SUPPLEMENTARY DATA
Moulis, P., Miot-Sertier, C., Cordazzo, L., Claisse, O., Franc, C., Riquier, L., Albertin, W., Marchand, S., de Revel, G., Rauhut, D., & Ballestra, P. (2023). Which microorganisms contribute to mousy off-flavour in our wines? *OENO One*, *57*(2). Retrieved from https://oeno-one.eu/article/view/7481

Supplementary data

TABLE S1. Enumeration of the 25 studied wines.

				Enumeration (Cells/mL)		
	Colour	**Grape variety**	**Millesime**	**Yeasts**	**AAB**	**LAB**
O wine 1	Orange	ND	ND	<10	130	2.56E+05
R wine 1	Red	ND	ND	<10	<10	1.76E+05
R wine 2	Red	ND	2013	30	2.20E+04	6.00E+05
R wine 3	Red	Gamay	2014	<10	<10	2.00E+03
R wine 4	Red	ND	2012	1.70E+05	<10	ND
R wine 5	Red	Grenache + Syrah	2015	<10	<10	<10
R wine 6	Red	Pinot noir	2015	5.00E+03	<10	10
R wine 7	Red	Cabernet	2015	1.70E+02	4.30E+04	3.88E+05
R wine 8	Red	Gamay	ND	50	<10	6.10E+04
R wine 9	Red	Gamay	ND	10	<10	1.45E+05
R wine 10	Red	Gamay	2015	8.00E+03	ND	3.60E+06
R wine 11	Red	Gamay	2015	30	ND	2.12E+05
R wine 12	Red	Gamay	2016	220	<10	3.16E+07
R wine 13	Red	Gamay	2015	9.50E+04	30	180
R wine 14	Red	Gamay	2016	10	<10	3.96E+07
R wine 15	Red	Gamay	2016	6.70E+04	<10	4.36E+07
R wine 16	Red	Gamay	2015	<10	<10	6.00E+05
R wine 17	Red	ND	ND	6.00E+04	<10	6.30E+06
R wine 18	Red	ND	ND	w6.70E+02	2.00E+04	3.00E+04
R wine 19	Red	ND	ND	5.50E+02	1.44E+03	2.00E+05
W wine 1	White	ND	ND	<10	1.40E+05	6.20E+04
W wine 2	White	ND	ND	40	2.00E+05	>10e6
W wine 3	White	ND	ND	<10	<10	2.04E+05
W wine 4	White	Chardonnay	ND	<10	<10	1.10E+06

TABLE S2. List of the 52 strains from the collection and their associated group (according to Avramova, 2018; Lorentzen & Lucas, 2019).

B. bruxellensis		***O. oeni***		***L. hilgardii***	
Name	**Group**	**Name**	**Group**	**Name**	Group
AWRI 1608	Beer[a]	CiNe	A[b]	CRBO 0012	NG[c]
CRBO L0308	Wine 2[a]	IOEB-SARCO 1491	A[b]	CRBO 0509	NG[c]
CRBO L0417	Wine 1[a]	Psu1	A[b]	CRBO 7701	NG[c]
CRBO L14174	Wine 1[a]	CRBO S14	A[b]	CRBO 8408	NG[c]
CRBO L1751	Wine 3[a]	CRBO 0205	A[b]	CRBO 8510	NG[c]
YJS 5319	Wine 3[a]	CRBO 0607	A[b]	DSM 20051	NG[c]
YJS 5334	Kombucha[a]	CRBO 9624	A[b]	DSM 20176	NG[c]
YJS 5363	Kombucha[a]	CRBO 9806	A[b]	E1.1	NG[c]
YJS 5382	Wine 2[a]	CRBO C23	B[b]	E1.4	NG[c]
YJS 5400	Beer[a]	CRBO S12	B[b]	T1.2	NG[c]
YJS 5408	Wine 1[a]	CRBO 0501	B[b]		
YJS 5417	Kombucha[a]	CRBO 0502	B[b]		
YJS 5422	Wine 3[a]	CRBO 9803	B[b]		
YJS 5449	Wine 3[a]	CRBO 14216	B[b]		
YJS 5476	Wine 1[a]	CRBO 1399	C[b]		
YJS 5487	Wine 1[a]	CRBO 1381	C[b]		
YJS 7816	Beer[a]	CRBO 1386	C[b]		
YJS 7853	Wine 2[a]	CRBO 1389	C[b]		
YJS 7856	Wine 3[a]	CRBO 1391	C[b]		
YJS 8063	Wine 2[a]	CRBO 13106	C[b]		
YJS 8082	Wine 1[a]				
YJS 8448	Beer[a]				

[a] Genetic group defined by Avramova (2018)

[b] Phylogenetic group defined by Lorentzen & Lucas (2019)

[c] NG: No existing group for *Lentilactobacillus hilgardii*

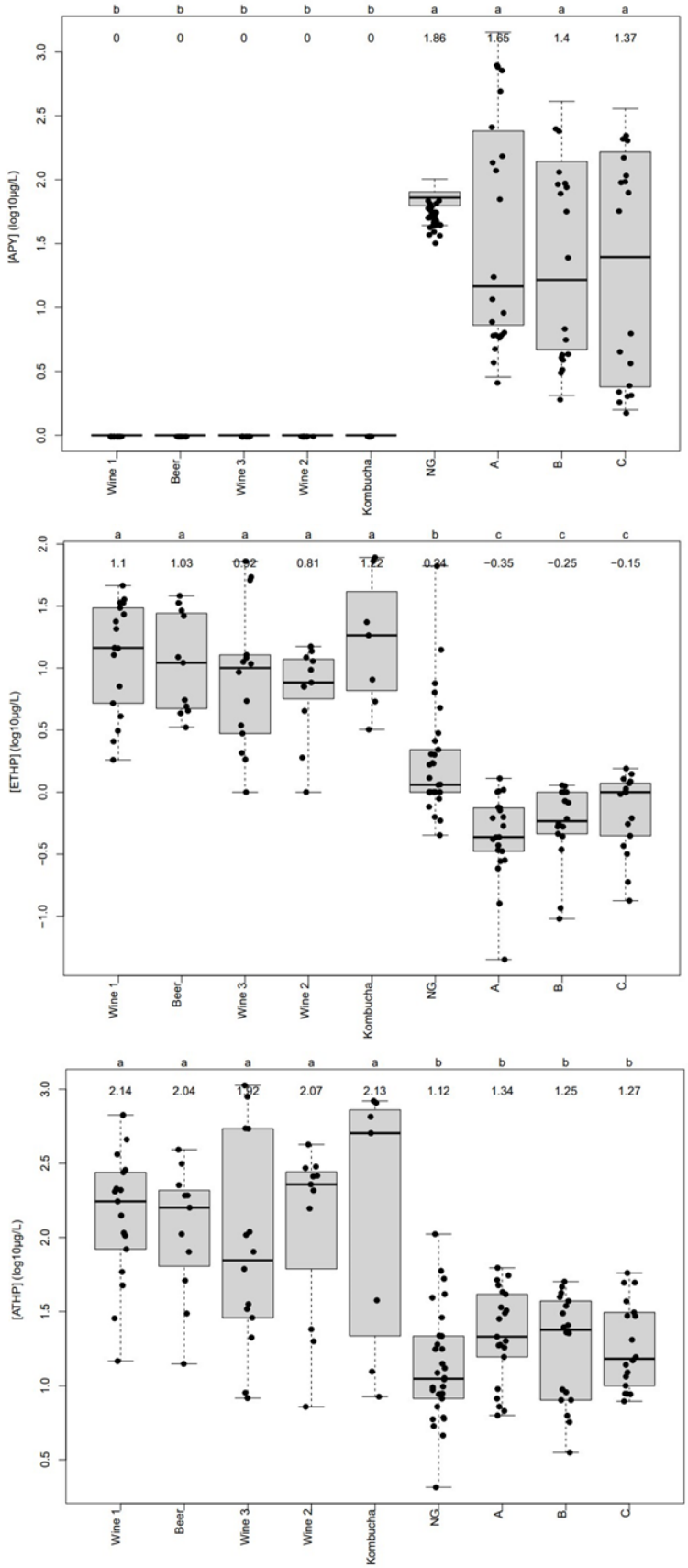


FIGURE S1. Production of APY, ETHP and ATHP by the different groups of *B. bruxellensis* (Wine 1, Beer, Wine 2, Wine 3, Kombucha), *L. hilgardii* (NG) and *O. oeni* (A, B, C) in a *N*HAM.