

Figure S1. pH was measured for 10-12 days, as reported for fermentations of all yeast in this study. Results are reported as the mean of two biological replicates.

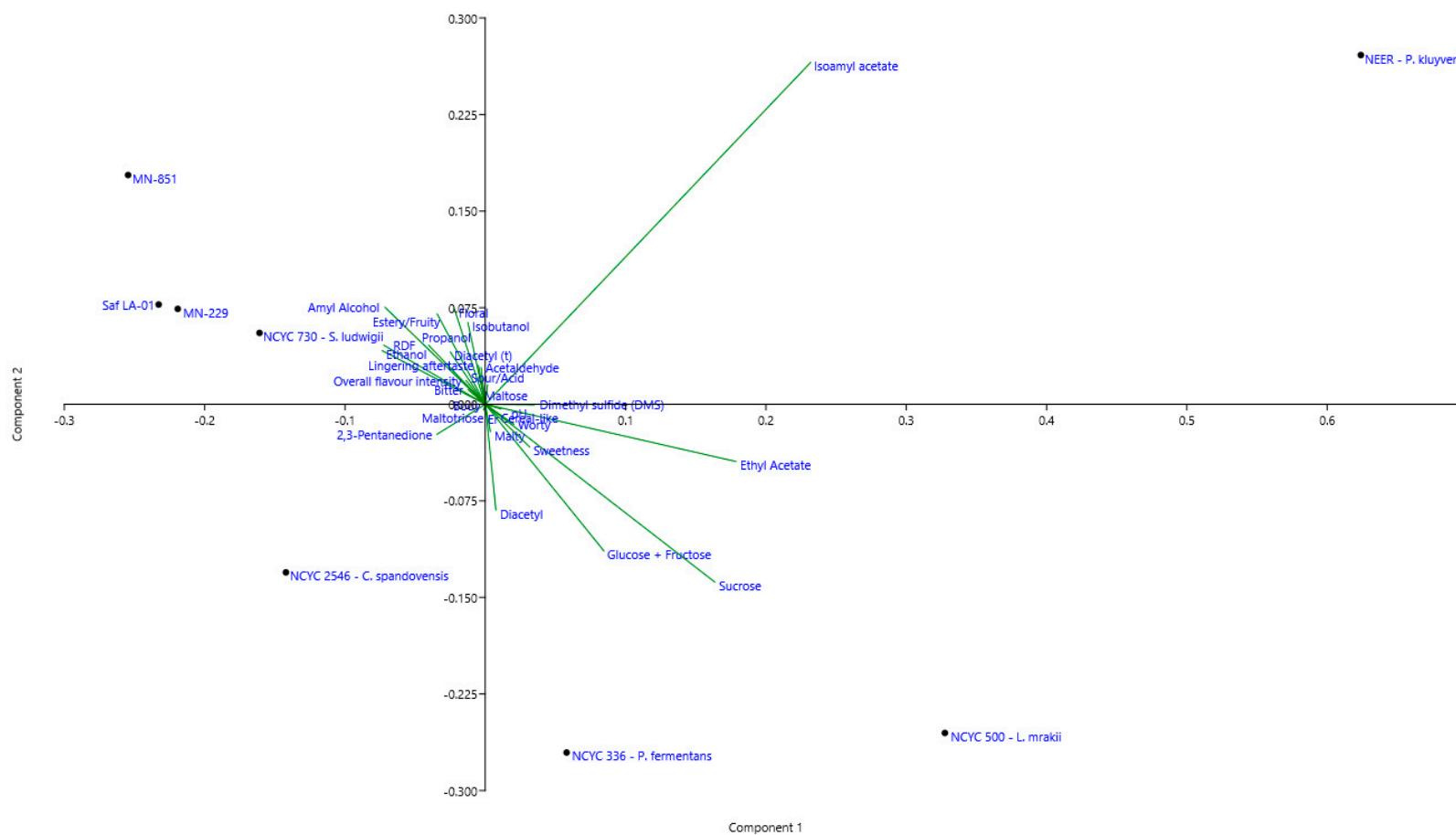


Figure S2. Scatter Plot analysis PCA. PC1(52.3%) vs PC2(20.2%).

Table S1. Spearman's P-values, highlighted at pink P -values below 0.05.

		Sensory analysis																												
		Overall flavour intensity										Overall flavour intensity																		
		Ester/Fruity					Floral					Warty					Malty					Cereal-like								
Er (%m/m)	pH	RDF	Propanol	Isobutanol	Amyl Alcohol	Ethyl Acetate	Isoamyl acetate	Diacetyl	2,3-Pentanedione	Acetaldehyde	Dimethyl sulfide (DMS)	Glucose + Fructose	Sucrose	Maltose	Maltotriose	Ethanol	Overall flavour intensity	Ester/Fruity	Floral	Warty	Malty	Cereal-like	Diacetyl (t)	Sweetness	Sour/Acid	Bitter	Body	Lingering aftertaste		
Er (%m/m)	0.083	0.000	0.058	0.428	0.007	0.752	0.428	0.037	0.216	0.501	0.389	0.012	0.036	0.941	0.752	0.000	0.022	0.045	0.096	0.006	0.967	0.417	0.171	0.003	0.990	0.013	0.343	0.449		
pH	0.083	0.069	0.299	0.582	0.267	0.243	0.115	0.840	0.037	0.582	0.267	0.273	0.036	0.448	0.882	0.069	0.037	0.045	0.299	0.019	0.587	0.182	0.160	0.042	0.471	0.161	0.055	0.227		
RDF	0.000	0.069	0.083	0.462	0.005	0.703	0.462	0.058	0.267	0.752	0.267	0.019	0.036	0.829	0.977	0.000	0.011	0.023	0.083	0.988	0.363	0.120	0.009	0.990	0.032	0.384	0.410			
Propanol	0.058	0.299	0.083	—	0.360	0.197	0.582	0.151	0.327	0.197	0.619	0.793	0.085	0.560	0.507	0.619	0.083	0.115	0.232	0.299	0.063	0.895	0.448	0.826	0.038	0.589	0.313	0.183	0.379	
Isobutanol	0.428	0.582	0.462	0.360	—	0.171	0.935	0.665	0.216	0.327	0.462	0.501	0.185	0.911	0.206	0.977	0.462	0.501	0.850	0.619	0.585	0.363	0.654	0.277	0.550	0.260	0.410	0.615	0.743	
Amyl Alcohol	0.007	0.267	0.005	0.197	0.171	—	0.536	0.619	0.046	0.840	0.793	0.115	0.060	0.089	0.487	0.619	0.005	0.083	0.184	0.267	0.041	0.940	0.389	0.079	0.084	0.381	0.041	1.000	1.000	
Ethyl Acetate	0.752	0.243	0.703	0.582	0.935	0.536	—	0.022	0.360	0.882	0.083	0.028	0.849	0.875	0.299	0.058	0.703	0.752	0.891	0.536	0.504	0.692	0.736	0.404	0.736	0.808	0.794	0.692	0.794	
Isoamyl acetate	0.428	0.115	0.462	0.151	0.665	0.619	0.022	—	0.536	0.197	0.327	0.299	0.964	0.827	0.067	0.360	0.462	0.582	0.850	0.752	0.313	0.924	0.871	0.990	0.363	0.646	0.743	0.255	0.887	
Diacetyl	0.037	0.840	0.058	0.327	0.216	0.046	0.360	0.536	—	0.935	0.115	0.977	0.022	0.167	0.396	0.360	0.058	0.267	0.245	0.096	0.244	0.716	0.541	0.439	0.117	0.781	0.041	0.971	0.743	
2,3-Pentanedione	0.216	0.037	0.267	0.197	0.327	0.840	0.882	0.197	0.935	—	0.665	0.665	0.468	0.208	0.364	0.360	0.267	0.151	0.141	0.501	0.141	0.716	0.895	0.943	0.100	0.275	0.483	0.023	0.255	
Acetaldehyde	0.501	0.582	0.752	0.619	0.462	0.793	0.083	0.327	0.115	0.665	—	0.096	0.363	0.702	0.364	0.037	0.752	0.882	0.891	0.703	0.942	0.801	0.587	0.729	0.550	0.735	0.449	0.497	0.971	0.830
Dimethyl sulfide (DMS)	0.389	0.267	0.267	0.793	0.501	0.115	0.028	0.299	0.977	0.665	0.096	—	0.629	0.399	0.989	0.037	0.267	0.389	0.603	0.840	0.244	0.852	0.233	0.062	0.566	0.507	0.379	0.971	0.928	
Glucose + Fructose	0.012	0.273	0.019	0.085	0.185	0.060	0.849	0.964	0.022	0.468	0.363	0.629	—	0.074	0.841	0.285	0.019	0.030	0.030	0.008	0.031	0.570	0.459	0.160	0.004	0.579	0.016	0.238	0.141	
Sucrose	0.036	0.036	0.036	0.560	0.911	0.089	0.875	0.827	0.167	0.208	0.702	0.399	0.074	—	0.762	0.702	0.036	0.036	0.113	0.048	0.494	0.048	0.042	0.036	0.905	0.027	0.286	0.348		
Maltose	0.941	0.448	0.829	0.507	0.206	0.487	0.299	0.067	0.396	0.364	0.364	0.984	0.841	0.762	—	0.989	0.829	0.711	0.850	1.000	0.982	0.540	0.963	0.320	0.675	0.049	0.989	0.183	0.343	
Maltotriose	0.752	0.882	0.977	0.619	0.977	0.619	0.058	0.360	0.360	0.360	—	0.037	0.037	0.285	0.702	0.989	—	0.977	0.703	0.464	0.243	0.942	0.564	0.756	0.623	0.379	0.233	0.617	0.290	0.227
Ethanol	0.000	0.069	0.000	0.083	0.462	0.005	0.703	0.462	0.058	0.267	0.752	0.267	0.019	0.036	0.829	0.977	0.011	0.023	0.083	0.002	0.988	0.363	0.120	0.009	0.990	0.032	0.384	0.410		
Overall flavour intensity	0.022	0.037	0.011	0.115	0.501	0.083	0.752	0.582	0.267	0.151	0.882	0.389	0.030	0.036	0.711	0.703	0.011	—	0.001	0.058	0.001	0.329	0.448	0.054	0.011	0.761	0.122	0.123	0.161	
Ester/Fruity	0.045	0.045	0.023	0.232	0.850	0.184	0.891	0.850	0.245	0.141	0.891	0.603	0.030	0.036	0.850	0.464	0.023	0.001	0.010	0.004	0.530	0.283	0.114	0.017	0.390	0.139	0.084	0.042		
Floral	0.096	0.299	0.083	0.299	0.619	0.267	0.536	0.752	0.096	0.501	0.703	0.840	0.008	0.113	1.000	0.243	0.083	0.058	0.010	0.603	0.801	0.298	0.277	0.033	0.197	0.104	0.183	0.017		
Warty	0.006	0.019	0.002	0.063	0.585	0.041	0.504	0.313	0.244	0.141	0.942	0.244	0.031	0.048	0.982	0.942	0.002	0.001	0.004	0.063	0.615	0.409	0.088	0.006	0.680	0.091	0.125	0.166		
Malty	0.967	0.587	0.988	0.895	0.363	0.940	0.692	0.924	0.716	0.716	0.801	0.852	0.570	0.494	0.540	0.564	0.988	0.329	0.530	0.801	0.615	0.859	0.149	0.551	0.928	0.683	0.324	0.648		
Cereal-like	0.417	0.182	0.363	0.448	0.654	0.389	0.736	0.871	0.541	0.895	0.587	0.233	0.459	0.048	0.965	0.756	0.363	0.448	0.283	0.298	0.409	0.859	0.090	0.415	0.819	0.112	0.727	0.515		
Diacetyl (t)	0.171	0.160	0.120	0.826	0.277	0.079	0.404	0.990	0.439	0.943	0.729	0.062	0.160	0.042	0.320	0.623	0.120	0.054	0.114	0.277	0.088	0.149	0.090	0.197	0.532	0.104	0.665	0.656		
Sweetness	0.003	0.042	0.009	0.038	0.550	0.084	0.736	0.363	0.117	0.100	0.550	0.566	0.004	0.036	0.675	0.379	0.009	0.011	0.017	0.033	0.006	0.551	0.415	0.197	0.399	0.016	0.058	0.115		
Sour/Acid	0.990	0.471	0.990	0.589	0.260	0.381	0.808	0.646	0.781	0.275	0.735	0.507	0.579	0.905	0.049	0.233	0.990	0.761	0.390	0.197	0.680	0.928	0.819	0.532	0.399	0.922	0.040	0.010		
Bitter	0.013	0.161	0.032	0.313	0.410	0.041	0.794	0.743	0.041	0.483	0.449	0.379	0.016	0.027	0.989	0.617	0.032	0.122	0.139	0.104	0.091	0.683	0.112	0.104	0.016	0.922	—	0.423	0.483	
Body	0.343	0.055	0.384	0.183	0.615	1.000	0.692	0.255	0.971	0.971	0.238	0.286	0.183	0.290	0.384	0.123	0.084	0.183	0.125	0.324	0.727	0.665	0.058	0.040	0.423	—	0.021			
Lingering aftertaste	0.449	0.227	0.410	0.379	0.743	1.000	0.794	0.887	0.743	0.255	0.830	0.928	0.141	0.348	0.343	0.227	0.410	0.161	0.042	0.017	0.166	0.648	0.515	0.656	0.115	0.010	0.483	0.021		