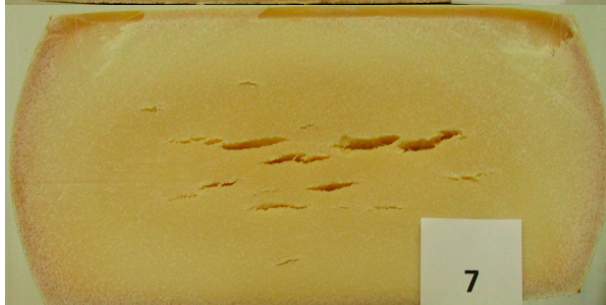
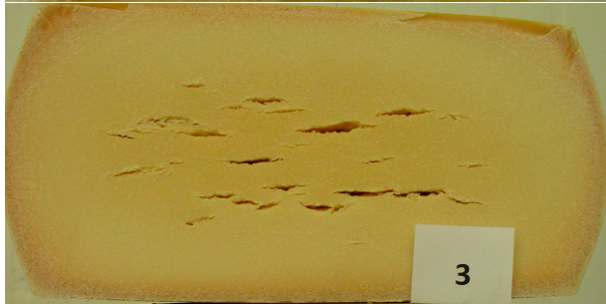


L1



L2

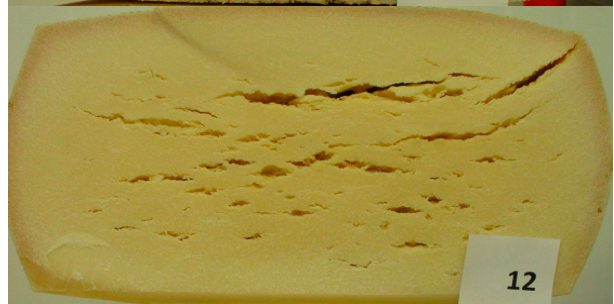
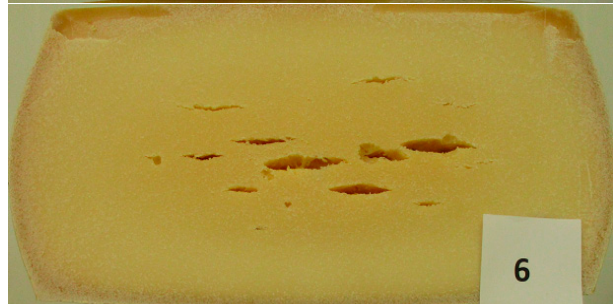
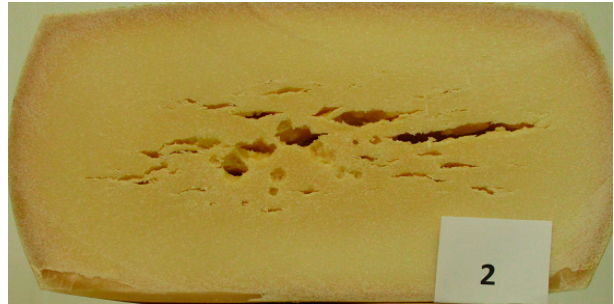


Figure S1. Grana-type cheeses manufactured without the use of lysozyme. Cheeses on the left column were obtained from L1 milk (BCS load $< 2.0 \log \text{MPN L}^{-1}$); cheeses 3, 5, 7 and 1, 9, 11 were produced in the warm and cold season, respectively. Cheeses on the right column were obtained from L2 milk (BCS load $\geq 3.0 \log \text{MPN L}^{-1}$); cheeses 4, 6, 8 and 2, 10, 12 were produced in the warm and cold season, respectively.