

Table S1. Fermentation and assimilation of carbohydrates by *Kluyveromyces* spp. isolates from production line of white-brined cheese

Isolate Code	Fermentation of carbohydrates <sup>a</sup>						Assimilation of carbohydrates <sup>b</sup>					
	Glucose	Galactos	Sucrose	Maltose	Lactose	Raffinos	Glucose	Galactos	Sucrose	Maltose	Lactose	Raffinos
T2-5	+	+	+	-	+	w	+	+	+	+	+	+
T2-10	+	+	+	-	+	w	+	+	+	+	+	+
T2-22	+	+	+	-	+	w	+	+	+	+	+	+
T2-27	+	+	+	-	+	w	+	+	+	+	+	+
T2-28	+	+	+	-	+	w	+	+	+	+	+	+
T2-29	+	+	+	-	+	w	+	+	+	+	+	+
<i>Kluyveromyces lactis</i> CBS 845	+	+	+	+	+	w	+	+	+	+	+	+
<i>Kluyveromyces marxianus</i> CBS 1553	+	+	+	-	+	w	+	+	+	+	+	+

<sup>a</sup> Results are given as + (strongly positive, Durham tube filled with air within 7 days), l (delayed positive, Durham tube filled quickly after 7 days), s (slow positive, Durham tube filled slowly after 7 days), w (weakly positive, under 1/3 of the Durham tube is filled with air), and – (negative, no production of air).

<sup>b</sup> Results are given as + (positive, 2+ or 3+ on Wickerhams card after 1 week), l (delayed positive, 2+ or 3+ on Wickerhams card after 2 weeks), s (slow positive, 2+ or 3+ on Wickerhams card in up to 4 weeks), w (weak positive, 1+ on Wickerhams card), and – (negative, no growth).