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Article

Preservation of Malolactic Starters of *Lactiplantibacillus plantarum strains* Obtained by Solid-State Fermentation on Apple Pomace

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Supplemented Material

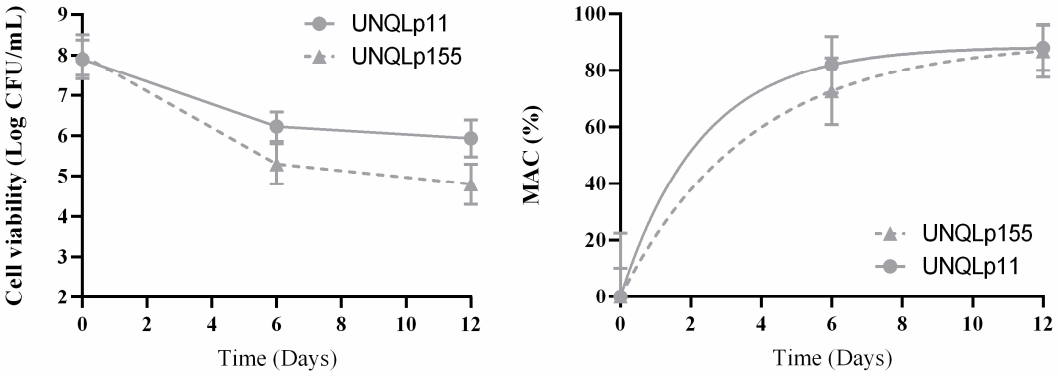


Figure S1. Cell viability (left) and percentage of malic acid consumption (% MAC, right) in synthetic wine fermentations (pH 3.8 and 12% ethanol) for 12 days, inoculated with freeze-dried UNQLp11 (●) or UNQLp155 (▲). Cultures were grown in MRS, then acclimated with ethanol 6% v/v and pH 4.5 for 48 h, according Brizuela et al 2017. Trehalose was added as cryoprotective agent and dried cultures were rehydrated in MRS at 21 1C for 24 h previous to wine inoculation. The results of %MAC were fitted according to a non-linear regression of exponential decay (Equation 2).

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