

Sourdough Yeast Strains Exhibit Thermal Tolerance, High Fermentative Performance, and a Distinctive Aromatic Profile in Beer Wort

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Content:

Figure S1. Correlation plot of VOCs from matured wort.

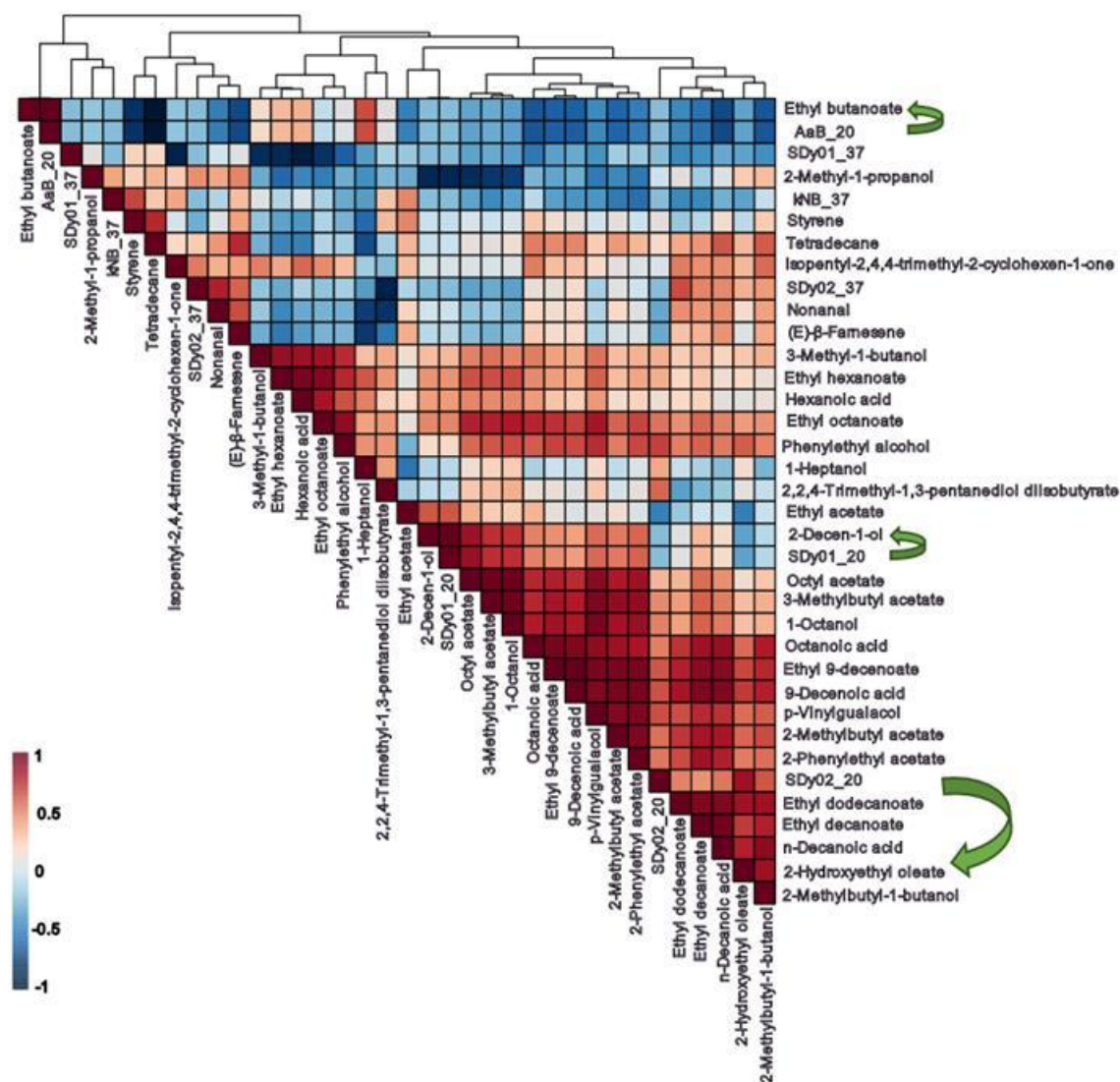


Figure S1. Correlation plot of VOCs from matured wort. Pearson's correlation between pairs of yeast strains and 30 identified volatile compounds in matured wort samples fermented by sourdough strains SDy01 and SDy02, and commercial reference strains, AaB and kNB, at low (20°C; _20) and/or high (37°C; _37) temperature. The Pearson correlation index is indicated at the scale bar, denoting the nature of the correlation with 1 for perfect positive correlation (dark red) and -1 for perfect negative correlation (dark blue). Exclusive VOCs produced by a concrete strain are denoted by a green arrow.