

Table S4. Volatile odor-active compounds (OAV ≥ 1) in tangerine wines.

Compounds	Threshold $\mu\text{g/L}$ ^a	Description ^b	Sc	Ce	Hg	Ht	Ce-10-Sc	Hg-10-Sc	Ht-10-Sc	Sc:Ce-1:1	Sc:Hg-1:1	Sc:Ht-1:1	Sc:Ce-1:100	Sc:Hg-1:100	Sc:Ht-1:100
Phenylethanol	14.00	Rose	14.09 ^c	15.14	15.93	12.09	12.91	21.50	20.31	17.76	20.40	14.04	15.38	20.09	14.72
1-Decanol	0.50	Fruit, sweet, flower, special fatty	3.07	< 1	2.34	1.78	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1
Butyl acetate	1.83	Fruit	< 1	< 1	< 1	< 1	< 1	< 1	1.22	< 1	< 1	< 1	< 1	< 1	1.68
Isoamyl acetate	0.03	Banana, pear	263.95	237.85	1138.83	1844.10	251.70	1202.46	649.72	333.80	1705.55	2416.12	1361.07	79.48	208.56
Ethyl hexanoate	0.01	Pineapple, fruit, flower	271.27	195.57	2409.69	2348.52	223.73	2249.32	490.87	360.08	2433.27	2370.17	3504.71	2269.71	233.88
Ethyl octanoate	0.00	Pineapple, pear, soapy	3796.78	2559.39	5880.15	6054.90	0.00	5609.07	2166.07	3820.71	9984.24	9295.55	11607.23	3897.05	2624.58
Ethyl phenylacetate	0.25	Honey	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	4.70	< 1	< 1
Phenethyl acetate	0.25	Rose, honey, tobacco	175.02	193.01	206.05	169.36	191.20	288.10	315.67	234.32	402.19	250.55	228.53	260.16	205.15
Ethyl decanoate	0.20	Fruit, fresh	111.83	77.45	77.00	76.41	45.26	94.45	43.91	97.62	131.72	122.87	121.86	38.05	44.84
Ethyl laurate	0.50	Flower and fruit aroma	8.84	10.22	11.12	9.21	5.44	12.52	10.07	9.36	23.73	17.85	23.11	3.12	5.53
Linalool	0.02	Flower, fruit, muscat	344.36	329.85	354.46	290.17	508.90	511.10	647.56	400.28	458.33	149.92	393.87	474.36	345.60
4-Terpineol	5.00	Pepper	2.46	2.49	2.75	2.39	1.69	2.01	2.41	3.06	0.00	2.73	2.79	3.49	2.41
α -Terpineol	9.18	Flower, lemon	1.94	2.16	2.34	1.86	1.79	2.32	2.54	2.43	2.77	2.04	2.34	2.70	1.61
Citronellol	0.70	Green, lemon	1.75	1.50	< 1	< 1	< 1	< 1	2.51	< 1	< 1	< 1	4.02	< 1	< 1
Styrene	0.16	Fruit, sweet	77.86	51.89	< 1	< 1	< 1	< 1	98.98	150.33	< 1	< 1	< 1	123.50	65.77
D-Limonene	0.20	Floral, green, tangerine	31.25	24.49	28.87	31.13	31.99	13.46	67.07	55.29	36.87	28.17	26.20	73.91	45.54
Acetophenone	0.01	tangerine	< 1	< 1	< 1	87.73	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1
Decanal	0.01	Sweet, tangerine, flower	< 1	106.33	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1	< 1
Thymol	0.05	Thyme	109.32	117.51	115.52	84.32	62.16	95.29	89.53	88.49	127.19	90.62	107.51	92.72	86.50
Octanoic acid	10.00	Rancid, harsh, cheese, fatty acid	< 1	< 1	< 1	< 1	< 1	1.17	< 1	< 1	< 1	< 1	< 1	< 1	< 1
1,3-Xylene	1.10	Strong aromatic smell	3.49	2.56	2.15	< 1	2.30	< 1	< 1	5.65	< 1	< 1	< 1	6.59	3.22

^a The threshold of volatile aroma compounds referred to Van Gemert (2011); ^b The description of volatile aroma compounds referred to literatures [6, 20, 26, 32]; ^c The OAV of the compounds. Abbreviations: Sc, *S. cerevisiae*; Ce, *Candida ethanolica*; Hg, *Hanseniaspora guilliermondii*; Ht, *Hanseniaspora thailandica*.