Table S4. Amino acids profile (mg g^{-1} DW) of raw whey milk-based fruit smoothie (Raw_WFS), WFS without microbial inoculum (Unstarted_WFS), and Started_WFS, which were incubated for 72 h at 30 °C. Fermentation (Started_WFS) was with selected single cultures of *Lactiplantibacillus plantarum* SL8 (SL8_WFS) and BpL2 (BpL2_WFS), *Leuconostoc holzapfelii* PHE5 (PHE5_WFS), *Lactococcus lactic* WSL2 (WSL2_WFS) and *Apilactobacillus kunkeei* BEE4 (BEE4_WFS).

	WFS_Raw	**WFS_Unstarted**	**WFS_SL8**	**WFS_BpL2**	**WFS_PHE5**	**WFS_WSL2**	**WFS_BEE4**
Asp	4.4	4.33	3.88	4.33	4.07	3.32	3.56
Thr	0.47	0.49	0.48	0.49	0.53	0.4	0.5
Ser	0.26	0.26	0.21	0.21	0.27	0.19	0.25
Glu	0.8	0.79	0.78	0.82	0.71	0.78	0.61
Gly	0.43	0.36	0.44	0.45	0.4	0.42	0.37
Ala	0.37	0.37	0.35	0.43	0.37	0.67	0.33
Val	0.15	0.14	0.13	0.15	0.12	0.12	0.12
Cys +Met	0.85	1.06	0.93	1.09	0.85	0.74	0.78
Ile	0.08	0.1	0.11	0.11	0.07	0.06	0.07
Leu	0.29	0.27	0.31	0.38	0.31	0.27	0.3
Tyr+Phe	0.48	0.4	0.43	0.58	0.49	0.57	0.52
Lys	0.32	0.31	0.28	0.26	0.33	0.36	0.37
His	0.15	0.15	0.13	0.17	0.15	0.13	0.13
Trp	0.49	0.49	0.5	0.52	0.53	0.51	0.46
Arg	0.07	0.09	0.12	0.12	0.1	0.09	0.08
Pro	0.66	0.65	0.64	0.78	0.63	0.55	0.59
Total	10.27	10.26	9.72	10.89	9.93	9.18	9.04