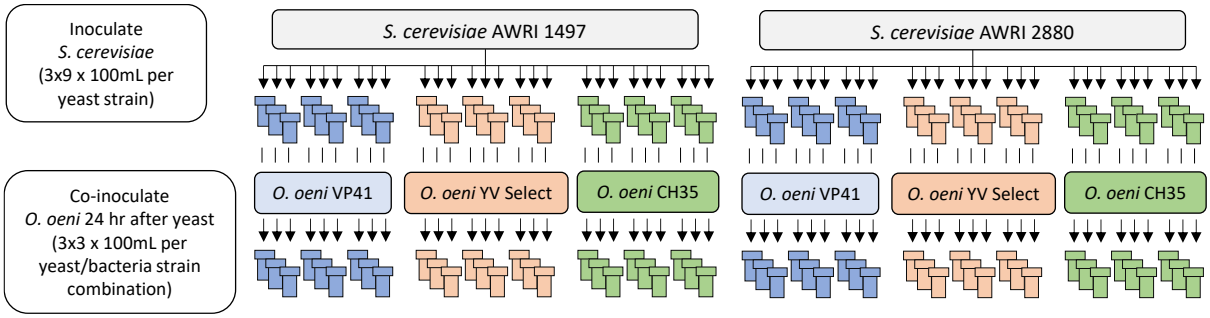
SUPPLEMENTARY DATA
Costello, P. J., Kolouchova, R., McCarthy, J. M., Nandorfy, D. E., Likos, D., & Schmidt, S. A. (2023).
Transient acetaldehyde production by SO2-producing *Saccharomyces cerevisiae* promotes the survival of *Oenococcus oeni* during co-fermentation. *OENO One, 57*(2).
https://doi.org/10.20870/oeno-one.2023.57.2.7306

Supplementary Material

SUPPLEMENTARY FIGURE S1. The experimental outline used for testing growth and conduct of MLF by *O. oeni* strains VP41, YV Select and CH35 in Chardonnay (2017) following co-inoculation with sulfur dioxide-producing *S. cerevisiae* strains AWRI1497 and AWRI2880.



SUPPLEMENTARY DATA
Costello, P. J., Kolouchova, R., McCarthy, J. M., Nandorfy, D. E., Likos, D., & Schmidt, S. A. (2023).
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SUPPLEMENTARY FIGURE S2. Effect of acetaldehyde addition on survival of *O. oeni* YV Select during co-fermentation (100mL) in Chardonnay (2017) with *S. cerevisiae* AWRI1497. Co-fermentations were undertaken without (a) or with (b) acetaldehyde (99 mg/L) added 4 hours prior to bacteria inoculation (b). Figures show concentrations of viable bacteria (green diamonds), total SO_2 (orange squares) and total acetaldehyde (blue squares). Data are the average and standard deviation of 3 replicate fermentations.

