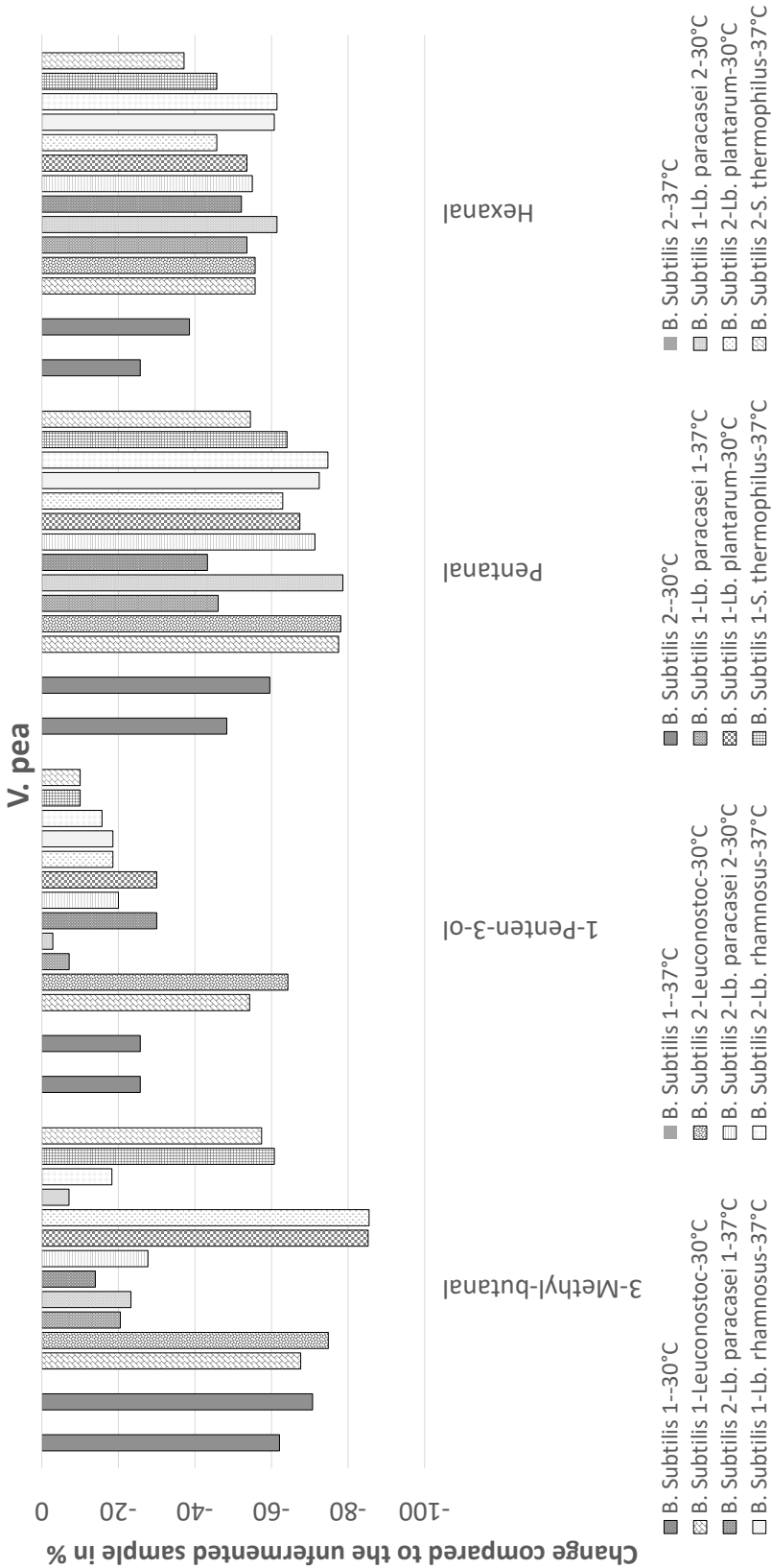
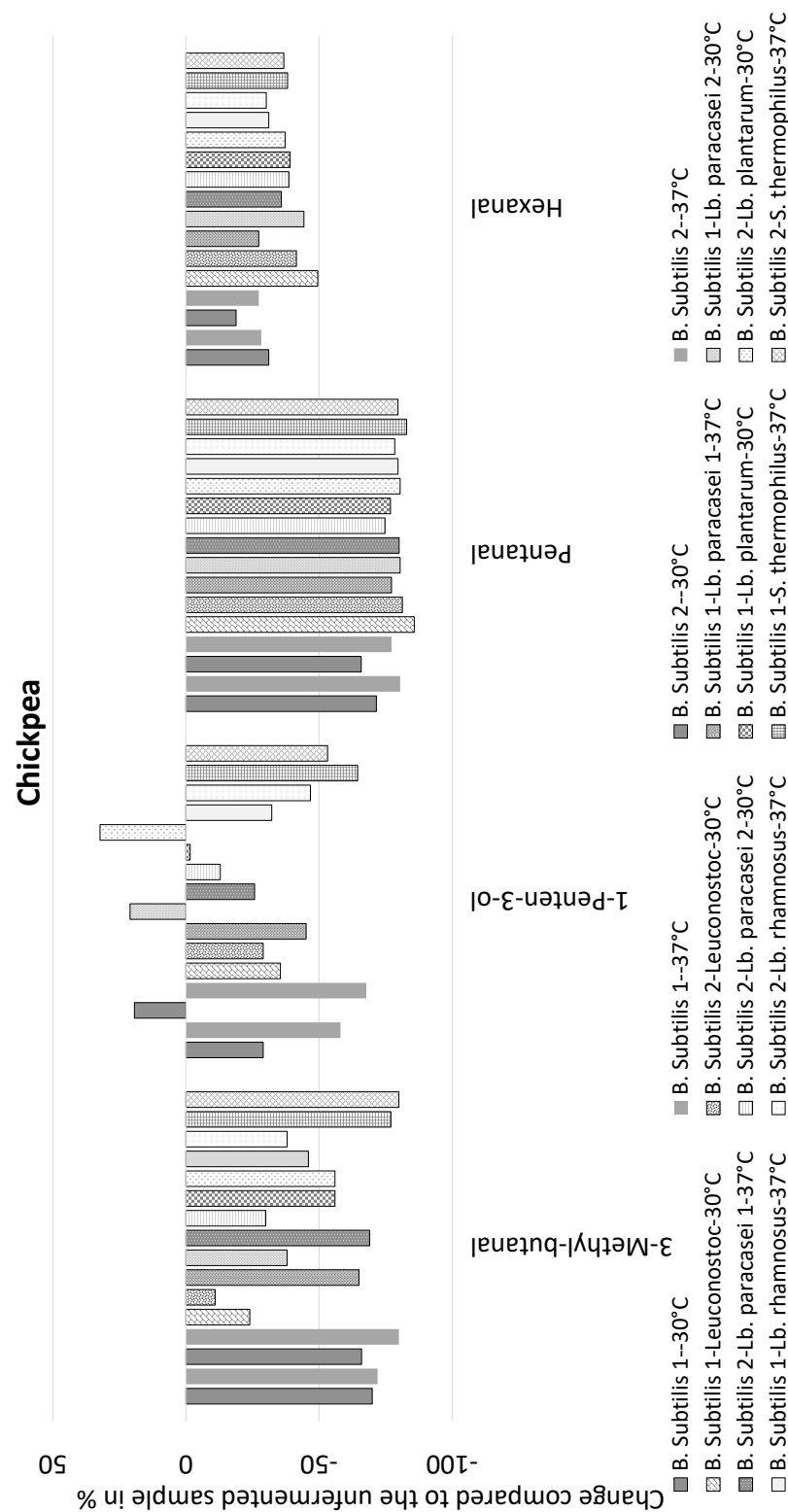


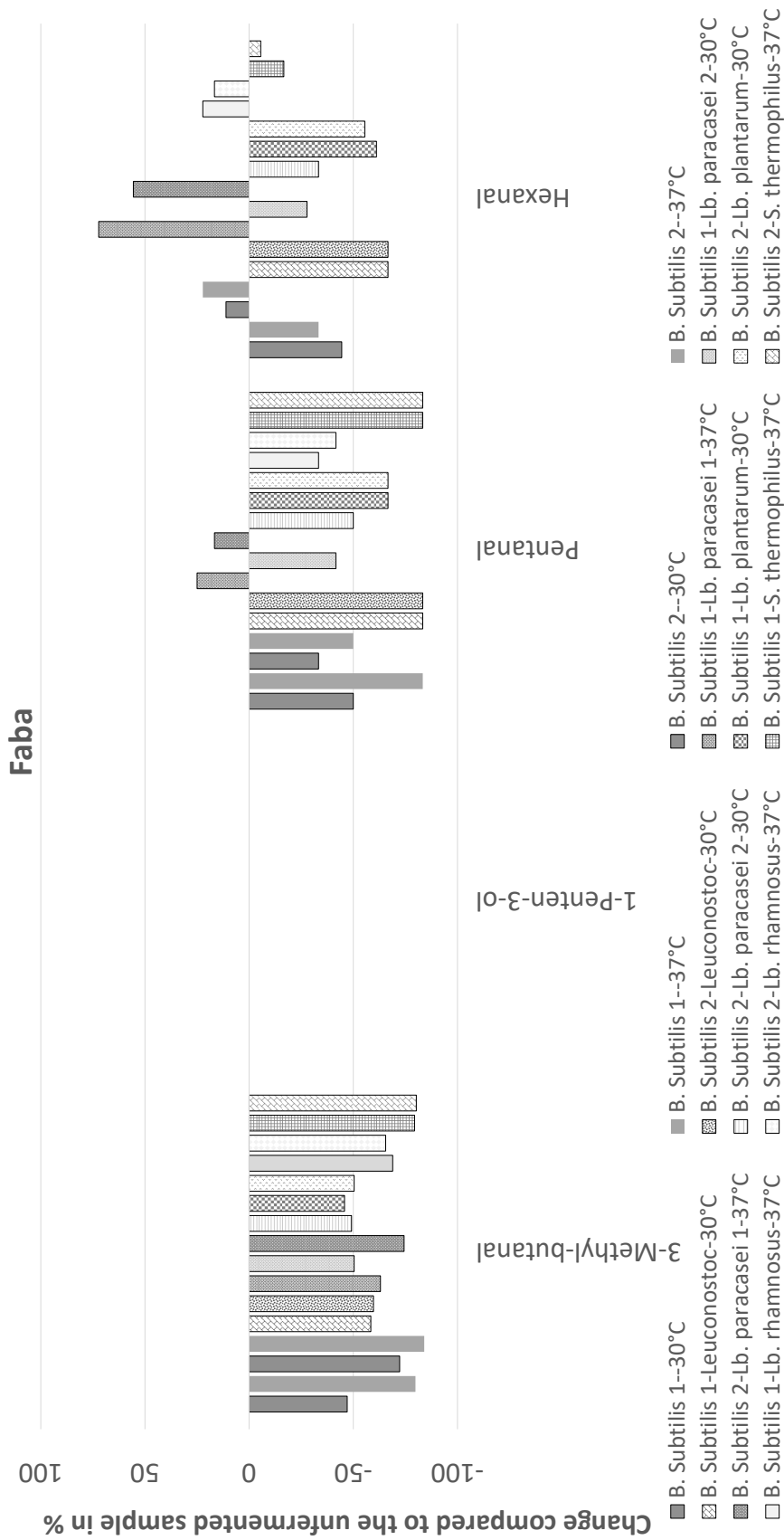
Supplementary Figure S1. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different off-flavor associated compounds in ADM pea.



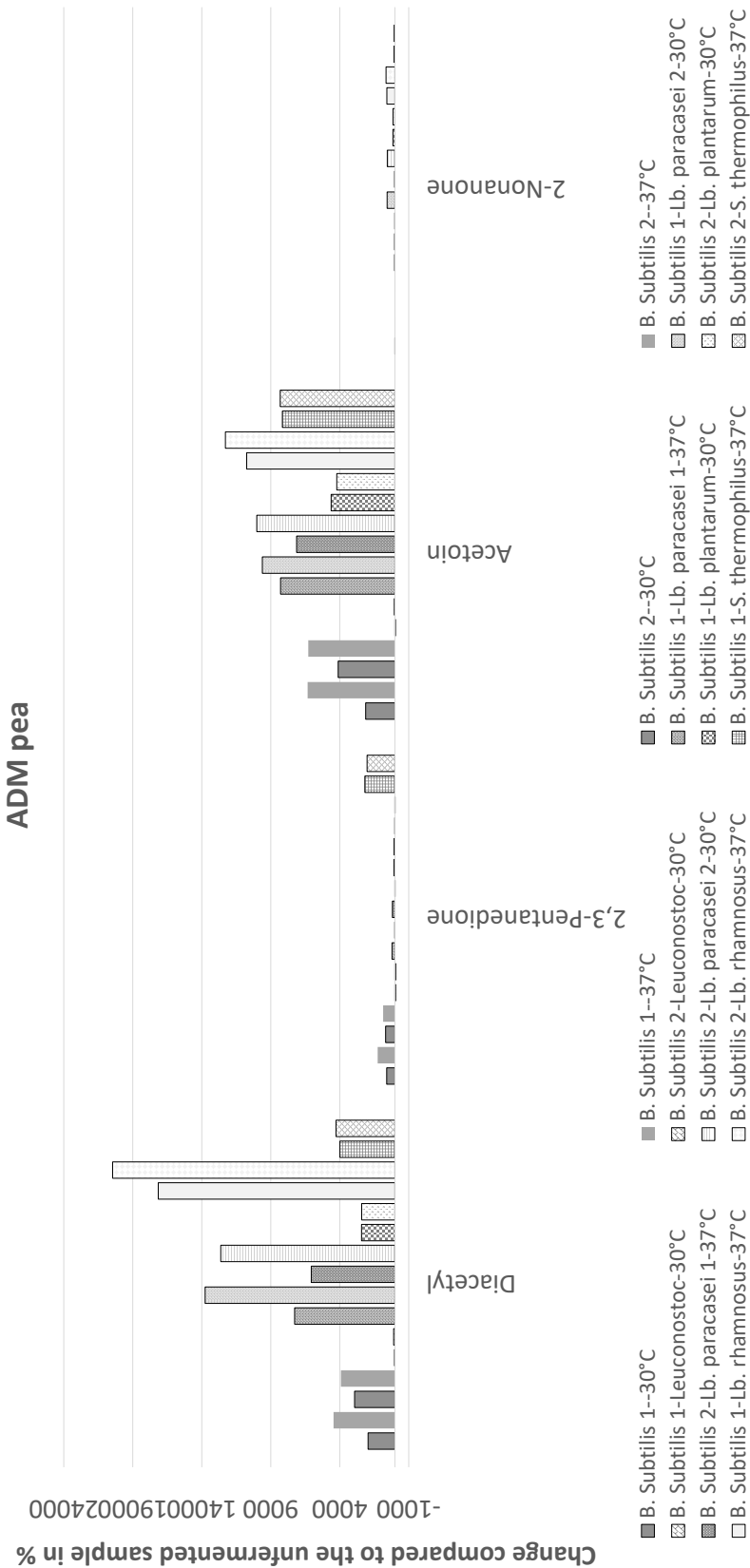
Supplementary Figure S2. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different off-flavor associated compounds in Vitesseence pea.



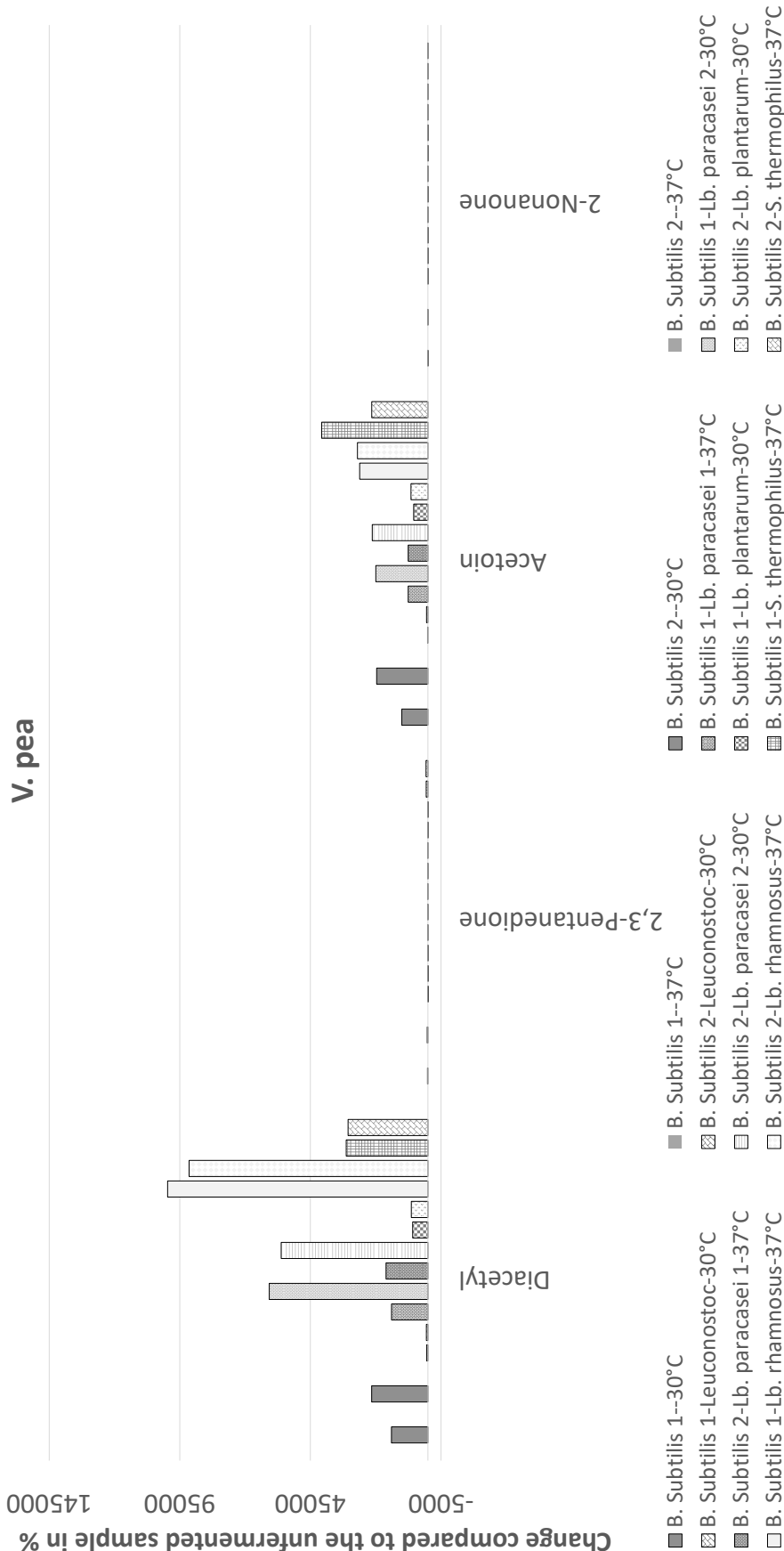
Supplementary Figure S3. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different off-flavor associated compounds in chickpea.



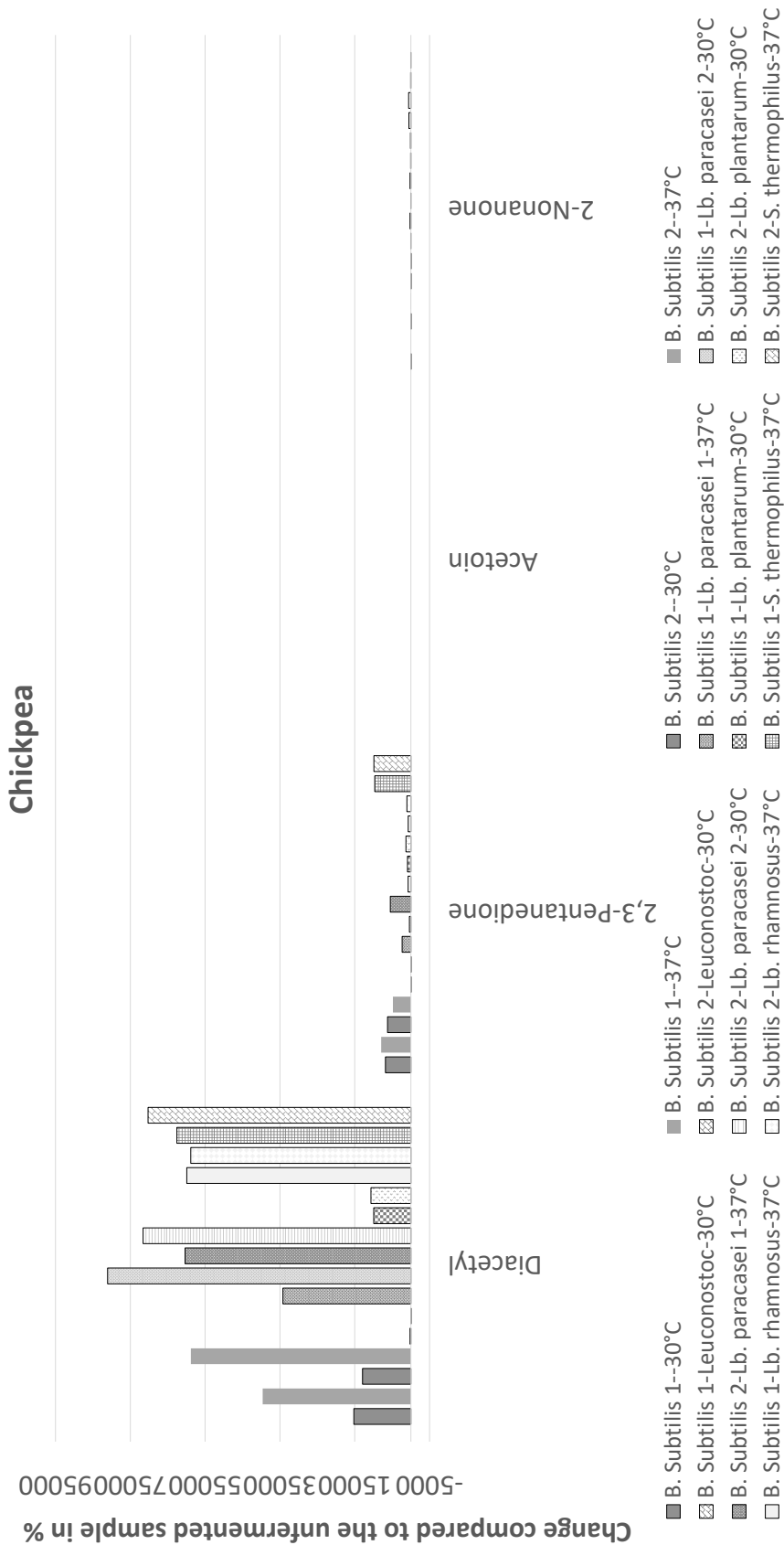
Supplementary Figure S4. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different off-flavor associated compounds in faba.



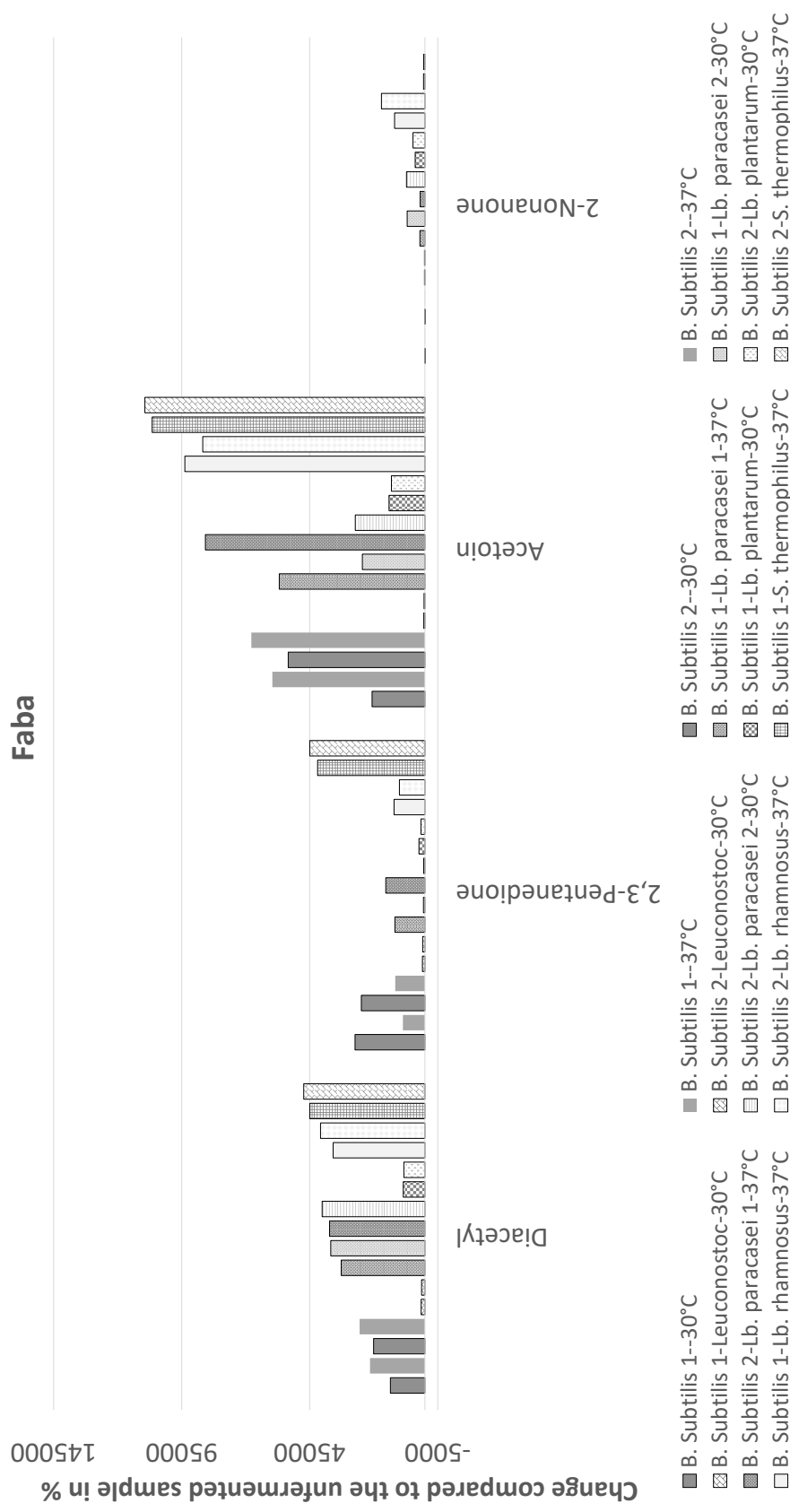
Supplementary Figure S5. Production (level of increase compared to the unfermented sample, in signal to noise) of desirable dairy-associated flavor compounds in ADM pea.



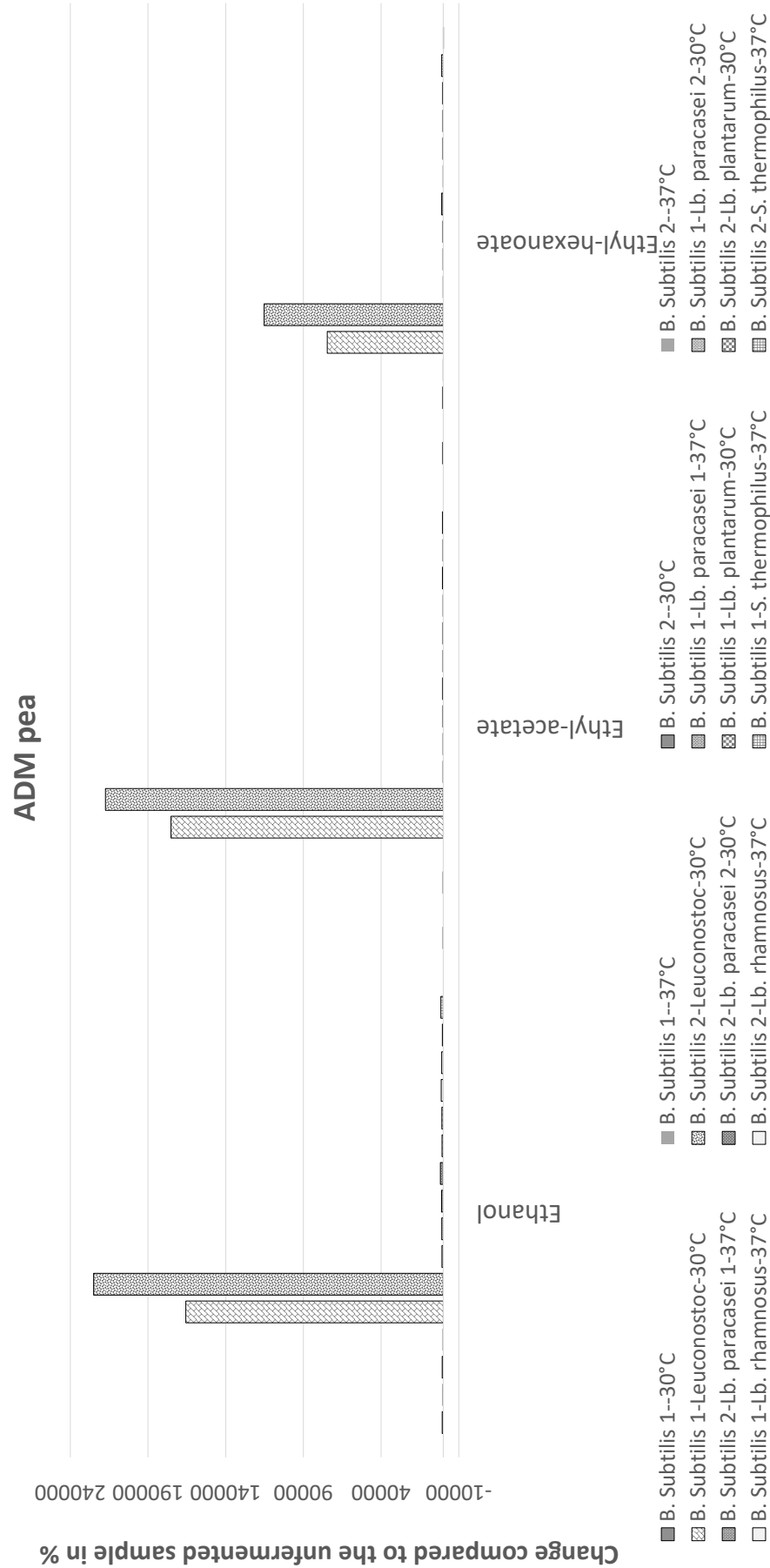
Supplementary Figure S6. Production (level of increase compared to the unfermented sample, in signal to noise) of desirable dairy-associated flavor compounds in Vitesence pea.



Supplementary Figure S7. Production (level of increase compared to the unfermented sample, in signal to noise) of desirable dairy-associated flavor compounds in chickpea.

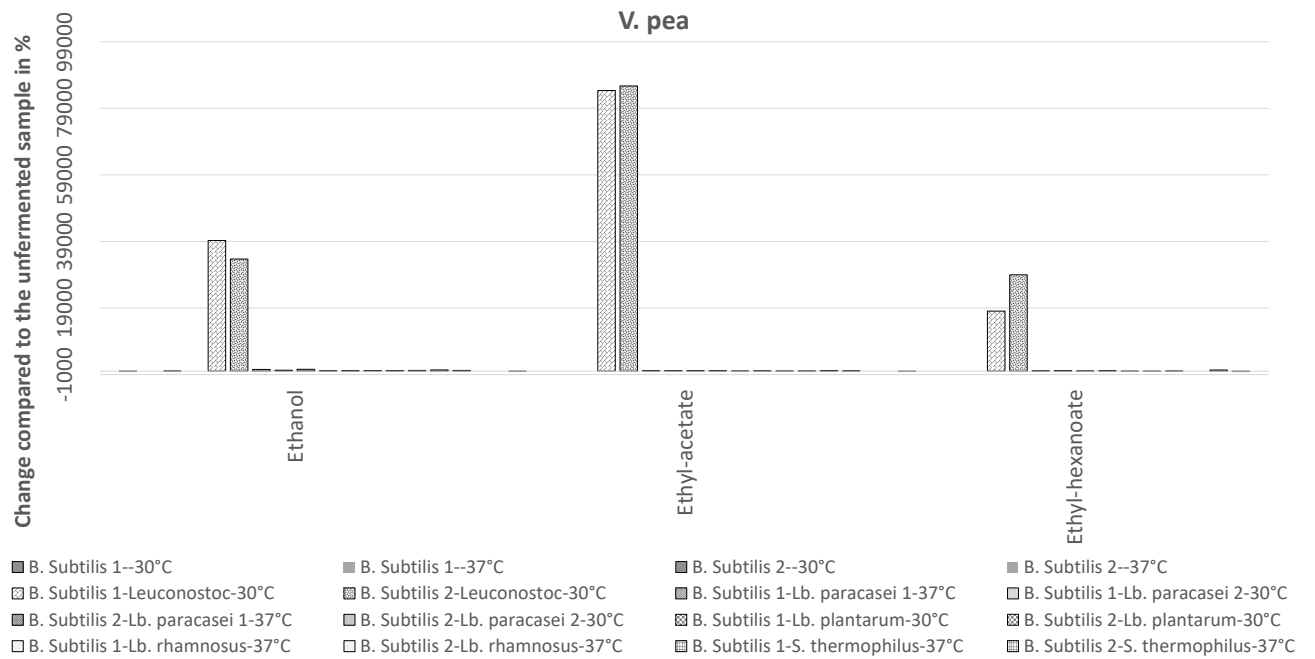


Supplementary Figure S8. Production (level of increase compared to the unfermented sample, in signal to noise) of desirable dairy-associated flavor compounds in faba.

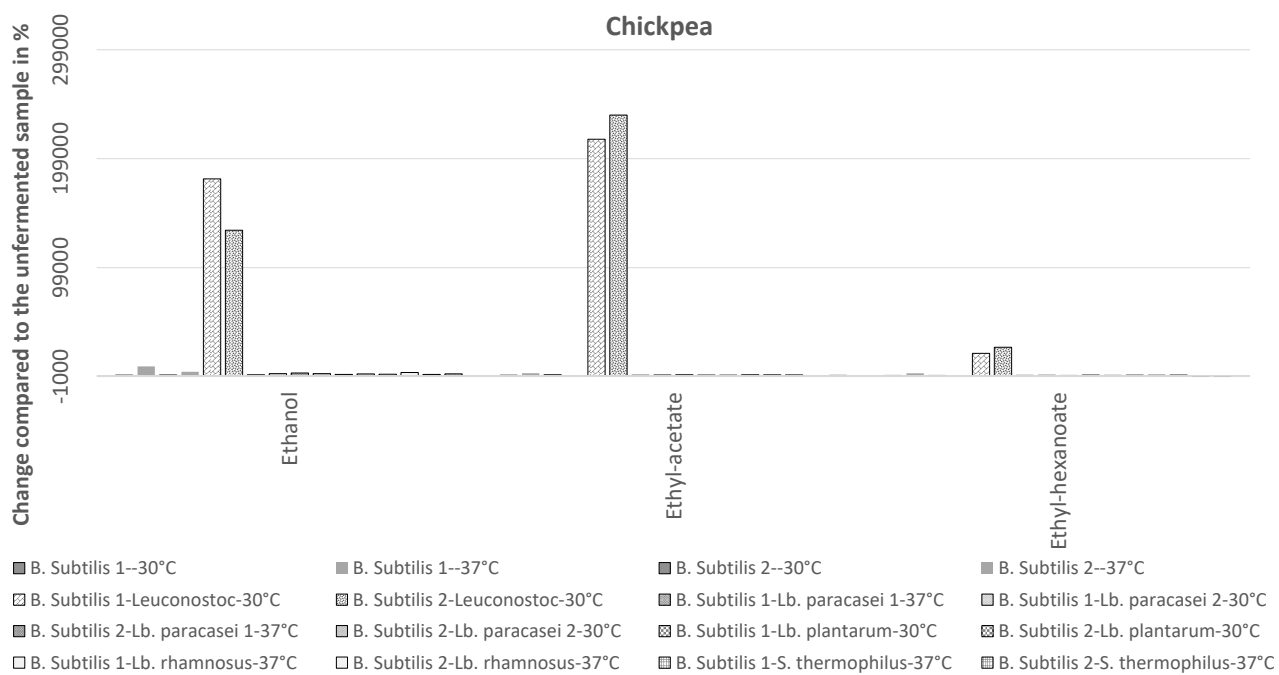


Supplementary Figure S9. Production (level of increase compared to the unfermented sample, in signal to noise) of ethanol and esters by the heterofermentative *Leuconostoc* in ADM pea.

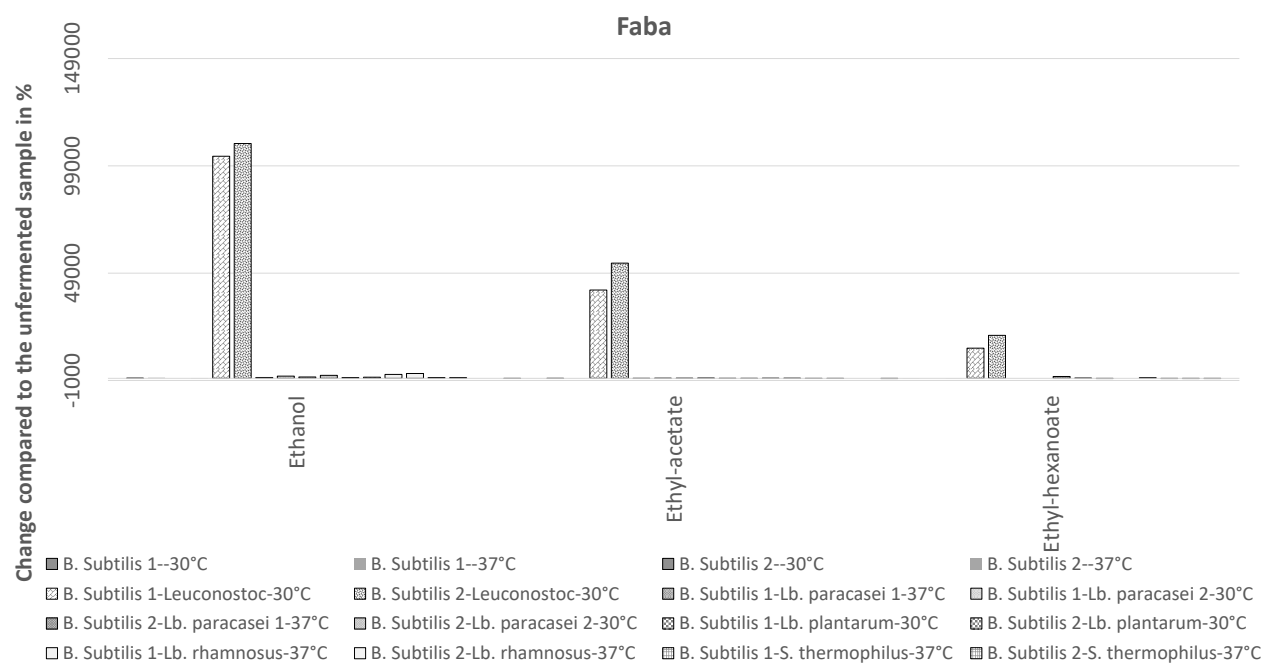
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Supplementary Figure S10. Production (level of increase compared to the unfermented sample, in signal to noise) of ethanol and esters by the heterofermentative *Leuconostoc* in Vitessence pea.

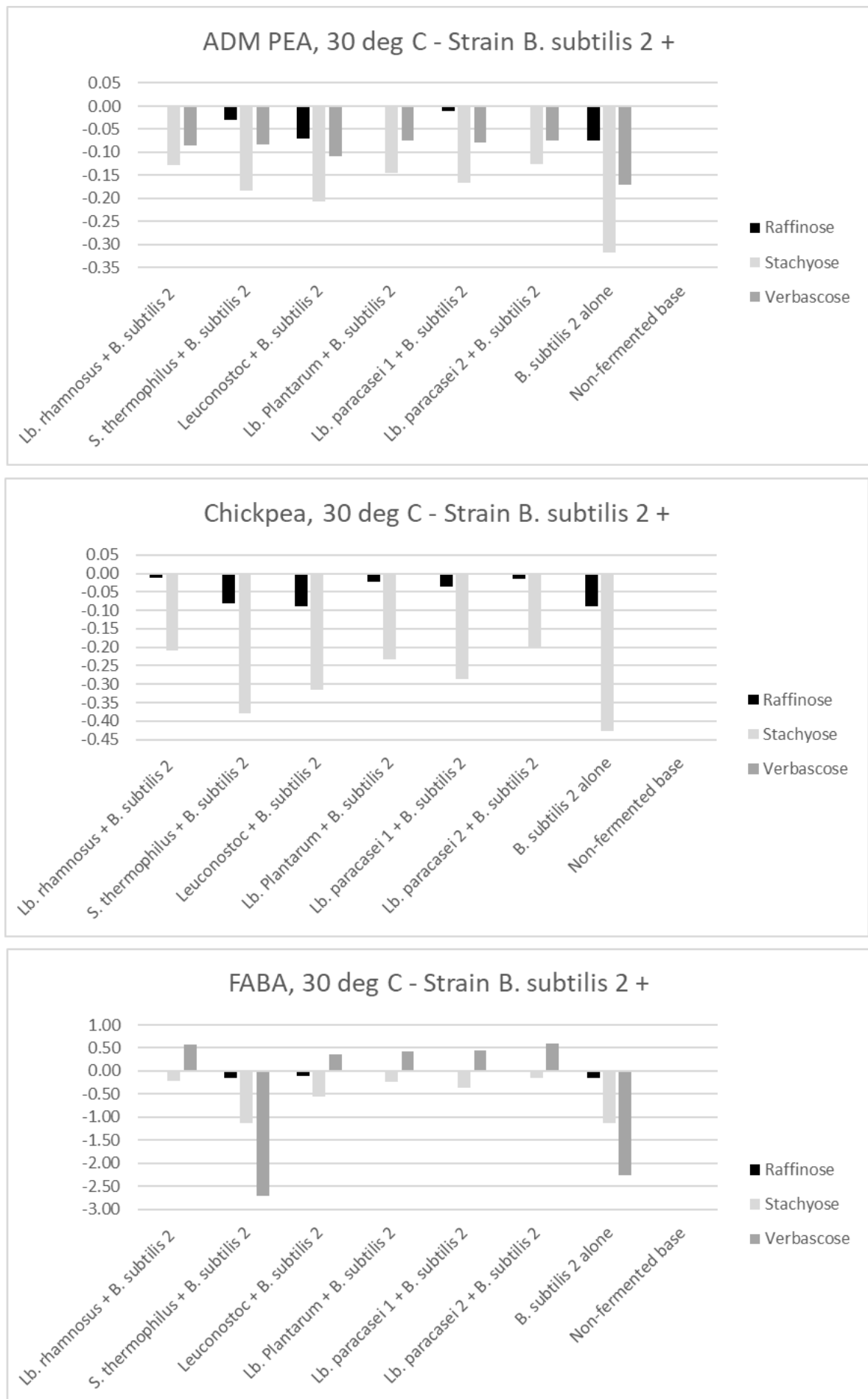


Supplementary Figure S11. Production (level of increase compared to the unfermented sample, in signal to noise) of ethanol and esters by the heterofermentative *Leuconostoc* in chickpea.

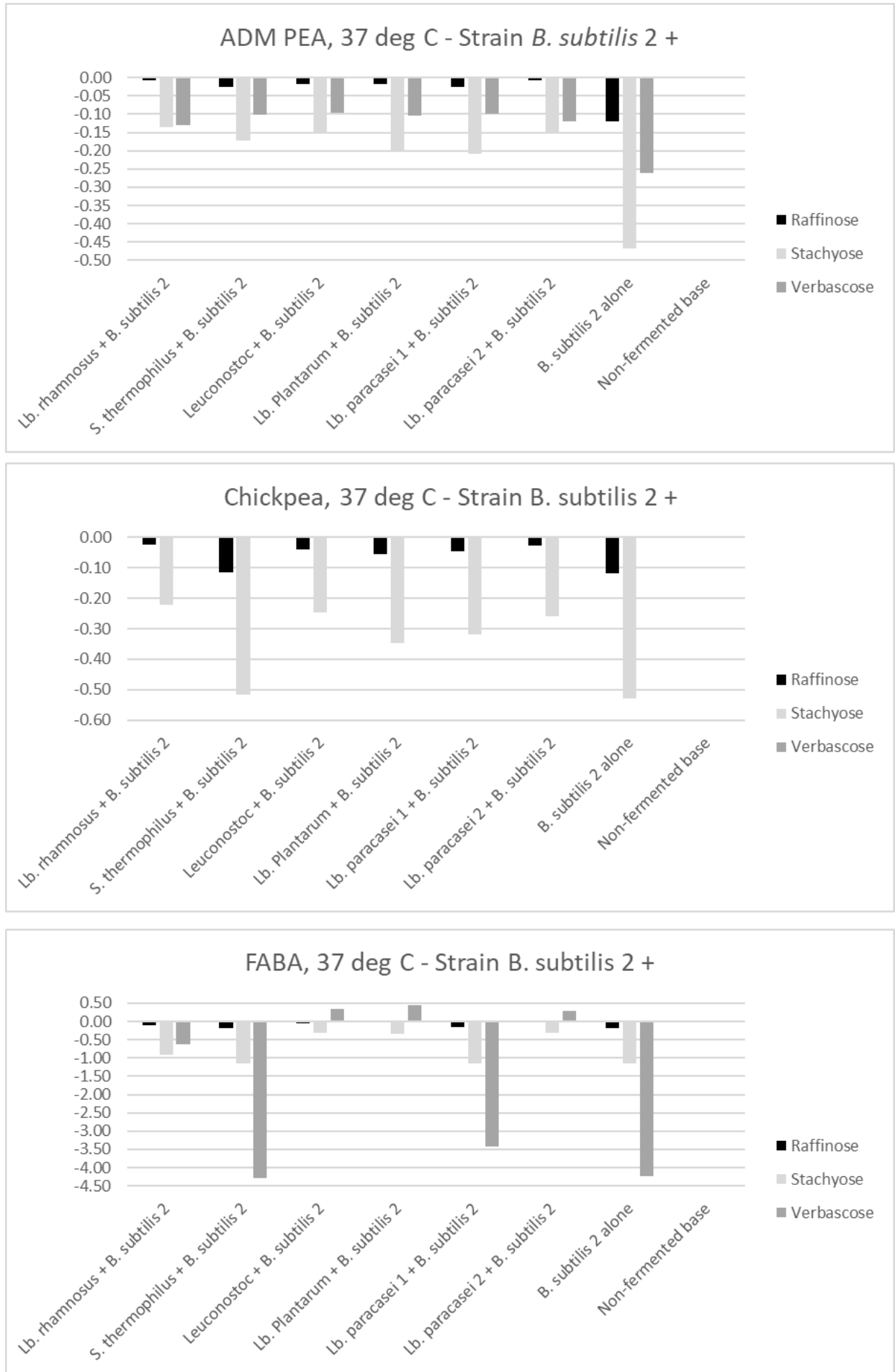


Supplementary Figure S12. Production (level of increase compared to the unfermented sample, in signal to noise) of ethanol and esters by the heterofermentative *Leuconostoc* in faba

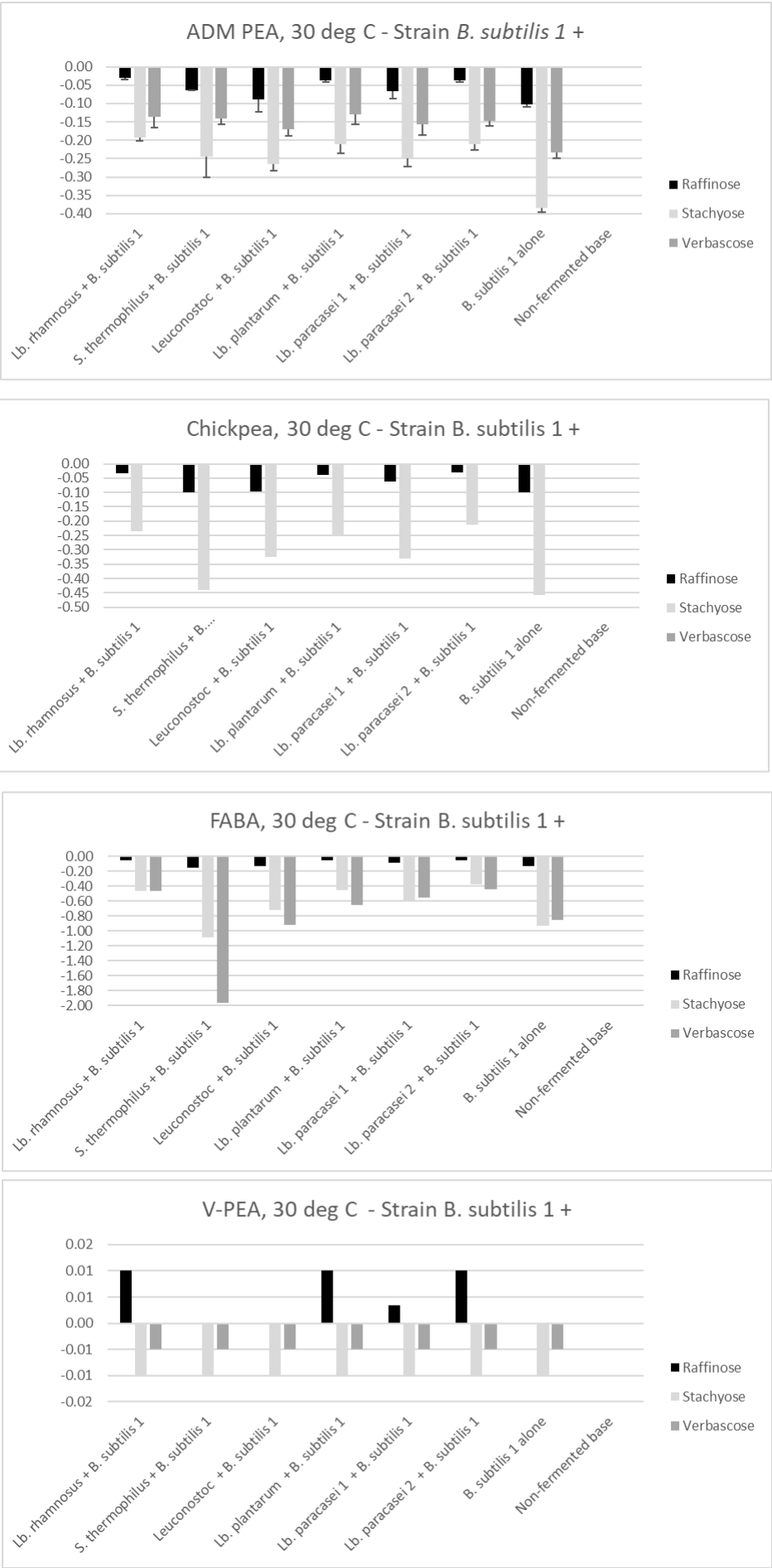
Supplem. Figure S13. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different RFOs at 30C.



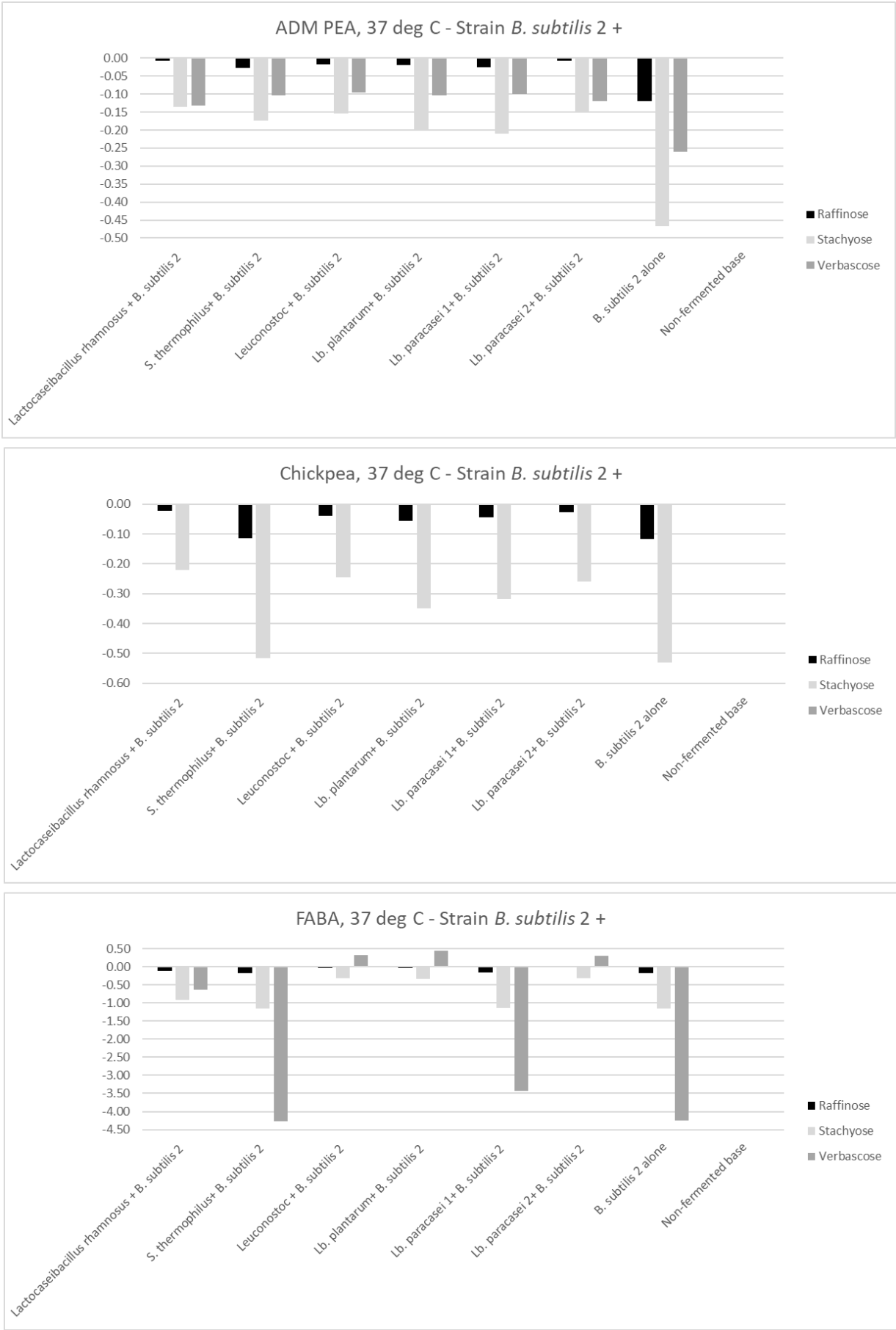
Supplem. Figure S14. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different RFOs at 37C.



Supplem. Figure S15. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different RFOs at 30C.



Supplem. Figure S16. Degradation (level of decrease compared to the unfermented sample, in signal to noise) of different RFOs at 37C.



Supplementary Figure S17. The absorbance spectrum of the n-hexane extract of the *Lb. fragifolii* strain. Notice the signature peaks at around 414 nm, 436 nm and 464 nm.

