

Supplementary Materials

Article

Understanding the biosynthetic changes that give origin to the distinctive flavour of Sotol: Microbial identification and analysis of the volatile metabolites profiles during sotol (*Dasyvirion* sp.) must fermentation

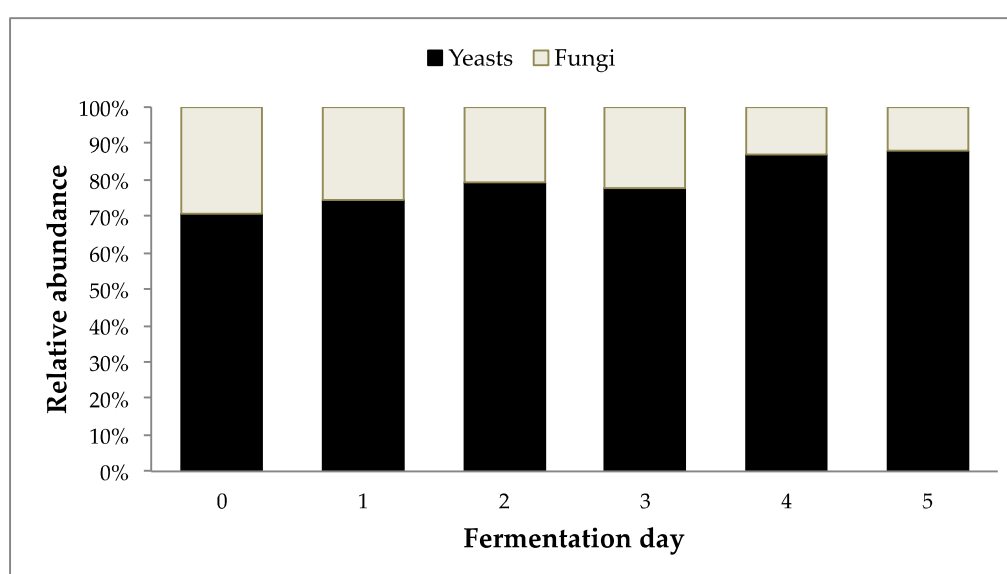


Figure S1. Relative abundance of yeasts and fungi counts in fermented sotol (*Dasyvirion* sp.) must at different days of the process.

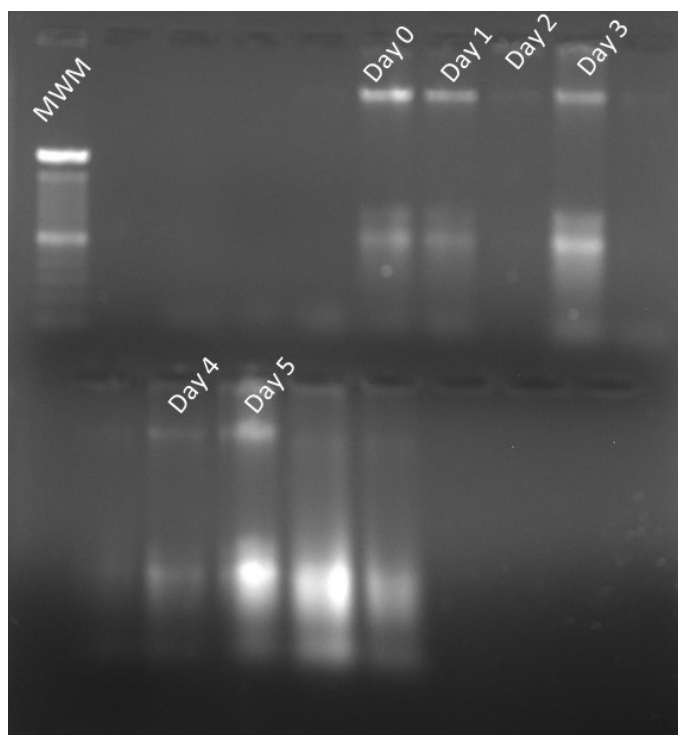


Figure S2. DNA Extraction from samples of spontaneous fermented sotol must. Agarosa gel 1%, dyed with ethide bromide. MWM, molecular weight marker ladder 1Kb Invitrogen.

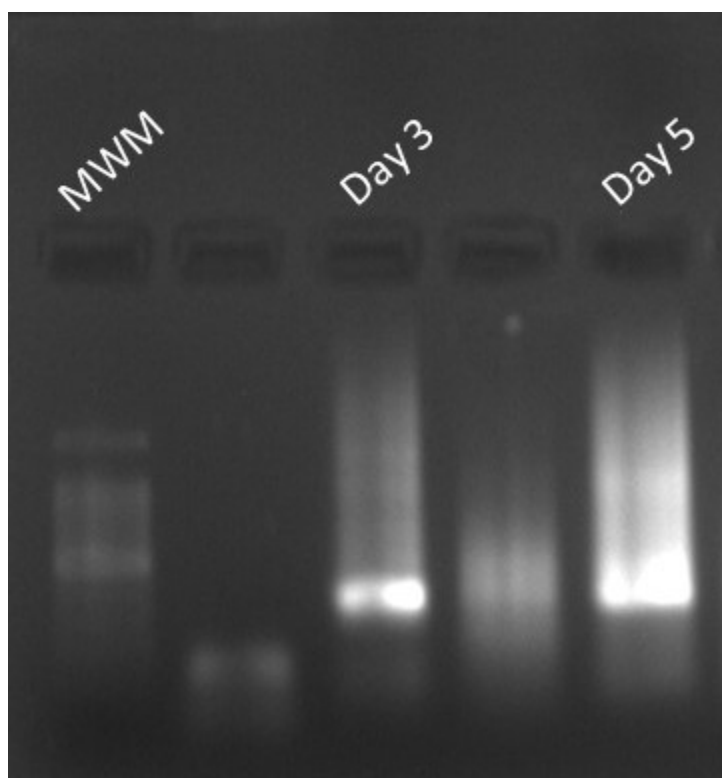


Figure S3. Amplification of DNA by PCR, from sotol samples. Agarosa gel 1%, dyed with ethide bromide. MWM, molecular weight marker ladder 100 bp Invitrogen.

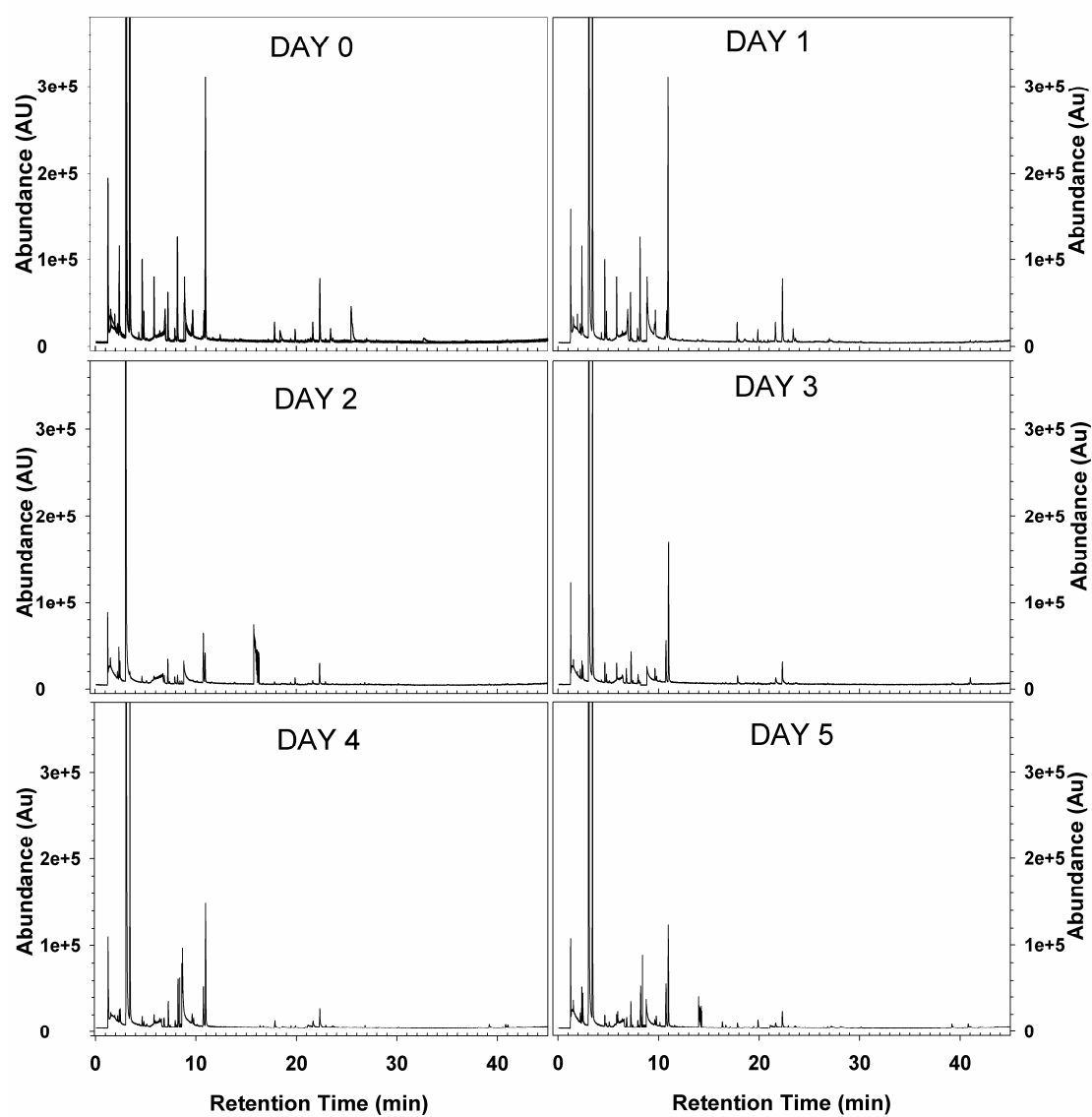


Figure S4. Chromatograms of volatiles from fermented sotol (*Dasyilirion* sp.) must at different days of the process.

Table S1. Identified species in fermented sotol (*Dasyilirion* sp) must of significant fermentation applications.

Species	Bioprocess applications
<i>Aspergillus flavus</i>	Production of ascorbic acid [1].
<i>Aspergillus fumigatus</i>	Found in soil and compost piles [2], production of cellulase and xylanase [3].
<i>Aspergillus versicolor</i>	Cocoa beans fermentation, production of xylanase, cellulose, amylase, and pectinase [4].
<i>Bionectria ochroleuca</i>	Production of metabolites of antibacterial, antifungal, and anti-dermatophytic activity [5].
<i>Candida cellae</i>	Ethanol production from banana peel waste [6].
<i>Candida parapsilosis</i>	Sub-Saharan African fermented dairy products [7] and Brazilian Amerindian's cottonseed and rice beverages [8].
<i>Candida tropicalis</i>	Sub-Saharan African fermented cereal-based food and alcoholic beverages [7].
<i>Clavispora lusitaniae</i>	Brazilian Amerindian's cottonseed and rice beverages [8].
<i>Dipodascus australiensis</i>	Mezcal agave based spirit [9].
<i>Galactomyces geotrichum</i>	Mezcal [9] and fermented dairy products [10].
<i>Kodamaea ohmeri</i>	Fermented cocoa beans and pickling [11].
<i>Penicillium chrysogenum</i>	Fermented and cured meat products [12].
<i>Pichia fermentans</i>	Tequila agave-based spirit [13] and wine [14].
<i>Pichia guilliermondii</i>	Tequila agave-based spirit [13].
<i>Pichia kudriavzevii</i>	Tequila agave-based spirit [13] and Chinese liquors [15,16].
<i>Saccharomyces cerevisiae</i>	Tequila, Mezcal, wine, whiskey, and beer [9,13,17].
<i>Wickerhamomyces anomalus</i>	Wine [18].

References of Table S1

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