

Supplementary Material

Fermentation of cocoa pulp (*Theobroma cacao* L.) by *Laetiporus persicinus* yields novel beverages with tropical aroma

Victoria Klis ^{1,2}, Eva Pühn ², Jeanny Jaline Jerschow ^{1,2}, Marco Alexander Fraatz ² and Holger Zorn ^{1,2,*}

¹ Fraunhofer Institute for Molecular Biology and Applied Ecology, Ohlebergsweg 12, 35392 Giessen, Germany; victoria.klis@ime.fraunhofer.de (V.K.); jeanny.jerschow@ime.fraunhofer.de (J.J.J.);

² Institute of Food Chemistry and Food Biotechnology, Justus Liebig University Giessen, Heinrich-Buff-Ring 17, 35392 Giessen, Germany; eva.puehn@lc.chemie.uni-giessen.de (E.P.); marco.fraatz@lcb.chemie.uni-giessen.de (M.A.F.)

* Correspondence: holger.zorn@ime.fraunhofer.de; Tel.: +49-641-972-19130

Table S1. Concentrations, stock solution and dilution levels of standard addition.

compound	stock [$\mu\text{g/L}$]	concentration [$\mu\text{g/L}$]				
		S0	S1	S2	S3	S4
2-nonanone	257.4	0	0.31	0.67	1.29	1.96
(R)-linalool	21,850.0	0	48.07	96.14	144.21	192.28
(E)-nerolidol	1000.0	0	5.00	10.00	20.00	30.00
methyl benzoate	66.0	0	0.13	0.26	0.39	0.52
1-phenylethyl acetate	98.0	0	0.19	0.39	0.58	0.77
2-phenylethanol	7380.0	0	14.47	28.94	43.41	57.88
5-butyl-2(5H)-furanone	100,800.0	0	197.65	395.29	592.94	790.59

Table S2. Odor impressions in the plate screening for cocoa pulp agar (CPA) and malt extract agar (MEA) on the most responsive day, as well as the overall rating R and the intensity of the odor I (-- very weak/ very bad; - weak/ bad; 0 medium/ neutral; + intensive/ good; ++ very intensive/ very good)

fungus species	day	odor impression CP agar plate	R	I	odor impression ME agar plate	R	I
<i>Pleurotus sapidus</i>	8	bitter almond, sweetish, mushroom	++	0	bitter almond, mushroom	0	0
<i>Wolfiporia cocos</i>	2	fruity, flowery, wild strawberry, berry	++	++	malt extract / reference	0	0
<i>Lentinula edodes</i>	10	sweetish, flowery	+	0	mushroom, spicy	0	--
<i>Laetiporus sulfureus</i>	4	tropical-fruity, sweetish, acidic	++	+	spicy, malty	0	0
<i>Pleurotus eryngii</i>	16	sweetish, fruity, fresh	+	+	neutral	0	--
<i>Irpex consors</i>	6	mushroom, sweet	0	0	mushroom, woody, earthy	--	0
<i>Pholiota nameko</i>	8	fresh, fruity	0	0	mouldy, sweet	--	0
<i>Pleurotus citrinopileatus</i>	18	sweetish, fruity, fresh	+	0	humid, mouldy, pungent	--	++
<i>Fomitopsis pinicola</i>	4	fruity, mushroom	+	0	earthy, mushroom	0	0
<i>Flammulina velutipes</i>	18	flowery, sweetish, ethereal, herbaceous	+	0	pungent, herbaceous, earthy, mouldy	--	++
<i>Pleurotus salmoneostramineus</i>	8	fresh, sweetish	+	-	bitter almond	++	--
<i>Antrodia xantha</i>	4	fruity, acidic, sweetish	++	++	malt extract / reference	0	0
<i>Piptoporus betulinus</i>	4	fruity, fresh, sweetish	++	++	malt extract / reference	0	0
<i>Psathyrella piluliformis</i>	12	apple, sweetish, acidic, fruity	++	+	sweetish, acidic, alcoholic	++	++
<i>Psathyrella candolleana</i>	18	sweetish, fruity	++	++	stable, nauseous	--	++
<i>Pleurotus ostreatus</i>	4	sweetish, fruity, flowery	++	++	malt extract / reference	0	0
<i>Stropharia rugosoannulata</i>	14	sweetish, fruity, synthetic	++	++	sweetish, synthetic, apple, acidic, pungent	++	++
<i>Laetiporus portentosus</i>	16	tropical-fruity, coconut, sweetish, peach	++	++	spicy, meaty	0	++
<i>Laetiporus persicinus</i>	4	tropical-fruity, peach, sweetish, passionfruit, coconut	++	++	malt extract / reference	0	0
<i>Laetiporus montanus</i>	4	tropical-fruity, peach, sweetish, passionfruit	++	++	malt extract / reference	0	0

Table S3. Regression curves and regression coefficient R^2 of standard additions ($n=2$).

compound	regression curve	R^2
2-nonanone (8)	$y_a = 2,175,936x + 3,372,866$	0.9760
	$y_b = 2,096,828x + 3,122,653$	0.9735
(R)-linalool (13)	$y_a = 465,456x + 77,391,310$	0.9049
	$y_b = 430,021x + 70,375,071$	0.9299
methyl benzoate (14)	$y_a = 8,880,587x + 3,192,385$	0.9367
	$y_b = 7,991,627x + 3,744,818$	0.9779
1-phenylethyl acetate (15)	$y_a = 3,703,927x + 2,839,751$	0.9700
	$y_b = 4,329,011x + 2,521,606$	0.9505
2-phenylethanol (22)	$y_a = 161,268x + 30,968,045$	0.9583
	$y_b = 148,911x + 28,838,160$	0.9414
5-butyl-2(5H)-furanone (24)	$y_a = 1,906x + 618,208$	0.9827
	$y_b = 1,718x + 637,004$	0.9739
(E)-nerolidol (27)	$y_a = 1,166,129x + 43,599,755$	0.9757
	$y_b = 862,180x + 40,851,867$	0.9419

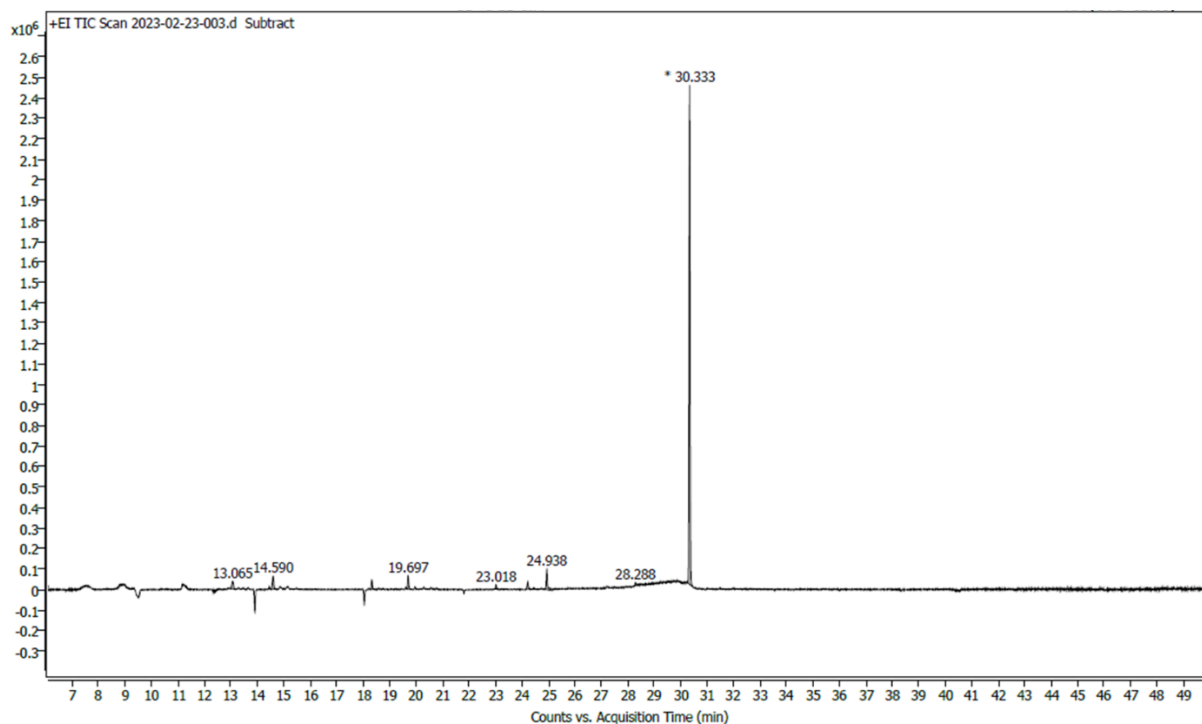


Figure S1. Chromatogram for determination of the chromatographic purity of 5-butyl-2(5H)-furanone (30.333 min), minus blank measurement of the solvent. Purity = 76%.

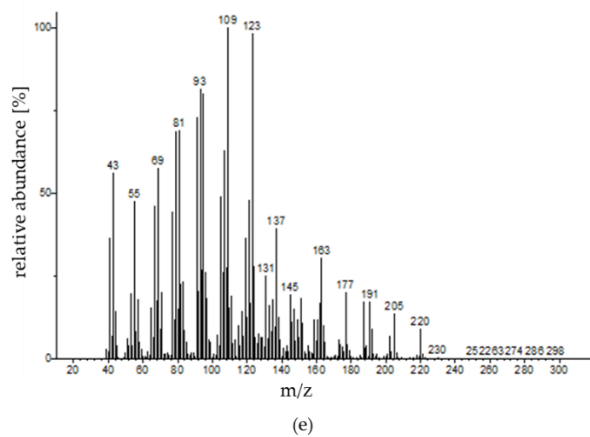
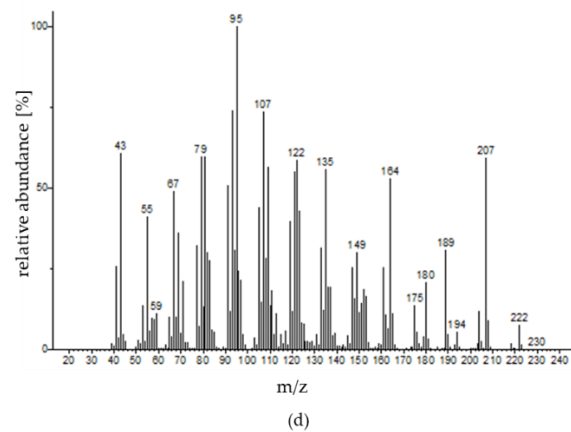
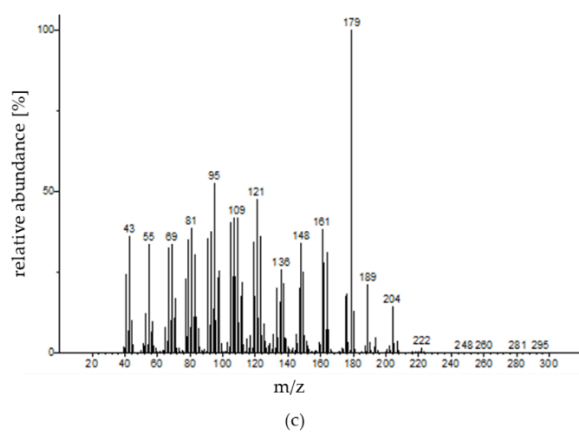
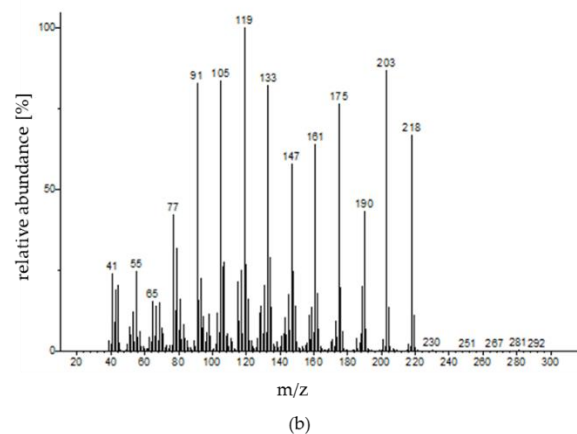
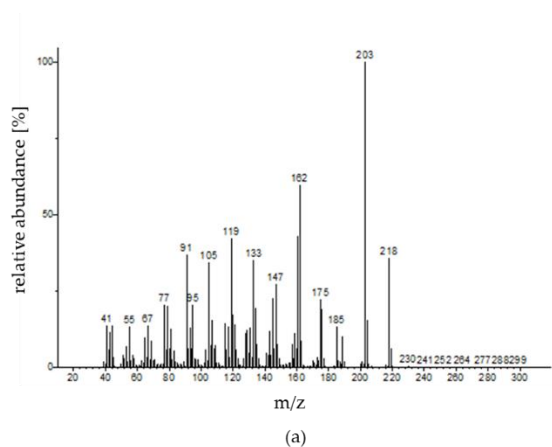


Figure S2. Mass spectra of **18** (a), **21** (b), **23** (c), **25** (d) and **26** (e).