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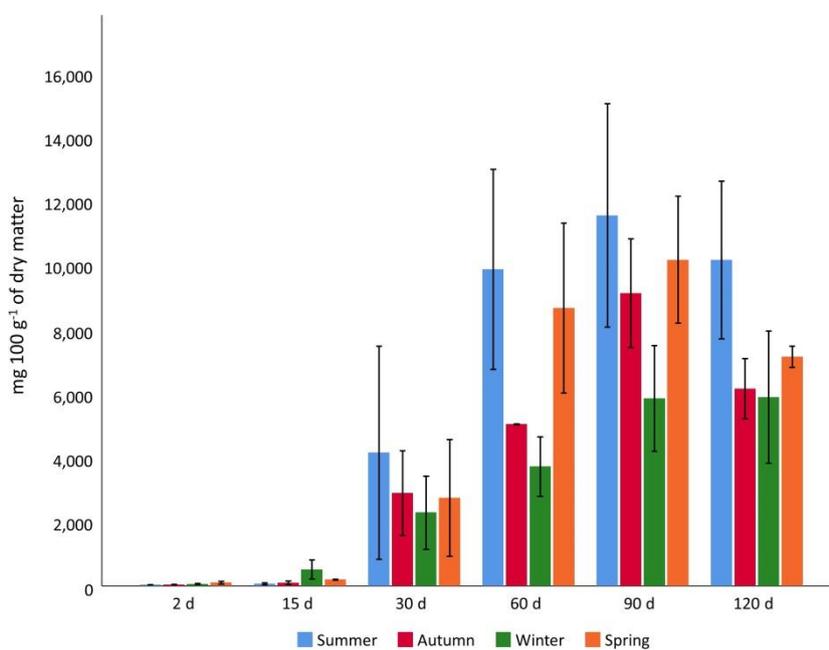
**Figure S1.** Evolution of free fatty acid concentrations (means  $\pm$  standard deviation) in Valdeón cheeses made with raw and pasteurized milk during the ripening process. Significant differences are indicated as \*:  $p < 0.05$ ; \*\*\*:  $p < 0.001$ .

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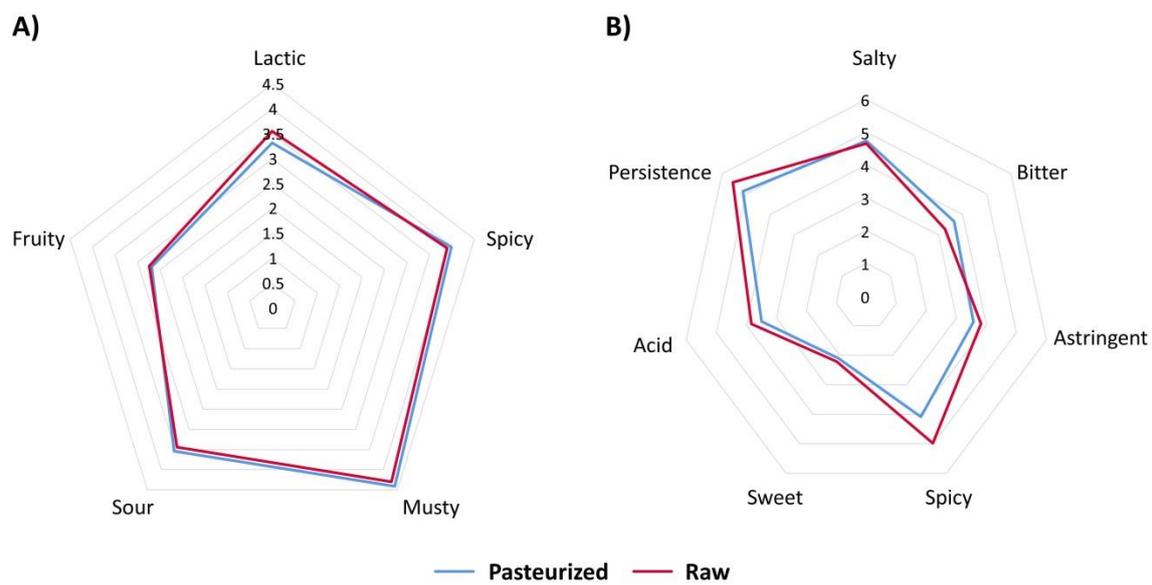
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**Figure S2.** Evolution of free fatty acid concentrations (mean  $\pm$  standard deviation) during the ripening of Valdeón cheese made with pasteurized milk at different seasons of the year.

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**Figure S3.** Sensory scores: (A) aroma, (B) taste of Valdeón cheese made from pasteurized or raw milk, after 120 days of ripening.

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