

Figure S1. Evolution of free fatty acid concentrations (means \pm standard deviation) in Valdeón cheeses made with raw and pasteurized milk during the ripening process. Significant differences are indicated as *: $p < 0.05$; ***: $p < 0.001$.

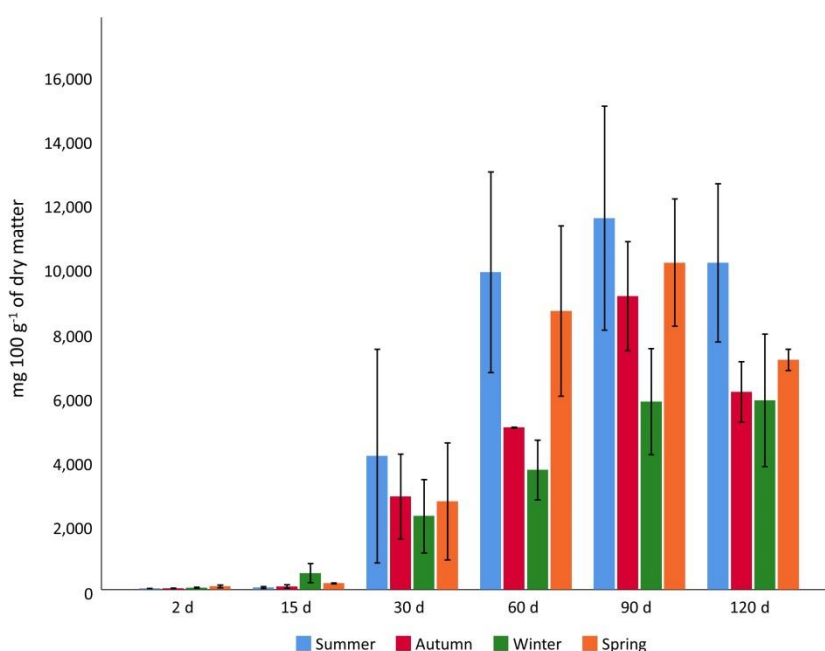


Figure S2. Evolution of free fatty acid concentrations (mean \pm standard deviation) during the ripening of Valdeón cheese made with pasteurized milk at different seasons of the year.

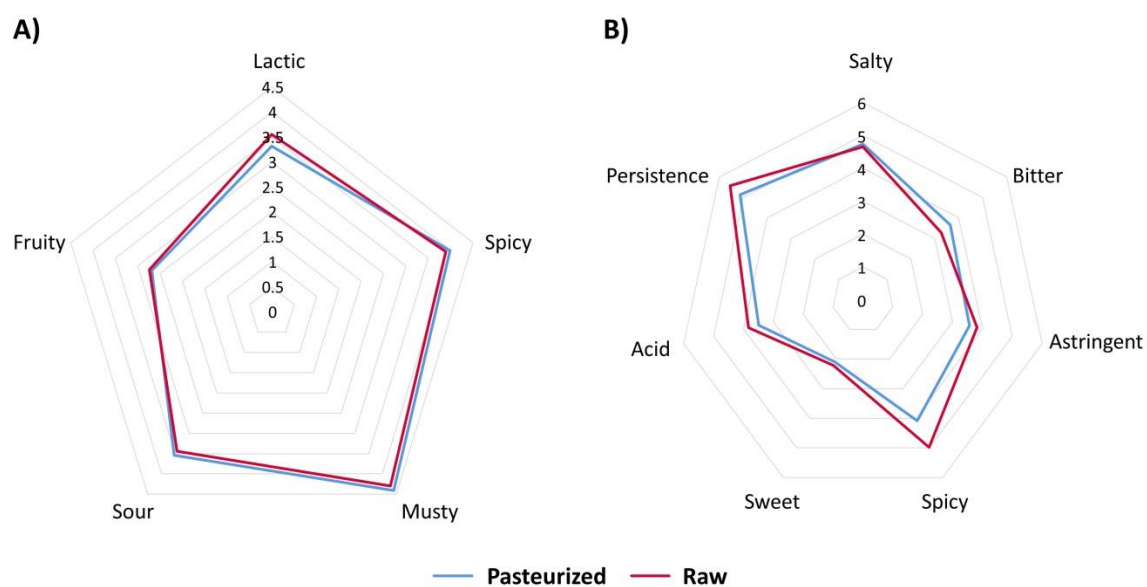


Figure S3. Sensory scores: (A) aroma, (B) taste of Valdeón cheese made from pasteurized or raw milk, after 120 days of ripening.