

Diversity of volatile aroma compound composition produced by non-*Saccharomyces* yeasts in early phase of grape must fermentation

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Supplementary Materials

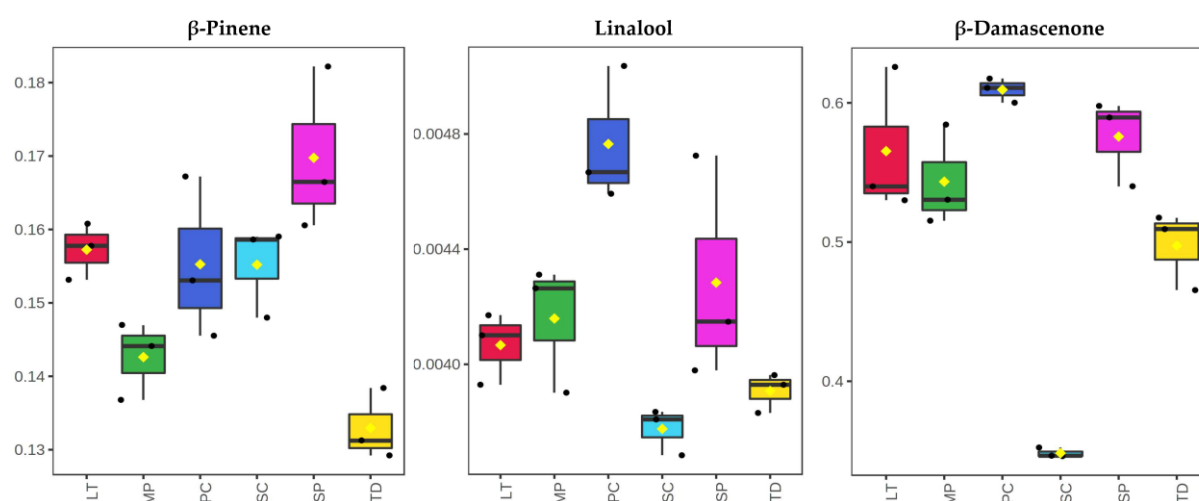


Figure S1. Concentrations of selected monoterpenes and C₁₃-norisoprenoids with high differentiating ability among yeasts (high *F*-ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.

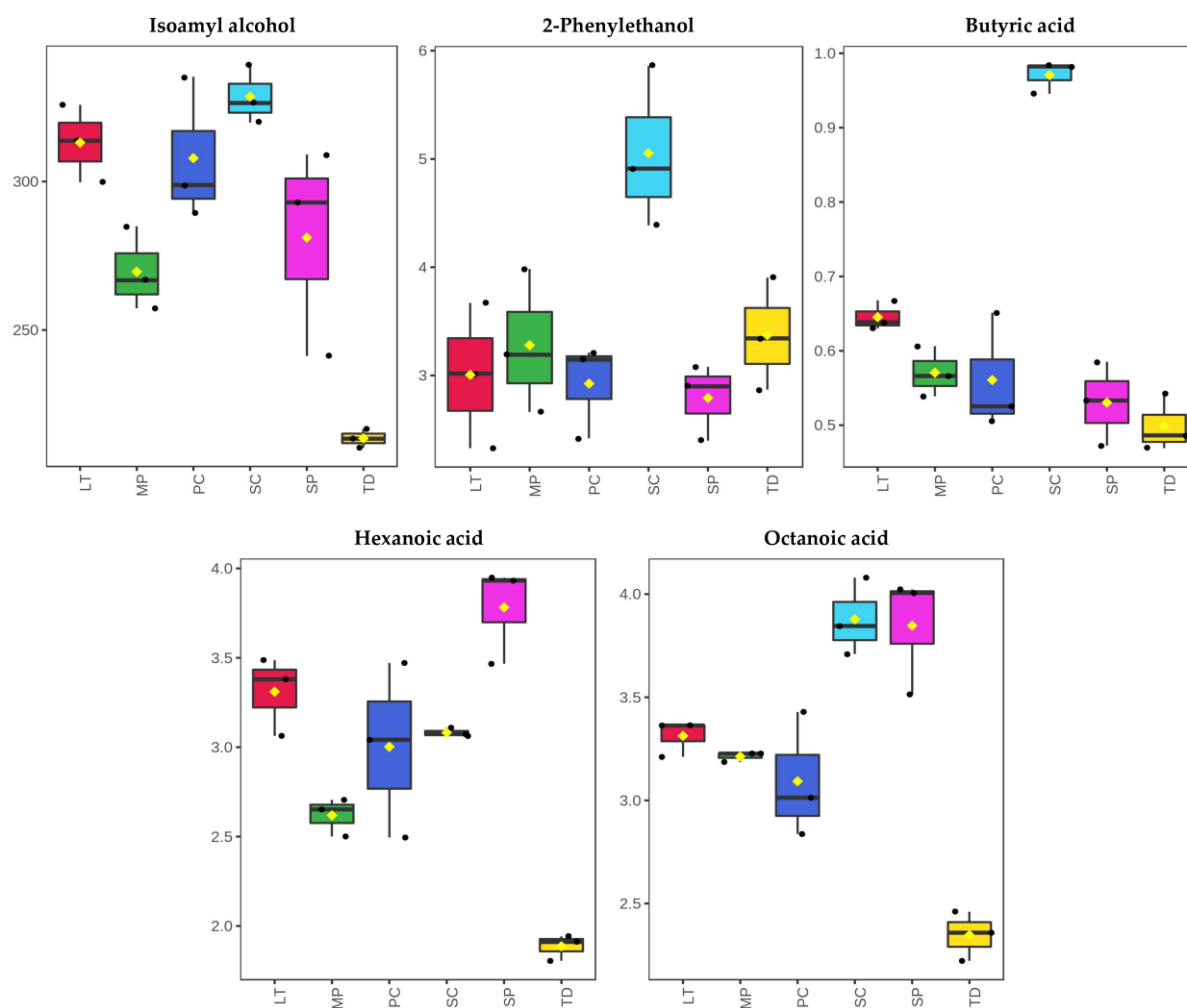


Figure S2. Concentrations of selected alcohols and acids with high differentiating ability among yeasts (high F -ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.

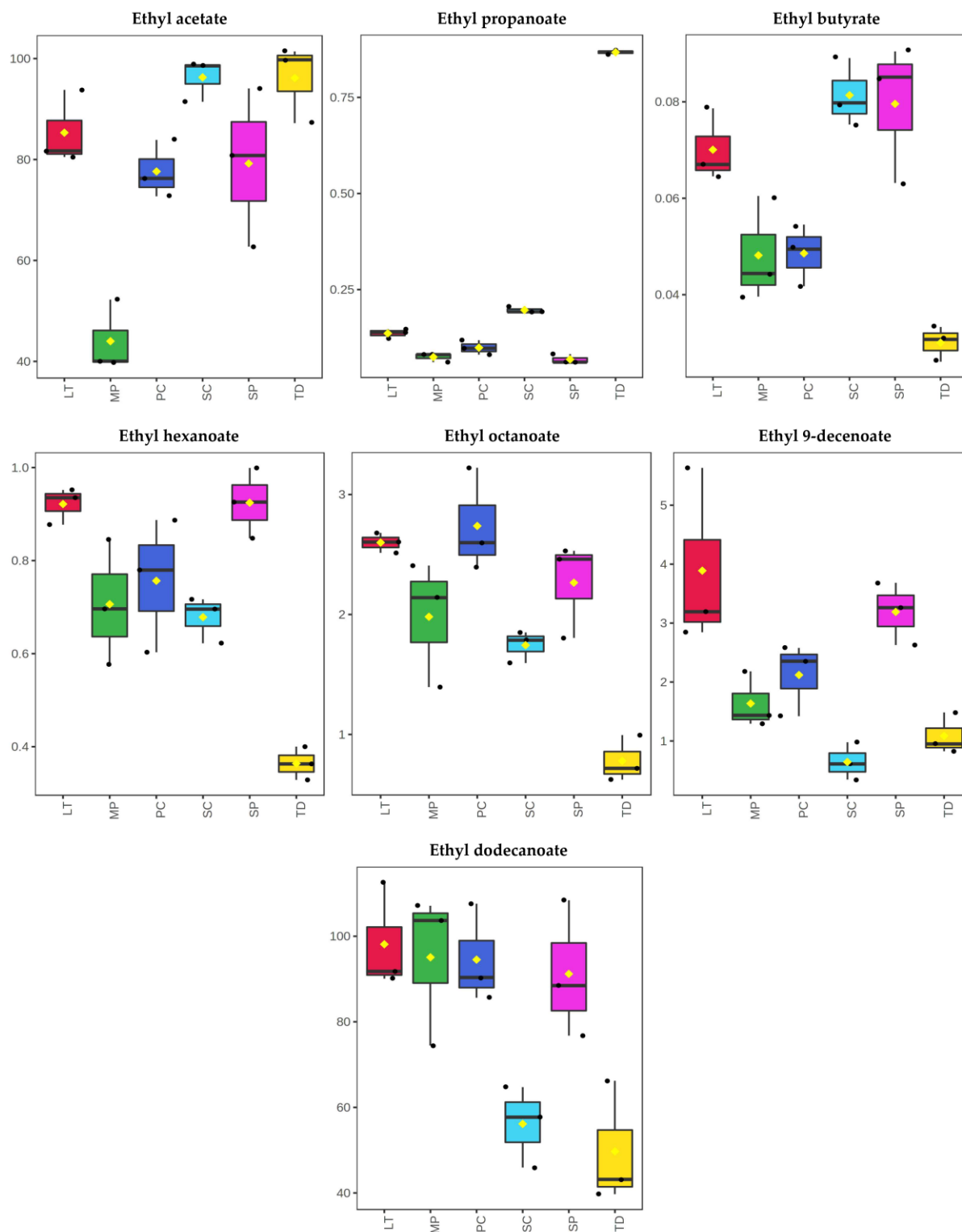


Figure S3. Concentrations of ethyl esters with high differentiating ability among yeasts (high F -ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.

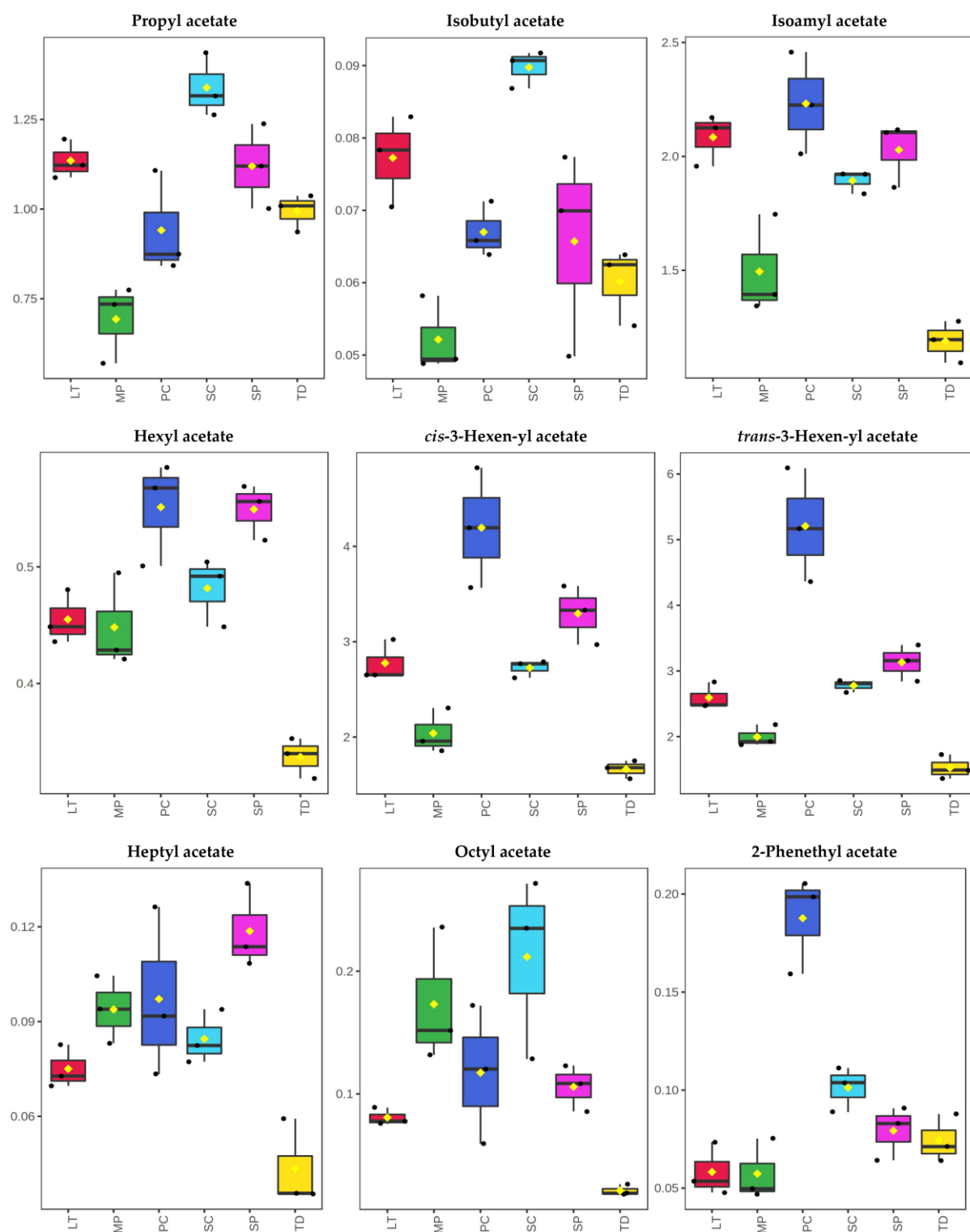


Figure S4. Concentrations of acetate esters with high differentiating ability among yeasts (high F -ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.

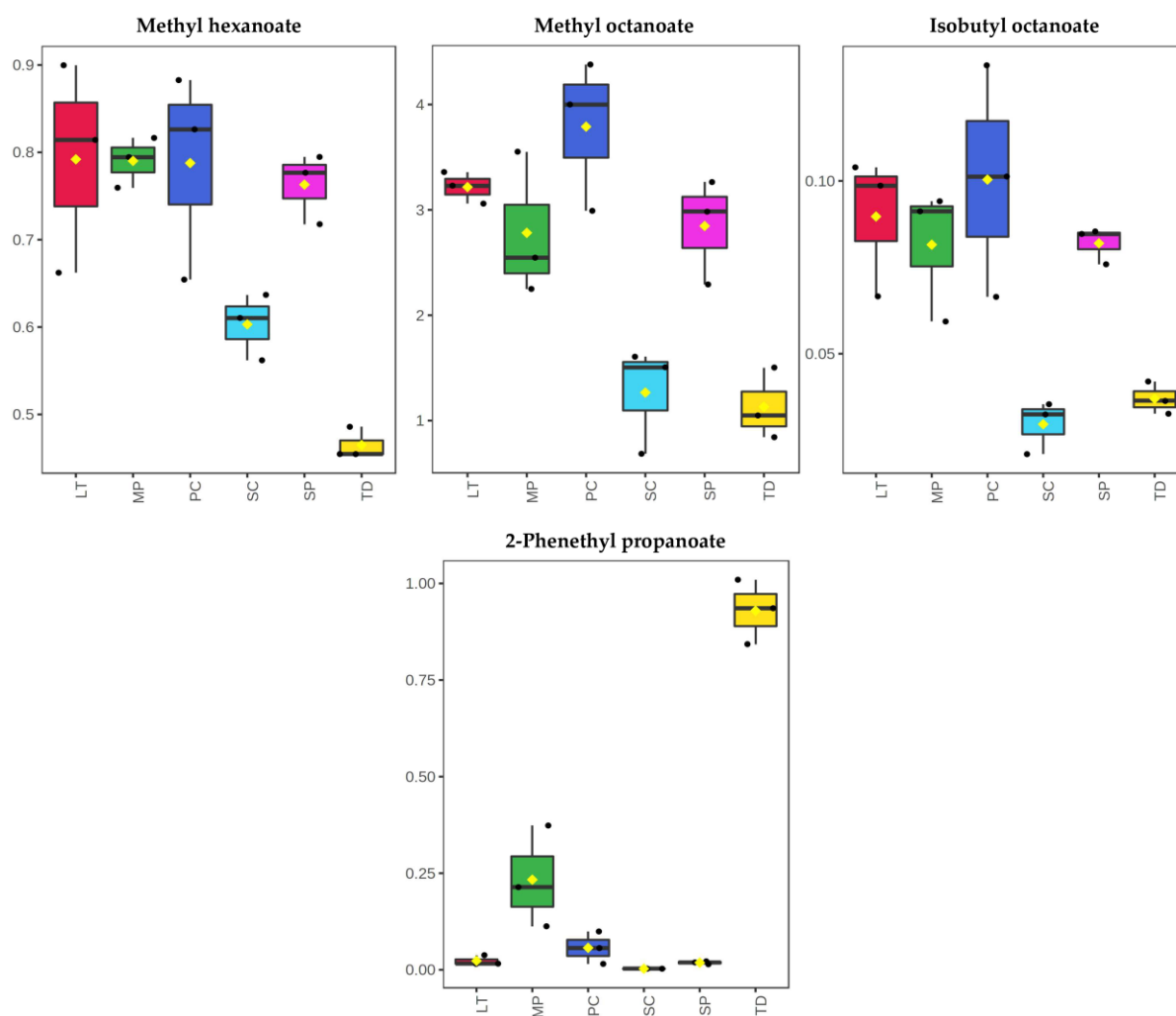


Figure S5. Concentrations of other esters with high differentiating ability among yeasts (high F -ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.

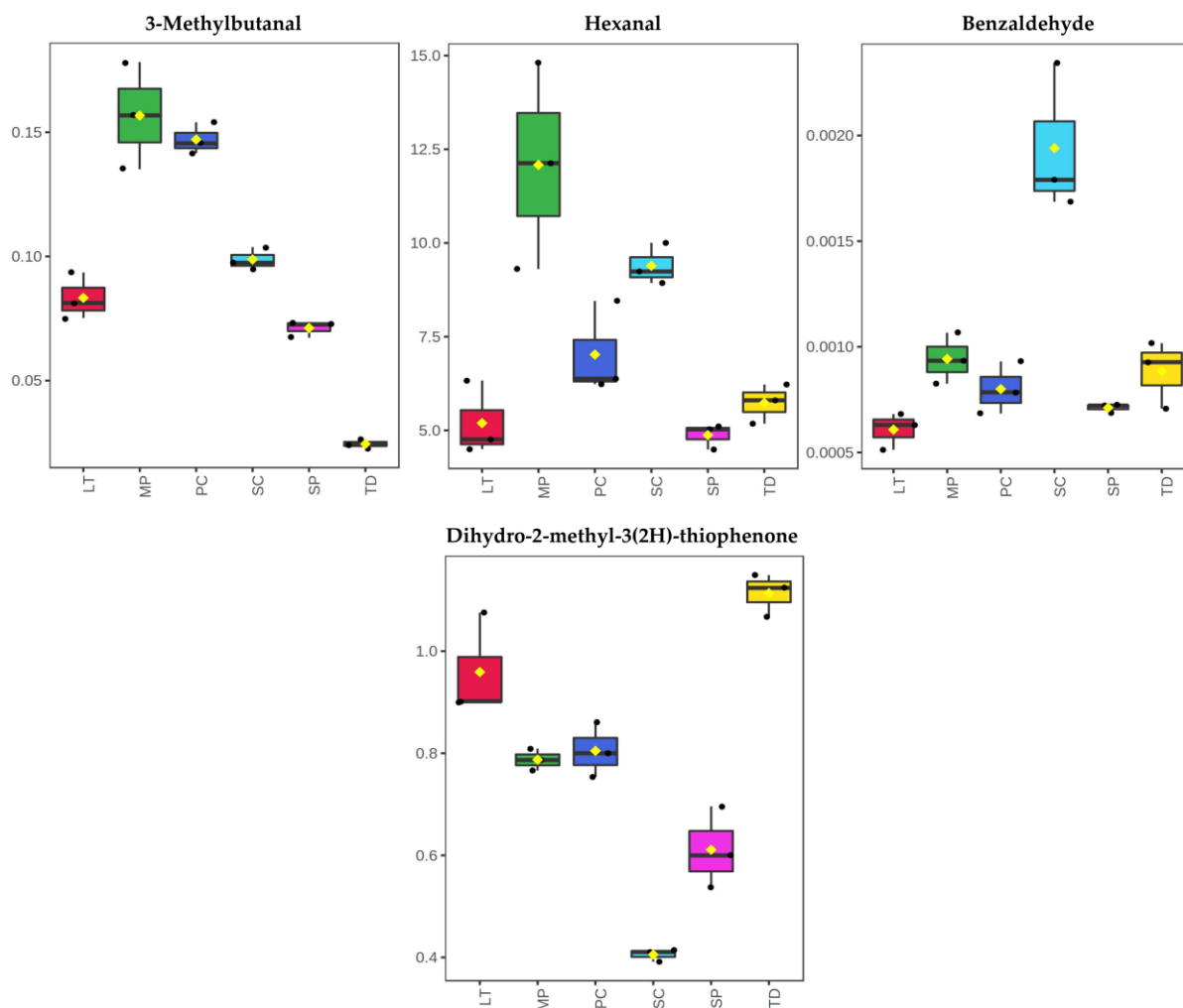


Figure S6. Concentrations of miscellaneous volatile compounds with high differentiating ability among yeasts (high *F*-ratios) identified in the early phase of fermentation of Malvazija istarska grape must inoculated by *Saccharomyces cerevisiae* and five non-*Saccharomyces* yeasts. Abbreviations: SC – *Saccharomyces cerevisiae*; TD – *Torulaspora delbrueckii*; MP – *Metschnikowia pulcherrima*; PC – *Pichia kluyveri*; LT – *Lachancea thermotolerans*; SP – *Schizosaccharomyces pombe*.