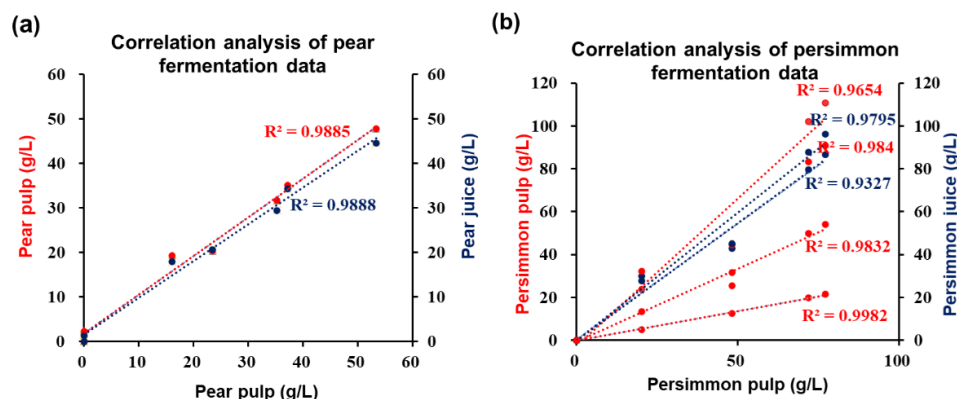
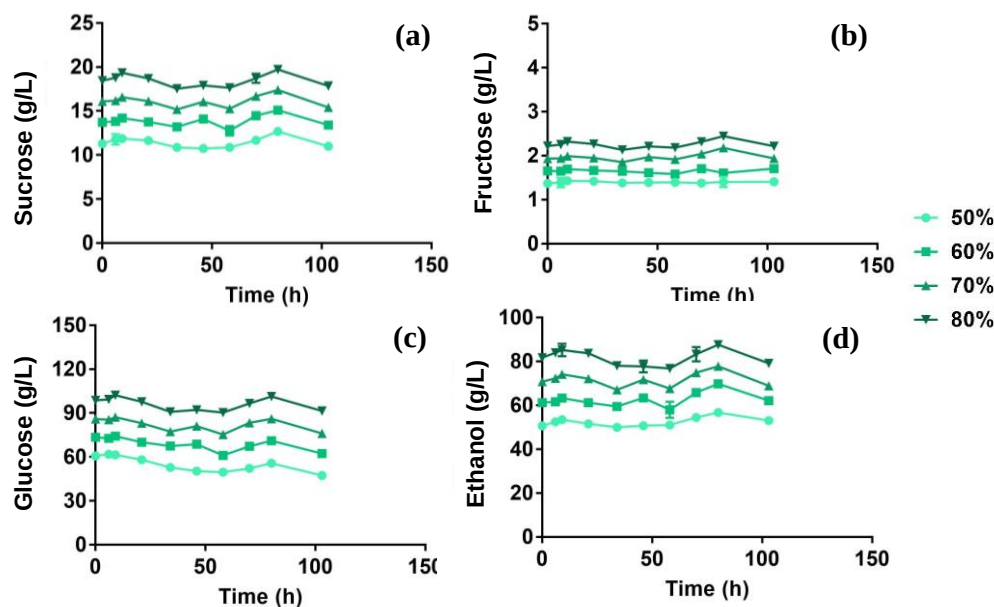




9

10 **Fig. S3.** Correlation analysis of fermentation results by *Z. mobilis* in pear and
 11 persimmon pulp and juice. Data comparison of glucose, fructose, ethanol, and sorbitol
 12 in two groups of pear pulp and one group of pear juice during fermenting in pear (a);
 13 Data comparison of glucose, fructose, ethanol, and sorbitol in persimmon pulp, 1/2
 14 persimmon pulp, 1/4 persimmon pulp and persimmon juice during fermenting in
 15 persimmon (b).



16

17 **Fig. S4.** Concentration changes of sucrose (a), fructose (b), glucose (c), and ethanol (d)
 18 during fermentation by *S. cerevisiae* in Chinese traditional wine (CTW) with the
 19 dilution rates of 50% (●), 60% (■), 70% (▲), and 80% (▼), respectively.