Supplementary Information:

Solvent-Free Membrane Extraction of Volatile Fatty Acids from Acidogenic Fermentation

1 Concentration profile

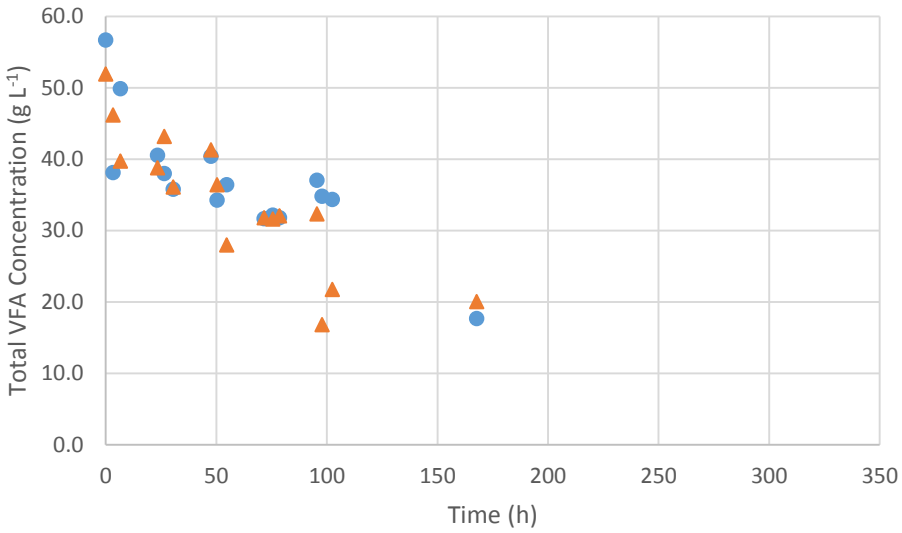

Figure S1: Concentration decrease over time of VFA in synthetic solution, with a silicone membrane and RO H_2O extractant. Different markers represent duplicate runs.

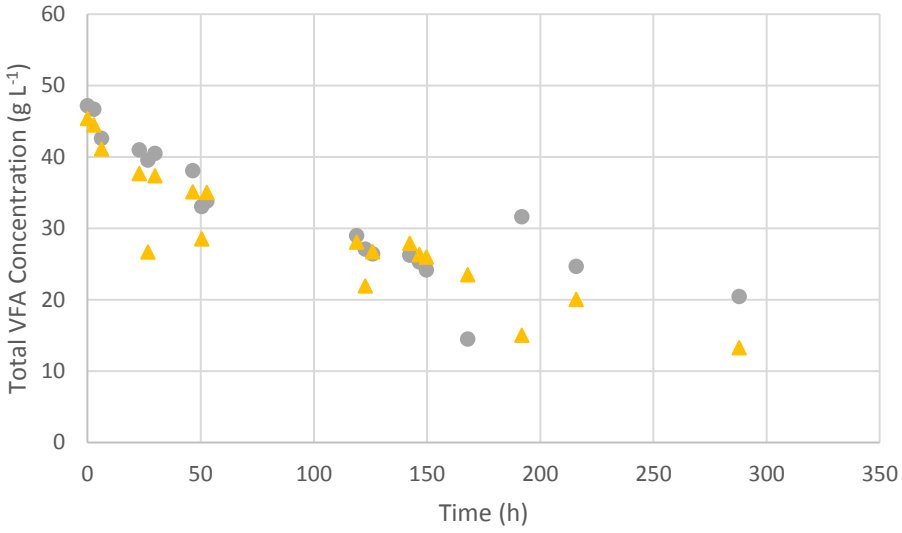

Figure S2: Concentration decrease over time of VFA in synthetic solution, with a silicone membrane and 2M NaOH extractant. Different markers represent duplicate runs.

2 Colour comparison of fermentation broth upon acidification

Figure S3: Left, acidified sardine fermentation broth. Right, unacidified sardine fermentation broth

3 Comparison of fouling between acidified and unacidified fermentation broth

Figure S4: Left, silicone membrane submerged in the acidified mackerel fermentation broth. Right, silicone membrane submerged in the unacidified mackerel fermentation broth

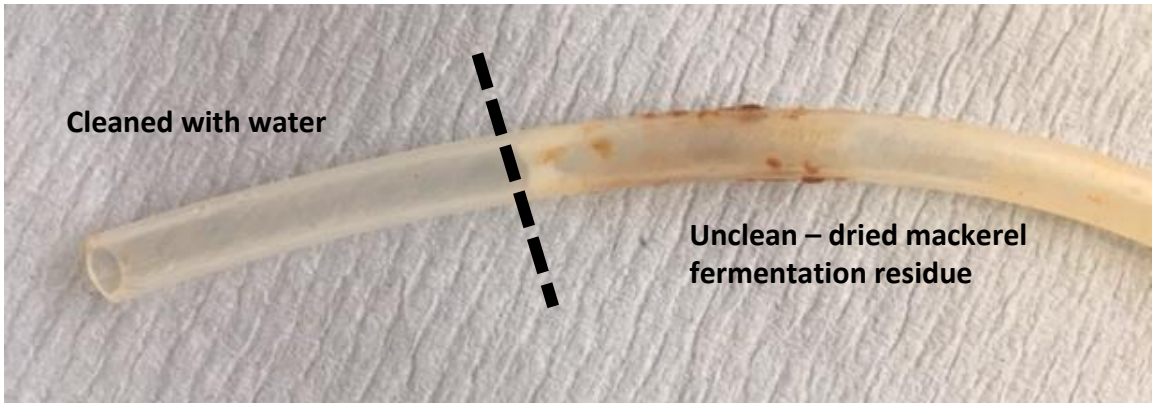

Figure S5: Silicone membrane from mackerel fermentation, where the left-hand side has been wiped clean using only water after allowing the fermentation residue to dry on the membrane surface. Right-hand side shows uncleaned membrane