervals and analyzed for glucose and ethanol concentration.

169 2.8 Analytical techniques

170 To determine the sugar, inhibitors and ethanol concentration in media, samples were collected
171 and centrifuged at 5000 rpm for 10 min. Supernatant was kept at -20 °C till analysis.

172 Quantitative analysis of sugars and inhibitors (5-HMF, Furfural, Acetic Acid were conducted by
173 HPLC equipped with an Aminex HPX-87H column 300 mm × 7.8 mm ID (*BioRad Labs*).
174 Sugars and acetic acid were quantified by refractive index detector while, 5-HMF and Furfural
175 were quantified through PDA detector (UV/Vis detector at 254 nm). The mobile phase was 50
176 mM H₂SO₄ with an elution flow rate of 0.6 mL min⁻¹. Column and detector temperatures were 50
177 °C and 30 °C, respectively.

178 Ethanol estimation was done by Gas Chromatograph (*Clarus 680 PerkinElmer*) fitted with Elite-
179 5 MS column (30 m × 0.32 mm × 0.25 μm) using the following temperature program: initial 60
180 °C (held for 3 min) to 150 °C at the rate of 10 °C min⁻¹. Injector and detector temperatures were
181 150 °C and 250 °C, respectively. Helium was taken as a carrier gas at 2 mL min⁻¹ flow rate. The
182 dry cell weight (DCW) was measured by converting cell absorbance (λ₆₀₀) using 5 point
183 calibration standard.

184 2.9 Statistical analysis and equations

185 All the studies were conducted in triplicates and the results are presented as means of the
186 replicates along with standard deviation (represented as error bars). Data were analyzed by using
187 one way ANOVA.

188 Equations 1 - 4 were applied for synthetic media and SHF process whereas, Equation 5 was
189 applied to calculate ethanol yield in the SSF processes.

$$190 \text{ Ethanol productivity } Q \text{ (g L}^{-1} \text{ h}^{-1}\text{)} = \frac{E_t - E_o}{t} \dots\dots\dots (1)$$

191 $Ethanol\ specific\ productivity\ q\ (g\ g^{-1}\ h^{-1}) = \frac{Q_t}{X_t}$ (2)

192 $Ethanol\ yield\ (g\ g^{-1}) = \frac{E_t}{G_t}$ (3)

193 $Ethanol\ yield\ (\%) = \frac{E_t}{(G_t \times 0.51)} \times 100$ (4)

194 $Ethanol\ yield\ (\%) = \frac{[E]}{[(TS - WSS) \times f \times 1.111 \times 0.51] + (S \times 0.51)} \times 100$ (5)

195 Where, E indicates total ethanol produced during fermentation ($g\ L^{-1}$), X_t indicates biomass ($g\ L^{-1}$)
 196 after time t , G_t indicates consumed glucose ($g\ L^{-1}$) after time t , TS is the total solid biomass (g
 197 L^{-1}), WSS indicates water soluble solid, f is cellulose fraction of dry biomass, S is glucose
 198 content in biomass before pre-saccharification, 0.51 is the conversion factor for glucose to
 199 ethanol based on stoichiometric biochemistry of yeast and 1.111 is the conversion factor for
 200 cellulose to equivalent glucose.

201 3. Results and discussion

202 3.1 Screening, isolation and identification of inhibitors and thermo tolerant yeast

203 In the present study, 26 morphologically yeast colonies were isolated from eight samples on
 204 YPD agar medium supplemented with streptomycin and ethanol. In order to obtain ethanol
 205 tolerant yeast strains, enrichment isolation were carried out in PCM agar and broth medium at 30
 206 °C. Five yeast strains among all grown on PCM agar and broth medium. These strains were

207 compared on the basis of their fermentation efficiency along with reference strain *S. cerevisiae*
208 NRRL2034 at 42 °C for 48 h. Comparative ethanol production results are shown in Fig. 1.
209 Remarkably, DBT-IOC S24 strain performed much better in ethanol production (69.47 g L⁻¹) and
210 yield (81.16 %) than other isolates and reference strain *S. cerevisiae* NRRL2034. No strains were
211 capable to grow and ferment sugar at 45 °C (data not shown). Distillery/sugar mill spent wash is
212 a good habitat for efficient inhibitor and thermotolerant natural strains.

213 To identify DBTIOC S24 isolate, highly variable region of partial 18S rRNA, ITS1, 5.8S rRNA,
214 ITS2 and partial 28S rRNA gene was amplified, sequenced, matched against NCBI data base
215 (<http://blast.ncbi.nlm.nih.gov>) and results were used to construct phylogenetic tree
216 (supplementary Fig. A.1). As per phylogenetic tree, yeast isolate DBTIOC S24 is closely related
217 (> 99% similarity) to *S. cerevisiae*. Hence, it was identified and designated as *S. cerevisiae*
218 DBTIOC S24 (NCBI GenBank Accession Number: KT375337). In view of screening results,
219 DBTIOC S24 strain was selected for further evaluation and characterization. The biochemical
220 properties for substrate utilization were positive for fructose, dextrose, galactose, raffinose,
221 trehalose, mannose, inulin, salicin, melezitose and esculin (Table 2).

222 *3.2 Fermentation performance of DBTIOC S24 at various temperatures, pH and initial glucose* 223 *concentration*

224 Tolerance for high temperatures, inhibitors, pH, ethanol concentration and high sugar
225 concentrations are the main barriers for any yeast during fermentation. Thus, the characterization
226 of yeast tolerance to these stresses is essential for efficient lignocellulosic ethanol
227 fermentation.^{20,21} As result shown in Fig. 2A, *S. cerevisiae* DBTIOC S24 isolate consumed
228 complete glucose and produce maximum 83.12 g L⁻¹ ethanol at 30 °C. Higher glucose

229 consumption rate was observed in initial 24 h in all the individual temperature sets. At 42 °C,
230 ethanol yield was more than 84.94 % but glucose consumption rate and ethanol productivity
231 decreased, which could be due to combined inhibitory effects of produced ethanol and higher
232 temperature. Reduced growth and lower ethanol production at high temperature during
233 fermentation is reported elsewhere.^{13,22} At 25 °C, Minimum 77 % ethanol yield was observed
234 after 24 h while, 84 – 90 % ethanol yield were recorded in rest of temperature sets, is
235 noteworthy.

236 Further, to evaluate the fermentation efficiency of yeast at various pH, DBTIOC S24 isolate was
237 inoculated in YFM (180 g L⁻¹ glucose) with different initial pH (3 - 7) and incubated at 30 °C.
238 Fig. 2B represents the glucose and ethanol content after 24, 48 and 72 h. Complete glucose was
239 consumed within 24 h in broth medium in initial pH 5 - 7 range while, at pH 3 - 4, almost
240 complete glucose consumption was possible only after 48 h. The maximum production of
241 ethanol (85.17 g L⁻¹) was achieved within 24 h when initial pH was 6. The ethanol yield was
242 observed in range of 81 – 94 % in all pH variation sets with maximum at pH 6. The highest
243 ethanol productivity 3.55 g L⁻¹ h⁻¹ was obtained at pH 6 followed by pH 5 (3.23 g L⁻¹ h⁻¹).
244 Therefore, DBTIOC S24 shows activity in much wider range of pH. Optimum pH for maximum
245 ethanol fermentation was reported from pH 4.5 - 5.5 using *S. cerevisiae*.^{20,23} Principally, it
246 depends upon ΔpH i.e. pH difference of inside and outside pH of yeast cell.²⁴

247 The cost effective and low negative impact on environment, lignocellulosic ethanol production
248 can be a lucrative option using high gravity fermentation. Therefore, it is worthwhile to examine
249 the effect of different glucose concentrations (60, 120, 180 g L⁻¹) on fermentation efficiency of
250 DBTIOC S24 isolate. As shown in Fig. 2C, complete glucose was consumed in all the sets with

251 in 24 h at both the temperatures except the one with 180 g L^{-1} initial sugar concentration at 42
252 °C. At 30 °C, 78.53 g L^{-1} , 54.08 g L^{-1} and 27.89 g L^{-1} ethanol were produced after 24 h with
253 initial glucose concentration 180 g L^{-1} , 120 g L^{-1} and 60 g L^{-1} , respectively. Remarkably, ethanol
254 yield were recorded in the range of 86 – 93 % and 82 – 86 % at 30 °C and 42 °C, respectively.
255 Considering the above observations, DBTIOC S24 isolate can be used for efficient ethanol
256 fermentation at wide range of temperature and pH using high gravity fermentation with cost
257 effective down streaming.

258 *3.3 Synergistic effect of lignocellulosic inhibitors cocktails on ethanol fermentation*

259 Ethanol fermentation in the presence of inhibitors which can cause the slowing or cessation of
260 microbial cell growth, reduced ethanol productivity and low ethanol yield was a challenge. In
261 order to study dose dependent response against the key lignocellulosic inhibitors cocktails, the
262 effect of acetic acid (0 - 4.5 g L^{-1}), formic acid (0 - 1.0 g L^{-1}), 5-HMF (0 - 3.0 g L^{-1}) and Furfural
263 (0 - 2.0 g L^{-1}) on fermentation efficiency of DBTIOC S24 isolate was investigated. However, by
264 adopting acid pretreatment or steam explosion and employing severe conditions, the inhibitors
265 concentration was much lower than the concentration range evaluated in our study.^{7,25} As
266 indicated in Table 1, fifteen different combinations of inhibitors cocktails with and without pH
267 adjustment (5.0 ± 0.2) were inoculated and incubated for 46 h. Without adjusting initial pH,
268 maximum 2.17 g L^{-1} biomass and 76.81 g L^{-1} ethanol were produced in absence of inhibitors
269 while, ethanol concentration and productivity decreased in presence of inhibitors cocktails.
270 Ethanol concentration and productivity drastically decrease with increase in weak acids
271 concentration to above 0.66 g L^{-1} . The effects of weak acids are strongly pH dependent. At pH
272 value below the pKa-value of the acid, the undissociated form of weak acids predominates.

273 Undissociated acids enter inside the cell through passive diffusion and get dissociated due to
274 higher internal pH. Hydrogen ions are pumped out through an ATP coupled reaction and taken
275 potassium ion to maintain ionic stasis. Although low levels of acids activate the glycolytic rate
276 by stimulating ATP production, higher levels become inhibitory due to the acidification of the
277 cytosol after depletion of the available ATP, resulting inhibitory to several glycolytic
278 enzymes.^{24,26} The inhibitory effect of these compounds can be greatly overcome by adjusting the
279 initial pH of medium to 5.0 ± 0.2 . After adjusting initial pH at 5.0, tolerance level of *S. cerevisiae*
280 DBTIOC S24 isolate also increased. Nevertheless, maximum 78.89 g L^{-1} ethanol was produced
281 in presence of inhibitors followed by in absence of inhibitors (77.04 g L^{-1}). At higher pH values,
282 a reason for reduced inhibition due to the smaller ΔpH and less stress on cell because decreased
283 intake concentration of undissociated acid.^{24,27} Other than weak acids, furans (furfural and 5-
284 HMF) also plays significant role to inhibit yeast growth and ethanol productivity. The inhibitory
285 effect of furfural on growth and fermentation was enhanced by increasing the furfural
286 concentration. These results agree with those obtained by Palmqvist et al.²⁸ using *S. cerevisiae* in
287 the presence of furfural (4 g L^{-1}). Unlike the furfural, toxic effect of 5-HMF was not significant
288 (up to 2 g L^{-1}) compared to furfural and acetic acid in cocktails. After adjusting the pH, toxic
289 effect of inhibitors occur after certain concentration. Remarkably, inhibitors effect was much
290 less as compared to the yeast strains reported in literature.¹³ Bellido et al.²⁹ also observed that an
291 increase in acetic acid and furfural concentration led to a reduction in sugar consumption rates
292 and ethanol concentration with increasing concentration while 5-HMF did not exert a significant
293 effect. Nevertheless, the DBTIOC S24 isolated shows much better tolerance to inhibitors cocktail
294 and above findings also suggested the role of pH to overcome the inhibitors effect on ethanol

295 fermentation efficiency of yeast. This strain may serve as a potential candidate for economically
296 viable lignocellulosic ethanol production at industrial scale.

297 *3.4 Ethanol fermentation in presence of ligno-cellulosic inhibitors in bioreactor*

298 To validate the versatility of *S. cerevisiae* DBTIOC S24 isolate, synthetic medium was amended
299 with high sugar concentration and multiple inhibitors to create a high gravity multi-stress
300 fermentation environment in bioreactor. Fig. 3 indicates dry cell weight (DCW), glucose
301 concentration, ethanol concentration and ethanol yield at different time and temperatures. From
302 the Fig. 3, it clearly depicted that 37 °C was the optimum temperature for growth. Maximum
303 5.54 g L⁻¹ yeast grown with in 20 h in control followed by 5.52 g L⁻¹ yeast grown with in 42 h in
304 presence of inhibitors at 37 °C. This could be due to increased lag phase of yeast isolate in
305 inhibitor amended medium. In terms of ethanol fermentation, maximum 91.05 g L⁻¹ ethanol (22
306 h) was produced at 30 °C followed by 81.07 g L⁻¹ at 37 °C (20 h) and 80.68 g L⁻¹ at 42 °C (42 h)
307 in control conditions. The ethanol yields were varied from 88 – 96 % (0.45 g g⁻¹ - 0.49 g g⁻¹).
308 Sree et al.³⁰ reported 0.48 g g⁻¹ (at 30 °C) and 0.36 g g⁻¹ (40 °C) ethanol yield employing *S.*
309 *cerevisiae*. Ortiz-Muniz et al.³¹ reported maximum 0.41 g g⁻¹ ethanol yield of *S. cerevisiae* ITV-
310 01 at 30 °C. In presence of inhibitors, maximum 78.02 g L⁻¹ ethanol (82 %) was produced with
311 in 42 h at 37 °C followed by 75.33 g L⁻¹ at 30 °C (28 h) and 73.30 g L⁻¹ ethanol at 42 °C (64 h).
312 Since, inhibitors were incapable to significantly affect the fermentation efficiency of *S.*
313 *cerevisiae* DBTIOC S24 at higher temperature, therefore it may be useful to save cooling cost
314 and reduce contamination chances at industrial scale.

315 *3.5 Ethanol fermentation via SHF*

316 In this section, *S. cerevisiae* DBTIOC S24 isolate was evaluated for efficient ethanol
317 fermentation using lignocellulosic hydrolysate because actual hydrolysate differs from the
318 synthetic cocktails due to unidentified inhibitors which shows synergistic effect on yeast
319 fermentation efficiency.⁹ Fermentation performance of DBTIOC S24 isolate was evaluated via
320 SHF at 30 °C and 42 °C using pretreated rice straw on account of exothermic nature of
321 fermentation process and fair chances to increase in temperature in the industrial scale bioreactor
322 due to negligible heat loss to environment.

323 SHF process was performed using dilute acid pretreated rice straw at 20% total solid loading
324 using *SacchariSEB C6L* enzyme which resulted into a rice straw hydrolysate slurry containing
325 glucose, 80.5 g L⁻¹; xylose, 30.2 g L⁻¹; acetic acid, 1.86 g L⁻¹; 5-HMF, 0.52 g L⁻¹; furfural, 0.21 g
326 L⁻¹. The enzymatically hydrolyzed slurry was used as such for fermentation at 30 °C and 42 °C.
327 Fig. 4A illustrates glucose and ethanol concentration along with ethanol yield at different time
328 interval. At 30 °C, maximum glucose gets exhausted in initial 6 h and produced maximum 35.30
329 g L⁻¹ ethanol which is corresponding to 91% ethanol fermentation efficiency while, 73.5 %
330 ethanol yield was calculated after considering initial glucose and cellulose content of pretreated
331 slurry. The furfural was completely metabolized in initial 3 h whereas, 5-HMF conversion
332 comparatively slower and remain 0.26 g L⁻¹ after 6 h. During the fermentation process, two main
333 inhibitors compound relevant to lignocellulosic biomass i.e., Furfural and 5-HMF are
334 metabolized by yeast to their corresponding less inhibitory alcohol form.^{21,32} At 42 °C, maximum
335 33.93 g L⁻¹ ethanol was produced within 29 hours with 83.73 % fermentation efficiency achieved
336 considering initial glucose in pretreated slurry. While, considering both initial glucose and
337 cellulose content, 70.6 % efficiency was recorded. Ethanol productivity at 42 °C was calculated
338 as 1.17 g L⁻¹ h⁻¹ which was lower than ethanol productivity at 30 °C (5.88 g L⁻¹ h⁻¹). This could

339 be due to combined adverse effect of ethanol and temperature on yeast physiology mainly
340 because of changes in cell membrane permeability, transport system, damage to cell wall etc.²²
341 Similar to SHF at 30 °C, furfural was completely metabolized in initial 3 h and 5-HMF remained
342 as 0.46 g L⁻¹ after 21 h at 42 °C. In order to evaluate glucose consumption and fermentation
343 efficiency of *S. cerevisiae* DBTIOC S24 in absence of inhibitors (as control), YFM with 80 g L⁻¹
344 glucose was inoculated with yeast isolate (Fig. 4B). At 30 °C, almost complete glucose was
345 consumed after 5 h with maximum 36.17 g L⁻¹ ethanol content. At 42 °C, complete glucose
346 consumption was taken 7 h with maximum 31.72 g L⁻¹ ethanol content. Above observations
347 indicates that DBTIOC S24 isolate has capabilities to efficiently ferment non-sterilized and non-
348 detoxified actual hydrolysate at wide range of temperature (30 - 42 °C).

349 3.6 Ethanol fermentation via SSF

350 To evaluate fermentation efficiency of DBTIOC S24 isolate via SSF, dilute acid pretreated rice
351 straw biomass was carried out in 5 L bioreactor using 20 FPU (*SacchariSEB C6L*) per g of solid
352 biomass. SSF with 20 % solid loading was executed by initial 3 h pre-saccharification at 50 °C
353 followed by 45 h at 42 °C. Initial pre-saccharification step allows enzyme to work at optimal
354 temperature resulting in increased liquefaction, which allows biomass easy to ferment. Fig. 5A
355 illustrates glucose and ethanol concentration along with ethanol yield during SSF. The ethanol
356 productivity during the first 18 h of SSF was 1.72 g L⁻¹ h⁻¹ with ethanol concentration of 30.95 g
357 L⁻¹. After 45 hours, maximum 38.22 g L⁻¹ ethanol was obtained with 0.85 g L⁻¹ h⁻¹ productivity,
358 which corresponds to an overall ethanol yield 80.65 %.

359 In order to increase the ethanol titer, another SSF experiment was performed at higher solid
360 loading (25 %) under similar conditions except the elimination of pre-saccharification step (Fig.

361 5B). Maximum 49.45 g L⁻¹ ethanol with 83.70 % yield was produced after 72 h. Ethanol
362 concentration was much higher than threshold concentration of ethanol (40 g L⁻¹) for distillation,
363 making process cost effective.³¹ Maximum ethanol productivity was observed after 16 h (2.12 g
364 L⁻¹ h⁻¹) which, was subsequently decrease with increase in fermentation time. On the basis of
365 above observations, there was no significant effect on ethanol production after elimination of
366 pre-saccharification step. Saini et al.¹⁸ reported that SSF without pre-saccharification led to more
367 ethanol production even at a faster rate. Feasible high solid loading and elimination of pre-
368 saccharification step employing thermotolerant yeast would be an added advantage to reduce
369 fermentation time and enhancing ethanol titer along with productivity.¹⁸ Jung et al.³⁴ reported
370 70.7 % ethanol yield of *S. cerevisiae* using rice straw biomass. The isolate used in the present
371 study has better ethanol fermentation efficacy than the other reported strain viz. 56.3 % yield
372 using *S. cerevisiae*³⁵ and 77.7 % yield using *Kluveromyces marxianus*³³ from lignocellulosic
373 biomass. Various new commercial cellulotic enzymes preparation contains lytic polysaccharide
374 monooxygenases (LPMOs) and it has great influence on enzymatic hydrolysis by oxidative
375 cleavage of crystalline cellulose/ hemicelluloses. LPMOs needs oxygen or electron donor for
376 their activity. Lignin has been speculated to be the electron supplier for the activity of LPMOs.³⁶
377 In the present study, pretreated biomass contains 28.9 % lignin which is speculating to act as an
378 electron donor for LPMOs without hampering the efficiency of SSF process. Above results
379 indicate that thermo and inhibitor tolerance yeast isolate is a lucrative option for SSF process
380 using whole dilute acid pretreated slurry without detoxification. SSF ethanol yield were higher
381 (80.65 %) in comparison to SHF (73.5 %), similar results was also reported.¹⁹ This could be due
382 to several factors like no substrate feedback inhibition of enzyme, less inhibition of enzyme by

383 inhibitors as DBTIOCS24 yeast bio-detoxifies hydrolysate to lower concentration; and high
384 temperature reduces the chance of contaminations.

385 **4. Conclusion**

386 A new thermo and inhibitor tolerant yeast strain was isolated and identified as *S. cerevisiae*
387 DBTIOC S24. The yeast was active in wide range of temperature (25 - 42 °C) and pH (3 - 7)
388 with high ethanol fermentation efficiency and productivity. The tolerance of this strain to high
389 concentration of lignocellulosic inhibitors differentiates this from the similar thermo-tolerant
390 strains reported in literature. Therefore, *S. cerevisiae* DBTIOC S24 shows high potential for the
391 industrial scale fermentation via both SHF and SSF. To best of our knowledge, this is the first
392 report employing a thermotolerant *S. cerevisiae* isolate to produce 49.45 g L⁻¹ ethanol with 83.7
393 % yield at 42 °C using unsterilized and non-detoxified rice straw hydrolysate via SSF. In turn,
394 above isolate has capability to produce lignocellulosic ethanol production with reduction of
395 fermentation time and process cost.

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- 459

460 **Table 1. Effect of synthetic inhibitor cocktails at different concentrations on the**
 461 **fermentation efficiency of *S. cerevisiae* DBTIOC S24 isolate at 30 °C after 46 h using 180 g**
 462 **L⁻¹ initial glucose**

Conditions	S. No.	Inhibitor cocktails (g/L)				Ethanol concentration (g/L)	Biomass (g/L)	Yield (g/g)	Productivity (g/L/h)	Specific productivity (g/g/h)
		Acetic acid	Formic acid	5-HMF	Furfural					
Without pH adjustment (3.0 - 4.0)	1.	0	0	0	0	76.81	2.17	0.430	1.670	0.77
	2.	0	0.33	1	1.32	74.30	1.82	0.436	1.615	0.89
	3.	0	0.66	2	0.66	36.69	1.40	0.367	0.798	0.57
	4.	0	1	3	2	2.24	0.58	0.086	0.049	0.08
	5.	1.5	0	2	2	4.85	0.65	0.147	0.105	0.16
	6.	1.5	0.33	3	0.66	1.42	0.49	0.053	0.031	0.06
	7.	1.5	0.66	0	1.32	1.83	0.57	0.071	0.040	0.07
	8.	1.5	1	1	0	0.98	0.53	0.038	0.021	0.04
	9.	3	0	1	0.66	2.30	0.63	0.083	0.050	0.08
	10.	3	0.33	0	2	1.31	0.57	0.044	0.029	0.05
	11.	3	0.66	3	0	9.56	0.55	0.349	0.208	0.38
	12.	3	1	2	1.32	3.25	0.51	0.113	0.071	0.14
	13.	4.5	0	3	1.32	1.93	0.51	0.076	0.042	0.08
	14.	4.5	0.66	1	2	1.23	0.55	0.041	0.027	0.05
	15.	4.5	1	0	0.66	0.64	0.54	0.025	0.014	0.03
With pH adjustment at 5.0±0.2	1.	0	0	0	0	77.04	2.05	0.453	1.675	0.82
	2.	0	0.33	1	1.32	76.72	1.83	0.440	1.668	0.91
	3.	0	0.66	2	0.66	72.69	1.66	0.436	1.580	0.95
	4.	0	1	3	2	47.85	1.47	0.374	1.040	0.71
	5.	1.5	0	2	2	72.45	1.79	0.427	1.575	0.88
	6.	1.5	0.33	3	0.66	67.00	1.79	0.396	1.456	0.81
	7.	1.5	0.66	0	1.32	76.71	2.04	0.430	1.668	0.82
	8.	1.5	1	1	0	78.89	2.06	0.440	1.715	0.83
	9.	3	0	1	0.66	77.47	2.09	0.431	1.684	0.81
	10.	3	0.33	0	2	73.10	2.08	0.409	1.589	0.76
	11.	3	0.66	3	0	41.24	0.83	0.423	0.896	1.08
	12.	3	1	2	1.32	50.77	1.33	0.419	1.104	0.83
	13.	4.5	0	3	1.32	8.56	0.71	0.205	0.186	0.26
	14.	4.5	0.66	1	2	68.28	1.82	0.410	1.484	0.81
	15.	4.5	1	0	0.66	73.89	2.29	0.418	1.606	0.70

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465 **Table 2. Substrate utilization characteristics of *S. cerevisiae* DBTIOC S24 isolate**

Substrate	Results*	Substrate	Results*	Substrate	Results*
Lactose	+	Inulin	++	Rhamnose	-
Xylose	-	Na-Gluconate	-	Cellobiose	+
Maltose	-	Glycerol	-	Melezitose	++
Fructose	++	Salicin	++	α -Methyl D-mannoside	-
Dextrose	++	Dulcitol	-	Xylitol	-
Galactose	++	Inositol	-	ortho-Nitrophenyl- β -galactoside	-
Rafinose	++	Sorbitol	+	Esculin	++
Trehalose	++	Manitol	+	D-Arabinose	-
Melibiose	-	Adonitol	-	Citrate	+
Sucrose	++	Arabitol	-	Malonate	-
L-Arabinose	-	Erythritol	-	Sorbose	-
Mannose	++	α -Methyl D-glucoside	-	Control (negative)	-

466 * (+) assimilation; (++) fermentation; (-) no growth

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479 **Figure captions**

480 Fig. 1 Fermentation profile of yeast isolates in YFM Media (180 g L⁻¹ initial glucose
481 concentration, 42 °C, 180 rpm, pH 5.0±0.2, and 48 h) Reference strain SCY2034: *S. cerevisiae*
482 NRRL2034

483 Fig. 2 Effect of temperature, pH, and glucose concentration on fermentation using *S. cerevisiae*
484 DBTIOC S24; (A) at different temperatures (25 - 42°C) with initial glucose concentration 180 g
485 L⁻¹, pH 5.5; (B) at different pH (3 - 7) with initial glucose concentration 180 g L⁻¹, temperature
486 30 °C and (C) at different initial glucose concentration (60 - 180 g L⁻¹) with pH 5.5, 30 °C.
487 Glucose consumption (solid bar) and ethanol concentration (unfilled bar)

488 Fig. 3 Fermentation Profile of *S. cerevisiae* DBTIOC S24 at different temperature i.e. 30 °C (A-
489 B), 37 °C (C-D) and 42 °C (E-F) using 180 g L⁻¹ initial glucose concentration at pH 5.0±0.2 in
490 absence (A, C and E) and presence (B, D and F) of inhibitors (acetic acid 2.5 g L⁻¹; formic acid
491 0.25 g L⁻¹; 5-HMF 0.75 g L⁻¹ and furfural 0.6 g L⁻¹) DCW: Dry cell weight

492 Fig. 4 Ethanol fermentation profile of *S. cerevisiae* DBTIOC S24: (A) using rice enzymatic
493 hydrolysate in SHF and (B) using fermentation media with glucose (80 g L⁻¹) as a control, at 30
494 °C (solid line) and 42 °C (dotted line). The hydrolysate was used without filtration, sterilization
495 or detoxification

496 Fig. 5 Fermentation profile of *S. cerevisiae* DBTIOC S24 in SSF of dilute acid pretreated rice
497 straw slurry at (A) 20 % and (B) 25 % solid loading. 20 FPU enzyme per g biomass was added in
498 starting (BPS: before pre-saccharification i.e., 3 h)

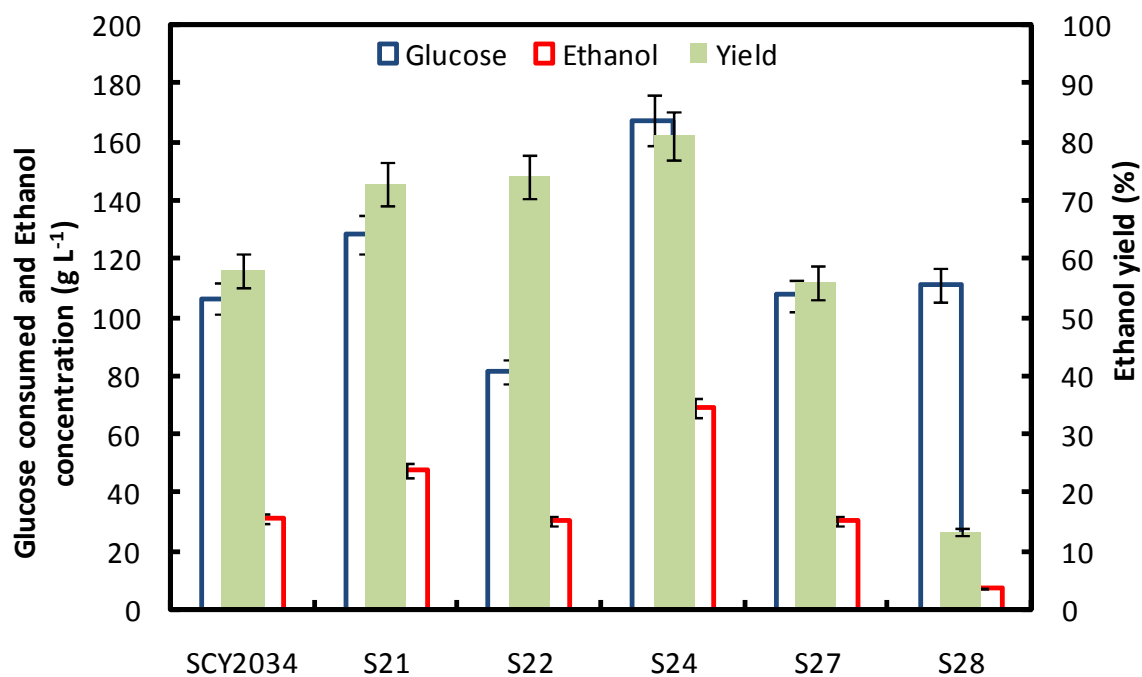


Fig. 1 Fermentation profile of yeast isolates in YFM Media (180 g L⁻¹ initial glucose concentration, 42 °C, 180 rpm, pH 5.0±0.2, and 48 h) Reference strain SCY2034: *S. cerevisiae* NRRL2034

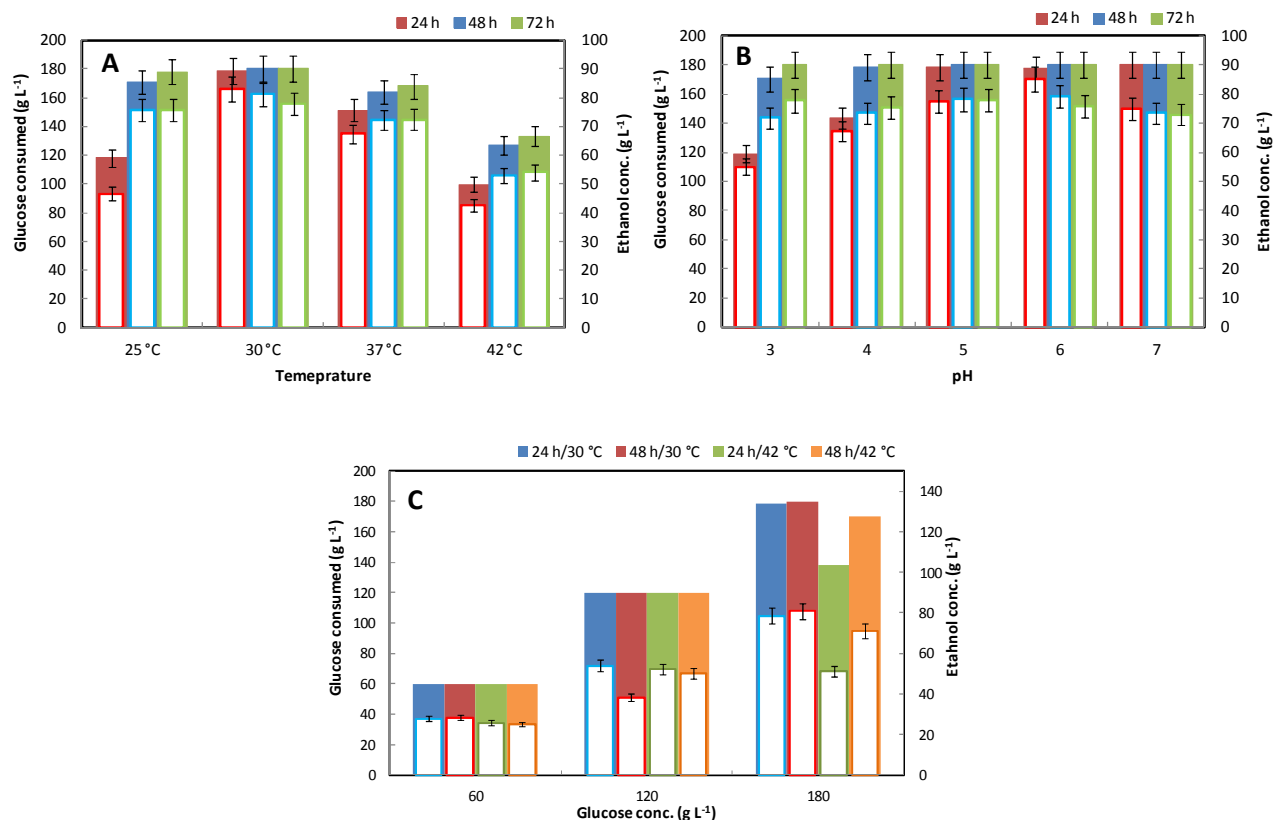


Fig. 2 Effect of temperature, pH, and glucose concentration on fermentation using *S. cerevisiae* DBTIOC S24; (A) at different temperatures (25 - 42 °C) with initial glucose concentration 180 g L⁻¹, pH 5.5; (B) at different pH (3 - 7) with initial glucose concentration 180 g L⁻¹, temperature 30 °C and (C) at different initial glucose concentration (60 - 180 g L⁻¹) with pH 5.5, 30 °C. Glucose consumption (solid bar) and ethanol concentration (unfilled bar)

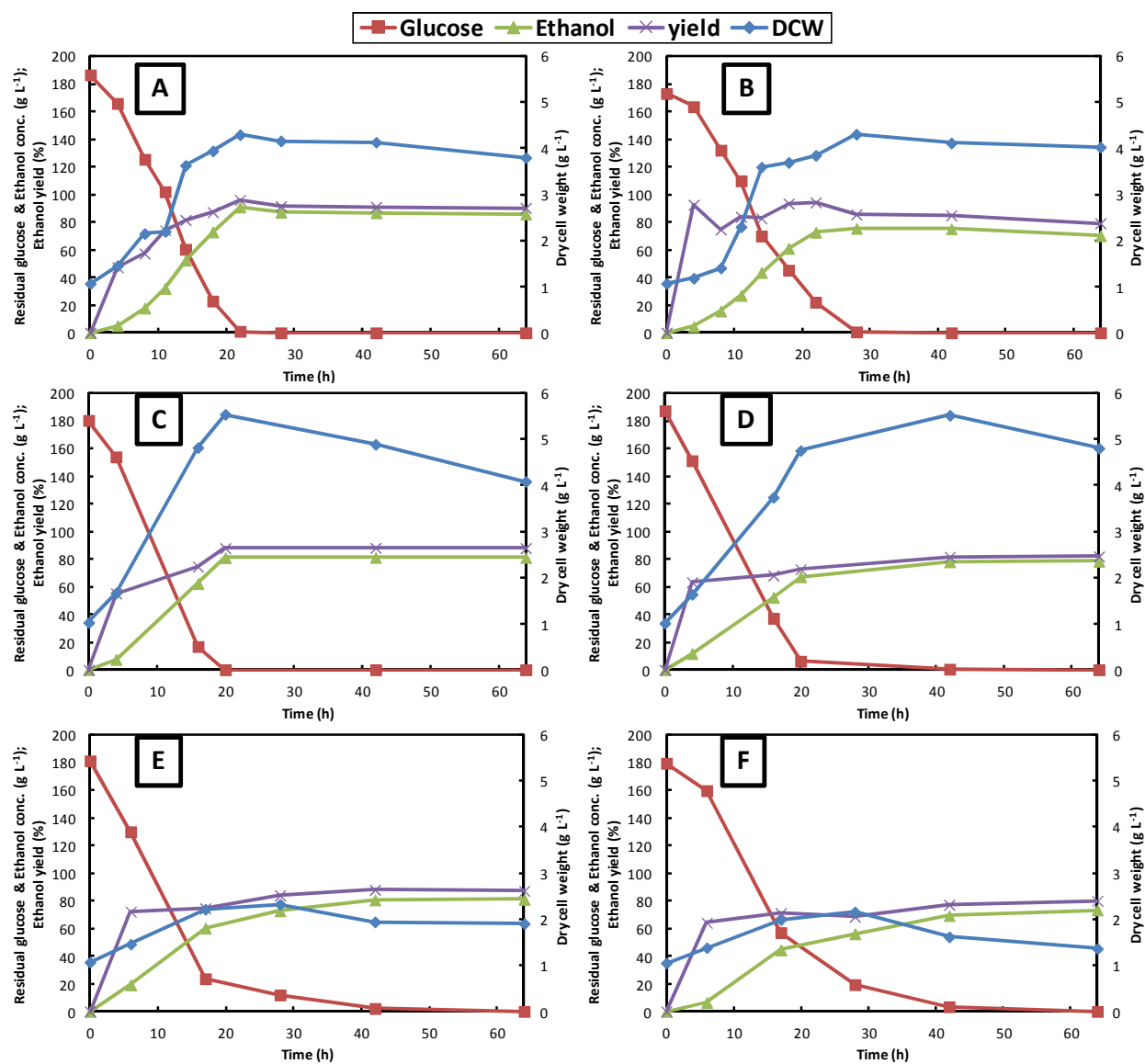


Fig. 3 Fermentation Profile of *S. cerevisiae* DBTIOC S24 at different temperature i.e. 30 °C (A-B), 37 °C (C-D) and 42 °C (E-F) using 180 g L⁻¹ initial glucose concentration at pH 5.0±0.2 in absence (A, C and E) and presence (B, D and F) of inhibitors (acetic acid 2.5 g L⁻¹; formic acid 0.25 g L⁻¹; 5-HMF 0.75 g L⁻¹ and furfural 0.6 g L⁻¹) DCW: Dry cell weight

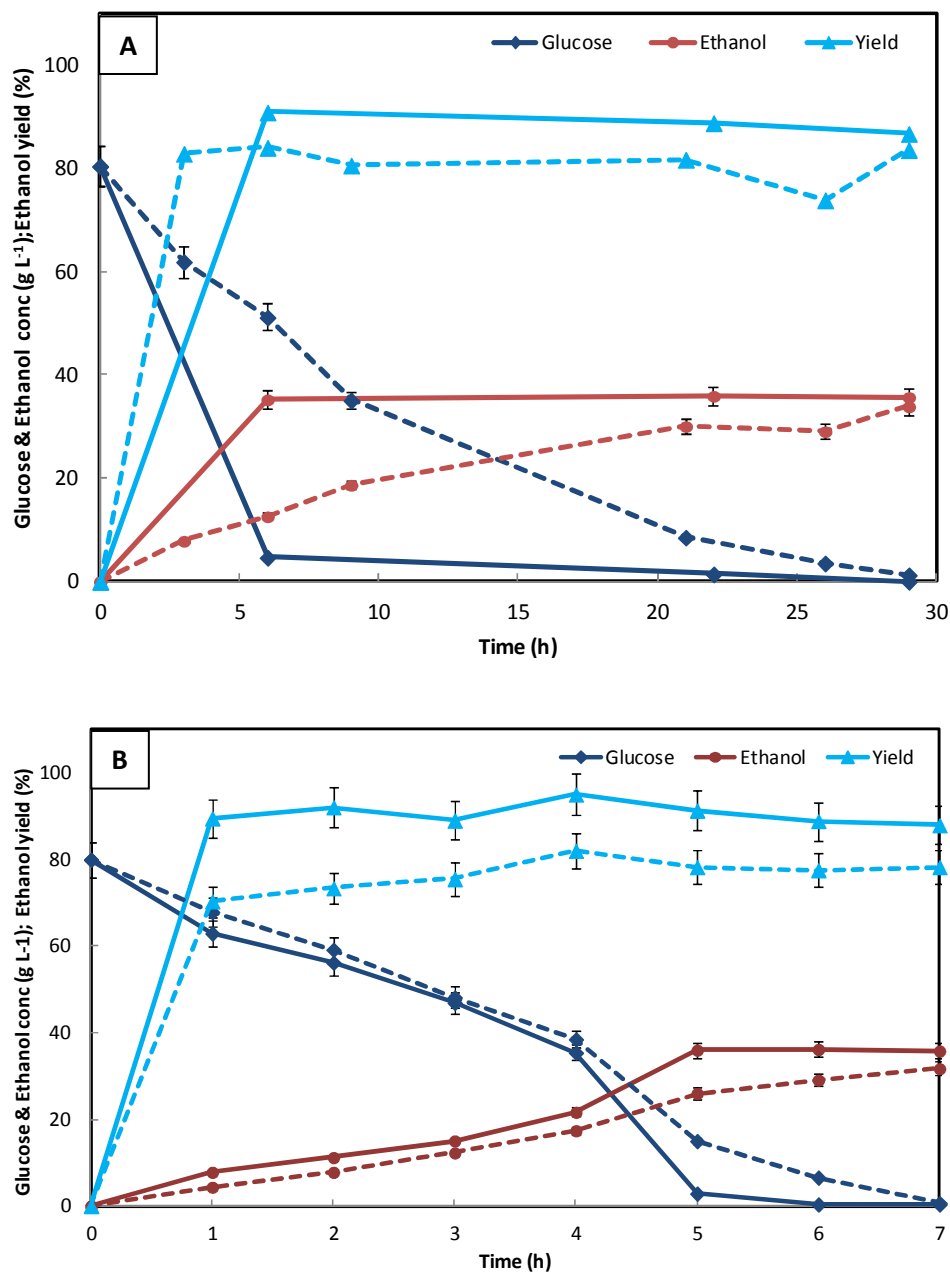


Fig. 4 Ethanol fermentation profile of *S. cerevisiae* DBTIOC S24: (A) using rice enzymatic hydrolysate in SHF and (B) using fermentation media with glucose (80 g L^{-1}) as a control, at $30 \text{ }^{\circ}\text{C}$ (solid line) and $42 \text{ }^{\circ}\text{C}$ (dotted line). The hydrolysate was used without filtration, sterilization or detoxification

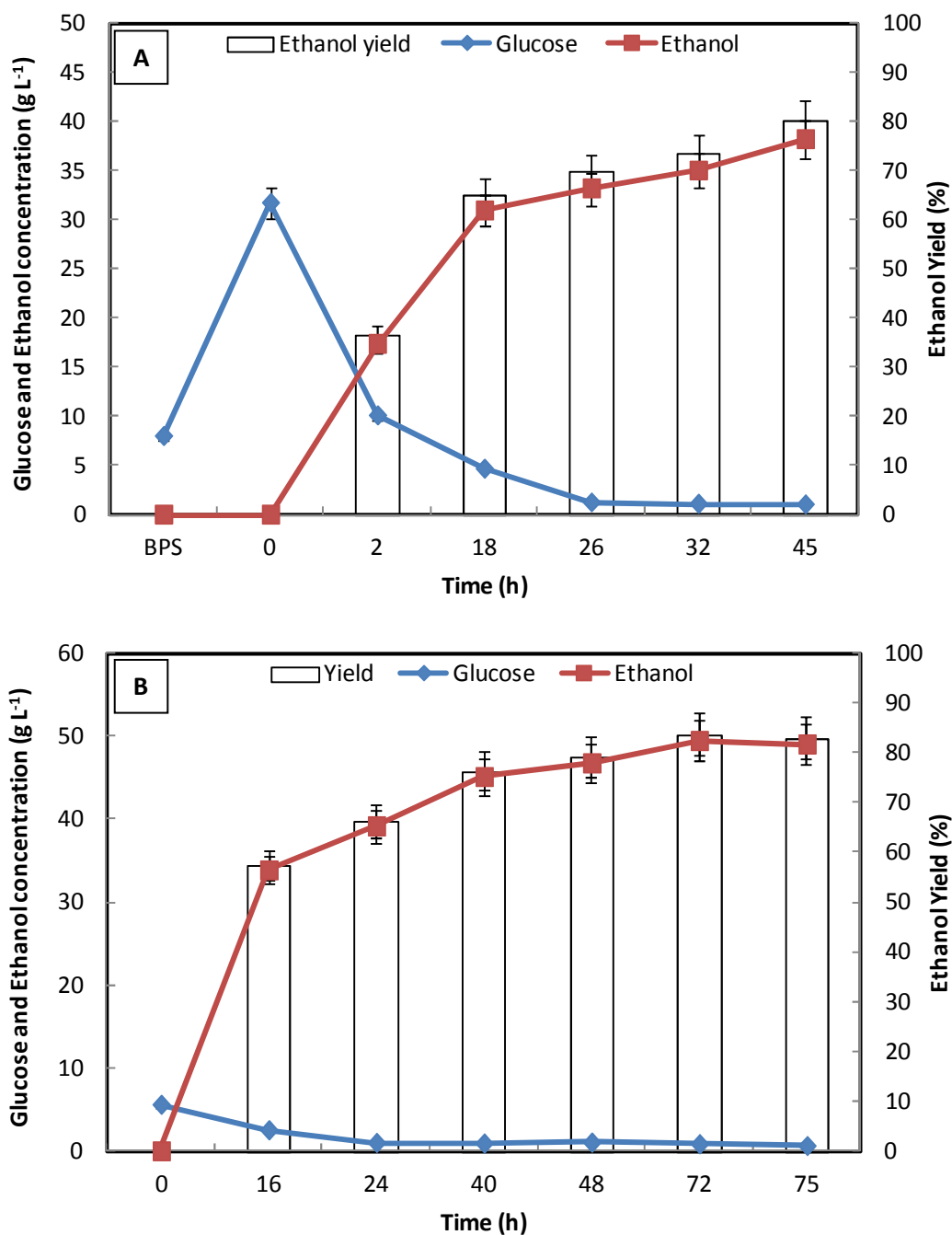


Fig. 5 Fermentation profile of *S. cerevisiae* DBTIOC S24 in SSF of dilute acid pretreated rice straw slurry at (A) 20 % and (B) 25 % solid loading. 20 FPU enzyme per g biomass was added in starting (BPS: before pre-saccharification i.e., 3 h)

