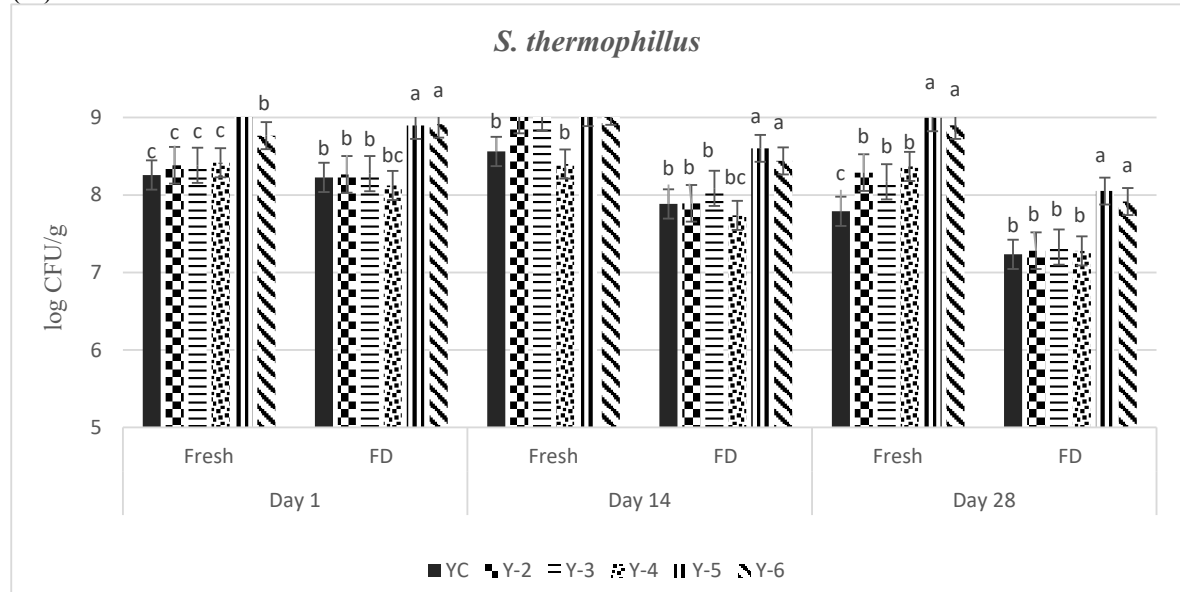
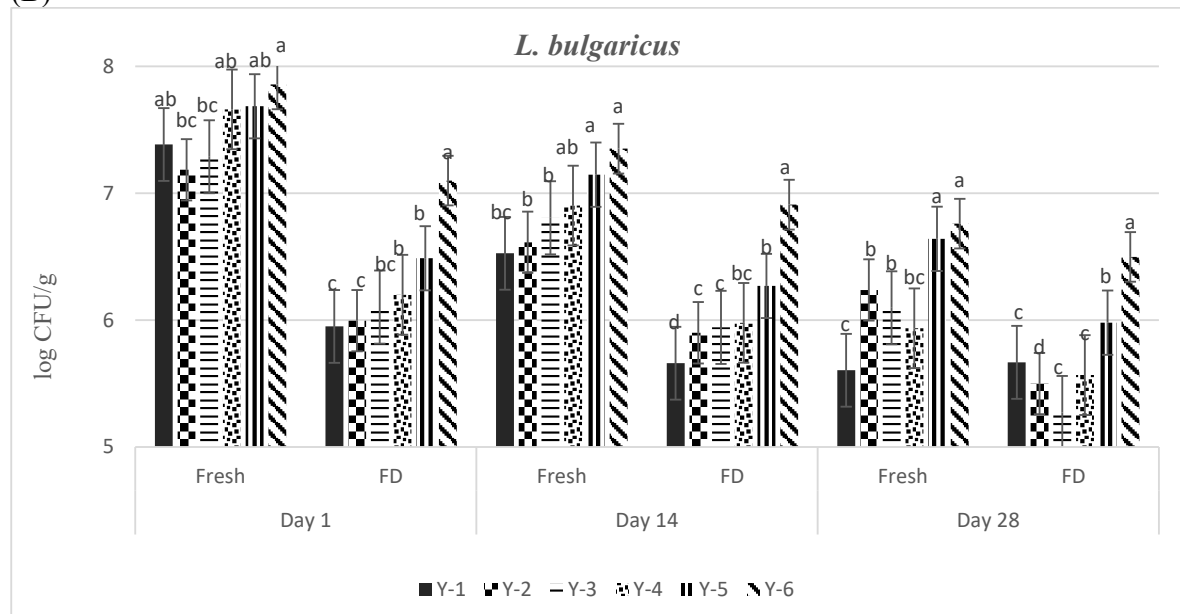


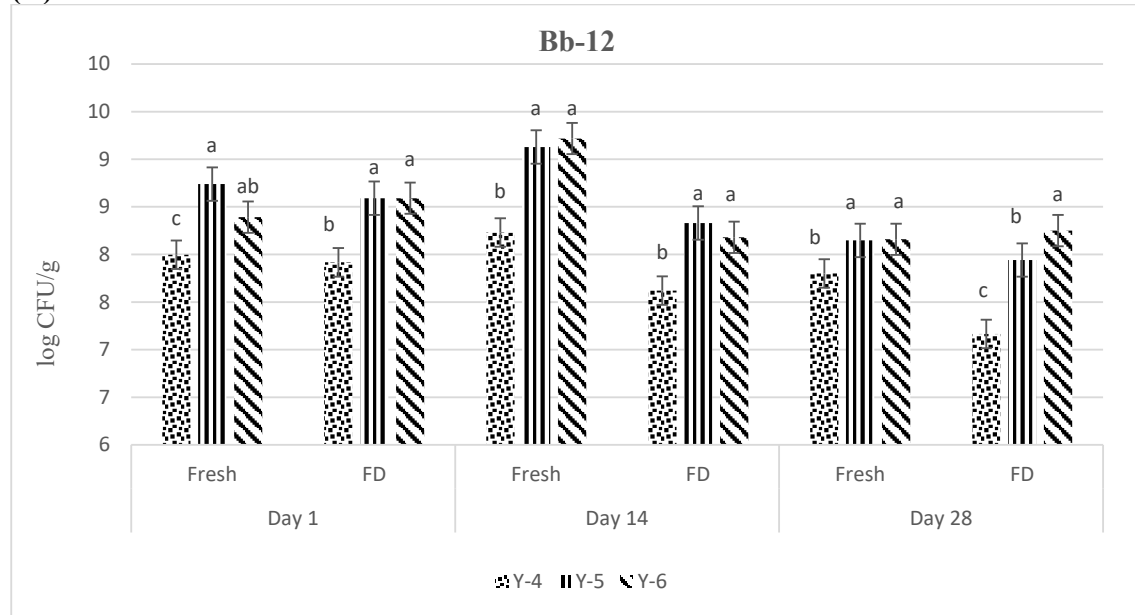
(A)



(B)



(C)



(D)

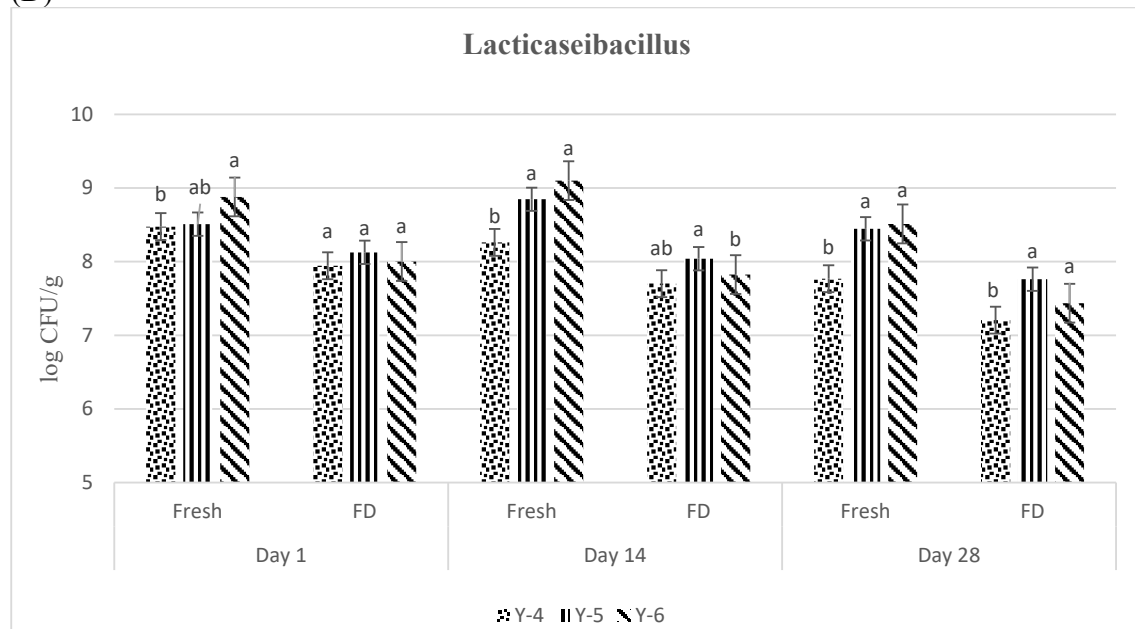


Figure S1. Viability (CFU/g) of yoghurt starters and lactic acid bacteria during refrigerated storage of fresh and RFD yoghurts

Values are presented as means \pm SD (n=3). Means followed by similar superscript letters in fresh and RFD treatments within each storage interval indicate insignificant differences ($p>0.05$).

*Absence of Y-1, Y-2, and Y-3 within (C) and (D) denotes that those were not inoculated with lactobacilli and Bb-12 as indicated in Table 1.