

Supplementary Material

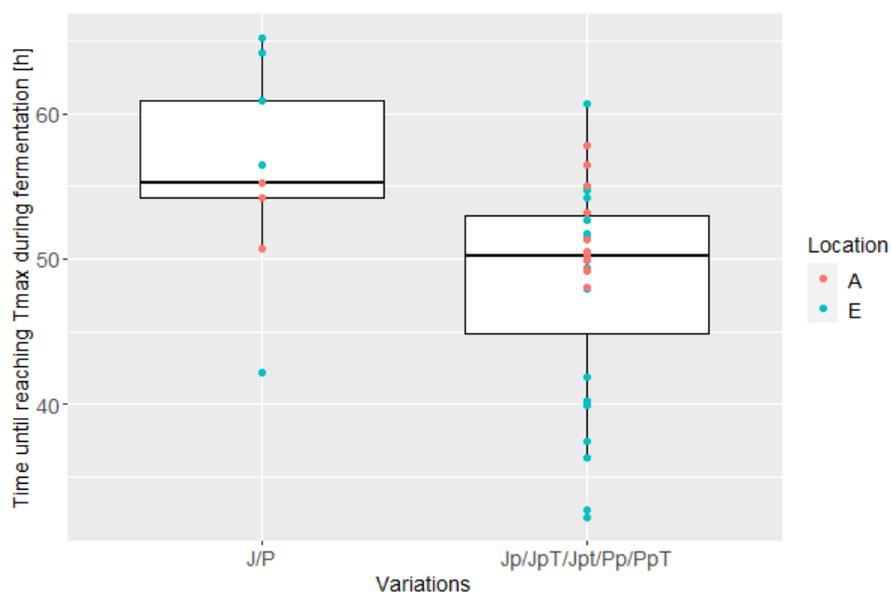


Figure S1. Time until reaching maximum temperature T_{max} (h) during the fermentations at location A in red and at location E in blue for the following variations: J (jute bag without pre-drying, without turning; location A: $n = 3$, E: $n = 4$)/P (plastic bag without pre-drying nor turning; E: $n = 2$), Jp (jute bag with pre-drying; E: $n = 6$)/JpT (jute bag with pre-drying and high drying temperature; A: $n = 3$)/Jpt (jute bag with pre-drying and turning; A: $n = 3$, E: $n = 5$)/Pp (plastic bag with pre-drying; E: $n = 4$)/PpT (plastic bag with pre-drying and high drying temperature; A: $n = 3$).