Supplementary material

Activity of binary combinations of natural phenolics and synthetic food preservatives against food spoilage yeasts

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Figure S4. Checkerboard layout of vanillin-cinnamic acid combinations used against the biofilm growth of *D. hansenii* (**A**), *W. anomalus* (**B**), *S. cerevisiae* (**C**) and *S. pombe* (**D**).

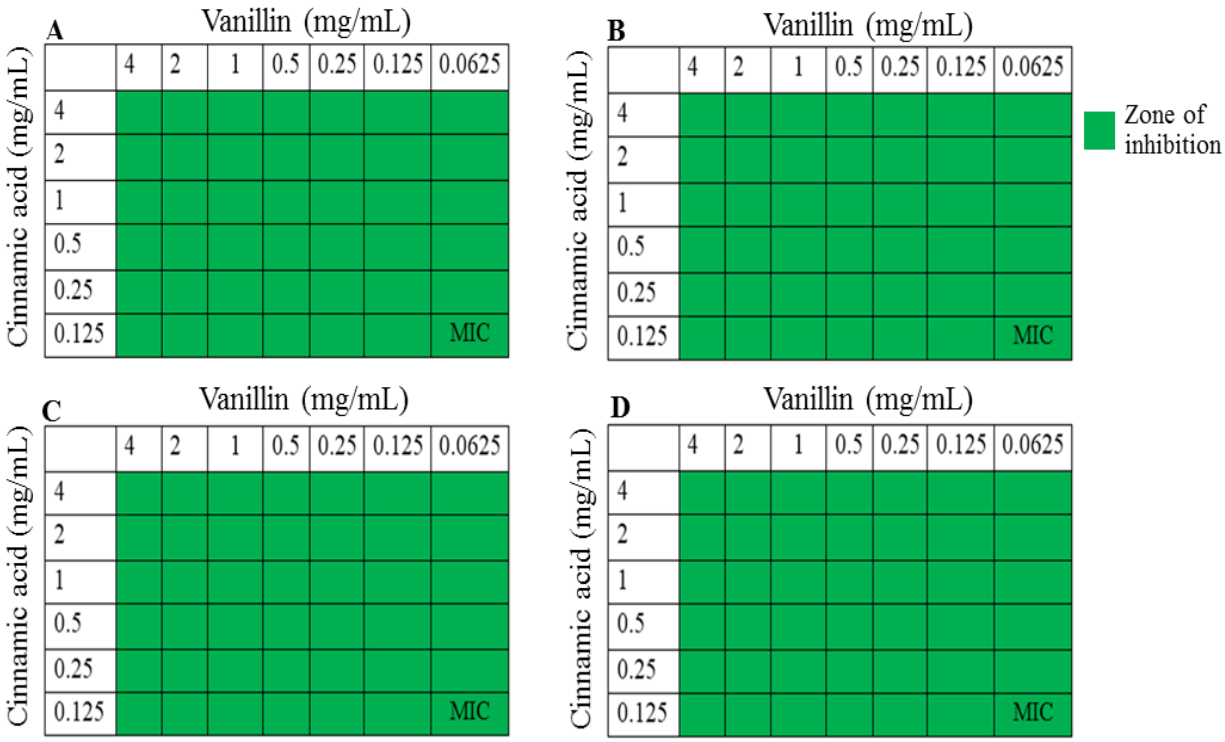
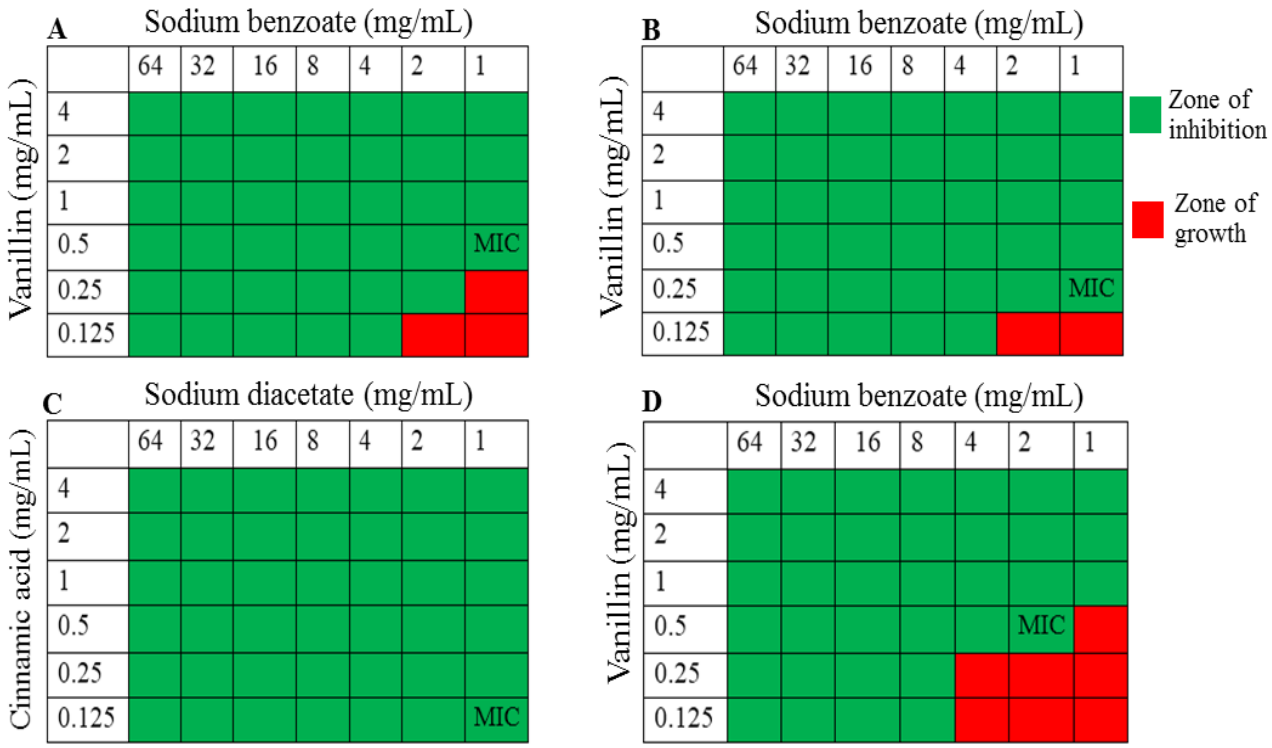


Figure S1. Checkerboard layout of vanillin-cinnamic acid combinations used against the planktonic growth of *D. hansenii* (**A**), *S. cerevisiae* (**B**), *S. pombe* (**C**) and *W. anomalus* (**D**) spoilage yeasts. The MIC is the minimum inhibitory concentration considered in determining the fractional inhibitory concentration index. Lower combinations below the MIC did not inhibit growth.



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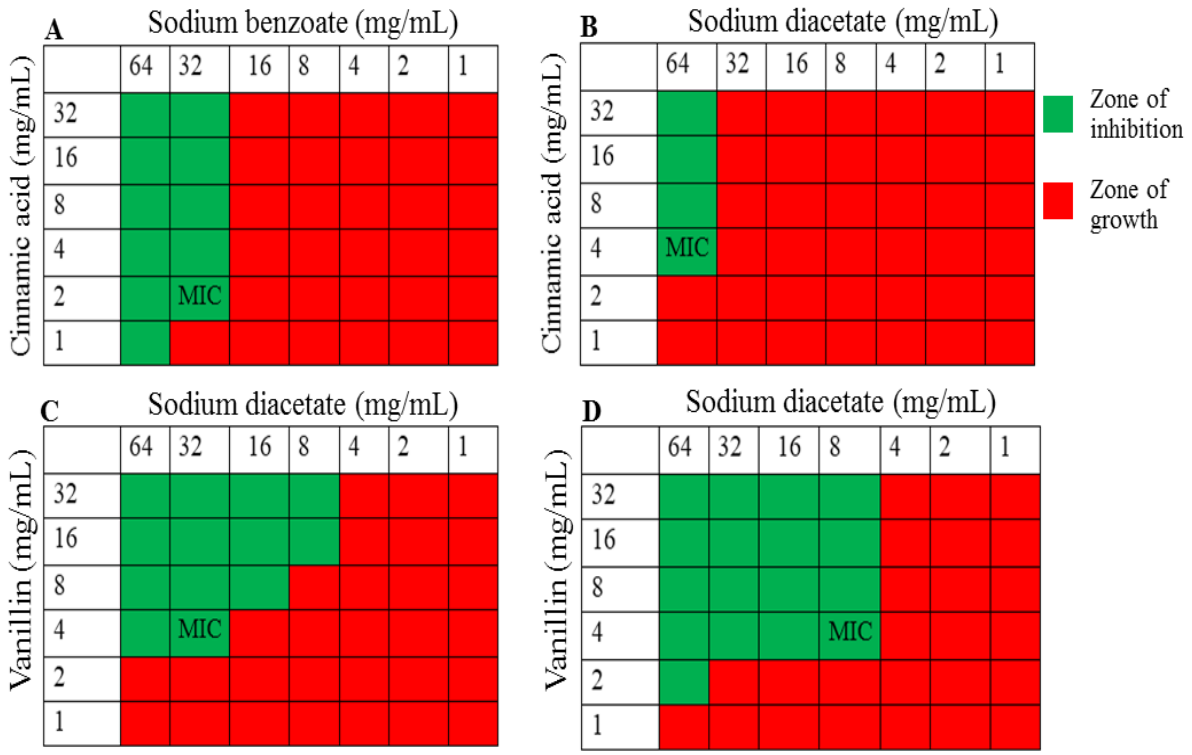

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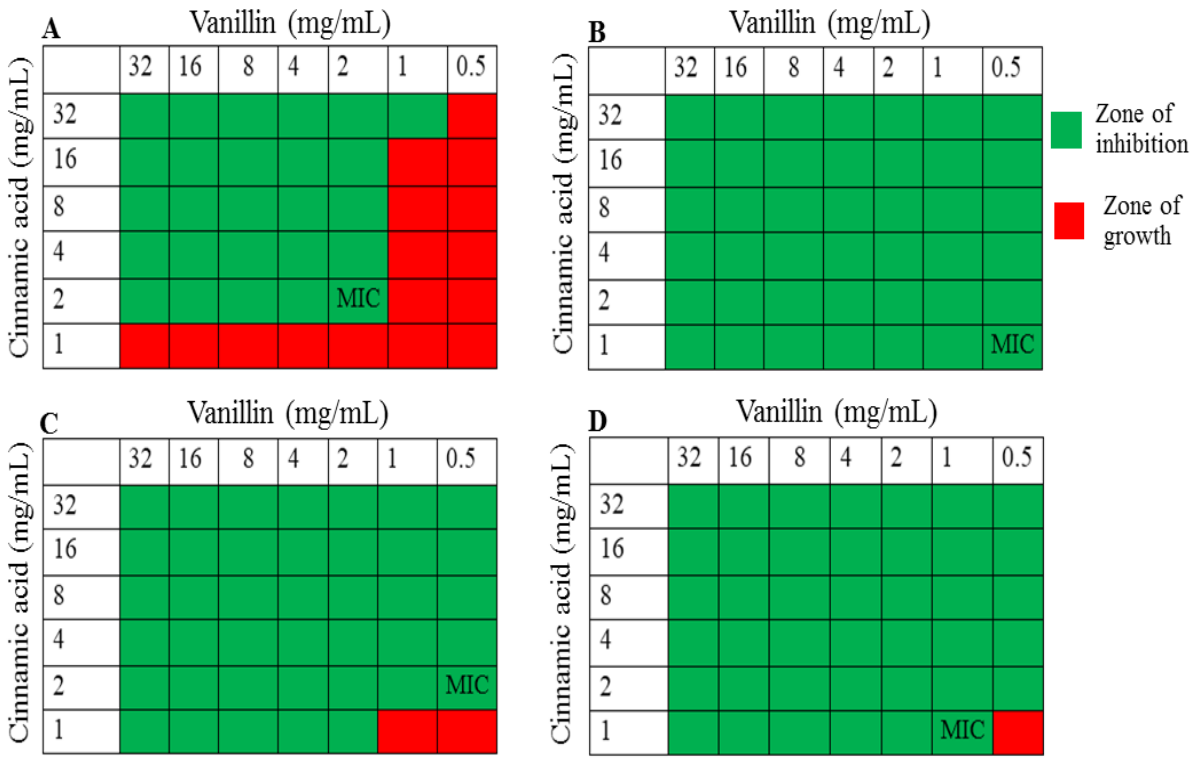

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