Figure S1. Characteristics of crude PH\textsubscript{IND}. A. The effects of pH on the enzyme activity. Assay mixtures contained different pH (5.0-11.0), 2.5 μM NADH, 0.02 mg protein and 200 mg/L phenol at 20 °C; B. The effects of salt concentration on the enzyme activity. Assay mixtures contained 50 mM Tris-HCl (pH 8.0), 2.5 μM NADH, 0.02 mg protein and different concentrations of NaCl (0.5-5%) at 20 °C; C. The effects of metal ions on the enzyme activity. Assay mixtures contained 50 mM Tris-HCl (pH 8.0), 2.5 μM NADH, 0.02 mg protein and 200 mg/L phenol at 20 °C with 1 mM of each metal ions; D. The effects of temperature on the enzyme activity. Assay mixtures contained 50 mM Tris-HCl (pH 8.0), 2.5 μM NADH, 0.02 mg protein and 200 mg/L phenol at different temperature (20-70 °C).