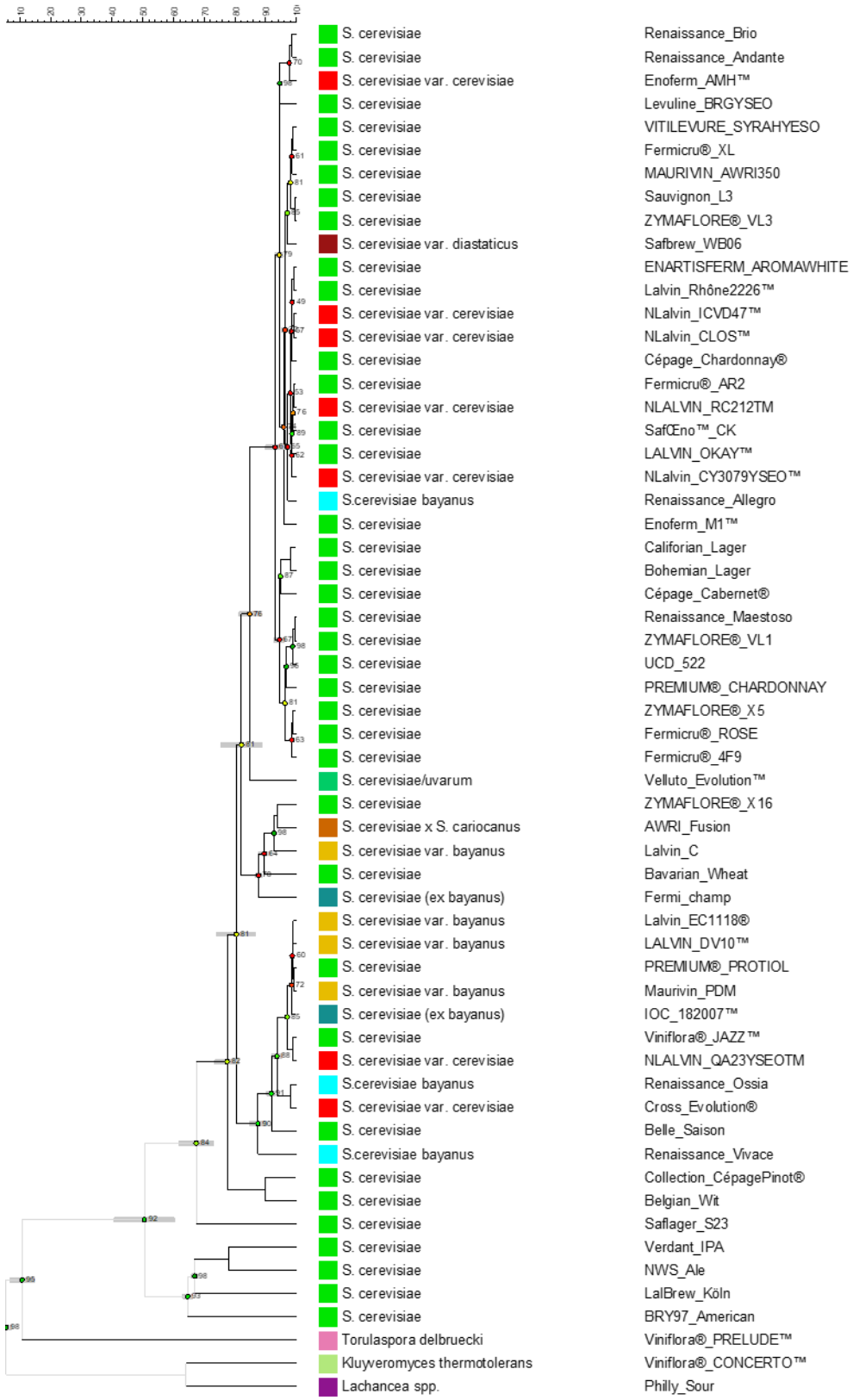
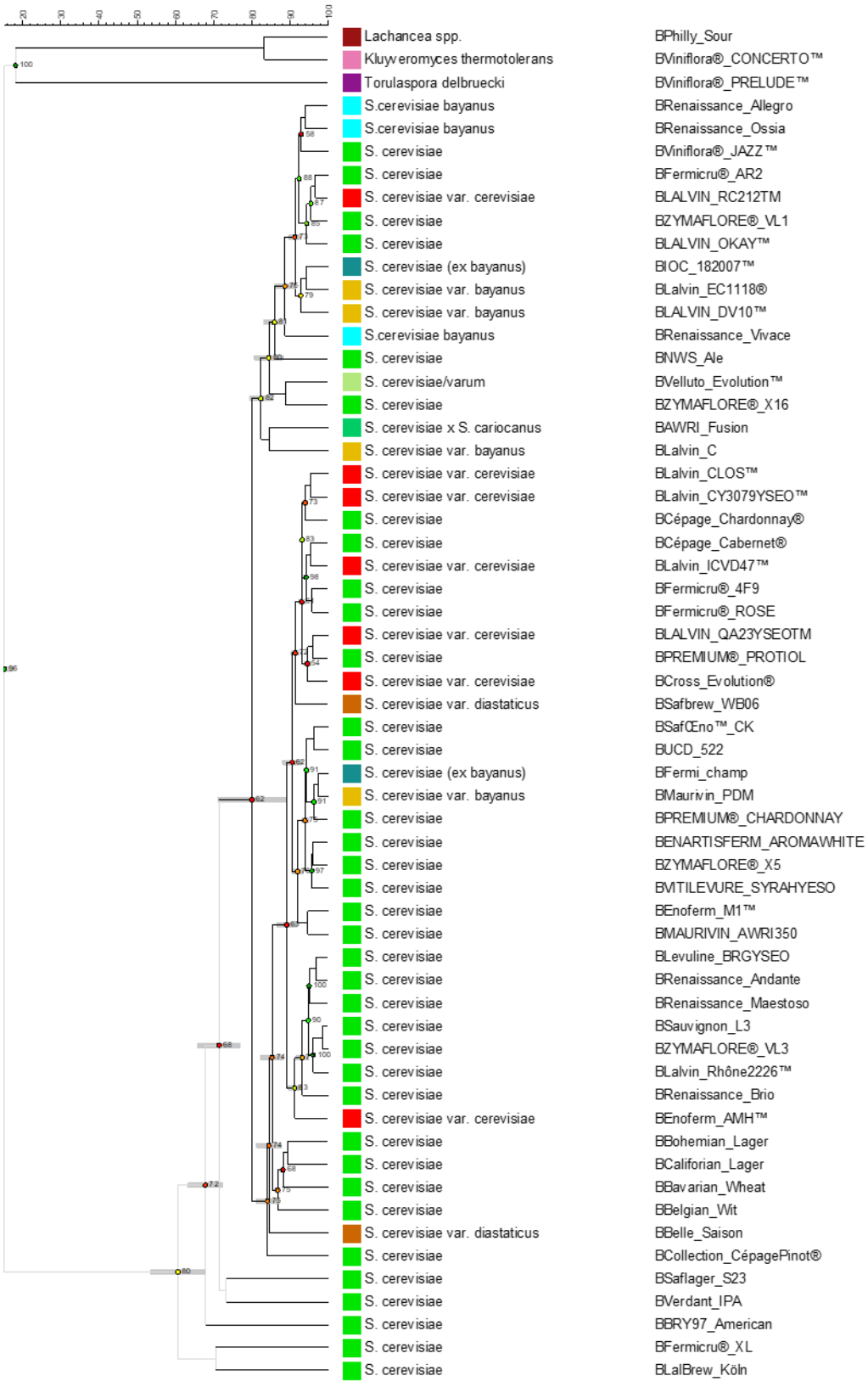
Supplementary Materials



(**A**)



(**B**)

Figure S1. Cluster analysis of high mass profiles of 59 commercial strains (47 wine and 12 brewing strains) grown under (**A**) YPD agar and (**B**) YPD broth.

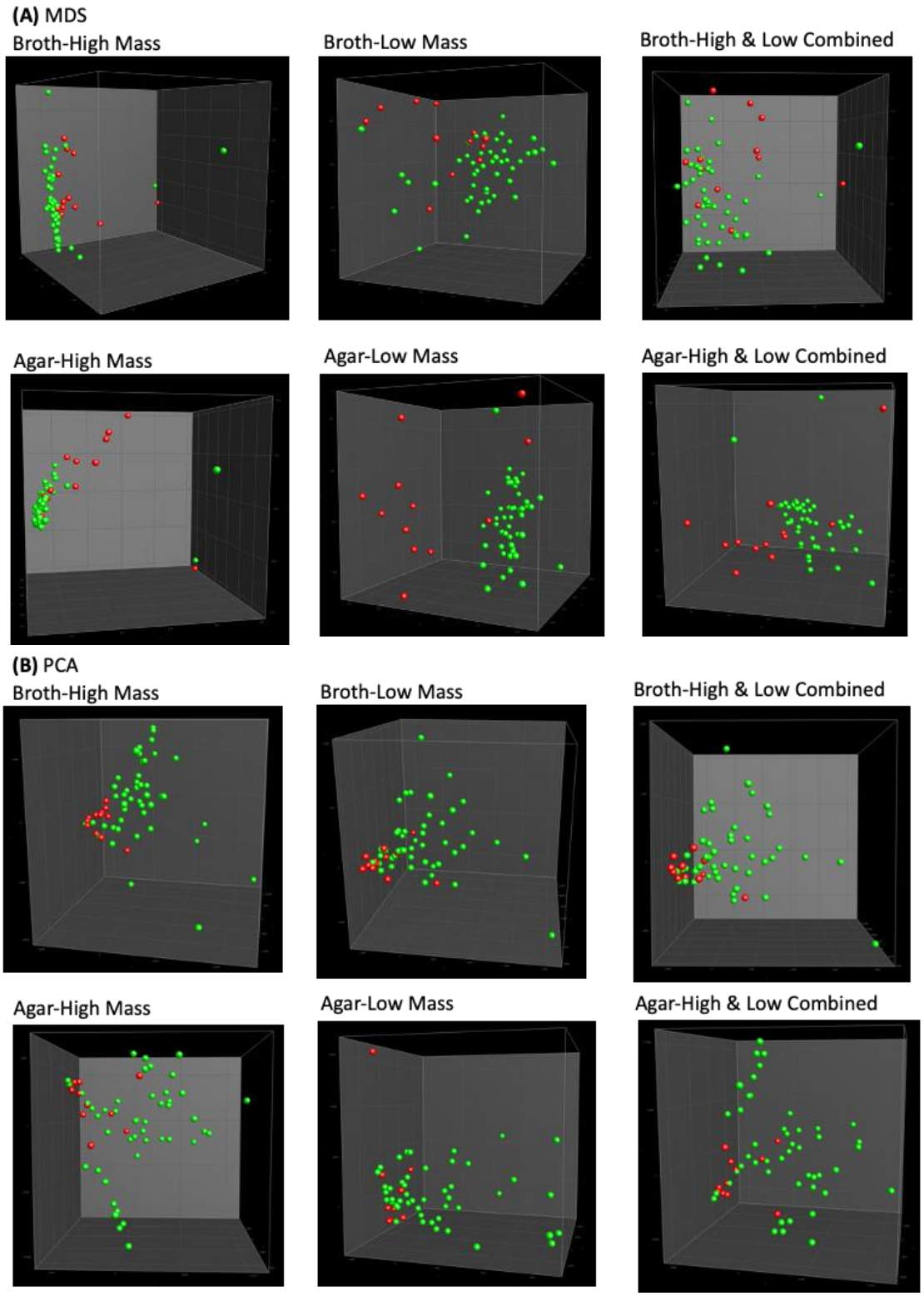
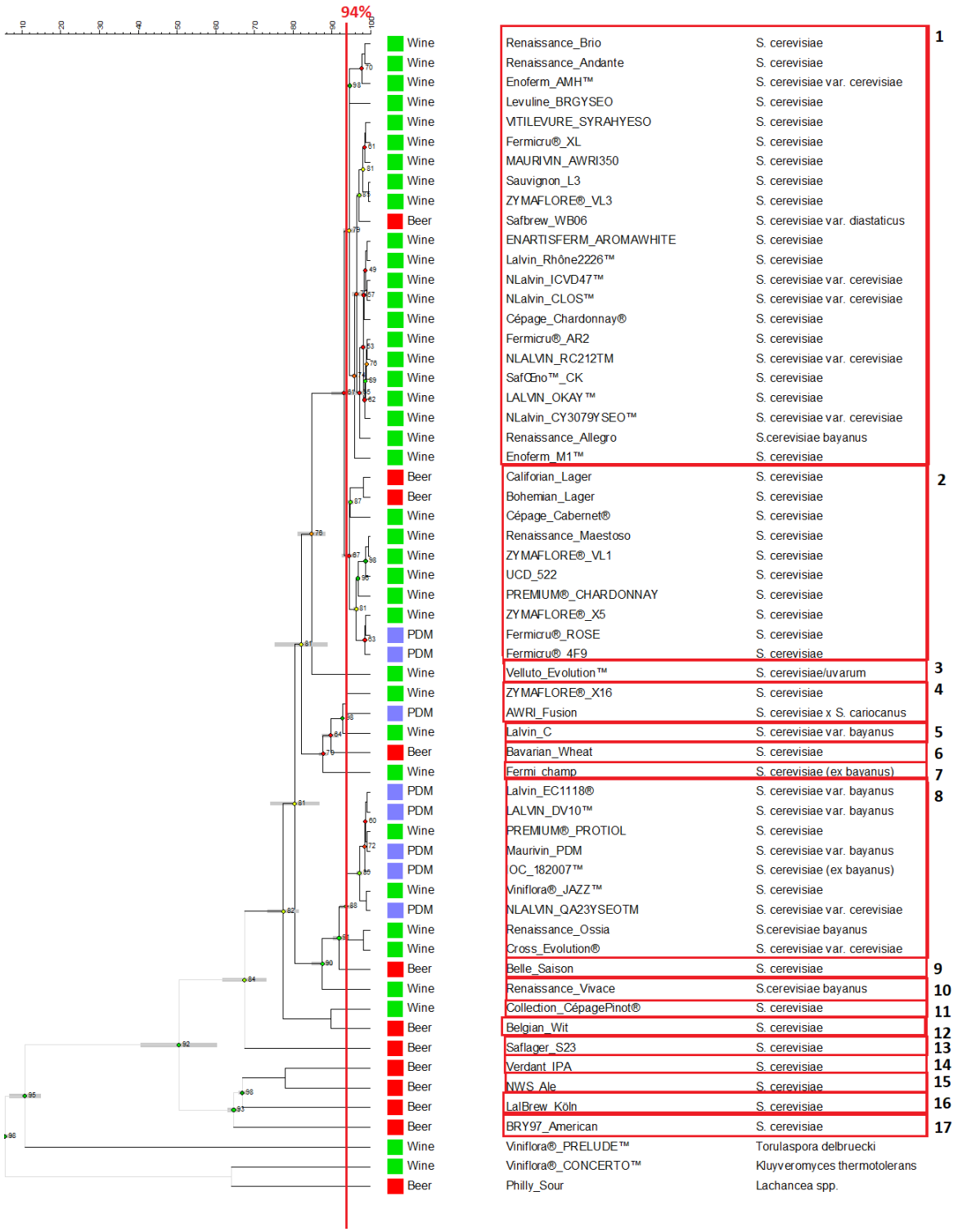
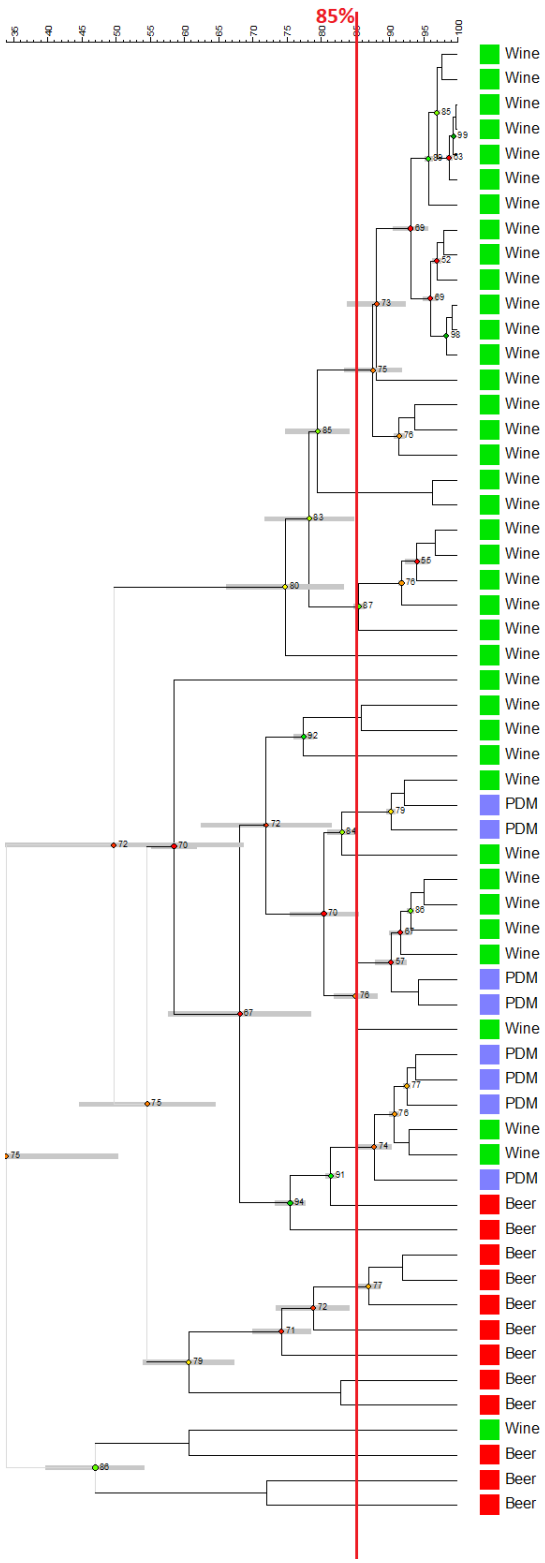


Figure S2. (**A**) MDS analysis and (**B**) PCA analysis of high mass, low mass and high-low combined of 59 commercial yeast strains (47 wine and 12 brewing strains) under YPD broth and YPD agar.

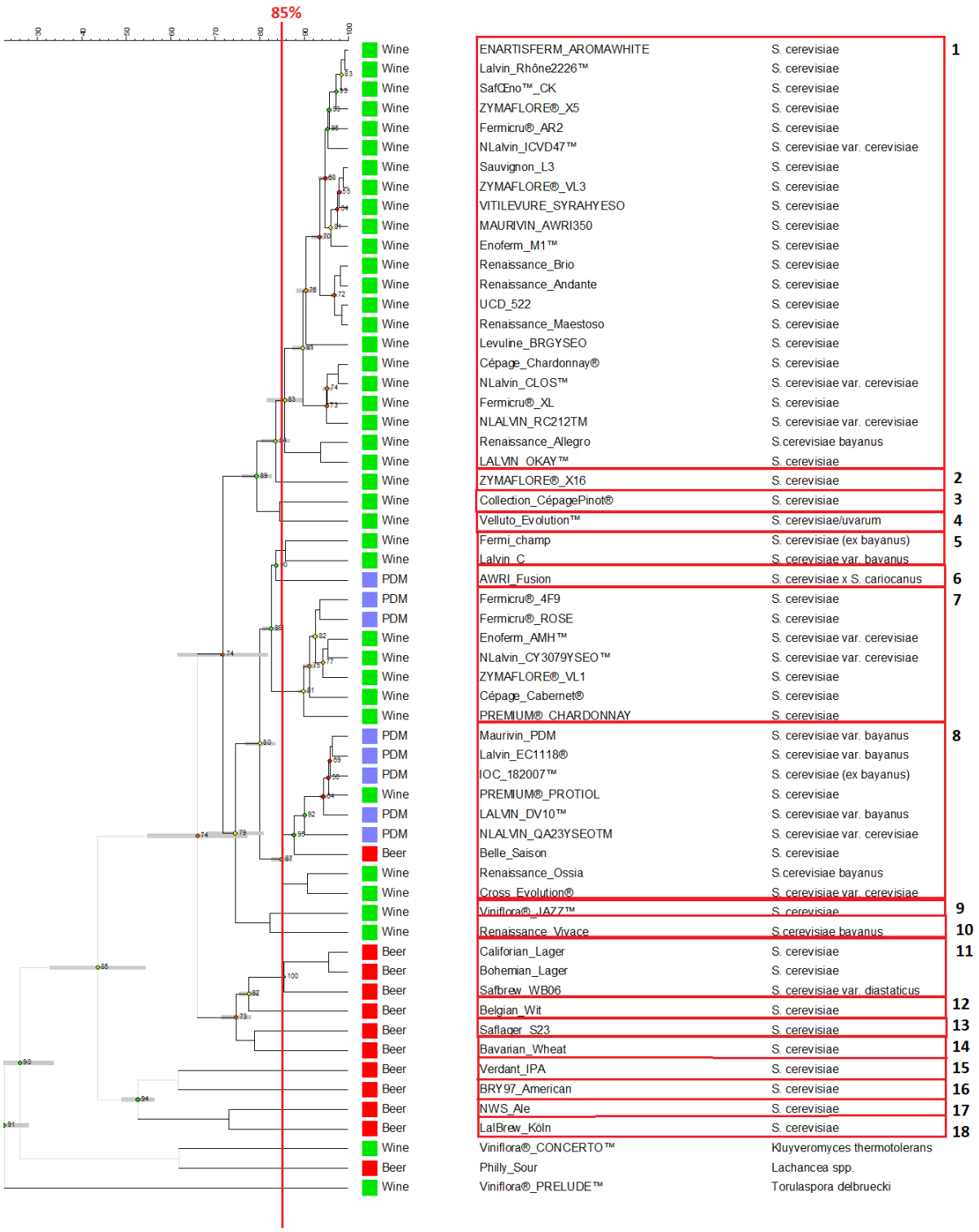

94%
Wine
Wine
Wine
Wine
Wine
Wine
Wine
Wine
Wine
Beer
Wine
Wine
Wine
Wine
Wine
Wine
Wine
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Beer
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Beer
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Beer
Beer
Wine
Wine
Beer
Renaissance_Brio S. cerevisiae 1
Renaissance_Andante S. cerevisiae
Enoferm_AMH™ S. cerevisiae var. cerevisiae
Levuline_BRGYSEO S. cerevisiae
VITILEVURE_SYRAHYESO S. cerevisiae
Fermicru®_XL S. cerevisiae
MAURIVIN_AWRI350 S. cerevisiae
Sauvignon_L3 S. cerevisiae
ZYMAFLORE®_VL3 S. cerevisiae
Safbrew_WB06 S. cerevisiae var. diastaticus
ENARTISFERM_AROMAWHITE S. cerevisiae
Lalvin_Rhône2226™ S. cerevisiae
NLalvin_ICVD47™ S. cerevisiae var. cerevisiae
NLalvin_CLOS™ S. cerevisiae var. cerevisiae
Cépage_Chardonnay® S. cerevisiae
Fermicru®_AR2 S. cerevisiae
NLALVIN_RC212TM S. cerevisiae var. cerevisiae
SafŒno™_CK S. cerevisiae
LALVIN_OKAY™ S. cerevisiae
NLalvin_CY3079YSEO™ S. cerevisiae var. cerevisiae
Renaissance_Allegro S.cerevisiae bayanus
Enoferm_M1™ S. cerevisiae
Californian_Lager S. cerevisiae 2
Bohemian_Lager S. cerevisiae
Cépage_Cabernet® S. cerevisiae
Renaissance_Maestoso S. cerevisiae
ZYMAFLORE®_VL1 S. cerevisiae
UCD_522 S. cerevisiae
PREMIUM®_CHARDONNAY S. cerevisiae
ZYMAFLORE®_X5 S. cerevisiae
Fermicru®_ROSE S. cerevisiae
Fermicru®_4F9 S. cerevisiae
Velluto_Evolution™ S. cerevisiae/uvarum 3
ZYMAFLORE®_X16 S. cerevisiae 4
AWRI_Fusion S. cerevisiae x S. cariocanus
Lalvin_C S. cerevisiae var. bayanus 5
Bavarian_Wheat S. cerevisiae 6
Fermi_champ S. cerevisiae (ex bayanus) 7
Lalvin_EC1118® S. cerevisiae var. bayanus 8
LALVIN_DV10™ S. cerevisiae var. bayanus
PREMIUM®_PROTIOL S. cerevisiae
Maurivin_PDM S. cerevisiae var. bayanus
OC_182007™ S. cerevisiae (ex bayanus)
Viniflora®_JAZZ™ S. cerevisiae
NLALVIN_QA23YSEOTM S. cerevisiae var. cerevisiae
Renaissance_Ossia S.cerevisiae bayanus
Cross_Evolution® S. cerevisiae var. cerevisiae
Belle_Saison S. cerevisiae 9
Renaissance_Vivace S.cerevisiae bayanus 10
Collection_CépagePinot® S. cerevisiae 11
Belgian_Wit S. cerevisiae 12
Saflager_S23 S. cerevisiae 13
Verdant_IPA S. cerevisiae 14
NWS_Ale S. cerevisiae 15
LalBrew_Köln S. cerevisiae 16
BRY97_American S. cerevisiae 17
Viniflora®_PRELUDE™ Torulaspora delbruecki
Viniflora®_CONCERTO™ Kluyveromyces thermotolerans
Philly_Sour Lachancea spp.

(**A**)



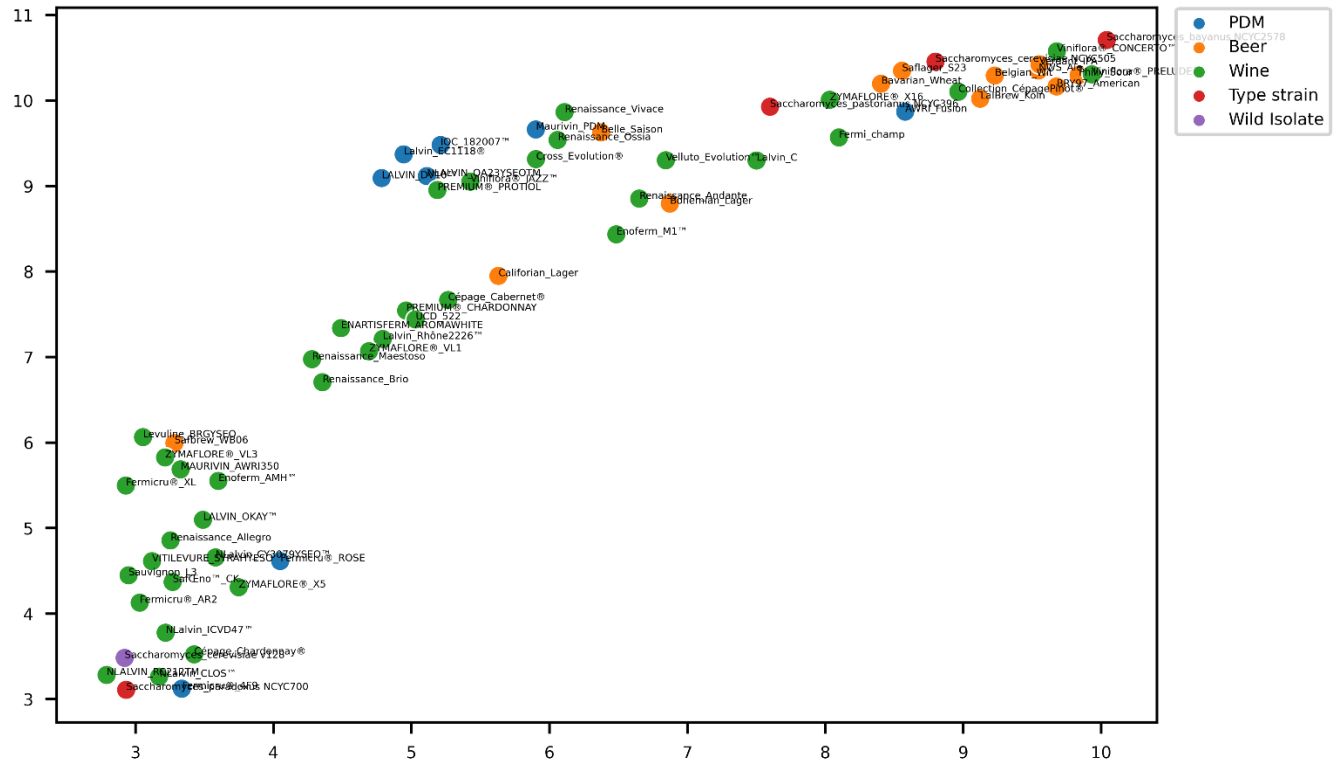
SafŒno™_CK	S. cerevisiae	1
ZYMAFLORE®_X5	S. cerevisiae	
ENARTISFERM_AROMAWHITE	S. cerevisiae	
VITILEVURE_SYRAHYESO	S. cerevisiae	
Lalvin_Rhône2226™	S. cerevisiae	
Sauvignon_L3	S. cerevisiae	
Enoferm_M1™	S. cerevisiae	
MAURIVIN_AWRI350	S. cerevisiae	
ZYMAFLORE®_VL3	S. cerevisiae	
Renaissance_Brio	S. cerevisiae	
Renaissance_Maestoso	S. cerevisiae	
Renaissance_Andante	S. cerevisiae	
UCD_522	S. cerevisiae	
Fermicru®_AR2	S. cerevisiae	
Levuline_BRGYSEO	S. cerevisiae	
ZYMAFLORE®_X16	S. cerevisiae	
NLalvin_ICVD47™	S. cerevisiae var. cerevisiae	
Viniflora®_CONCERTO™	Kluyveromyces thermotolerans	2
LALVIN_OKAY™	S. cerevisiae	
Fermicru®_XL	S. cerevisiae	3
NLalvin_CLOS™	S. cerevisiae var. cerevisiae	
Cépage_Chardonnay®	S. cerevisiae	
NLALVIN_RC212TM	S. cerevisiae var. cerevisiae	
Collection_CépagePinot®	S. cerevisiae	
Velluto_Evolution™	S. cerevisiae/uvarum	4
Viniflora®_JAZZ™	S. cerevisiae	5
Renaissance_Ossia	S.cerevisiae bayanus	6
Lalvin_C	S. cerevisiae var. bayanus	
Renaissance_Vivace	S.cerevisiae bayanus	7
Cross_Evolution®	S. cerevisiae var. cerevisiae	8
Fermicru®_ROSE	S. cerevisiae	
AWRI_Fusion	S. cerevisiae x S. cariocanus	
Fermi_champ	S. cerevisiae (ex bayanus)	9
ZYMAFLORE®_VL1	S. cerevisiae	10
NLalvin_CY3079YSEO™	S. cerevisiae var. cerevisiae	
Enoferm_AMH™	S. cerevisiae var. cerevisiae	
Cépage_Cabernet®	S. cerevisiae	
Fermicru®_4F9	S. cerevisiae	
NLALVIN_QA23YSEOTM	S. cerevisiae var. cerevisiae	
PREMIUM®_CHARDONNAY	S. cerevisiae	
Maurivin_PDM	S. cerevisiae var. bayanus	11
Lalvin_EC1118®	S. cerevisiae var. bayanus	
IOC_182007™	S. cerevisiae (ex bayanus)	
Renaissance_Allegro	S.cerevisiae bayanus	
PREMIUM®_PROTIOL	S. cerevisiae	
LALVIN_DV10™	S. cerevisiae var. bayanus	
Belle_Saison	S. cerevisiae	12
Philly_Sour	Lachancea spp.	
Californian_Lager	S. cerevisiae	13
Bohemian_Lager	S. cerevisiae	
Saflager_S23	S. cerevisiae	
Belgian_Wit	S. cerevisiae	14
Safbrew_WB06	S. cerevisiae var. diastaticus	15
NWS_Ale	S. cerevisiae	16
LalBrew_Köln	S. cerevisiae	17
Viniflora®_PRELUDE™	Torulaspora delbruecki	
BRY97_American	S. cerevisiae	18
Verdant_IPA	S. cerevisiae	19
Bavarian_Wheat	S. cerevisiae	20

(**B**)

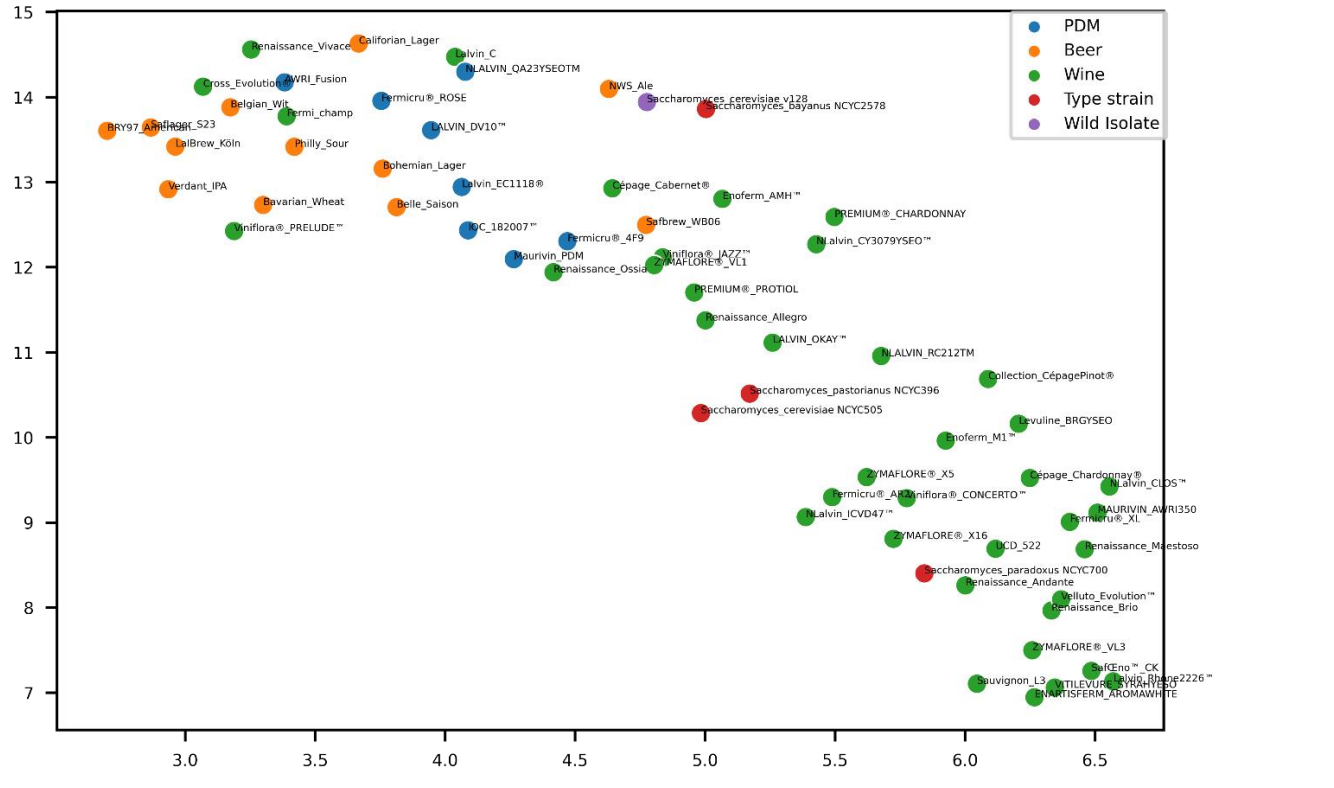


(**C**)

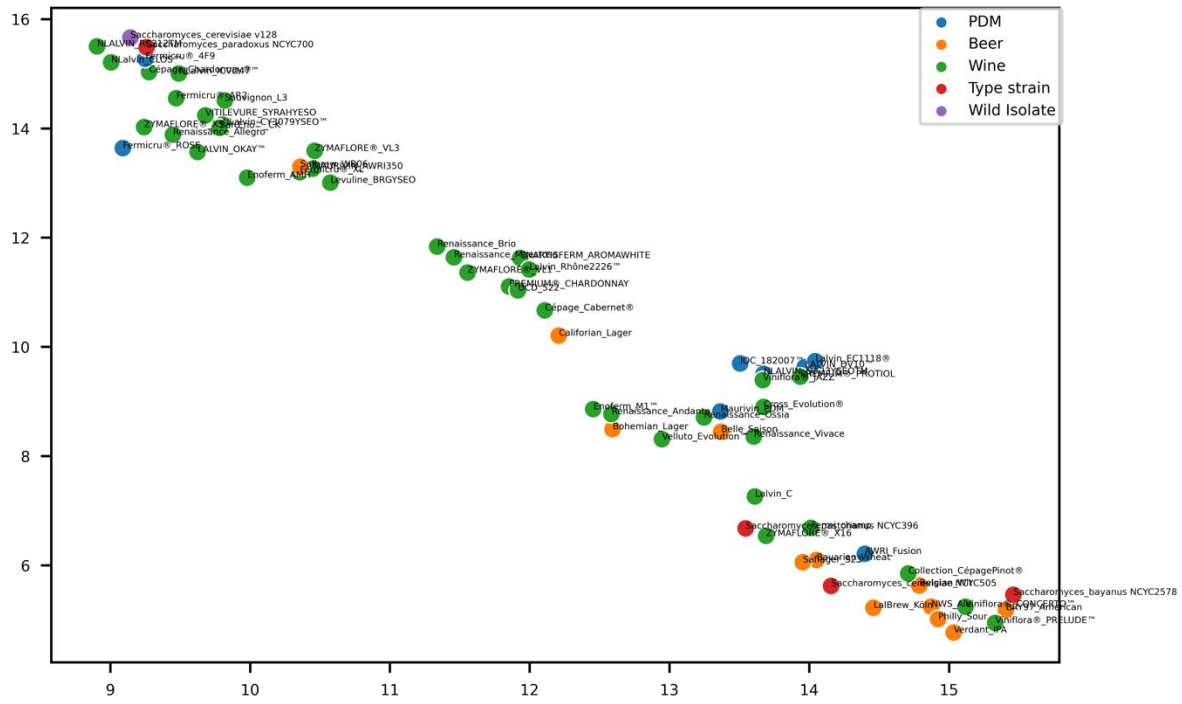
Figure S3. Cluster analysis of high mass profiles of 59 commercial strains (47 wine and 12 brewing strains) grown on YPD agar (**A**) High Mass, (**B**) Low Mass and (**C**) High & Low Combined.


PDM
Beer
Wine
Type strain
Wild Isolate
Saccharomyces_bayanus NCYC2578
Viniflora® _CONCERTO™
Saccharomyces_cerevisiae NCYC505
NWS_Ale
Safbrew_WB06
Belgian_Wit
Safbrew_T-58
Saflager_S23
Bavarian_Wheat
Collection_CépagePinot®
BRY97_American
ZYMAFLORE® _X16
Saccharomyces_pastorianus NCYC396
LalBrew_Köln
WRC_fusion
Renaissance_Vivace
Maurivin_PDM
Belle_Saison
Renaissance_Ossia
Fermi_champ
LOC_182007™
Lalvin_EC1118®
Cross_Evolution®
Velluto_Evolution™
Lalvin_C
LALVIN_QA23YSEOTM
Viniflora® _JAZZ™
PREMIUM® _PROTIOL
Renaissance_Andante
Bohemian_Lager
Enoferm_M1™
Californian_Lager
Cépage_Cabernet®
PREMIUM® _CHARDONNAY
LCD_522
ENARTISFERM_AROMAWHITE
Lalvin_Rhône2226™
ZYMAFLORE® _VL1
Renaissance_Maestoso
Renaissance_Brio
Levuline_BRGYSEO
Safbrew_WB06
ZYMAFLORE® _VL3
MAURIVIN_AWRI350
Enoferm_AMH™
Fermicru® _XL
LALVIN_OKAY™
Renaissance_Allegro
VITILEVURE_THAYERS
Fermicru® _ROSE
Sauvignon_L3
SafCEno™ _CK
ZYMAFLORE® _X5
Fermicru® _AR2
NLalvin_ICVD47™
Cépage_Chardonnay®
NLALVIN_RC212TM
CLOS™
Saccharomyces_paradoxus NCYC700
3
4
5
6
7
8
9
10
11

(**A**)


PDM
Beer
Wine
Type strain
Wild Isolate
Renaissance_Vivace
Californian_Lager
Lalvin_C
NLALVIN_QA23YSEOTM
Cross_Evolution®
MAURIVIN_AWRI350
Fermicru® _ROSE
NWS_Ale
Saccharomyces_cerevisiae y128
Saccharomyces_bayanus NCYC2578
Belgian_Wit
Fermi_champ
BRY97_American
Saflager_S23
LALVIN_DV10™
LalBrew_Köln
Philly_Sour
Bohemian_Lager
Verdant_IPA
Lalvin_EC1118®
Cépage_Cabernet®
Enoferm_AMH™
Bavarian_Wheat
Belle_Saison
PREMIUM® _CHARDONNAY
Viniflora® _PRELUDE™
LOC_182007™
Safbrew_WB06
Fermicru® _4F9
NLalvin_CY3079YSEO™
Maurivin_PDM
Viniflora® _JAZZ™
Renaissance_Ossia
ZYMAFLORE® _VL1
PREMIUM® _PROTIOL
Renaissance_Allegro
LALVIN_OKAY™
NLALVIN_RC212TM
Collection_CépagePinot®
Saccharomyces_pastorianus NCYC396
Saccharomyces_cerevisiae NCYC505
Levuline_BRGYSEO
Enoferm_M1™
ZYMAFLORE® _X5
Cépage_Chardonnay®
NLalvin_CLOS™
Fermicru® _AR2
Viniflora® _CONCERTO™
NLalvin_ICVD47™
MAURIVIN_AWRI350
Fermicru® _XL
ZYMAFLORE® _X16
LCD_522
Renaissance_Maestoso
Saccharomyces_paradoxus NCYC700
Renaissance_Andante
Velluto_Evolution™
Renaissance_Brio
ZYMAFLORE® _VL3
SafCEno™ _CK
Lalvin_Rhône2226™
Sauvignon_L3
VITILEVURE_THAYERS
ENARTISFERM_AROMAWHITE
3.0
3.5
4.0
4.5
5.0
5.5
6.0
6.5
7
8
9
10
11
12
13
14
15

(**B**)



(**C**)

Figure S4. UMAP analysis of (**A**) high mass, (**B**) low mass and (**C**) high & low combined data of 62 yeast strains-45 wine strains (green/purple), 12 brewing strains (red), *S. cerevisiae* v128 (blue), *S. cerevisiae* NYC 505 (yellow), *S. paradoxus* NCYC 700(yellow), *S. pastorianus* NCYC 396 (yellow), *S. bayanus* NCYC 2578 (yellow).

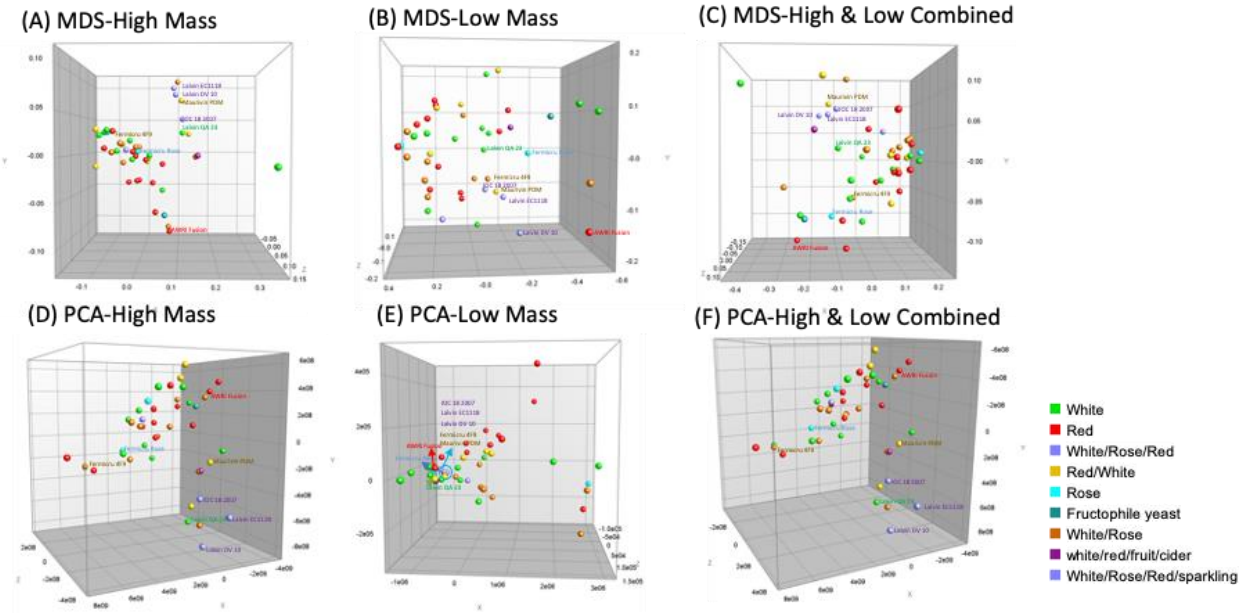
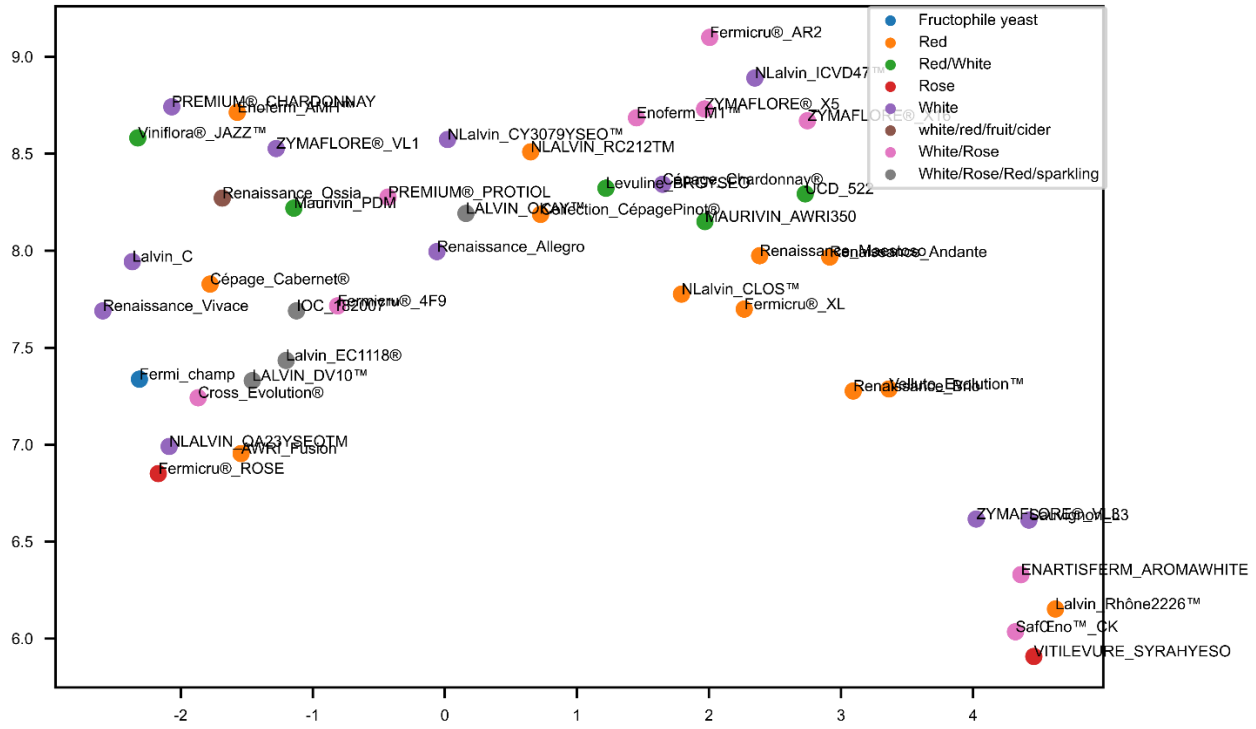
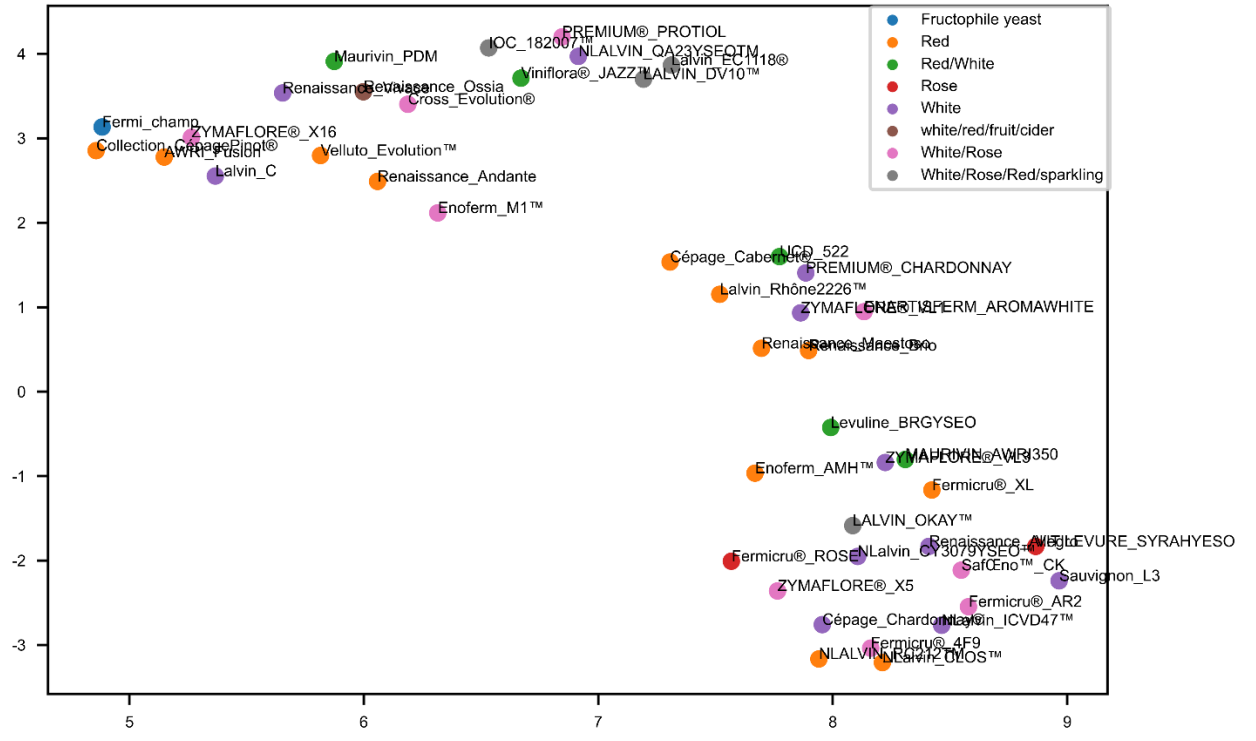


Figure S5. MDS and PCA analysis of 45 commercial wine *Saccharomyces* strains. (**A**) high mass; (**B**) low mass and (**C**) high and low combined data (**D**) high mass and (**E**) low mass, and (**F**) high and low combined.



(**A**)



(**B**)

Figure S6. UMAP analysis of (**A**) Low mass and (**B**) High & Low combined data of 45 commercial wine *Saccharomyces* strains.

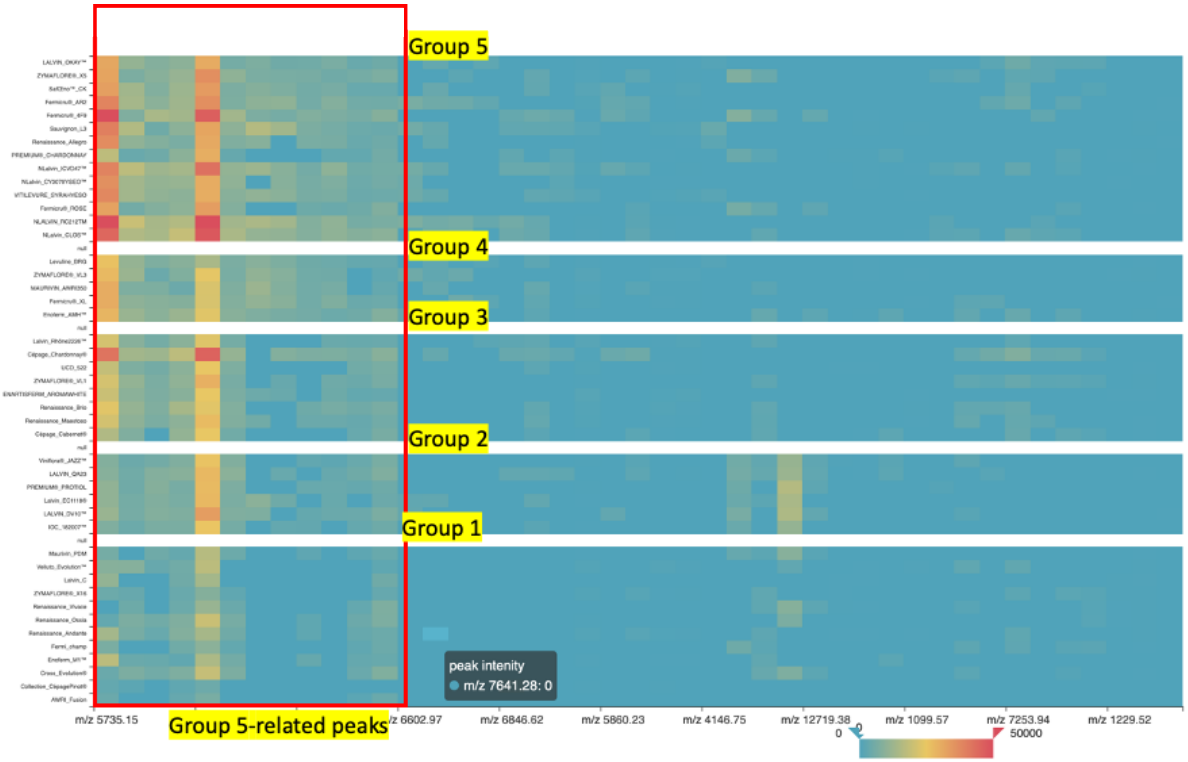
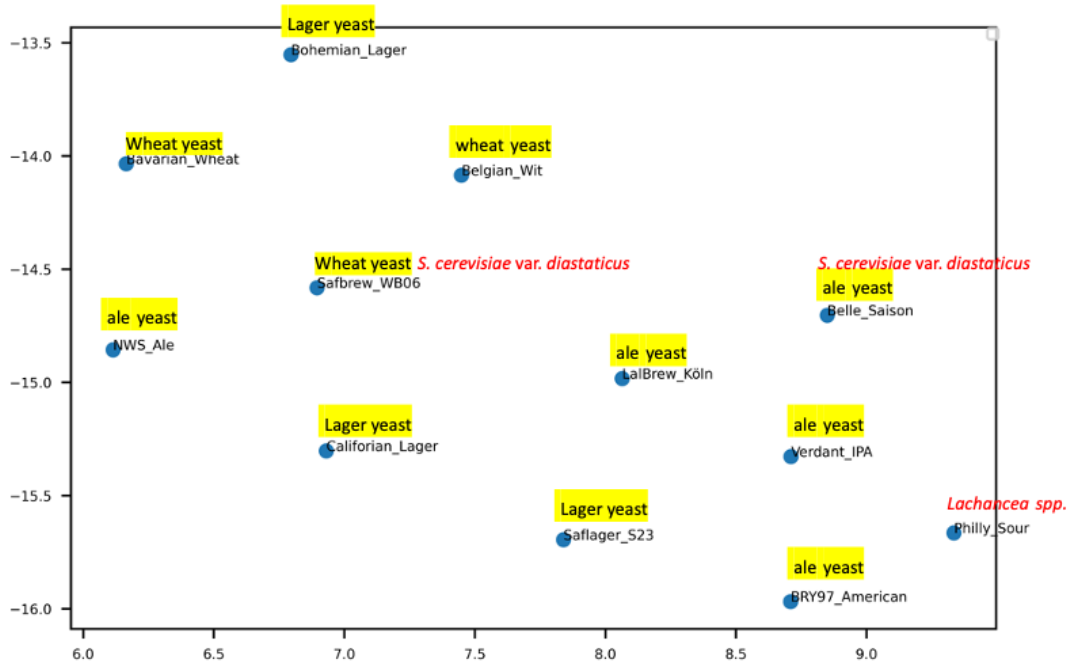
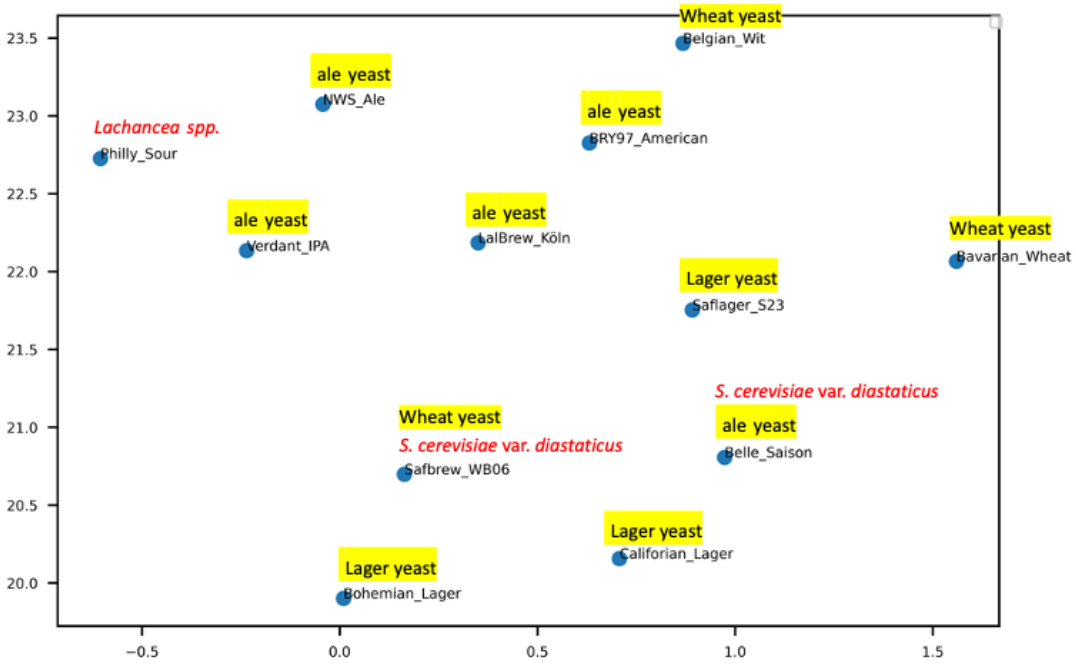


Figure S7. Heatmap of peak classes detected from 45 commercial wine strains and grouped according to UMAP analysis. Red colour represents the highest peak intensity, whereas the blue colour represents the lowest peak intensity.



(**A**)



(**B**)

Figure S8. UMAP analysis of (**A**) Low mass and (**B**) High & Low combined data of 12 commercial brewing strains.