**Appendix**

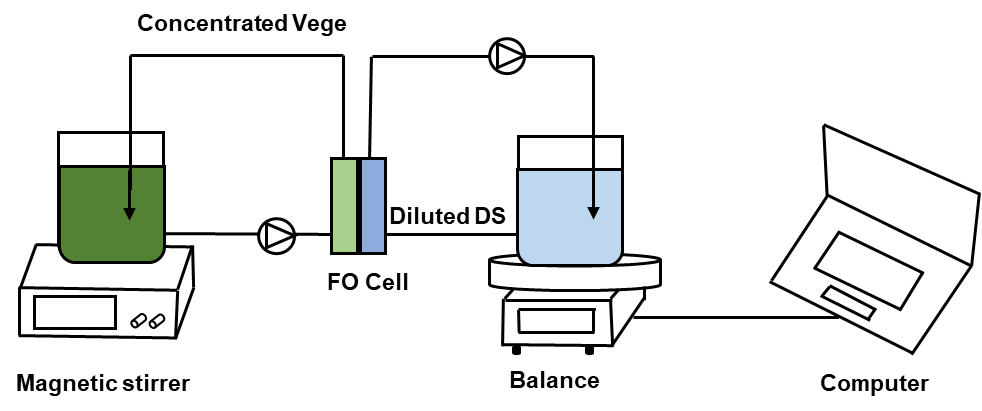


Figure S1. Schematic diagram of forward osmosis bench-scale system

Table S1. Analysis of raw vegetable liquor before and after preparation

|  |  |  |  |
| --- | --- | --- | --- |
|  | Zeta potential (mv) | Turbidity (NTU) | Conductivity (mS/cm) |
| Before | -4.98 | 283.0 | 14.50 |
| After | -4.19 | 18.1 | 14.43 |

Table S2. Vegetable composition

|  |  |
| --- | --- |
| Component | Values |
| pH | 6~7 |
| Conductivity | 13~15 (mS/cm） |
| CODCr | 1500~2000 (mg/L) |
| Water | 94.5 (g/100g) |
| Protein | 1.3 (g/100g) |
| Fat | 0.3 (g/100g) |
| Carbohydrate | 2.3 (g/100g) |
| Crude fiber | 0.6 (g/100g) |
| Phytochrome | 1.49 (g/100g) |
| Nicotinic acid | 0.006 (g/100g) |
| Calcium | 0.056 (g/100g) |
| Phosphorus | 0.032 (g/100g) |
| Iron | 0.012 (g/100g) |
| Potassium | 0.346 (g/100g) |
| Sodium | 0.066 (g/100g) |
| Magnesium | 0.0234 (g/100g) |
| chloride | 0.120 (g/100g) |