

SUPPLEMENTARY DATA

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**TABLE S1.** Screening results—Interaction BWa156 vs. BZr6

Factors		1	2	3	4	5	6	7	8	9	10	11	12
Cl <sub>3</sub> Fe	mg mL <sup>-1</sup>	20	0	0	20	0	20	0	0	20	0	20	20
Agitation		YES	YES	YES	NO	YES	NO	NO	NO	NO	NO	YES	YES
Nitrogen (YAN)	mg mL <sup>-1</sup>	200	200	300	300	300	200	300	200	300	200	300	200
Reducing sugars	°Brix	23	25	25	25	23	23	23	25	25	23	23	25
Ethanol	% v/v	0	5	0	5	5	5	5	0	0	0	0	5
B/S ratio		1	0.02	0.02	0.02	1	0.02	1	1	1	0.02	0.02	1
Temperature	°C	20	25	20	20	25	25	20	25	25	20	25	20
pH		4	4	4	3.5	3.5	4	4	3.5	4	3.5	3.5	3.5
Glycerol	g/L	5	5	0	5	0	0	5	5	0	0	5	0
SO <sub>2</sub> molecular	mg mL <sup>-1</sup>	0.6	0	0.6	0.6	0.6	0.6	0	0.6	0	0	0	0
<i>Dummy</i>		-1	-1	1	-1	-1	1	1	1	-1	-1	1	1
Spoilage (BZr6)	cell mL <sup>-1</sup>	0	6.08*10 <sup>6</sup>	0	0	0	0	4.1*10 <sup>6</sup>	0	9.56*10 <sup>6</sup>	4.18*10 <sup>6</sup>	6.2*10 <sup>6</sup>	1.81*10 <sup>7</sup>
Biocontroller (BWa156)	cell mL <sup>-1</sup>	0	6*10 <sup>4</sup>	0	0	0	0	3.5*10 <sup>6</sup>	0	1.6*10 <sup>5</sup>	2*10 <sup>4</sup>	0	0

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**Table S2.** Screening—Interaction BWa156 vs. BZr6—Spoilage (BZr6). Statistical analysis

	Sum of squares	middle squares	f value	p value Prob>f	
Model	140.687288	23.4478813	4506.10294	< 0.0001	Significant
A-FeCl <sub>3</sub>	0.08545741	0.08545741	16.4228019	0.0098	
B-Agitation	0.03198744	0.03198744	6.14719518	0.0559	
D-red. sugars	0.08261623	0.08261623	15.8767963	0.0105	
F-B/S ratio	0.03558293	0.03558293	6.83815999	0.0474	
J-Glycerol	0.03743442	0.03743442	7.19396934	0.0437	
K-SO <sub>2</sub> molecular	140.414209	140.414209	26984.1387	< 0.0001	
Residue	0.02601792	0.00520358			

R<sup>2</sup>: 0.99

Model:

Agitation (NO)

Log10 (Spoilage + 1.00) = + 5.94270 + 8.43887E-003 \* FeCl<sub>3</sub> + 3.01724 \* 10<sup>-3</sup> \* Red. sugars + 0.11113 \* B/S ratio - 0.013963 \* Glycerol - 8.55175 \* SO<sub>2</sub> molecular

Agitation (YES)

Log10 (Spoilage + 1.00) = + 6.04596 + 8.43887 \* 10<sup>-3</sup> \* FeCl<sub>3</sub> + 3.01724 \* 10<sup>-3</sup> \* Red. sugars + 0.11113 \* B/S ratio - 0.013963 \* Glycerol - 8.55175 \* SO<sub>2</sub> molecular

**TABLE S3.** Screening—Interaction BWa156 vs. BZr6—Biocontroller (BWa156). Statistical analysis

	Sum of squares	middle squares	f value	p value Prob>f	
Model	68.2362232	17.0590558	17.425092	0.0010	Significant
A-FeCl <sub>3</sub>	9.04656707	9.04656707	9.2406793	0.0189	
B-Agitation	10.5864447	10.5864447	10.8135981	0.0133	
H-pH	12.4548252	12.4548252	12.7220684	0.0091	
K-SO <sub>2</sub> molecular	36.1483863	36.1483863	36.9240223	0.0005	
Residue	6.85295609	0.97899373			

R<sup>2</sup>: 0.9

Model:

Agitation (NO)

Log10 (Biocontroller + 1.00) = - 10.00286856 - 0.086826297 \* FeCl<sub>3</sub> + 4.075099215 \* pH - 4.339041888 \* SO<sub>2</sub> molecular

Agitation (YES)

Log10 (Biocontroller + 1.00) = - 11.88138258 - 0.086826297 \* FeCl<sub>3</sub> + 4.075099215 \* pH - 4.339041888 \* SO<sub>2</sub> molecular

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**TABLE S4.** Screening results—Interaction Bmp29 vs. BZr6

Factors		1	2	3	4	5	6	7	8	9	10	11	12
Cl <sub>3</sub> Fe	mg mL <sup>-1</sup>	20	0	0	20	0	20	0	0	20	0	20	20
Agitation		YES	YES	YES	NO	YES	NO	NO	NO	NO	NO	YES	YES
Nitrogen (YAN)	mg mL <sup>-1</sup>	200	200	300	300	300	200	300	200	300	200	300	200
Reducing sugars	°Brix	23	25	25	25	23	23	23	25	25	23	23	25
Ethanol	% v/v	0	5	0	5	5	5	5	0	0	0	0	5
B/S ratio		1	0.02	0.02	0.02	1	0.02	1	1	1	0.02	0.02	1
Temperature	°C	20	25	20	20	25	25	20	25	25	20	25	20
pH		4	4	4	3.5	3.5	4	4	3.5	4	3.5	3.5	3.5
Glycerol	g/L	5	5	0	5	0	0	5	5	0	0	5	0
SO <sub>2</sub> molecular	mg mL <sup>-1</sup>	0.6	0	0.6	0.6	0.6	0.6	0	0.6	0	0	0	0
<i>Dummy</i>		-1	-1	1	-1	-1	1	1	1	-1	-1	1	1
Spoilage (BZr6)	cell mL <sup>-1</sup>	2.20 *10 <sup>5</sup>	2.69 *10 <sup>6</sup>	1.00 *10 <sup>2</sup>	3.86 *10 <sup>6</sup>	1.41 *10 <sup>6</sup>	3.67 *10 <sup>6</sup>	1.78 *10 <sup>6</sup>	1.15 *10 <sup>6</sup>	1.70 *10 <sup>5</sup>	1.00 *10 <sup>5</sup>	1.17 *10 <sup>7</sup>	3.52 *10 <sup>6</sup>
Biocontroller (Bmp29)	cell mL <sup>-1</sup>	1.00 *10 <sup>4</sup>	5.30 *10 <sup>6</sup>	4.50 *10 <sup>5</sup>	8.45 *10 <sup>6</sup>	2.00 *10 <sup>6</sup>	6.35 *10 <sup>6</sup>	9.75 *10 <sup>6</sup>	2.35 *10 <sup>6</sup>	6.00 *10 <sup>5</sup>	1.25 *10 <sup>6</sup>	1.69 *10 <sup>7</sup>	1.30 *10 <sup>7</sup>

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>



**TABLE S5.** Screening—Interaction Bmp29 vs. BZr6—Spoilage (BZr6). Statistical analysis

	Sum of squares	middle squares	f value	p value Prob > f	
Model	19.0316464	2.3789558	10.2041793	0.0411	Significant
A-FeCl <sub>3</sub>	2.47117201	2.47117201	10.5997271	0.0473	
C-Nitrogen (YAN)	0.58688373	0.58688373	2.51735103	0.2108	
D-red. sugars	1.03117224	1.03117224	4.4230609	0.1262	
E-Ethanol	5.0960208	5.0960208	21.858628	0.0185	
G-Temperature	2.7780494	2.7780494	11.9160323	0.0409	
H-pH	2.60430075	2.60430075	11.1707632	0.0443	
J-Glycerol	3.24893578	3.24893578	13.9358298	0.0335	
K-SO <sub>2</sub> molecular	1.21511166	1.21511166	5.21204188	0.1066	
Residue	0.69940631	0.23313544			

R<sup>2</sup>: 0.96

Model:

$$\text{Log}_{10}(\text{Spoilage} + 1.00) = + 15.26061 + 0.045380 * \text{FeCl}_3 - 4.42298 * 10^{-3} * \text{Nitrogen (YAN)} - 0.29314 * \text{Red. sugars} + 0.26067 * \text{Ethanol} + 0.19246 * \text{Temperature} - 1.86344 * \text{pH} + 0.20813 * \text{Glycerol} - 1.59106 * \text{SO}_2 \text{ molecular}$$

**TABLE S6.** Screening—Interaction Bmp29 vs. BZr6—Biocontroller (Bmp29). Statistical analysis

	Sum of squares	middle squares	f value	p value Prob > f	
Model	5.92666863	0.84666695	30.9619678	0.0025	Significant
A-FeCl <sub>3</sub>	0.21964338	0.21964338	8.03219163	0.0471	
C-Nitrogen (YAN)	0.0797463	0.0797463	2.91626169	0.1629	
E-Ethanol	2.70140692	2.70140692	98.7884012	0.0006	
F-B/S ratio	0.42748958	0.42748958	15.6329695	0.0168	
G-Temperature	0.47554025	0.47554025	17.3901462	0.0140	
J-Glycerol	1.91106613	1.91106613	69.886238	0.0011	
K-SO <sub>2</sub> molecular	0.11177608	0.11177608	4.08756627	0.1133	
Residue	0.10938154	0.02734539			

R<sup>2</sup>: 0.98

Model:

$$\text{Log}_{10}(\text{Biocontroller} + 1.00) = + 8.47828 - 0.013529 * \text{FeCl}_3 + 1.63040 * 10^{-3} * \text{Nitrogen (YAN)} - 0.18979 * \text{Ethanol} + 0.38519 * \text{B/S ratio} - 0.079627 * \text{Temperature} - 0.15963 * \text{Glycerol} + 0.096513 * \text{SO}_2 \text{ molecular}$$

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**OPTIMISATION RESULTS**

**Table S7.** Optimisation results—Interaction BWa156 vs. BZr6

Factors	pH	SO <sub>2</sub> molecular	Reducing sugars	Spoilage (BZr6)	Biocontroller (BWa156)
Assay		mg mL <sup>-1</sup>	°Brix	cell mL <sup>-1</sup>	cell mL <sup>-1</sup>
1	4.2	0	24.5	1.50*10 <sup>5</sup>	2.65*10 <sup>7</sup>
2	3.7	0.25	24.5	1.00*10 <sup>5</sup>	1.56*10 <sup>7</sup>
3	3.2	0.25	23	5.95*10 <sup>6</sup>	0.00
4	3.2	0.25	26	7.40*10 <sup>6</sup>	0.00
5	3.2	0.5	24.5	8.20*10 <sup>6</sup>	0.00
6	4.2	0.25	23	0.00	2.39*10 <sup>7</sup>
7	3.2	0	24.5	3.20*10 <sup>6</sup>	0.00
8	3.7	0	23	0.00	9.75*10 <sup>6</sup>
9	3.7	0.25	24.5	1.00*10 <sup>5</sup>	9.60*10 <sup>6</sup>
10	3.7	0.25	24.5	3.40*10 <sup>5</sup>	1.36*10 <sup>7</sup>
11	3.7	0	26	1.00*10 <sup>3</sup>	1.42*10 <sup>7</sup>
12	3.7	0.5	23	0.00	1.87*10 <sup>7</sup>
13	4.2	0.5	24.5	0.00	2.73*10 <sup>7</sup>
14	3.7	0.25	24.5	1.00*10 <sup>4</sup>	1.40*10 <sup>7</sup>
15	4.2	0.25	26	0.00	1.23*10 <sup>7</sup>
16	3.7	0.5	26	1.00*10 <sup>3</sup>	1.60*10 <sup>7</sup>

**TABLE S8.** Optimization—Interaction BWa156 vs. BZr6—Spoilage (BZr6). Statistical analysis

	SUM OF SQUARES	MIDDLE SQUARES	F VALUE	P VALUE	PROB>F
MODEL	103.923483	12.9904354	7.53063381	0.0076	Significant
A-PH	59.8780097	59.8780097	34.7116436	0.0006	
B-SO <sub>2</sub> MOLECULAR	2.84104903	2.84104903	1.64697327	0.2402	
C-REDUCING SUGARS	4.64451635	4.64451635	2.69245416	0.1448	
AB	7.79738033	7.79738033	4.52018844	0.0711	
AC	0.00224272	0.00224272	0.00130012	0.9722	
A <sup>2</sup>	2.81099303	2.81099303	1.62954963	0.2425	
B <sup>2</sup>	4.60033304	4.60033304	2.66684083	0.1465	
C <sup>2</sup>	21.348959	21.348959	12.3761204	0.0098	
RESIDUE	12.0750856	1.72501223			
LACK OF FIT	10.8475667	2.71189168	6.62773941	0.0761	No significant
PURE ERROR	1.22751885	0.40917295			

**R<sup>2</sup>: 0.89**

**Model:**

Log10 (Spoilage + 1.00) = - 571.40452 - 26.71948 \* pH + 47.52285 \* SO<sub>2</sub> molecular + 50.93682 \* Red. sugars - 11.16952 \* pH \* SO<sub>2</sub> molecular - 0.031572 \* pH \* Red. sugars + 3.35320 \* pH<sup>2</sup> - 17.15871 \* SO<sub>2</sub> molecular<sup>2</sup> - 1.02678 \* Red. sugars<sup>2</sup>

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**TABLE S9.** Optimisation—Interaction BWa156 vs. BZr6—Biocontroller (BWa156). Statistical analysis

	SUM OF SQUARES	MIDDLE SQUARES	F VALUE	P VALUE PROB>F	
MODELO	155.608138	77.8040691	6683.06604	< 0.0001	Significant
A-PH	107.502483	107.502483	9234.04394	< 0.0001	
A <sup>2</sup>	48.1056552	48.1056552	4132.08813	< 0.0001	
RESIDUE	0.15134564	0.01164197			
LACK OF FIT	0.12653854	0.01265385	1.53027013	0.4012	No significant
PURE ERROR	0.0248071	0.00826903			

R<sup>2</sup>: 0.99

Model:

$$\text{Log}_{10}(\text{Biocontroller} + 1.00) = -209.89583 + 109.98172 * \text{pH} - 13.87165 * \text{pH}^2$$

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**TABLE S10.** Optimisation results—Interaction Bmp29 vs. BZr6

Factors	Ethanol	pH	Temperature	B/S ratio	Time	Spoilage (BZr6)	Biocontroller (Bmp29)
Assay	% v/v		°C		days	cell mL <sup>-1</sup>	cell mL <sup>-1</sup>
1	2.5	3.2	21	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
2	2.5	3.7	21	0.51	2.5	7.11*10 <sup>6</sup>	1.97*10 <sup>7</sup>
3	2.5	3.2	21	1	2.5	1.25*10 <sup>6</sup>	1.40*10 <sup>7</sup>
4	2.5	3.7	21	1	0	1.00*10 <sup>6</sup>	1.00*10 <sup>6</sup>
5	2.5	4.2	25	0.51	2.5	6.63*10 <sup>6</sup>	1.53*10 <sup>7</sup>
6	2.5	3.7	17	1	2.5	1.73*10 <sup>6</sup>	6.89*10 <sup>6</sup>
7	5	3.2	21	0.51	2.5	7.35*10 <sup>6</sup>	8.14*10 <sup>6</sup>
8	0	4.2	21	0.51	2.5	4.49*10 <sup>6</sup>	1.62*10 <sup>7</sup>
9	2.5	3.2	25	0.51	2.5	4.21*10 <sup>6</sup>	1.29*10 <sup>7</sup>
10	2.5	3.7	25	1	2.5	5.48*10 <sup>6</sup>	1.37*10 <sup>7</sup>
11	2.5	3.2	21	0.02	2.5	3.89*10 <sup>6</sup>	1.13*10 <sup>7</sup>
12	2.5	3.7	21	0.51	2.5	4.81*10 <sup>6</sup>	1.21*10 <sup>7</sup>
13	2.5	3.7	17	0.02	2.5	3.79*10 <sup>6</sup>	2.36*10 <sup>6</sup>
14	2.5	4.2	21	0.51	5	3.30*10 <sup>6</sup>	2.29*10 <sup>7</sup>
15	2.5	3.2	21	0.51	5	1.00*10 <sup>7</sup>	3.53*10 <sup>6</sup>
16	0	3.7	21	0.51	5	2.28*10 <sup>6</sup>	2.66*10 <sup>7</sup>
17	2.5	3.7	25	0.51	5	3.60*10 <sup>6</sup>	5.90*10 <sup>6</sup>
18	2.5	3.7	21	0.51	2.5	2.84*10 <sup>6</sup>	7.20*10 <sup>6</sup>
19	2.5	3.7	25	0.02	2.5	7.71*10 <sup>6</sup>	5.69*10 <sup>6</sup>
20	2.5	3.2	17	0.51	2.5	3.10*10 <sup>6</sup>	1.68*10 <sup>7</sup>
21	2.5	3.7	17	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
22	5	4.2	21	0.51	2.5	9.90*10 <sup>6</sup>	1.37*10 <sup>7</sup>
23	2.5	3.7	21	0.51	2.5	6.00*10 <sup>6</sup>	2.52*10 <sup>7</sup>
24	0	3.7	17	0.51	2.5	1.35*10 <sup>6</sup>	2.89*10 <sup>7</sup>
25	2.5	3.7	21	0.51	2.5	4.73*10 <sup>6</sup>	1.67*10 <sup>7</sup>
26	2.5	3.7	25	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
27	2.5	4.2	21	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
28	0	3.2	21	0.51	2.5	3.23*10 <sup>6</sup>	2.38*10 <sup>7</sup>
29	0	3.7	21	0.02	2.5	1.92*10 <sup>6</sup>	8.06*10 <sup>6</sup>
30	2.5	4.2	17	0.51	2.5	3.27*10 <sup>6</sup>	1.76*10 <sup>7</sup>
31	2.5	4.2	21	0.02	2.5	9.53*10 <sup>6</sup>	1.14*10 <sup>7</sup>
32	5	3.7	21	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
33	2.5	3.7	21	1	5	2.13*10 <sup>6</sup>	4.40*10 <sup>6</sup>
34	5	3.7	21	0.02	2.5	1.73*10 <sup>7</sup>	4.16*10 <sup>6</sup>
35	0	3.7	21	0.51	0	1.28*10 <sup>6</sup>	7.20*10 <sup>5</sup>
36	2.5	3.7	17	0.51	5	5.73*10 <sup>6</sup>	1.51*10 <sup>7</sup>
37	5	3.7	21	1	2.5	3.28*10 <sup>6</sup>	1.38*10 <sup>7</sup>
38	2.5	3.7	21	0.02	5	9.05*10 <sup>6</sup>	6.65*10 <sup>6</sup>
39	2.5	3.7	21	0.02	0	1.80*10 <sup>6</sup>	2.00*10 <sup>5</sup>
40	2.5	3.7	21	0.51	2.5	4.43*10 <sup>6</sup>	2.16*10 <sup>7</sup>
41	0	3.7	25	0.51	2.5	2.34*10 <sup>6</sup>	2.49*10 <sup>7</sup>
42	5	3.7	25	0.51	2.5	2.26*10 <sup>6</sup>	7.37*10 <sup>6</sup>
43	5	3.7	21	0.51	5	4.15*10 <sup>6</sup>	3.23*10 <sup>6</sup>
44	2.5	4.2	21	1	2.5	4.07*10 <sup>6</sup>	3.68*10 <sup>7</sup>
45	0	3.7	21	1	2.5	9.10*10 <sup>5</sup>	2.62*10 <sup>7</sup>
46	5	3.7	17	0.51	2.5	4.02*10 <sup>6</sup>	5.46*10 <sup>6</sup>

**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**TABLE S11.** Optimisation—Interaction BMp29 vs. BZr6—Spoilage (BZr6). Statistical analysis

	SUM OF SQUARES	MIDDLE SQUARES	F VALUE	P VALUE	
				PROB>F	
MODEL	3.14413063	0.31441306	8.816191	< 0.0001	Significant
A-ETHANOL	0.53765506	0.53765506	15.0759313	0.0004	
B-PH	0.05221682	0.05221682	1.46416764	0.2344	
C-TEMPERATURE	0.06706838	0.06706838	1.88060764	0.1790	
D-B/S RATIO	0.67333249	0.67333249	18.8803474	0.0001	
E-TIME	1.09887776	1.09887776	30.8127028	< 0.0001	
A <sup>2</sup>	0.10690991	0.10690991	2.99777039	0.0922	
B <sup>2</sup>	0.01443595	0.01443595	0.40478629	0.5288	
C <sup>2</sup>	0.07537142	0.07537142	2.11342617	0.1549	
D <sup>2</sup>	0.03334964	0.03334964	0.93512917	0.3402	
E <sup>2</sup>	0.54683704	0.54683704	15.3333952	0.0004	
RESIDUE	1.24820994	0.03566314			
LACK OF FIT	1.15646123	0.03854871	2.10077664	0.2088	No significant
PURE ERROR	0.09174871	0.01834974			

R<sup>2</sup>: 0.77

Model:

Log10 (Spoilage + 1.00) = + 4.92412 + 0.16187 \* Ethanol – 1.08960 \* pH + 0.26013 \* Temperature – 0.15605 \* B/S ratio + 0.30508 \* Time – 0.017709 \* Ethanol<sup>2</sup> + 0.16268 \* pH<sup>2</sup> – 5.80823 \* 10<sup>-3</sup> \* Temperature<sup>2</sup> – 0.25746 \* B/S ratio<sup>2</sup> – 0.040051 \* Time<sup>2</sup>



**SUPPLEMENTARY DATA**

Benjamin Kuchen, B., Vazquez, F., Maturano, Y. P., Scaglia, G. J. E., Pera, L., and Martha Dina Vallejo, M. D. (2021). Toward application of biocontrol to inhibit wine spoilage yeasts: The use of statistical designs for screening and optimisation. *OENO One*, 55(2). <https://doi.org/10.20870/oeno-one.2021.55.2.4510>

**Table S12.** Optimization—Interaction BMp29 vs. BZr6—Biocontroller (BMp29). Statistical analysis

	SUM OF SQUARES	MIDDLE SQUARES	F VALUE	P VALUE PROB>F	
MODEL	13.0194893	1.18358994	39.5810483	< 0.0001	Significant
A-ETHANOL	0.66890396	0.66890396	22.3691662	< 0.0001	
B-PH	0.12126002	0.12126002	4.05511972	0.0520	
C-TEMPERATURE	0.00164938	0.00164938	0.05515788	0.8157	
D-B/S RATIO	0.56330327	0.56330327	18.8377182	0.0001	
E-TIME	4.85173474	4.85173474	162.249392	< 0.0001	
AE	0.20955094	0.20955094	7.0077023	0.0122	
BE	0.16511067	0.16511067	5.52155217	0.0247	
DE	0.19286906	0.19286906	6.44983482	0.0158	
C <sup>2</sup>	0.09839781	0.09839781	3.29057242	0.0785	
D <sup>2</sup>	0.40155452	0.40155452	13.428594	0.0008	
E <sup>2</sup>	6.18074251	6.18074251	206.693433	< 0.0001	
RESIDUE	1.01670015	0.02990295			
LACK OF FIT	0.81763073	0.02819416	0.70814899	0.7507	No significant
PURE ERROR	0.19906943	0.03981389			

R<sup>2</sup>: 0.93

Model:

Log10 (Biocontroller + 1.00) = + 3.26997 + 9.76692 \* 10<sup>-3</sup> \* Ethanol - 0.23223 \* pH + 0.26447 \* Temperature + 1.68741 \* B/S ratio + 0.43453 \* Time - 0.036621 \* Ethanol \* Time + 0.16254 \* pH \* Time - 0.17925 \* B/S ratio \* Time - 6.23652 \* 10<sup>-3</sup> \* Temperature<sup>2</sup> - 0.83956 \* B/S ratio<sup>2</sup> - 0.12653 \* Time<sup>2</sup>