

Table S1: Physicochemical analysis of raw milk and *amasi* samples [10].

Sample	pH	TSS (g/100g)	TTA (% lactic acid)	Consistency (cm)
RM	6.64 ± 0.01 ^d	9.47 ± 0.15 ^c	0.02 ± 0.00 ^a	23.00 ± 0.00 ^e
OP25	3.44 ± 0.01 ^a	6.03 ± 0.38 ^a	0.23 ± 0.00 ^c	9.53 ± 0.25 ^a
OP32	3.99 ± 0.08 ^b	6.67 ± 0.15 ^b	0.11 ± 0.00 ^b	15.23 ± 0.25 ^b
SC25	3.94 ± 0.03 ^b	6.67 ± 0.06 ^b	0.14 ± 0.00 ^b	17.27 ± 0.25 ^d
SC32	4.10 ± 0.02 ^c	6.87 ± 0.06 ^b	0.12 ± 0.07 ^b	15.70 ± 0.17 ^c

RM—raw milk, OP25—optimized fermented milk (*amasi*) at 25 °C, OP32—optimized fermented milk (*amasi*) at 32 °C, SC25—fermented milk (*amasi*) with starter culture at 25 °C, SC32—fermented milk (*amasi*) with starter culture at 32 °C. TSS—Total soluble solids, TTA—Total titratable acidity. Each value is a mean of triplicates, ± SD of triplicates, means with different letters within a column significantly differ ($p \leq 0.05$).