

Figure S1. Fermented Korean food samples used for probiotics isolation. Home made soybean paste (HMS) – a; commercial Soybean paste (CS) – b; cabbage kimchi (CAK) – c; green onion kimchi (GOK) – d; leaf mustard kimchi (LMK) – e; ginger (*Zingiber officinale*) juice – f; quince (*Cydonia oblonga*) fruit juice – g; plum (*Prunus domestica*) fruit juice – h; crimson glory vine (*Vitis coignetiae*) fruit juice – i; Korean bramble (*Rubus coreanus*) fruit juice – j; Japanese apricot (*Prunus mume*) red fruit juice – k; David's peach (*Prunus davidiana*) fruit juice – l; *Prunus mume* green fruit juice (old) – m; *Prunus mume* green fruit juice (fresh) – n.



Figure S2. Simulated gastric juice environment tolerance of isolated bacterial strains from fermented Korean foods. Cell viability of bacterial strains on simulated gastric juice environment at 1 h and 3 h.



Figure S3. Bile salts environment tolerance of isolated bacterial strains from fermented Korean foods. Cell viability of bacterial strains on simulated gastric juice environment at 2 h and 4 h.

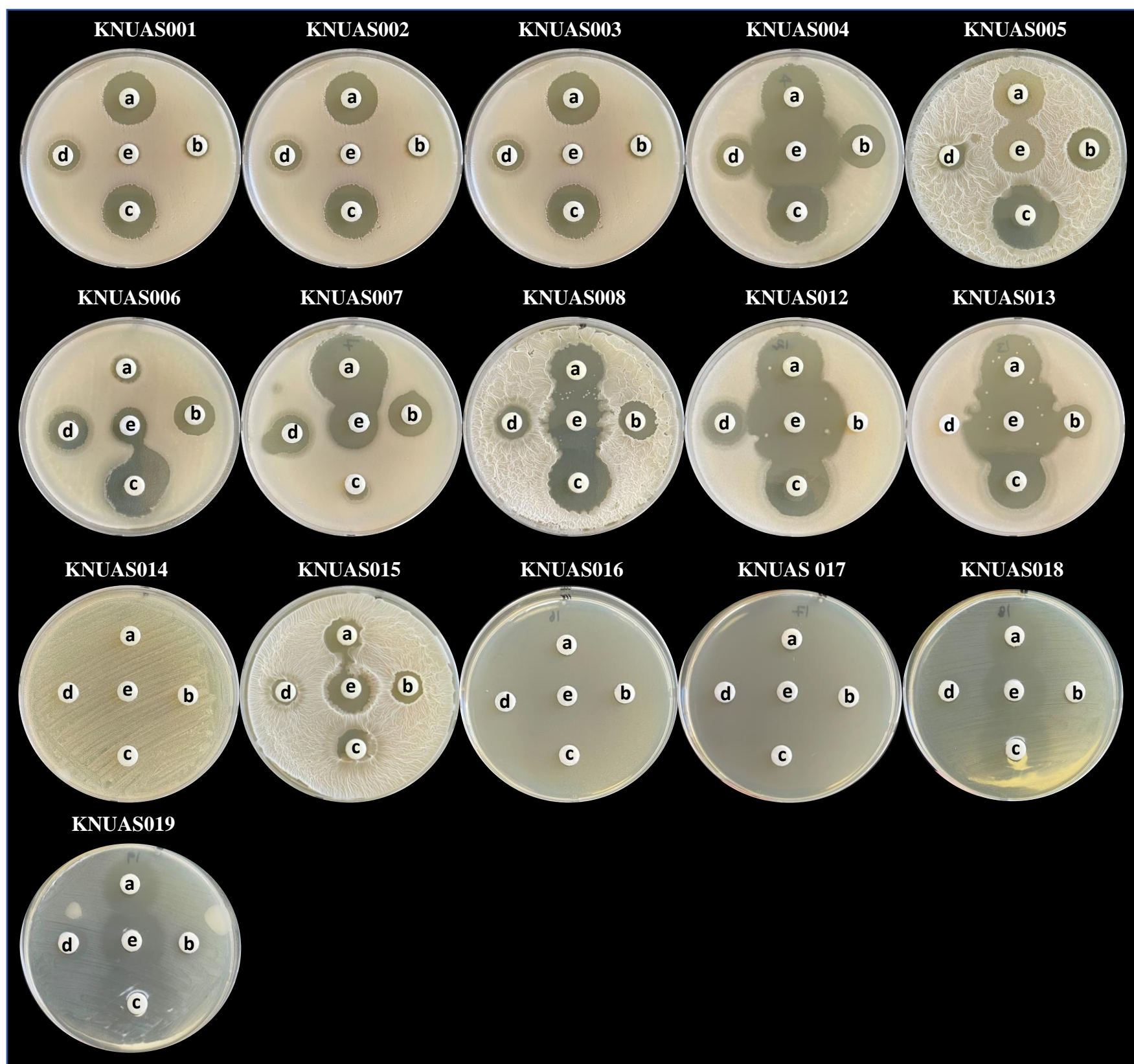


Figure S4. Antibiotic susceptibility of isolated bacterial strains. Tetracycline hydrochloride (TCH, 30 μg) – a; vancomycin hydrochloride (VAN, 30 μg) – b; erythromycin (ERY, 15 μg) – c; gentamicin sulfate (GEN, 10 μg) – d; ampicillin sodium salt (AMP, 10 μg) – e.