

Table 1.- Liquid to solid ratios (L/S) in the reaction and neutralization zones for extrusion at 6, 8 and 10% R (g NaOH/g dry barley straw)

Table 2.- Raw barley straw and extrudates composition (% dry weight basis) according to the process configuration and addition of NaOH per dry matter.

Table 3.- Concentration (g/l) of sugars (glucose and xylose), acetic acid and phenolics in the filtrate (F) for the different additions of NaOH (g NaOH/100g dry barley straw)