

### Supplementary Material 3

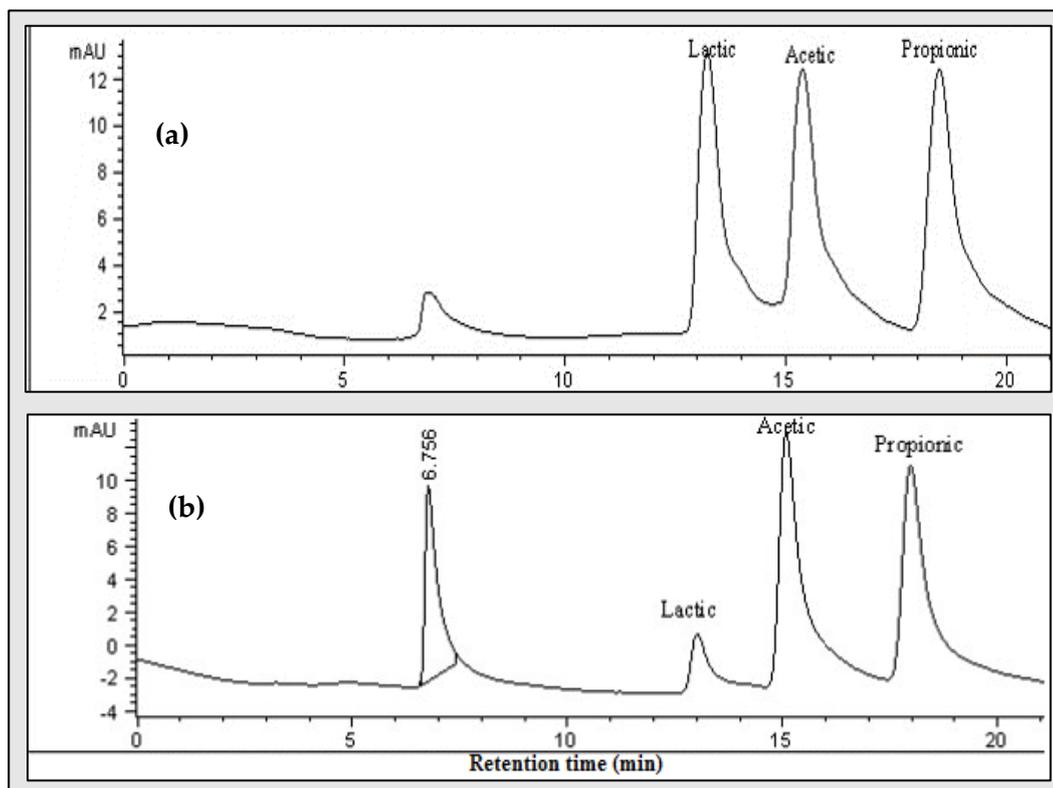
#### *In vitro* Determination of Prebiotic Potential of *Saccharum officinarum* L. By-products

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**Figure S3.** HPLC chromatograms of short chain fatty acid: (a) mixture of standard lactic acid; acetic acid; propionic acid; (b) SCFA from fermentation of XOS derived from *Saccharum officinarum* L. rind by *B. animalis* subsp. *Lactis*