Figure S1: Fermentation profiles in selected experimental conditions: (**A**) 150 g/L of sugar, 100 mg/L YAN, 10 °C; (**B**) 300 g/L of sugar, 100 mg/L YAN, 10 °C; (**C**) 225 g/L of sugar, 300 mg/L YAN, 20 °C (Center conditions); (**D**) 150 g/L of sugar, 500 mg/L YAN, 30 °C; (**E**)—300 g/L of sugar, 500 mg/L YAN, 30 °C, inoculated with *S. cerevisiae* UCD522 in single (red) or in mixed-culture with *H. guilliermondii* UTAD222 (green),



Figure S2: Yeast growth profiles in selected experimental conditions, inoculated with *S. cerevisiae* UCD522 in single (red) or in mixed-culture with *H. guilliermondii* UTAD222 (green). (**A**) 150 g/L of sugar, 100 mg/L YAN, 10 °C; (**B**) 300 g/L of sugar, 100 mg/L YAN, 10 °C; (**C**) 225 g/L of sugar, 300 mg/L YAN, 20 °C (Center conditions); (**D**) 150 g/L of sugar, 500 mg/L YAN, 30 °C; (**E**) 300 g/L of sugar, 500 mg/L YAN, 30 °C.



Table S1: Values of fermentation parameters and concentrations of metabolites produced, under the thirty-one experiments.