

**Supplementary Table S1.** Physico-chemical and colour parameters (mean±SD) of the ewes' milk cheeses made in this study.

Parameter	Days	Type of cheese		
		CS	LS	
pH	1	5.09±0.05d	5.38±0.02a	*
	60	5.16±0.02c	5.23±0.01c	*
	120	5.23±0.04b	5.25±0.05b	ns
	180	5.24±0.07b	5.34±0.03b	ns
	240	5.36±0.04a	5.35±0.05b	ns
Fat (%)	1	34.21±0.30d	34.30±1.23c	ns
	60	38.58±0.34c	37.72±0.77b	ns
	120	39.34±0.71b	40.06±0.60a	ns
	180	40.61±0.65b	41.08±1.82a	ns
	240	41.99±0.03a	41.73±0.82a	ns
Protein (%)	1	23.45±0.35a	23.56±0.51b	ns
	60	23.38±0.46a	23.02±0.05b	ns
	120	23.79±0.62a	24.02±0.53b	ns
	180	24.45±0.12a	24.18±0.50ab	ns
	240	25.04±0.65a	25.77±0.30a	ns
Moisture (%)	1	40.51±0.72a	40.14±1.46a	ns
	60	32.09±0.88b	33.15±0.79b	ns
	120	30.73±1.52c	29.50±1.31bc	ns
	180	28.44±1.08c	28.18±0.52c	ns
	240	26.64±0.72d	26.39±0.87c	ns
NaCl (g)	1	0.73±0.02b	0.74±0.04c	ns
	60	1.37±0.05a	1.46±0.12b	ns
	120	1.32±0.03ab	1.39±0.02b	ns
	180	1.60±0.34a	1.58±0.45b	ns
	240	1.50±0.01a	1.89±0.11a	ns
<i>Luminosity value (L)</i>	1	89.78±0.94a	89.10±0.54a	ns
	60	82.58±0.31b	82.45±2.11b	ns
	120	81.73±0.93b	80.79±0.33b	ns
	180	79.84±0.66b	79.38±0.07b	ns
	240	75.75±1.30c	76.86±2.36b	ns
a*	1	-0.42±0.16a	-0.13±0.22a	ns
	60	-0.76±0.24b	-0.23±0.36a	ns
	120	-1.05±0.17b	-0.32±0.24a	ns
	180	-1.22±0.14b	-0.57±0.32a	ns
	240	-1.59±0.19c	-0.90±0.14a	ns
b*	1	12.19±1.24a	14.08±1.09a	ns
	60	12.99±0.22a	14.86±2.20a	ns
	120	14.70±1.46a	16.30±0.25a	ns
	180	14.27±1.99a	15.30±0.54a	ns
	240	14.89±2.65a	15.86±0.94a	ns

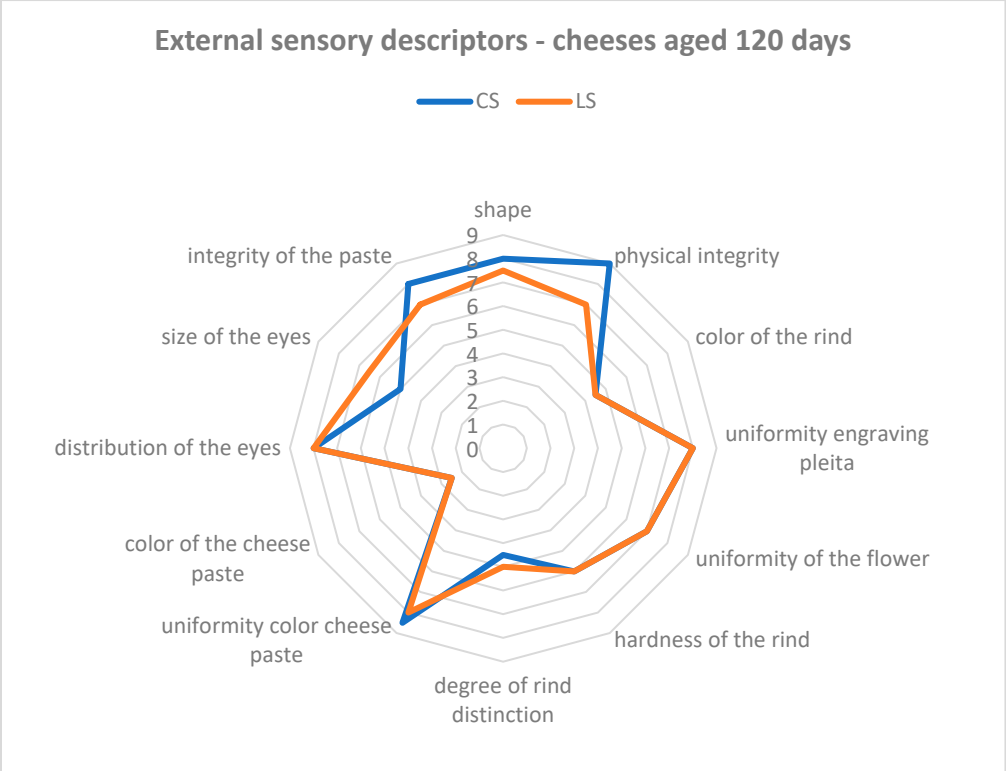
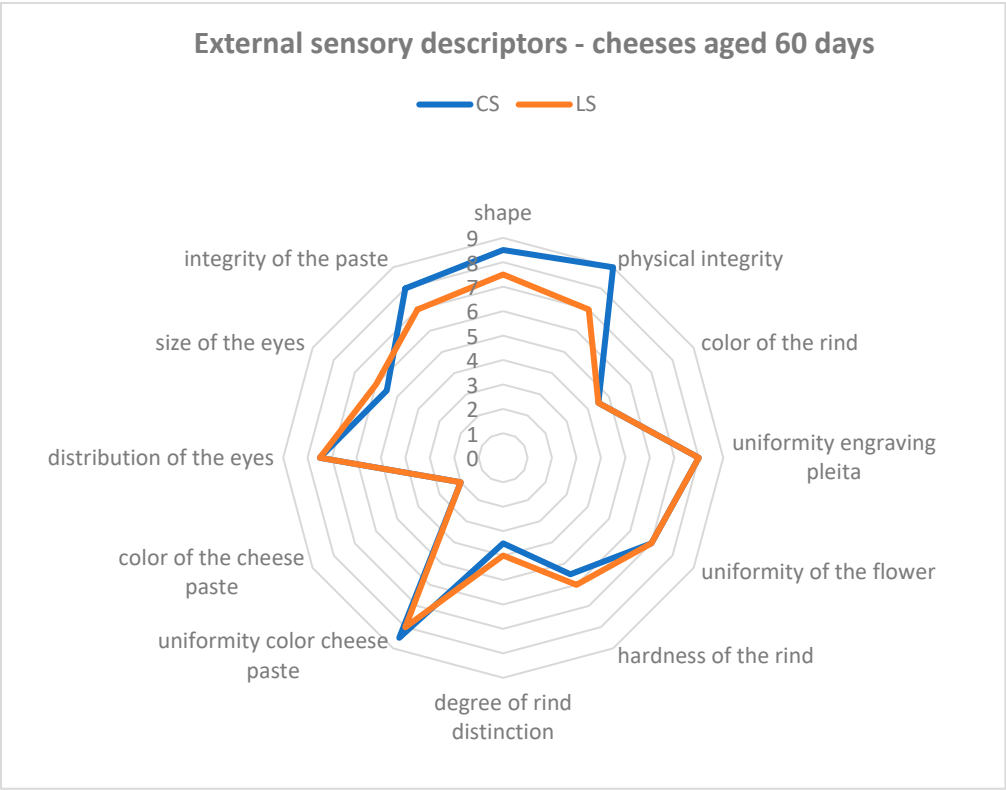
CS: cheese made with commercial starter; LS: cheese made with commercial starter and *L. salivarius*. a-c: Different letters in the same column indicate significant statistical differences for days of ripening ( $p < 0.05$ ).\*: Significant differences between CS and LS cheeses ( $p < 0.05$ ). ns: No significant differences between CS and LS cheeses ( $p < 0.05$ ).

**Supplementary Table S2.** Texture parameters (mean±SD) of the ewes' milk cheeses made in this study.

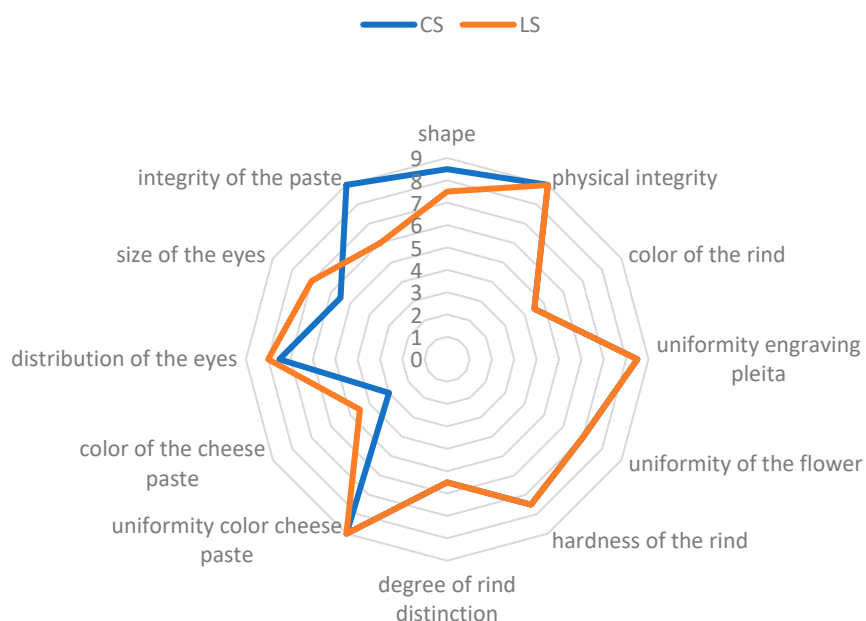
Parameter	Days	Type of cheese		
		CS	LS	
Hardness (N)	1	8,01±0.52a	8,66±1.91b	ns
	60	13,46±0.73a	14,61±0.14a	ns
	120	11,99±1.88a	10,28±0.85ab	ns
	180	10,52±1.37a	10,45±1.77ab	ns
	240	15,06±4.72a	11,88±0.37ab	ns
Adhesiveness (N*s)	1	-0,06±0.03a	-0,06±0.05a	ns
	60	-0,09±0.08a	-0,09±0.09a	ns
	120	-0,05±0.02a	-0,03±0.02a	ns
	180	-0,05±0.02a	-0,01±0.00a	ns
	240	-0,01±0.01a	-0,02±0.02a	ns
Cohesiveness	1	0,78±0.00a	0,78±0.00a	ns
	60	0,57±0.02b	0,38±0.04b	ns
	120	0,40±0.02c	0,37±0.06b	ns
	180	0,28±0.01d	0,26±0.05b	ns
	240	0,23±0.00d	0,25±0.03b	ns
Gumminess	1	6,26±0.40b	6,74±1.48a	ns
	60	7,65±0.70a	5,60±0.48ab	ns
	120	4,75±0.44bc	3,85±0.89ab	ns
	180	2,90±0.24c	2,68±0.12b	ns
	240	3,47±1.11c	2,96±0.55b	ns
Chewiness (N)	1	6,26±0.40bc	6,74±1.48a	ns
	60	7,65±0.70a	5,94±0.83a	ns
	120	4,92±0.44bc	4,15±1.00a	ns
	180	3,62±0.25c	3,61±1.04a	ns
	240	5,43±1.11bc	4,02±0.20a	ns
Springiness	1	1,00±0.00c	1,00±0.00a	ns
	60	1,00±0.00c	1,06±0.06a	ns
	120	1,03±0.05bc	1,10±0.01a	ns
	180	1,24±0.11bc	1,36±0.44a	ns
	240	1,60±0.04a	1,38±0.20a	ns
Resilience	1	0,49±0.01b	0,47±0.01a	ns
	60	0,23±0.00b	0,27±0.09a	ns
	120	0,21±0.07b	0,32±0.01a	ns
	180	0,50±0.19b	0,69±0.71a	ns
	240	1,00±0.02a	0,73±0.27a	ns

CS: cheese made with commercial starter; LS: cheese made with commercial starter and *L. salivarius*. a-b: Different letters in the same column indicate significant statistical differences for days of ripening ( $p < 0.05$ ). \*: Significant differences between CS and LS cheeses ( $p < 0.05$ ). ns: No significant differences between CS and LS cheeses ( $p < 0.05$ ).

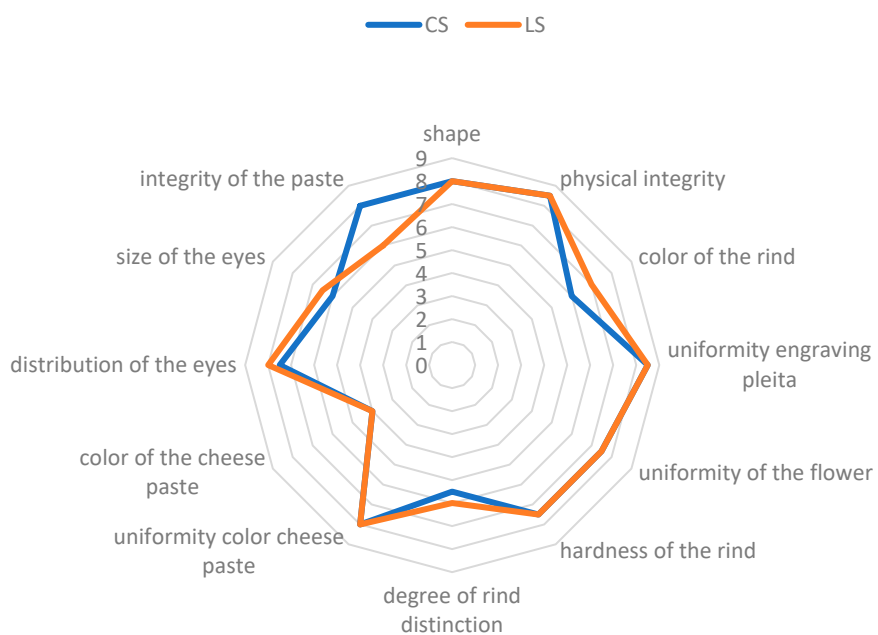
**Figure S1.** External and internal sensory descriptors of both cheese types (CS and LS) at days 60, 120, 180 and 240 of ripening.



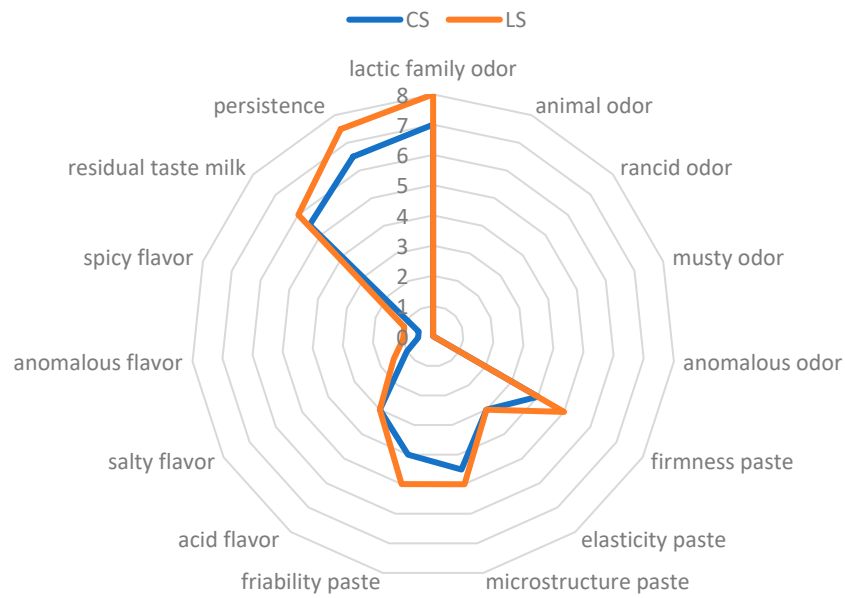
### External sensory descriptors - cheeses aged 180 days



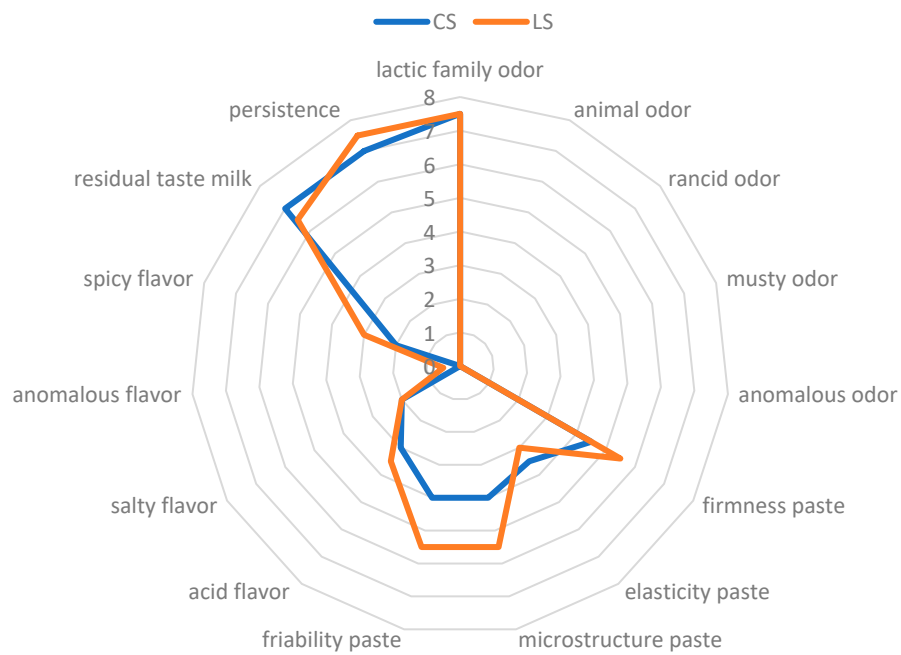
### External sensory descriptors - cheeses aged 240 days



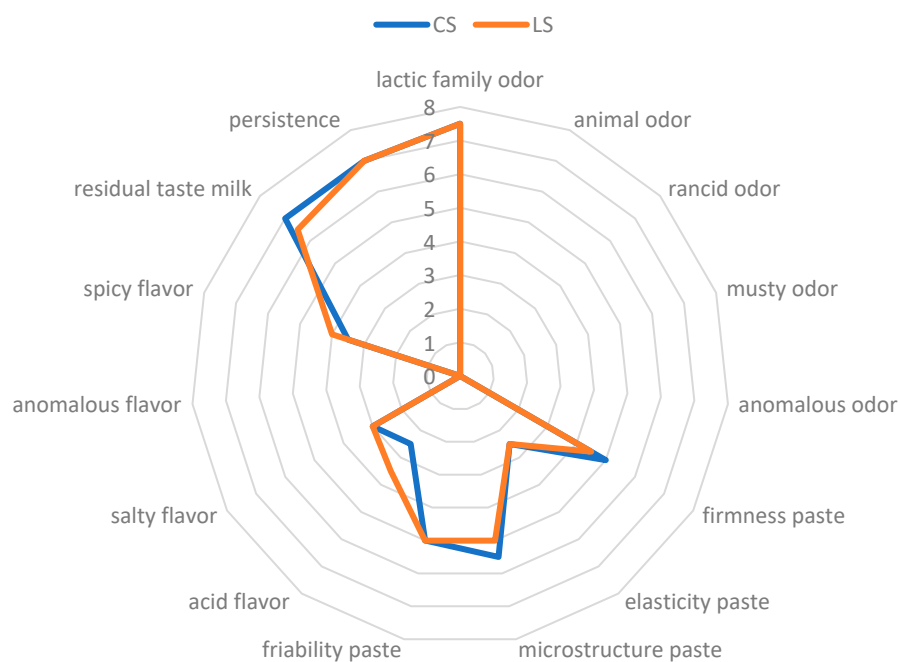
### Internal sensory descriptors - cheeses aged 60 days



### Internal sensory descriptors - cheeses aged 120 days



### Internal sensory descriptors - cheeses aged 180 days



### Internal sensory descriptors - cheeses aged 240 days

