

**Table S2.** Yeast strains used in the study with described isolation source.

<b>Yeast strain</b>	<b>Isolation source</b>
<i>Saccharomyces cerevisiae</i> D1	Cider
<i>Kluyveromyces lactis</i> ŁOCK 0028 D2	No data
<i>Metschnikowia pulcherrima</i> NCYC 747 D3	
<i>Saccharomyces cerevisiae</i> D4	Rye flour
<i>Saccharomyces cerevisiae</i> D5	BIO STAR company
<i>Pichia fermentans</i> D6	Sour cucumber
<i>Wickerhamomyces anomalus</i> D7	Wheat flour
<i>Kazachstania barnettii</i> D8	Sour beet root
<i>Kluyveromyces marxianus</i> ŁOCK 0024 D9	No data
<i>Hanseniaspora uvarum</i> D10	Wild grape 1
<i>Hanseniaspora uvarum</i> D11	Wild grape 2
<i>Saccharomyces cerevisiae</i> D12	Multivitamin drink
<i>Wickerhamomyces anomalus</i> D13	Sour rye soup
* (-) D14	Blackberry fruit
<i>Metschnikowia pulcherrima</i> CCY-2-145 D15	No data

\* identification in progress.