Supplementary material to: *Lactic acid bacteria and yeast inocula modulate the volatile profile of Spanish-style green table olive fermentations*

Table S1. Volatile composition determined by GC-MS analysis in the brines of the different treatments assayed at the end of fermentation. T1 stand for treatment inoculated with LPG1, T2 inoculated with Lp13, T3 inoculated with Lpl15, T4 inoculated with Y12, and T5 inoculated with Y12+LPG1+Lp13+Lpl15.

Volatile compounds	**LRI**[a]	**ID**[b]	**Relative peak area ± sd**[c]					
			T1	**T2**	**T3**	**T4**	**T5**	**T6 (Spontaneous)**
Acids								
Acetic acid	1444	A	0.10 ± 0.07^{a}	0.043 ± 0.004^{a}	0.03 ± 0.3^{a}	0.021 ± 0.002^{a}	0.08 ± 0.06^{a}	0.04 ± 0.03^{a}
2-Methylbutanoic acid	1673	B[1]	0.092 ± 0.018^{a}	0.108 ± 0.010^{a}	0.06 ± 0.08^{a}	0.086 ± 0.008^{a}	0.13 ± 0.04^{a}	0.121 ± 0.018^{a}
3-Methylbutanoic acid	1673	A	0.046 ± 0.008^{a,b}	0.038 ± 0.005^{a,b}	0.02 ± 0.03^{a}	0.034 ± 0.003^{a,b}	0.068 ± 0.017^{b}	0.037 ± 0.006^{a,b}
Hexanoic acid	1860	A	0.028 ± 0.020^{a}	0.026 ± 0.004^{a}	0.04 ± 0.6^{a}	0.011 ± 0.004^{a}	0.036 ± 0.024^{a}	0.037 ± 0.005^{a}
2-Ethylhexanoic acid	1962	B[2]	0.0173 ± 0.0022^{a}	0.0097 ± 0.0015^{a}	0.010 ± 0.014^{a}	0.009 ± 0.011^{a}	0.012 ± 0.013^{a}	0.0130 ± 0.005^{a}
Heptanoic acid	1969	A	0.009 ± 0.010^{a}	0.0082 ± 0.0018^{a}	0.0 12 ± 0.017^{a}	n.d.^{a}	0.09 ± 0.010^{a}	0.0104 ± 0.0015^{a}
Octanoic acid	2082	A	0.025 ± 0.017^{a}	0.019 ± 0.003^{a}	n.d.^{a}	0.009 ± 0.003^{a}	0.025 ± 0.015^{a}	0.026 ± 0.005^{a}
Decanoic acid	2300	A	0.063 ± 0.017^{a}	0.026 ± 0.018^{a}	0.038 ± 0.011^{a}	0.028 ± 0.023^{a}	0.03 ± 0.03^{a}	0.04 ± 0.04^{a}
Total of acids			0.382^{a}	0.277^{a}	0.218^{a}	0.198^{a}	0.382^{a}	0.329^{a}
Alcohols								
Methanol	886[a]	A	0. 11 ± 0.04^{a}	0.175 ± 0.021^{b}	0.353 ± 0.009^{c}	0.126 ± 0.019^{a,b}	0.18 ± 0.04^{b}	0.169 ± 0.020^{a,b}
Ethanol	892[a]	A	2.0 ± 0.5^{a,c}	1.89 ± 0.20^{a}	2.62 ± 0.05^{a,c}	3.9 ± 0.5^{b}	2.9 ± 0.5^{b,c}	2.3 ± 0.5^{a,c}
2-Butanol	980[a]	B[3]	0.058 ± 0.002^{a}	0.034 ± 0.003^{b}	0.041 ± 0.009^{b,c}	0.049 ± 0.006^{a,c}	0.060 ± 0.007^{a}	0.038 ± 0.004^{b,c}
2-Methyl-1-propanol	1087	A	0.013 ± 0.011^{a,b}	n.d.^{a}	0.0223 ± 0.0017^{b}	0.0137 ± 0.0012^{a,b}	n.d.^{a}	0.021 ± 0.007^{b}
3-Pentanol	1106	A	0.0178 ± 0.0014^{a}	0.017 ± 0.005^{a}	0.0207 ± 0.0004^{a}	0.022 ± 0.005^{a}	0.024 ± 0.003^{a}	0.022 ± 0.005^{a}
2-Pentanol	1123	A	0.0108 ± 0.0022^{a}	0.01164 ± 0.00021^{a}	0.015 ± 0.003^{a}	0.0116 ± 0.0009^{a}	0.011 ± 0.003^{a}	0.01477 ± 0.00019^{a}
1-Butanol	1147	A	0.0087 ± 0.0010^{a}	0.0071 ± 0.0005^{a}	0.0081 ± 0.0004^{a}	0.0209 ± 0.0012^{b}	0.0130 ± 0.0021^{c}	n.d.^{d}
2-Methyl-1-butanol	1209	A	0.23 ± 0.10^{a,b}	0.1208 ± 0.0022^{a}	0.293 ± 0.011^{b}	0.67 ± 0.07^{c}	0.282 ± 0.024^{b}	0.29 ± 0.07^{b}
3-Methyl-1-butanol	1212	A	0.29 ± 0.18^{a,b}	0.082 ± 0.005^{a}	0.42 ± 0.06^{b}	0.88 ± 0.07^{c}	0.37 ± 0.04^{b}	0.37 ± 0.11^{b}
2-Hexanol	1224	A	0.0091 ± 0.0011^{a}	0.0091 ± 0.0005^{a}	0.0094 ± 0.0008^{a}	0.088 ± 0.0007^{a}	0.0092 ± 0.0004^{a}	0.0097 ± 0.0005^{a}
5-Methyl-3-hexanol	1237	C	0.0092 ± 0.0007^{a}	0.0085 ± 0.0003^{a}	0.005 ± 0.007^{a}	0.0099 ±0.0008^{a}	0.0091 ± 0.0003^{a}	0.0090 ± 0.0003^{a}
3-Methyl-3-buten-1-ol	1247	B[1]	0.0204 ± 0.0017^{a}	0.0077 ± 0.0008^{b}	0.009 ± 0.003^{b}	0.0190 ± 0.0021^{a}	0.0199 ± 0.0019^{a}	0.0106 ± 0.0006^{b}
1-Pentanol	1252	A	0.0111 ± 0.0006^{a,d}	0.0094 ± 0.0003^{b}	0.0100 ± 0.0010^{a,b}	0.0136 ± 0.0007^{c}	0.0121 ± 0.0009^{c,d}	0.0103 ± 0.0008^{a,b}
cis-2-Penten-1-ol	1319	A	0.0172 ± 0.0018^{a}	n.d.^{b}	n.d.^{b}	0.0169 ± 0.0014^{a}	0.017 ± 0.003^{a}	n.d.^{b}
2-Methyl-2-buten-1-ol	1320	A	0.0299 ± 0.0024^{a}	0.0189 ± 0.0005^{b}	0.021 ± 0.005^{b,c}	0.030 ± 0.004^{a}	0.028 ± 0.003^{a,c}	0.021 ± 0.004^{b,c}
1-Hexanol	1351	A	0.180 ± 0.023^{a,c,d}	0.124 ± 0.009^{b}	0.134 ± 0.021^{a,b}	0.200 ± 0.009^{c}	0.19 ± 0.03^{c,d}	0.146 ± 0.006^{a,b,d}
cis-3-Hexen-1-ol	1379	A	0.57 ± 0.05^{a}	0.249 ± 0.009^{b}	0.29 ± 0.07^{b}	0.529 ± 0.025^{a}	0.58 ± 0.10^{a}	0.36 ± 0.03^{b}
5-Hexen-1-ol	1405	C	0.0095 ± 0.0004^{a}	0.0095 ± 0.0009^{a}	0.0099 ± 0.0009^{a}	0.0111 ± 0.0003^{a}	0.0100 ± 0.0009^{a}	0.0100 ± 0.0013^{a}

2-Methyl-3-hexanol	1421	C	0.0063 ± 0.0009^{a}	n.d.^{b}	n.d.^{b}	0.0091 ± 0.0007^{a}	0.004 ± 0.005^{a,b}	n.d.^{b}
1-Heptanol	1453	A	0.0150 ± 0.0007^{a}	0.0113 ± 0.0007^{b}	0.0145 ± 0.0004^{a}	0.0196 ± 0.0012^{c}	0.0154 ± 0.0019^{a}	0.0143 ± 0.0010^{a}
2-Methy-6-hepten-1-ol	1459	C	0.0109 ± 0.0015^{a}	0.0092 ± 0.0024^{a}	0.0122 ± 0.0024^{a}	0.0093 ± 0.0007^{a}	0.0103 ± 0.0017^{a}	0.0108 ± 0.0007^{a}
2-Ethyl-1-hexanol	1486	A	0.0334 ± 0.0021^{a}	0.026 ± 0.004^{a}	0.035 ± 0.009^{a}	0.033 ± 0.006^{a}	0.032 ± 0.003^{a}	0.026 ± 0.004^{a}
6-Hepten-1-ol	1509	C	0.0294 ± 0.0018^{a}	0.029 ± 0.003^{a}	0.0314 ± 0.0017^{a}	0.0386 ± 0.0015^{b}	0.0323 ± 0.0024^{a}	0.031 ± 0.003^{a}
1-Octanol	1557	A	0.0217 ± 0.0009^{a}	0.0185 ± 0.0022^{a}	0.0214 ± 0.0010^{a}	0.025 ± 0.004^{a}	0.025 ± 0.004^{a}	0.0210 ± 0.0021^{a}
cis-5-Octen-1-ol	1611	B[4]	0.0132 ± 0.0006^{a,b}	0.0120 ± 0.0012^{a}	0.0138 ± 0.0005^{b}	0.0156 ± 0.0007^{c}	0.0144 ± 0.0009^{b,c}	0.0134 ± 0.0012^{a,b}
Furfuryl alcohol	1660	A	0.070 ± 0.023^{a}	0.052 ± 0.008^{a}	0.062 ± 0.005^{a}	0.075 ± 0.015^{a}	0.08 ± 0.05^{a}	0.067 ± 0.011^{a}
1-Nonanol	1663	A	0.0090 ± 0.0017^{a}	0.010 ± 0.004^{a}	0.009 ± 0.003^{a}	0.013 ± 0.008^{a}	0.0107 ± 0.0010^{a}	0.0093 ± 0.0016^{a}
Benzyl alcohol	1888	A	0.113 ± 0.010^{a,d}	0.044 ± 0.004^{b}	0.056 ± 0.011^{b}	0.176 ± 0.016^{c}	0.13 ± 0.03^{d}	0.078 ± 0.008^{a,b}
2-Phenylethanol	1926	A	0.73 ± 0.03^{a,d}	0.070 ± 0.008^{b}	0.199 ± 0.014^{c}	0.81 ± 0.07^{d}	0.66 ± 0.04^{a,d}	0.32 ± 0.04^{e}
1-Undecanol	1874	B[5]	0.045 ± 0.022^{a}	0.025 ± 0.003^{a}	0.030 ± 0.005^{a}	0.033 ± 0.003^{a}	0.038 ± 0.021^{a}	0.026 ± 0.003^{a}
1-Dodecanol	1978	B[6]	0.0033 ± 0.008^{a}	0.014 ± 0.004^{a}	0.033 ± 0.012^{a}	0.039 ± 0.005^{a}	0.03 ±0.03^{a}	0.030 ± 0.012^{a}
1-Tetradecanol	2187	B[3]	0.020 ± 0.004^{a}	0.022 ± 0.003^{a}	0.018 ± 0.004^{a}	0.027 ± 0.004^{a}	0.032 ± 0.014^{a}	0.0149 ± 0.0019^{a}
Total of alcohols			4.701^{a,b}	3.115^{b}	4.818^{a,b}	7.879^{c}	5.894^{a}	4,513^{a,b}
Acetic acid esters								
Methyl acetate	815[a]	A	0.128 ± 0.015^{a}	0.170 ± 0.016^{a}	0.17 ± 0.03^{a}	0.29 ± 0.05^{b}	0.29 ± 0.08^{b}	0.147 ± 0.015^{a}
Ethyl acetate	873[a]	A	0.13 ± 0.03^{a}	0.111 ± 0.004^{a}	0.153 ± 0.007^{a}	1.06 ± 0.12^{b}	0.60 ± 0.11^{c}	0.147 ± 0.022^{a}
cis-3-Hexenyl acetate	1298	A	0.0074 ± 0.0008^{a,b}	0.0059 ± 0.0007^{a}	0.0084 ± 0.0006^{b}	0.0083 ± 0.0006^{b}	0.0081 ± 0.0017^{a,b}	0.0076 ± 0.0009^{a,b}
2-Phenylethyl acetate	1811	A	0.0101 ± 0.0009^{a}	n.d.^{b}	n.d.^{b}	0.0163 ± 0.0008^{c}	0.0105 ± 0.0006^{a}	n.d.^{b}
Total of acetic acid esters			0.275^{a}	0.287^{a}	0.328^{a}	1.373^{b}	0.903^{c}	0.302^{a}
Aldehydes								
2-Ethenyl-2-butenal	1252	C	0.0066 ± 0.0005^{a}	0.00665 ± 0.00024^{a}	0.0084 ± 0.0006^{a}	n.d.^{b}	n.d.^{b}	0.004 ± 0.004^{a,b}
Octanal	1270	A	0.0055 ± 0.0016^{a}	0.006 ± 0.007^{a}	n.d.^{a}	0.008 ± 0.009^{a}	n.d.^{a}	n.d.^{a}
Nonanal	1374	A	0.021 ± 0.008^{a}	0.031 ± 0.017^{a}	0.024 ± 0.014^{a}	0.04 ± 0.04^{a}	0.0254 ± 0.0022^{a}	0.030 ± 0.003^{a}
2-Furfuraldehyde	1443	A	0.12 ± 0.08^{a}	0.050 ± 0.006^{a}	0.065 ± 0.015^{a}	0.10 ± 0.05^{a}	0.08 ± 0.04^{a}	0.065 ± 0.022^{a}
Decanal	1483	B[7]	0.013 ± 0.006^{a}	0.019 ± 0.012^{a}	0.021 ± 0.018^{a}	0.03 ± 0.03^{a}	0.018 ± 0.006^{a}	0.0147 ± 0.018^{a}
Benzaldehyde	1505	A	0.032 ± 0.003^{a}	0.037 ± 0.006^{a}	0.0359 ± 0.0019^{a}	0.041 ± 0.008^{a}	0.041 ± 0.016^{a}	0.034 ± 0.004^{a}
5-Methyl-2-furaldehyde	1561	A	0.011 ± 0.004^{a}	0.0070 ± 0.0006^{a}	0.0092 ± 0.0014^{a}	0.010 ± 0.002^{a}	0.011 ± 0.004^{a}	0.0082 ± 0.0011^{a}
Isoxylaldehyde	1809	C	0.098 ± 0.011^{a,b}	0.10 ± 0.03^{a,b}	0.13 ± 0.04^{b}	0.101 ± 0.025^{a,b}	0.067 ± 0.005^{a}	0.072 ± 0.0015^{a}
5-Hydroxymethylfurfural	2482	A	0.029 ± 0.019^{a}	0.0131 ± 0.0008^{a}	0.0148 ± 0.0012^{a}	0.021 ± 0.006^{a}	0.021 ± 0.007^{a}	0.014 ± 0.003^{a}
Total of aldehydes			0.339^{a}	0.269^{a}	0.309^{a}	0.357^{a}	0.265^{a}	0.242^{a}
C_{13}-Norisoprenoids								
β-Damascenone	1820	A	0.026 ± 0.004^{a}	0.029 ± 0.003^{a,b}	0.030 ± 0.003^{a,b}	0.036 ± 0.004^{b}	0.031 ± 0.003^{a,b}	0.034 ± 0.004^{b}
3-Hydroxy-β-damascone	2505	C	0.0547 ± 0.0024^{a}	0.055 ± 0.008^{a}	0.066 ± 0.004^{a}	0.056 ± 0.006^{a}	0.054 ± 0.004^{a}	0.067 ±0.009^{a}
Total of C_{13}-norisoprenoinds			0.080^{a}	0.084^{a}	0.096^{a,b}	0.092^{a,b}	0.085^{a,b}	0.101^{b}

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Ethyl esters								
Ethyl lactate	1333	A	0.25 ± 0.08^{a,b}	0.219 ± 0.015^{a}	0.28 ± 0.06^{a,b}	0.35 ± 0.03^{a,b}	0.38 ± 0.07^{b}	0.29 ± 0.03^{a,b}
Ethyl hydrocinnamate	1884	C	0.009 ± 0.005^{a}	0.0065 ± 0.0009^{a}	0.0106 ± 0.0010^{a}	0.020 ± 0.008^{a}	0.019 ± 0.005^{a}	0.010 ± 0.004^{a}
Ethyl 5,6-dimethylnicotinate	2031	C	0.0064 ± 0.0015^{a}	0.0081 ± 0.0022^{a}	0.015 ± 0.003^{b}	0.042 ± 0.003^{c}	0.0098 ± 0.0011^{a,b}	0.0088 ± 0.0012^{a,b}
Unknown ester (m/z 88)	2253	-	0.127 ± 0.017^{a}	0.154 ± 0.014^{a,b}	0.1817 ± 0.0013^{b}	0.125 ± 0.013^{a}	0.158 ± 0.014^{b}	0.174 ±0.023^{b}
Total of ethyl esters			0.393^{a}	0.387^{a}	0.491^{a,b}	0.538^{a,b}	0.569^{b}	0.486^{a,b}
Ketones								
Diacetyl	943[a]	A	0.009 ± 0.003^{a}	0.0066 ± 0.0005^{a}	0.0080 ± 0.0003^{a}	0.0098 ± 0.0016^{a}	0.010 ± 0.003^{a}	0.0087 ± 0.0016^{a}
4-Methyl-2-pentanone	981[a]	C	0.0285 ± 0.0015^{a}	0.0282 ± 0.023^{a}	0.0260 ± 0.0009^{a}	0.028 ± 0.003^{a}	0.0290 ± 0.0024^{a}	0.028 ± 0.003^{a}
2,6-Dimethyl-4-heptanone	1151	C	0.0085 ± 0.0011^{a}	0.0072 ± 0.0006^{a}	0.005 ± 0.007^{a}	0.0099 ± 0.0016^{a}	0.0095 ± 0.0022^{a}	0.0096 ± 0.0014^{a}
Acetoin	1277	A	0.071 ± 0.003^{a}	0.08 ± 0.03^{a}	0.065 ± 0.015^{a}	0.074 ± 0.010^{a}	0.142 ± 0.009^{b}	0.099 ± 0.015^{a}
1-Hydroxy-2-propanone	1290	B[8]	0.46 ± 0.17^{a}	0.34 ± 0.08^{a}	0.349 ± 0.018^{a}	0.41 ± 0.04^{a}	0.49 ± 0.22^{a}	0.45 ± 0.08^{a}
6-Methyl-5-hepten-2-one	1322	A	0.0073 ± 0.0008^{a}	n.d.^{a}	0.0070 ± 0.0019^{a}	0.005 ± 0.006^{a}	n.d.^{a}	n.d.^{a}
2-Cyclopenten-1-one	1347	B[9]	0.014 ± 0.005^{a}	0.0090 ± 0.0012^{a}	0.0112 ± 0.0015^{a}	0.014 ± 0.004^{a}	0.012 ± 0.005^{a}	0.0111 ± 0.0014^{a}
1-Hydroxy-2-butanone	1362	B[3]	0.035 ± 0.020^{a}	0.020 ± 0.004^{a}	0.021 ± 0.003^{a}	0.029 ± 0.006^{a}	0.030 ± 0.014^{a}	0.027 ± 0.003^{a}
2-Acetylfuran	1490	A	0.0127 ± 0.0018^{a}	0.0102 ± 0.0019^{a}	0.01276 ± 0.00004^{a}	0.013 ± 0.003^{a}	0.014 ± 0.006^{a}	0.0127 ± 0.0018^{a}
6-Methyl-3,5-heptadien-2-one	1586	B[3]	0.0214 ± 0.0004^{a}	0.0202 ± 0.0016^{a}	0.026 ± 0.003^{b}	0.0256 ± 0.0012^{b}	0.0217 ± 0.0018^{a}	0.0225 ± 0.0018^{a,b}
Acetophenone	1640	A	0.025 ±0.009^{a}	0.0152 ± 0.0014^{a}	0.0192 ± 0.0014^{a}	0.028 ± 0.013^{a}	0.019 ± 0.007^{a}	0.0166 ± 0.0022^{a}
1,2-Cyclopentanedione	1779	C	0.025 ± 0.009^{a}	0.032 ± 0.008^{a}	0.02 ± 0.03^{a}	0.026 ± 0.005^{a}	0.040 ± 0.015^{a}	0.045 ± 0.020^{a}
Cyclotene	1846	A	0.030 ± 0.013^{a}	0.009 ± 0.003^{a}	0.0128 ± 0.0021^{a}	0.014 ± 0.004^{a}	0.013 ± 0.006^{a}	0.013 ± 0.003^{a}
Purpurocatechol	2020	C	0.0081 ± 0.0009^{a,c}	0.0070 ± 0.0009^{a}	0.00933 ± 0.00019^{a,c}	n.d.^{b}	n.d.^{b}	0.0098 ± 0.0020^{c}
Total of ketones			0.748^{a}	0.578^{a}	0.594^{a}	0.683^{a}	0.835^{a}	0.752^{a}
Lactones								
γ-Butyrolactone	1624	A	0.014 ± 0.006^{a}	0.0096 ± 0.0016^{a}	0.0113 ± 0.0011^{a}	0.012 ± 0.003^{a}	0.016 ± 0.009^{a}	0.0111 ± 0.0017^{a}
γ-Hexalactone	1705	A	0.0077 ± 0.0007^{a}	0.0066 ± 0.0005^{a}	0.0071 ± 0.0011^{a}	n.d.^{a}	0.004 ± 0.005^{a}	0.004 ± 0.005^{a}
2(5H)-Furanone	1754	A	0.049 ± 0.013^{a}	0.039 ± 0.008^{a}	0.035 ± 0.010^{a}	0.045 ± 0.005^{a}	0.06 ± 0.03^{a}	0.050 ± 0.012^{a}
γ-Octalactone	1930	B[3]	0.0106 ± 0.0008^{a}	0.0094 ± 0.0013^{a}	0.012 ± 0.004^{a}	0.0082 ± 0.0012^{a}	0.011 ± 0.003^{a}	0.0120 ± 0.0010^{a}
δ-Octalactone	1989	A	0.033 ± 0.005^{a}	0.0265 ± 0.0022^{a}	0.033 ± 0.005^{a}	0.0327 ± 0.0011^{a}	0.029 ± 0.008^{a}	0.038 ± 0.004^{a}
γ-Nonalactone	2046	A	0.024 ± 0.003^{a}	0.0183 ± 0.0022^{a}	0.026 ± 0.007^{a}	0.022 ± 0.003^{a}	0.027 ± 0.009^{a}	0.0265 ± 0.019^{a}
γ-Decalactone	2165	B[3]	0.0101 ± 0.0018^{a}	0.003 ± 0.004^{a}	0.012 ± 0.004^{a}	0.0087 ± 0.0006^{a}	0.007 ± 0.008^{a}	0.0103 ± 0.0019^{a}
Iridomyrmecine	2210	C	0.0249 ± 0.0019^{a,d}	0.0175 ± 0.0025^{b,c}	0.022 ± 0.003^{a,c}	0.0281 ± 0.0007^{d}	0.0150 ± 0.0015^{b}	0.024 ± 0.003^{a,d}
Total of lactones			0.175^{a}	0.131^{a}	0.158^{a}	0.157^{a}	0.171^{a}	0.176^{a}
Methyl esters								
Methyl lactate	1309	B[3]	0.092 ± 0.008^{a}	0.113 ± 0.009^{a}	0.09 ± 0.04^{a}	0.035 ± 0.006^{b}	0.094 ± 0.012^{a}	0.098 ± 0.015^{a}
Methyl hydrocinnamate	1843	B[3]	0.012 ± 0.002^{a,b}	0.0118 ± 0.0009^{a,b}	0.0143 ± 0.0009^{b}	0.0085 ± 0.0022^{a}	0.014 ± 0.003^{a,b}	0.0131 ± 0.0023^{b}
Methyl 4(methylamino)benzoate	1993	C	0.058 ± 0.006^{a}	0.104 ± 0.025^{a,b}	0.11 ± 0.05^{a,b}	0.154 ± 0.008^{b}	0.069 ± 0.010^{a}	0.080 ± 0.012^{a}

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Methyl 2-formylbenzoate	2199	C	0.017 ± 0.008^{a}	0.0088 ± 0.0006^{a}	0.020 ± 0.011^{a}	0.006 ± 0.007^{a}	0.004 ± 0.004^{a}	0.011 ± 0.003^{a}
Total of methyl esters			0.178^{a}	0.237^{a}	0.237^{a}	0.204^{a}	0.181^{a}	0.202^{a}
Nitrogen compounds								
Pyrazyne	1205	A	0.0079 ± 0.0009^{a}	0.010 ± 0.003^{a}	0.0072 ± 0.0009^{a}	0.0078 ± 0.0022^{a}	0.014 ± 0.008^{a}	0.008 ± 0.009^{a}
3-Ethylpyridine	1383	A	0.0081 ± 0.0016^{a,c}	0.009 ± 0.003^{a,c}	0.0157 ± 0.0020^{b}	0.014 ± 0.003^{b,c}	0.0074 ± 0.0007^{a}	0.012 ± 0.003^{a,b,c}
3-Ethenylpyridine	1476	C	0.0086 ± 0.0021^{a}	0.0099 ± 0.0024^{a}	0.01315 ± 0.00012^{a}	0.0122 ± 0.0022^{a}	0.0079 ± 0.0007^{a}	0.010 ± 0.003^{a}
Pyrrole	1495	B[3]	0.0103 ± 0.0020^{a}	0.0096 ± 0.0013^{a}	0.0097 ± 0.0009^{a}	0.0108 ± 0.0009^{a}	0.013 ± 0.007^{a}	0.010 ± 0.003^{a}
Total of Nitrogen compounds			0.035^{a}	0.039^{a}	0.046^{a}	0.045^{a}	0.043^{a}	0.042^{a}
Other esters								
2-Ethylhexyl salicylate	2305	C	0.0074 ± 0.0008^{a}	n.d.^{b}	0.012 ± 0.006^{a}	0.0086 ± 0.0013^{a}	0.0109 ± 0.0012^{a}	0.0110 ± 0.0017^{a}
Sulfur compounds								
Dimethyl sulphide	815[a]	C	0.13 ± 0.03^{a}	0.170 ± 0.022^{a}	0.139 ± 0.022^{a}	0.158 ± 0.026^{a}	0.18 ± 0.04^{a}	0.14 ± 0.04^{a}
Dimethyl Sulfoxide	1618	C	0.0116 ± 0.0023^{a,b}	0.0186 ± 0.0022^{b}	0.0110 ± 0.0003^{a}	0.014 ± 0.004^{a,b}	0.015 ± 0.005^{a,b}	0.0148 ± 0.0024^{a,b}
Total of Sulfur compounds			0.137^{a}	0.189^{a}	0.150^{a}	0.171^{a}	0.199^{a}	0.155^{a}
Terpenes								
Dihydromyrcenol	1466	B[3]	0.0087 ± 0.0008^{a}	0.004 ± 0.005^{a}	0.0102 ± 0.0005^{a}	0.006 ± 0.006^{a}	0.006 ± 0.007^{a}	0.0089 ± 0.0012^{a}
2-Bornene	1517	C	0.051 ± 0.009^{a}	0.040 ± 0.004^{a}	0.042 ± 0.007^{a}	0.048 ± 0.008^{a}	0.058 ± 0.015^{a}	0.047 ± 0.006^{a}
Linalool	1540	A	0.0141 ± 0.0008^{a}	0.0136 ± 0.0019^{a}	0.07 ± 0.08^{a}	0.0139 ± 0.0022^{a}	0.0143 ± 0.0023^{a}	0.0121 ± 0.0019^{a}
α-Isophorone	1593	B[3]	0.0082 ±0.0003^{a,c}	0.0079 ± 0.0006^{a}	0.0099 ± 0.0007^{b}	0.0089 ± 0.0004^{a,b,c}	0.0081 ± 0.0005^{a}	0.0092 ± 0.0009^{b,c}
α-Terpineol	1702	A	0.0102 ± 0.0010^{a,b}	0.0078 ± 0.0008^{a}	0.0079 ± 0.0004^{a}	0.0083 ± 0.0010^{a,b}	0.0109 ± 0.0019^{b}	0.0087 ± 0.0007^{a,b}
Geraniol	1857	A	0.0250 ± 0.0012^{a}	0.0139 ± 0.0014^{b}	0.01817 ± 0.00013^{c}	0.0180 ± 0.0018^{c}	0.023 ± 0.003^{a}	0.0172 ± 0.0019^{b,c}
Total of terpenes			0.117^{a}	0.087^{a}	0.157^{a}	0.102^{a}	0.121^{a}	0.103^{a}
Volatile Phenols								
Guaiacol	1863	A	0.025 ± 0.008^{a}	0.016 ± 0.003^{a}	0.0221 ± 0.0011^{a}	0.023 ± 0.005^{a}	0.020 ± 0.004^{a}	0.023 ± 0.006^{a}
4-Methylguaiacol	1962	B[3]	0.0100 ± 0.0004^{a}	0.0065 ± 0.0006^{b}	0.0083 ± 0.0007^{c}	0.0113 ± 0.0004^{d}	0.0088 ± 0.0006^{c}	0.0085 ± 0.0008^{c}
4-Ethylguaiacol	2038	A	0.0354 ± 0.0024^{a}	n.d.^{b}	n.d.^{b}	0.032 ± 0.006^{a}	0.018 ± 0.003^{c}	0.0096 ± 0.0021^{c}
4-Ethylphenol	2192	A	0.102 ± 0.020^{a,c}	0.13 ± 0.05^{a,c}	0.51 ± 0.12^{b}	0.0154 ± 0.0007^{a}	0.28 ± 0.16^{b,c}	0.18 ± 0.04^{a,c}
Isovanillic acid	2376	C	0.0154 ± 0.0009^{a,d}	0.0123 ±0.0015^{a,c}	0.0191 ± 0.0007^{b}	0.0204 ± 0.0025^{b}	0.0104 ± 0.0008^{c}	0.0178 ± 0.0017^{b,d}
Coumaran	2409	C	0.034 ± 0.004^{a}	0.041 ± 0.005^{a,b}	0.046 ± 0.007^{b}	0.047 ± 0.003^{b}	0.041 ± 0.005^{a,b}	0.077 ± 0.011^{c}
5-*tert*-Butylpyrogallol	2419	C	0.0099 ± 0.0008^{a,d}	n.d.^{b}	n.d.^{b}	0.0133 ± 0.0012^{a}	0.003 ± 0.004^{b,c}	0.0082 ± 0.0014^{c,d}
Methoxyeugenol	2497	C	0.031 ± 0.003^{a,b}	0.026 ± 0.004^{a,d}	0.041 ± 0.006^{b,c}	0.049 ± 0.007^{c}	0.0179 ± 0.0020^{d}	0.038 ± 0.004^{b,c}
Vainillin	2516	A	0.0366 ± 0.0017^{a,b}	0.035 ± 0.005^{a,b}	0.023 ± 0.013^{a}	0.025 ± 0.003^{a}	0.030 ± 0.003^{a,b}	0.040 ± 0.005^{b}
Total of volatile phenols			0.299^{a}	0.270^{a}	0.674^{b}	0.237^{a}	0.430^{a}	0.399^{a}
Other compounds								
Furfuryl methyl ether	1744	C	0.0085 ± 0.0004^{a}	0.0068 ± 0.0011^{a}	0.0106 ± 0.0014^{a}	0.0093 ± 0.0018^{a}	n.d.^{b}	0.0103 ± 0.0025^{a}
Unknown compounds								

Unknown A (m/z 71-59)	1026	-	0.0106 ± 0.0010^{a}	0.01136 ± 0.00018^{a}	0.0113 ± 0.0008^{a}	0.0084 ± 0.0009^{b}	0.0112 ± 0.0015^{a}	0.01049 ± 0.00009^{a}
Unknown B (m/z 123-138-96)	1304	-	0.0073 ± 0.0010^{a}	0.0060 ± 0.004^{a}	0.0107 ± 0.0015^{a,b}	0.015 ± 0.004^{b}	0.0107 ± 0.0011^{a,b}	0.0096 ± 0.0018^{a,b}
Unknown C (m/z 83-112-97)	1710	-	0.002 ± 0.003^{a}	n.d.^{a}	n.d.^{a}	0.0083 ± 0.0006^{b}	n.d.^{a}	n.d.^{a}
Unknown D (m/z 55-93-108)	1783	-	0.172 ± 0.024^{a}	0.078 ± 0.006^{b}	0.112 ± 0.020^{b}	0.59 ± 0.03^{c}	0.35 ± 0.04^{d}	0.099 ± 0.013^{b}
Unknown E (m/z 111-198)	1867	-	0.0102 ±0.0014^{a}	n.d.^{a}	0.012 ± 0.003^{a}	0.031 ± 0.011^{b}	0.0114 ± 0.0011^{a}	0.0090 ± 0.0010^{a}
Unknown F (m/z 95-154-110)	2081	-	0.008 ± 0.003^{a}	n.d.^{a}	n.d.^{a}	0.029 ± 0.007^{b}	0.020 ± 0.003^{b}	n.d.^{a}
Unknown G (m/z 138)	2132	-	0.0119 ± 0.0009^{a,c}	0.0106 ± 0.0011^{a}	0.015 ± 0.003^{b,c}	0.0155 ± 0.0005^{b}	0.0103 ± 0.0008^{a}	0.0149 ± 0.0020^{b,c}
Unknown H (m/z 113-81-153)	2146	-	0.0173 ± 0.0014^{a}	0.0100 ± 0.0008^{b}	0.0137 ± 0.0015^{c}	0.0171 ± 0.0007^{a,d}	0.0146 ± 0.0015^{c,d}	0.0134 ± 0.0017^{c}
Unknown I (m/z 99-139-67-81)	2158	-	0.070 ± 0.005^{a,b}	0.058 ± 0.006^{a,c}	0.0709 ± 0.0012^{b}	0.049 ± 0.005^{c}	0.065 ± 0.006^{a,b}	0.068 ± 0.009^{a,b}
Unknown J (m/z 179-148-120)	2158	-	0.0138 ± 0.0020^{a}	0.038 ± 0.005^{a}	0.047 ± 0.021^{a}	0.06 ± 0.06^{a}	0.0257 ± 0.0020^{a}	0.039 ± 0.009^{a}
Unknown K (m/z 93-79)	2195	-	0.0190 ± 0.0011^{a,c}	0.0132 ± 0.0021^{b,d}	0.021 ± 0.003^{c}	0.0161 ± 0.0010^{a,d}	0.0098 ± 0.0010^{b}	0.0173 ± 0.0024^{a,c,d}
Unknown L (m/z 222-43-85-177)	2200	-	0.025 ± 0.003^{a}	0.028 ± 0.003^{a,b}	0.030 ± 0.004^{a,b}	0.0283 ± 0.0020^{a,b}	0.0256 ± 0.0021^{a}	0.036 ± 0.008^{b}
Unknown M (m/z 138-120)	2216	-	0.0290 ± 0.0020^{a,c}	0.0266 ± 0.0024^{a}	0.036 ± 0.003^{b,c}	0.035 ± 0.004^{a,b,c}	0.028 ± 0.004^{a,c}	0.038 ± 0.005^{b}
Unknown N (m/z 151-43)	2227	-	0.0214 ± 0.0016^{a}	0.0215 ± 0.0022^{a}	0.0213 ± 0.0005^{a}	0.0110 ± 0.0017^{b}	0.0201 ± 0.0025^{a}	0.022 ± 0.004^{a}
Unknown O (m/z 95-110-138)	2236	-	0.0106 ± 0.0010^{a}	0.0099 ± 0.0009^{a}	0.0124 ± 0.0018^{a,b}	0.0105 ± 0.0012^{a}	0.0104 ± 0.0009^{a}	0.0138 ± 0.0018^{b}
Unknown P (m/z 138)	2255	-	0.0166 ± 0.012^{a}	0.0168 ± 0.0018^{a}	0.023 ± 0.003^{b}	0.0215 ± 0.0017^{b}	0.0164 ± 0.0016^{a}	0.022 ± 0.003^{b}
Unknown Q (m/z 102-55-69)	2281	-	0.030 ± 0.012^{a}	0.031 ± 0.003^{a,e}	0.056 ± 0.007^{b,d}	0.134 ± 0.006^{c}	0.073 ± 0.009^{d}	0.050 ± 0.008^{b,e}
Unknown R (m/z 85-128)	2284	-	0.0087 ± 0.0024^{a}	n.d.^{a}	0.0081 ± 0.0007^{a}	0.0082 ± 0.0006^{a}	0.006 ± 0.007^{a}	0.0092 ± 0.0012^{a}
Unknown S (m/z 167-121)	2431	-	0.0285 ± 0.0025^{a}	0.0183 ± 0.0017^{b}	0.0230 ± 0.0017^{c,d}	0.0267 ± 0.0018^{a,c,d}	0.027 ± 0.003^{a,d}	0.025 ± 0.003^{c,d}
Unknown T (m/z 70-55-82)	2467	-	0.252 ± 0.006^{a}	0.18 ± 0.03^{a,b}	0.1758 ± 0.0018^{a,b}	0.16 ± 0.03^{b}	0.197 ± 0.017^{a,b}	0.23 ± 0.07^{a,b}
Unknown U (m/z 119-159-192)	2518	-	0.0464 ± 0.0025^{a,b}	0.049 ± 0.005^{a,b}	0.058 ± 0.008^{b}	0.036 ± 0.006^{a}	0.045 ± 0.006^{a,b}	0.057 ± 0.007^{b}
Unknown V (m/z 189-204)	2537	-	0.029 ± 0.003^{a}	0.025 ± 0.003^{a}	0.035 ± 0.012^{a}	0.0334 ± 0.0013^{a}	0.027 ± 0.003^{a}	0.030 ± 0.003^{a}
Unknown W (m/z 121-136-161)	2581	-	0.122 ± 0.009^{a}	0.088 ± 0.011^{b}	0.109 ± 0.004^{a,b}	0.124 ± 0.015^{a}	0.115 ± 0.011^{a}	0.119 ± 0.012^{a}
Total of volatile compounds			8.82^{a,b}	6.67^{b}	9.18^{a,b}	13.49^{c}	11.19^{a,c}	8.73^{a,b}

[a] LRI values estimated by linear regression.

ID: reliability of identification: A, mass spectrum and LRI agreed with standards; B, mass spectrum agreed with mass spectral data base and LRI agreed with the literature data; C, mass spectrum agreed with mass spectral data base.

[b]Literature reference agreed with LRI data: 1) Ledauphin et al., 2004; 2) Siegmund, Derler, & Pfannhauser, 2001; 3) National Center for Biotechnology Information , 2005; 4) Karimi & Ito, 2012; 5) Tabanca, Demirci, Crockett, Baser, & Wedge, 2007; 6) Shimoda, Nakada, Nakashima, & Osajima, 1997; 7) Nielsen & Poll, 2004; 8) Pozo-Bayon, Ruiz-Rodriguez, Pernin, & Cayot, 2007; 9) Werkhoff , Guntert, Krammer, Sommer, & Kaulen, 1998.

[c]Similar superscript letter in the same row indicates no significant statistically differences ($p<0,05$).

n.d.: peak not detected.

Supplementary material to: *Lactic acid bacteria and yeast inocula modulate the volatile profile of Spanish-style green table olive fermentations*

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