Supplementary Information (SI)

Whisky innovation using Patagonian yeasts to diversify flavour and aroma

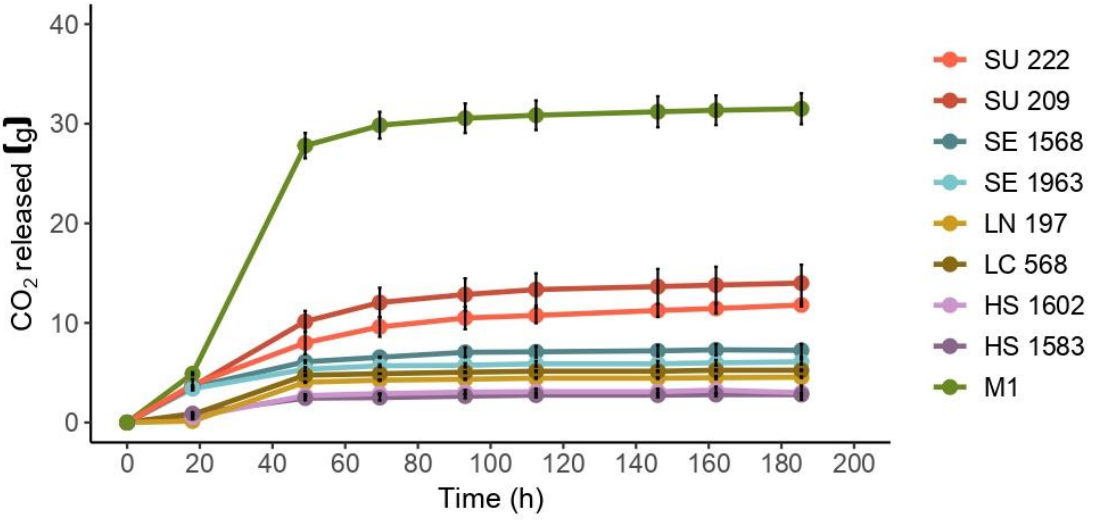

Figure S1. Fermentation kinetics at lab-scale in the control all-malt wort (sterile) of the native strains and the control strain M1, represented as CO_2 production (g) over time (h). SU 209: *S. uvarum* CRUB 209, SU 222: *S. uvarum* CRUB 222, SE 1568: *S. eubayanus* CRUB 1568^T, SE 1963: *S. eubayanus* CRUB 1963, LN 197: *Lachancea nothofagi* CRUB 197, LC 568: *Lachancea cidrii* CRUB 568, HS 1602: *Hanseniaspora simithiae* CRUB 1602 and HS 1583: *Hanseniaspora simithiae* CRUB 1583, M1: Safspirit M1® (Fermentis).

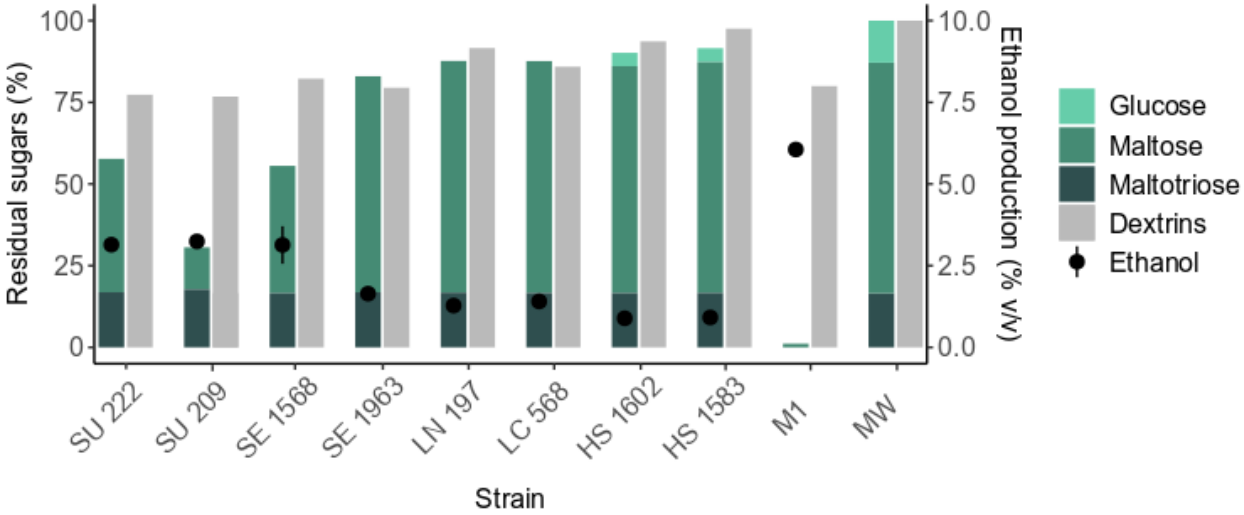

Figure S2. Residual sugars (%, percentage relative to the unfermented wort), residual dextrins (%, percentage relative to the unfermented wort) and ethanol produced (% v/v) in laboratory-scale fermentations in malt wort (MW) for the native strains and the commercial strain M1. In the MW

bars, the total dextrins in the unfermented wort are represented in grey as 100 %, and in different shades of green the percentages of glucose, maltose and maltotriose that represent 100 % of the fermentable sugars in the wort are shown.

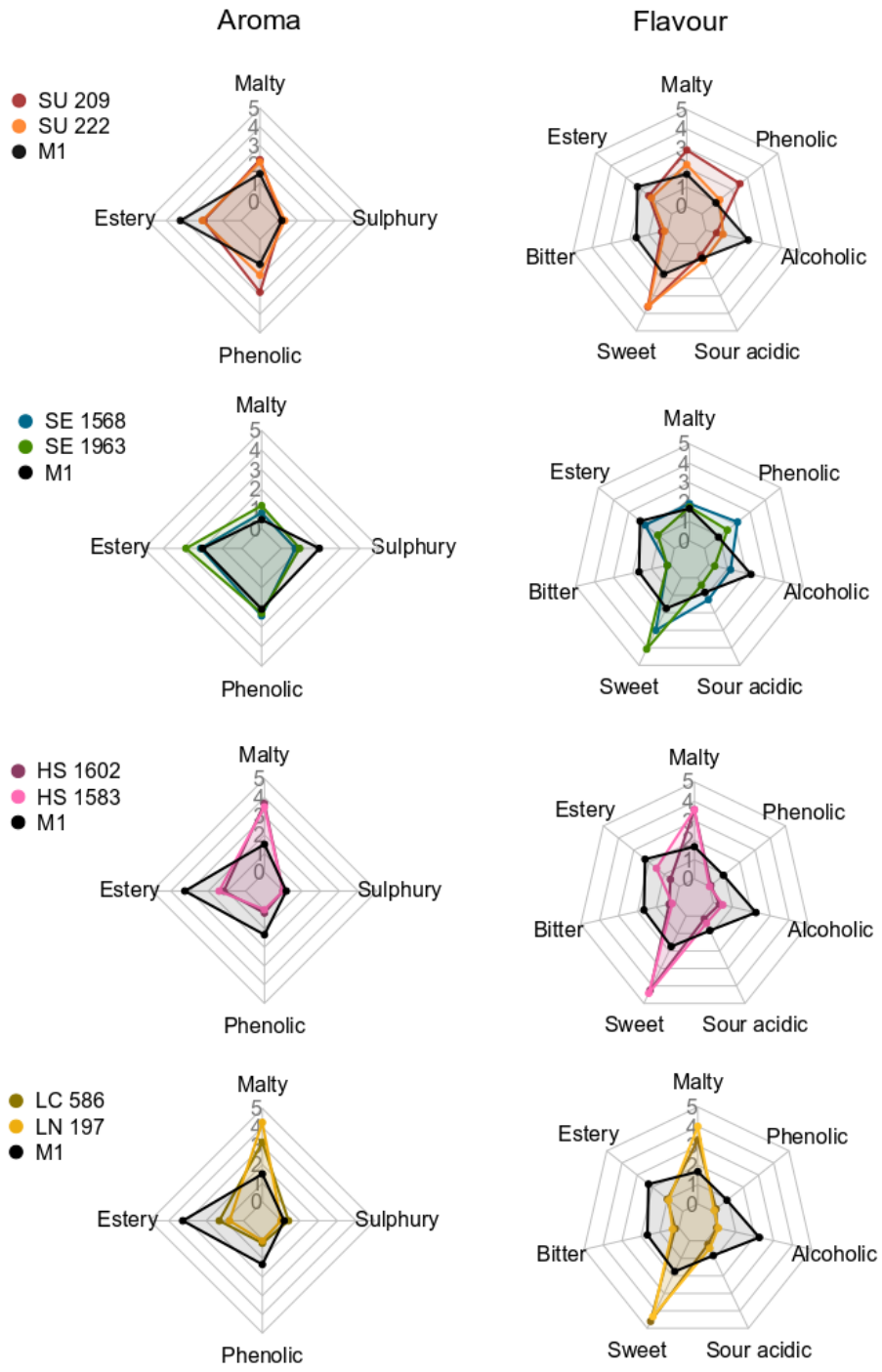

Figure S3. Aroma (left) and flavour (right) profile perceived by the sensory panel in lab-scale fermentations in control sterile wort of the native strains (separated by genus). The M1 control strain is represented in all the radar charts in black.