SUPPLEMENTARY DATA
Joran, A., Schiessl, K., Klein, G., Besmer, M. D., Eicher, C., & Alexandre, H. (2023). Continuous automated microbial monitoring in laboratory-scale winemaking experiments. *OENO One*, *57*(2). Retrieved from https://oeno-one.eu/article/view/7192

Supplementary data

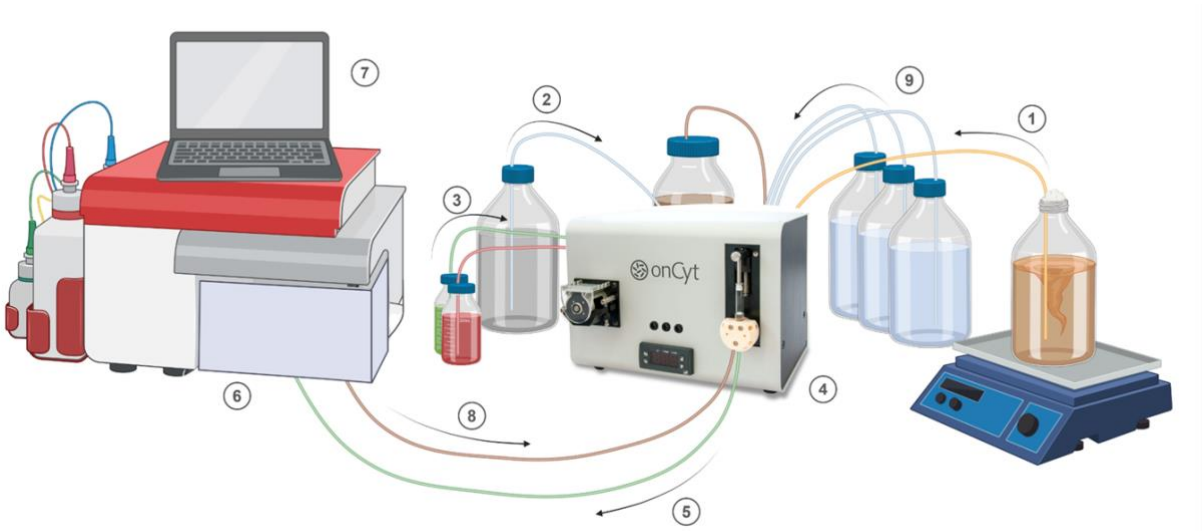


FIGURE S1. Detailed process of the automated flow cytometry system.
(1) Sampling, (2) dilution, (3) staining, (4) incubation, (5) transfer to the acquisition chamber, (6) acquisition by the cytometer, (7) processing of results, (8) waste disposal, and (9) cleaning cycle. This diagram was created with BioRender.com.

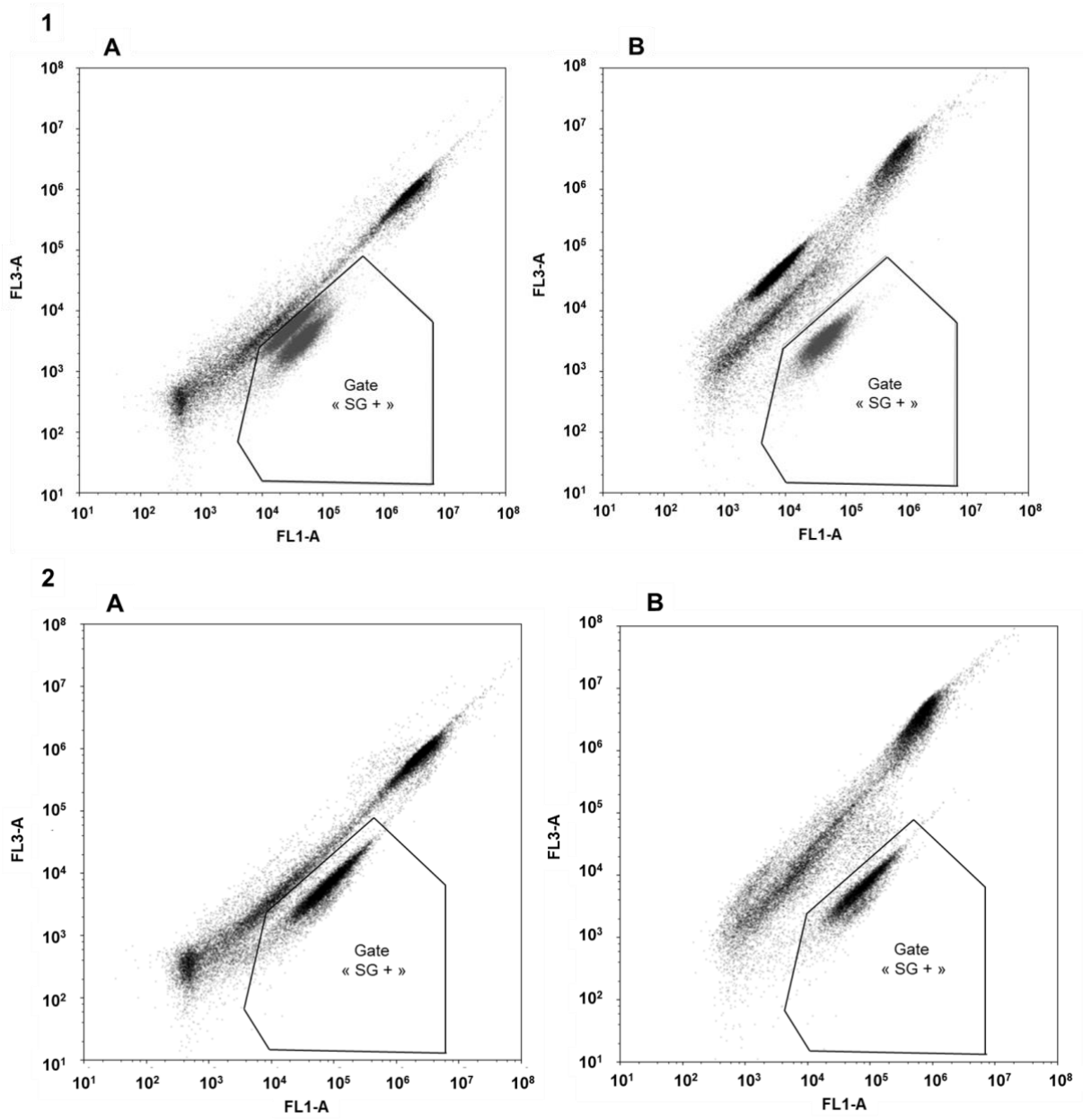


FIGURE S2. Density plots obtained with automated flow cytometry during monitoring of rehydrated bacteria, at the beginning (1) and at the end (2) of the experiment, and after staining with only SG (A) or both SG and PI (B).

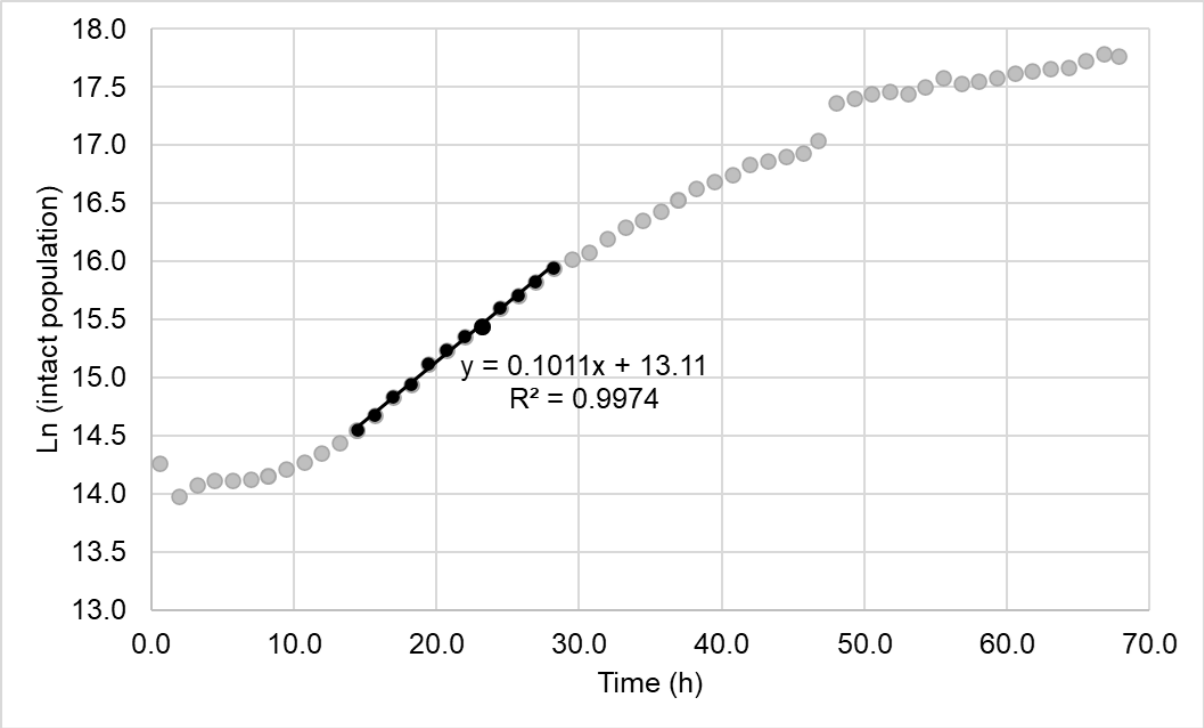


FIGURE S3. Determination of maximal growth rate of intact yeast population (*Saccharomyces cerevisiae*), during the multiplication phase in sugar- and ethanol-rich medium, monitored by automated flow cytometry.
Each dot is the mean of 3 biological replicates.

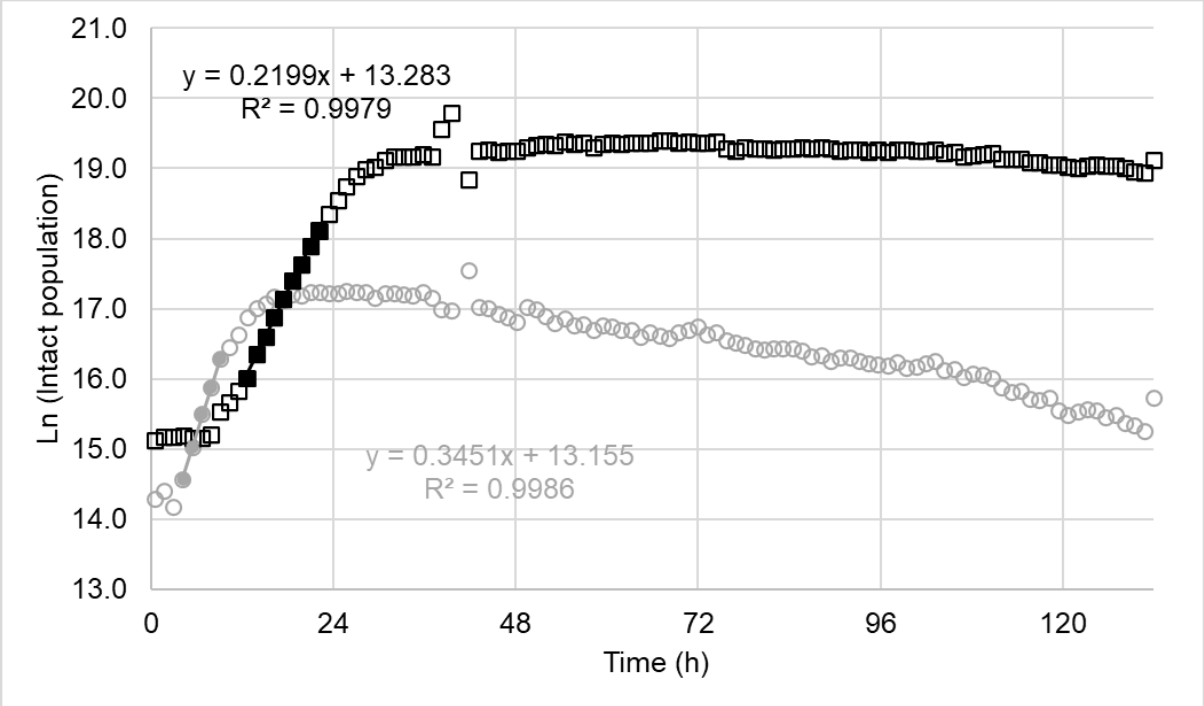


FIGURE S4. Determination of maximal growth rate of intact population of *Saccharomyces cerevisiae* and of *Lachancea thermotolerans* during mixed fermentation, monitored by automated flow cytometry.
Each dot is the mean of 3 biological replicates.

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TABLE S1. Overview of studied microbial populations, fluorescing components and cytometry thresholds employed for each experiment.

Experiment	Studied microbial population(s)	Stain(s) / Fluorescent protein	Primary threshold	Secondary threshold
1A	Yeasts	SYBR Green, SYBR Green + PI	80 000 FSC-H	/
1B	Bacteria	SYBR Green, SYBR Green + PI	600 FL1-H	10 000 FSC-H
2	Yeasts	SYBR Green, SYBR Green + PI	80 000 FSC-H	/
3	Yeasts (mixed culture)	GFP, GFP + PI	80 000 FSC-H	/
4	Natural red wine flora (yeasts and bacteria)	SYBR Green	600 FL1-H	10 000 FSC-H

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