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## Supplementary Information

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**Figure S1.** Measurement of O<sub>2</sub> with Optech sensors at 1 °C. (**A**) Readings from 8 individual sensors under standard experimental conditions (1 °C, 20.86% O<sub>2</sub>) produced with an Optech-O<sub>2</sub> Platinum reader calibrated with CalCard at 1 °C. (B) O<sub>2</sub> readings from the same sensors measured at 1 °C (blue bar) and 22 °C (orange bar). Mean O<sub>2</sub> values are 20.6 ± 0.8 and 21.0 ± 0.5, respectively. Calculated p-value of 0.12 shows that the difference is not significant (p > 0.05, N = 8). Temperature readings at 1 °C were 1.7 ± 1.0 °C, and at 22 °C–22.0 ± 0.1 °C.