*Beauveria bassiana* water extracts effect on the growth of wheat

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**Table S1.** The table shows green part height of cultivated wheat treated with the fungal extracts. (C - control, E3 -group treated with the aqueous extract obtained at 20**°**C pH=3,  E7 - group treated with the aqueous extract obtained at 20**°**C pH=7, E10 - group treated with the aqueous extract obtained at 20**°**C pH=10, EB3 - group treated with the aqueous extract obtained at 75**°**C pH=3, EB7 - group treated with the aqueous extract obtained at 75**°**C pH=7, EB10 - group treated with the aqueous extract obtained at 75**°**C pH=10. 0.5-concentration 0.5%, 2.5-concentration 2.5%, 10 - concentration 10%). Index a1, a2, b1, b2, ... – indicate the presence of statistically significant differences between the groups.

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| Sample | Height of Cultivated Wheat |
| cm |
| K | 7,92a1,a2,a3,a4,a5,a6,a7,a8,a9,a10,a11 |
| E3/0.5 | 9,57b1,b2,b3,b4,b5,b6, |
| E3/2.5 | 9,99a1,c1,c2,c3,c4 |
| E3/10 | 11,33a2,d1,d2,d3,d4,d5,d6 |
| E7/0.5 | 11,27a3,e1,e2,e3,e4,e5,e6 |
| E7/2.5 | 10,80a4,f1,f2,f3,f4,f5 |
| E7/10 | 10,24a5,g1,g2,g3,g4,g5 |
| E10/0.5 | 11,66a6,b1,h1,h2,h3,h4,h5,h6 |
| E10/2.5 | 11,47a7,b2,i1,i2,i3,i4,i5,i6 |
| E10/10 | 11,99a8,b3,j1,j2,j3,j4,j5,j6 |
| EB3/0.5 | 7,46b4,c1,d1,e1,f1,g1,h1,i1,j1,k1,k2,k3 |
| EB3/2.5 | 7,94c2,d2,e2,f2,g2,h2,i2,j2,l1,l2,l3 |
| EB3/10 | 7,39b5,c3,d3,e3,f3,g3,h3,i3,j3,m1,m2,m3 |
| EB7/0.5 | 9,95a9,k1,l1,m1,n1,n2,n3 |
| EB7/2.5 | 10,42a10,k2,l2,m2,o1,o2,o3 |
| EB7/10 | 10,42a11,k3,l3,m3 |
| EB10/0.5 | 7,52c4,d4,e4,f4,g4,h4,i4,j4,n1,o1 |
| EB10/2.5 | 8,90d5,e5,h5,i5,j5,n2,o2,p1 |
| EB10/10 | 5,45b6,c5,d6,e6,f5,g5,h6,i6,j6,n3,o3,p1 |

**Table S2.** The table shows fresh mass of cultivated wheat treated with the fungal extracts. (C - control, E3 -group treated with the aqueous extract obtained at 20**°**C pH=3,  E7 - group treated with the aqueous extract obtained at 20**°**C pH=7, E10 - group treated with the aqueous extract obtained at 20**°**C pH=10, EB3 - group treated with the aqueous extract obtained at 75**°**C pH=3, EB7 - group treated with the aqueous extract obtained at 75**°**C pH=7, EB10 - group treated with the aqueous extract obtained at 75**°**C pH=10. 0.5-concentration 0.5%, 2.5-concentration 2.5%, 10 - concentration 10%). Index a1, a2, b1, b2, ... – indicate the presence of statistically significant differences between the groups.

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| sample | Fresh mass |
| g |
| K | 0,02230 a1,a2,a3,a4,a5,a6,a7,a8 |
| E3/0.5 | 0,03477b1,b2,b3,b4,b5,b6 |
| E3/2.5 | 0,03708c1,c2,c3,c4,c5,c6 |
| E3/10 | 0,05058a1,d1,d2,d3,d4,d5,d6 |
| E7/0.5 | 0,03519e1,e2,e3,e4,e5,e6 |
| E7/2.5 | 0,03719f1,f2,f3,f4,f5,f6 |
| E7/10 | 0,03487g1,g2,g3,g4,g5,g6 |
| E10/0.5 | 0,04996a2,h1,h2,h3,h4,h5,h6 |
| E10/2.5 | 0,04598a3,i1,i2,i3,i4,i5,i6 |
| E10/10 | 0,04700a4,j1,j2,j3,j4,j5,j6 |
| EB7/0.5 | 0,03530k1,k2,k3,k4,k5,k6 |
| EB7/2.5 | 0,03593l1,l2,l3,l4,l5,l6 |
| EB7/10 | 0,03418m1,m2,m3,m4,m5,m6 |
| EB3/0.5 | 0,00777b1,c1,d1,e1,f1,g1,h1,i1,j1,k1,l1,m1 |
| EB3/2.5 | 0,00702a5,b2,c2,d2,e2,f2,g2,h2,i2,j2,k2,l2,m2 |
| EB3/10 | 0,00723a6,b3,c3,d3,e3,f3,g3,h3,i3,j3,k3,l3,m3 |
| EB10/0.5 | 0,00672a7,b4,c4,d4,e4,f4,g4,h4,i4,j4,k4,l4,m4 |
| EB10/2.5 | 0,00827b5,c5,d5,e5,f5,g5,h5,i5,j5,k5,l5,m5 |
| EB10/10 | 0,00622a8,b6,c6,d6,e6,f6,g6,h6,i6,j6,k6,l6,m6 |