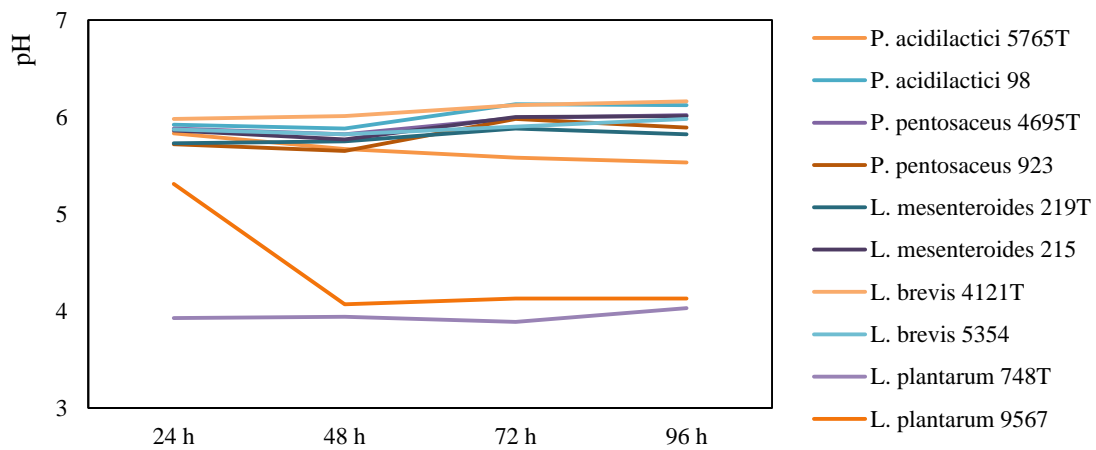


## Supplementary tables and figures

**Table S1. Log CFU/ml of lactic acid bacteria in avocado leaves**

	Log CFU/ml $\pm$ SD				
	0 h	24 h	48 h	72 h	96 h
<i>P. acidilactici</i> CECT 5765T	7.93 $\pm$ 0.03	7.86 $\pm$ 0.01	7,68 $\pm$ 0.05	7.75 $\pm$ 0.06	7.20 $\pm$ 0.07
<i>P. acidilactici</i> CECT 98	7.81 $\pm$ 0.08	7.47 $\pm$ 0.04	7.31 $\pm$ 0.05	6.66 $\pm$ 0.04	6.36 $\pm$ 0.06
<i>P. pentosaceus</i> CECT 4695T	7.25 $\pm$ 0.05	6.50 $\pm$ 0.03	6,36 $\pm$ 0.06	5.08 $\pm$ 0.04	4.25 $\pm$ 0.05
<i>P. pentosaceus</i> CECT 923	7.72 $\pm$ 0.05	6.50 $\pm$ 0.03	6.35 $\pm$ 0.06	5.08 $\pm$ 0.04	4.25 $\pm$ 0.05
<i>L. mesenteroides</i> CECT 219T	7.23 $\pm$ 0.08	6.26 $\pm$ 0.06	5.37 $\pm$ 0.06	5.07 $\pm$ 0.04	5.64 $\pm$ 0.05
<i>L. mesenteroides</i> CECT 215	4.30 $\pm$ 0.04	2.81 $\pm$ 0.13	5.21 $\pm$ 0.04	2.77 $\pm$ 0.07	1.09 $\pm$ 0.09
<i>L. brevis</i> CECT 4121T	8.45 $\pm$ 0.08	6.72 $\pm$ 0.03	6.63 $\pm$ 0.02	6.09 $\pm$ 0.05	5.36 $\pm$ 0.05
<i>L. brevis</i> CECT 5354	6.38 $\pm$ 0.04	5.24 $\pm$ 0.05	5.48 $\pm$ 0.06	5.21 $\pm$ 0.08	5.13 $\pm$ 0.05
<i>L. plantarum</i> CECT 748T	7.94 $\pm$ 0.04	8.44 $\pm$ 0.01	8.41 $\pm$ 0.05	8,30 $\pm$ 0.18	8.15 $\pm$ 0.14
<i>L. plantarum</i> CECT 9567	7.98 $\pm$ 0.02	6.79 $\pm$ 0.00	8.45 $\pm$ 0.02	8.48 $\pm$ 0.10	8.15 $\pm$ 0.14



**Figure S1. pH values of lactic acid bacteria cultures during fermentation of avocado leaves**

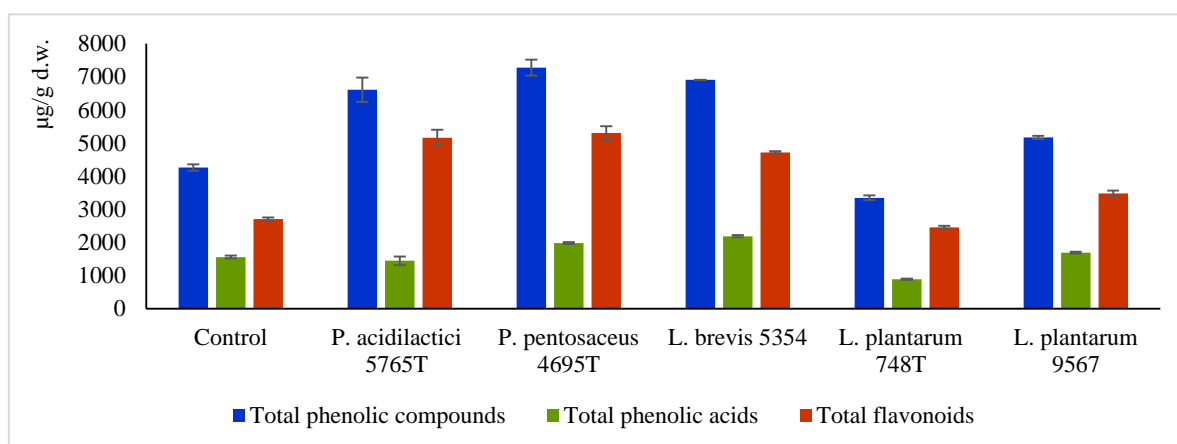


Figure S2. Phenolic profile in fermented and unfermented avocado leaves by HPLC-ESI-TOF-MS.