

Exploring Core Microbiota Based on Characteristic Flavor Compounds in Different Fermentation Phases of Sufu

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Supplementary Table Guide:

Table S1 Physicochemical parameters values including total acidity, salt content, moisture content and ethanol content in sufu samples, means with different superscript letters are significantly different horizontally (one-way analysis of variance; $p < 0.05$)

Figure S1 Wilcoxon rank-sum test bar plot for distinguishing the differences between two stages of sufu fermentation on genus level, significant value are shown as: * $p < 0.05$, ** $p < 0.01$. The red color represent the early stage, and the blue color represent the late stage

Figure S2 Principal component analysis biplot for assessing the variance of sufu during fermentation

Figure S3 Correlation network analysis of characteristic flavor components and dominant genera in the late stage, the red line represents a positive correlation and the blue line represents a negative correlation

Table S1

	Sufu samples						
	d0	d10	d20	d30	d60	d90	d130
Total acidity(g/100g)	0.96±0.05 ^f	1.16±0.03 ^e	1.26±0.03 ^d	1.35±0.05 ^c	1.47±0.02 ^b	1.55±0.05 ^a	1.45±0.01 ^b
Moisture(%)	65.37±0.10 ^d	66.91±0.07 ^b	68.37±0.03 ^a	67.03±0.09 ^b	66.53±0.48 ^{bc}	66.03±0.64 ^c	68.92±0.33 ^a
Salt(g/100g)	16.70±0.26 ^a	14.37±0.28 ^d	15.32±0.35 ^c	15.96±0.16 ^b	15.35±0.26 ^c	15.10±0.34 ^c	15.12±0.32 ^c
Ethanol(mg/g)	12.67±0.11 ^s	18.03±0.27 ^c	17.52±0.35 ^d	17.27±0.38 ^c	16.51±0.16 ^f	18.87±0.36 ^b	20.24±0.21 ^a

These values were the mean values of three parallel samples.

Figure S1

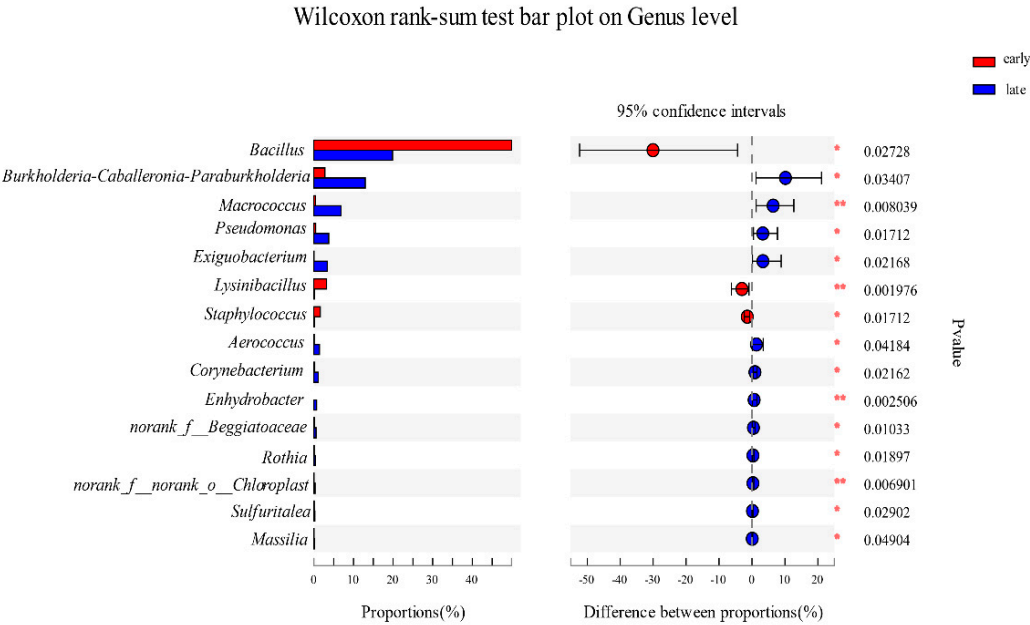


Figure S2

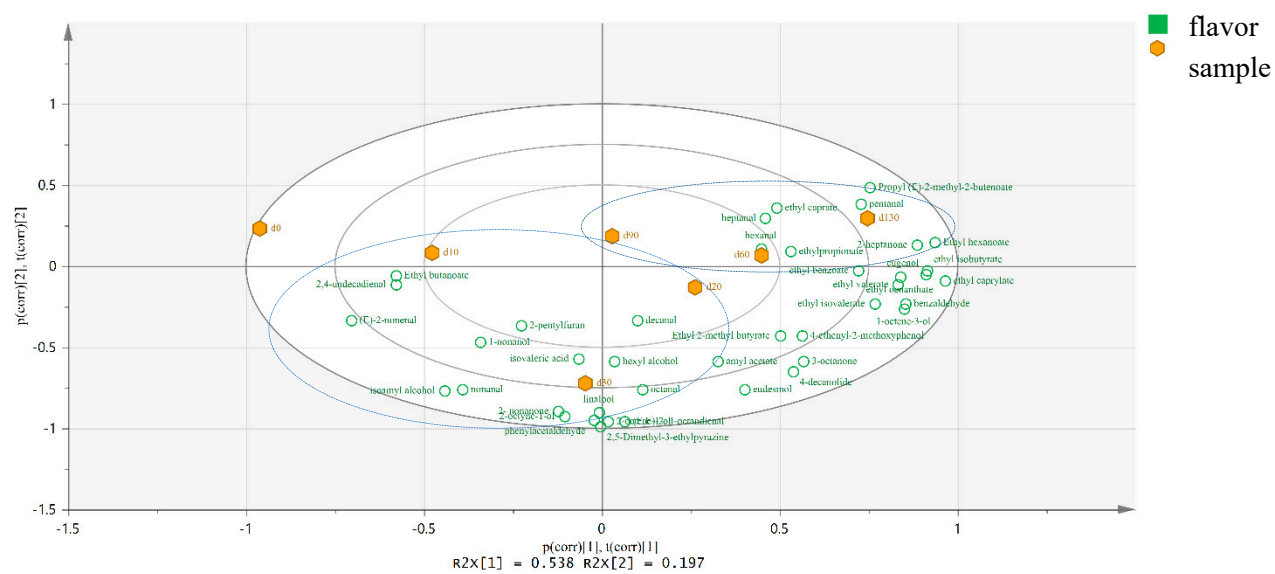


Figure S3

