Table S1. The list of ingredients and nutritional values of plant based+ drinks (Oat drink 1, oat drink 2, pea drink 1 and pea drink 2).

Plant based drink	Ingredients
Oat drink 1 (Od1) https://www.oatly.com/en-us/products/oatmilk/oatmilk-barista-edition-32-oz	Oat base (water, oats), low erucic acid rapeseed oil. Contains 2% or less of: dipotassium phosphate, calcium carbonate, tricalcium phosphate, sea salt, dicalcium phosphate, riboflavin, vitamin A acetate, vitamin D2, vitamin B12.
Oat drink 2 (Od2) https://www.tere.eu/products/plant-based-products/oat-drink-barista	Water, whole grain OATS (10%), rapeseed oil, calcium carbonate, emulsifier (E472e), salt, stabilizer (gellan gum), riboflavin (vitamin B2), folic Acid, Iodine, vitamin D2, vitamin B12.
Pea drink 1 (Pd1) https://nl.vlyfoods.com/products/int-barista	Water, rapeseed oil, pea protein (2.5%), fermented rice, acidity regulator: dipotassium phosphate, calcium carbonate, citrus fiber, sea salt, natural flavourings, potassium iodate, sodium selenate, vitamin D3, vitamin B12.
Pea drink 2 (Pd2) https://dryk.dk/en/pea-drink/	Water, pea protein (2.5%), rapeseed oil, sugar, acidity regulator (dipotassium phosphate), calcium (calcium carbonate, calcium phosphates), gluten free oat oil, salt, vitamins (D3, riboflavin og B12).

Table S2. List of components and concentrations of the media from this study.

Modified MRS agar	
M.R.S. agar (NEOGEN)	70 g/L
Cycloheximide 100x stock	5 g/L
Sucrose	10 g/L

Modified Trypticase soy yeast extract medium (M92) https://www.dsmz.de/microorganisms/medium/pdf/DSMZ_Medium92.pdf	
Trypticase soy broth	30.0 g/L
Yeast extract	3.0 g/L
Sucrose	10 g/L
Agar	15.0 g/L
Cycloheximide 100x stock	5 g/L

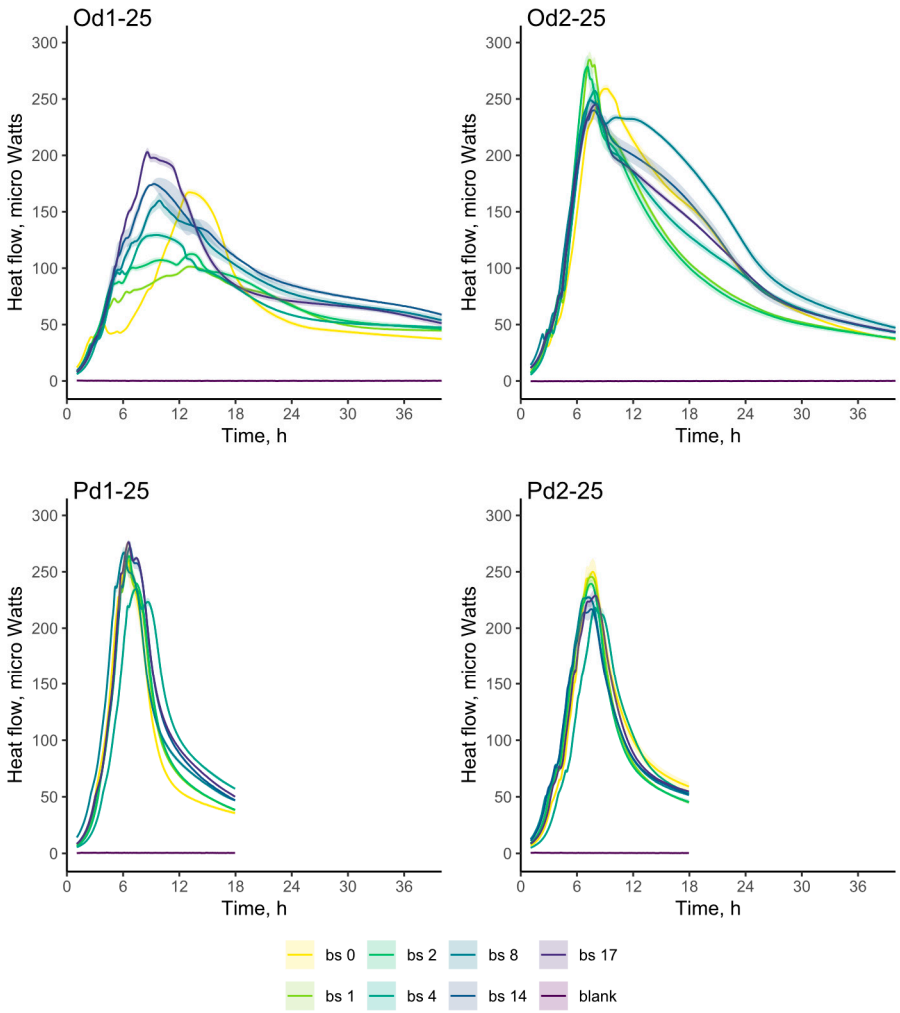

Figure S1. Microcalorimetry growth curves during backslopping cycles in all environments at 25 °C. Graphs names are indicating: Oat drink 1 cultivated at 25 °C (Od1-25), Oat drink 2 cultivated at 25 °C (Od2-25), Pea drink 1 cultivated at 25 °C (Pd1-25), and Pea drink 2 cultivated at 25 °C (Pd2-25).

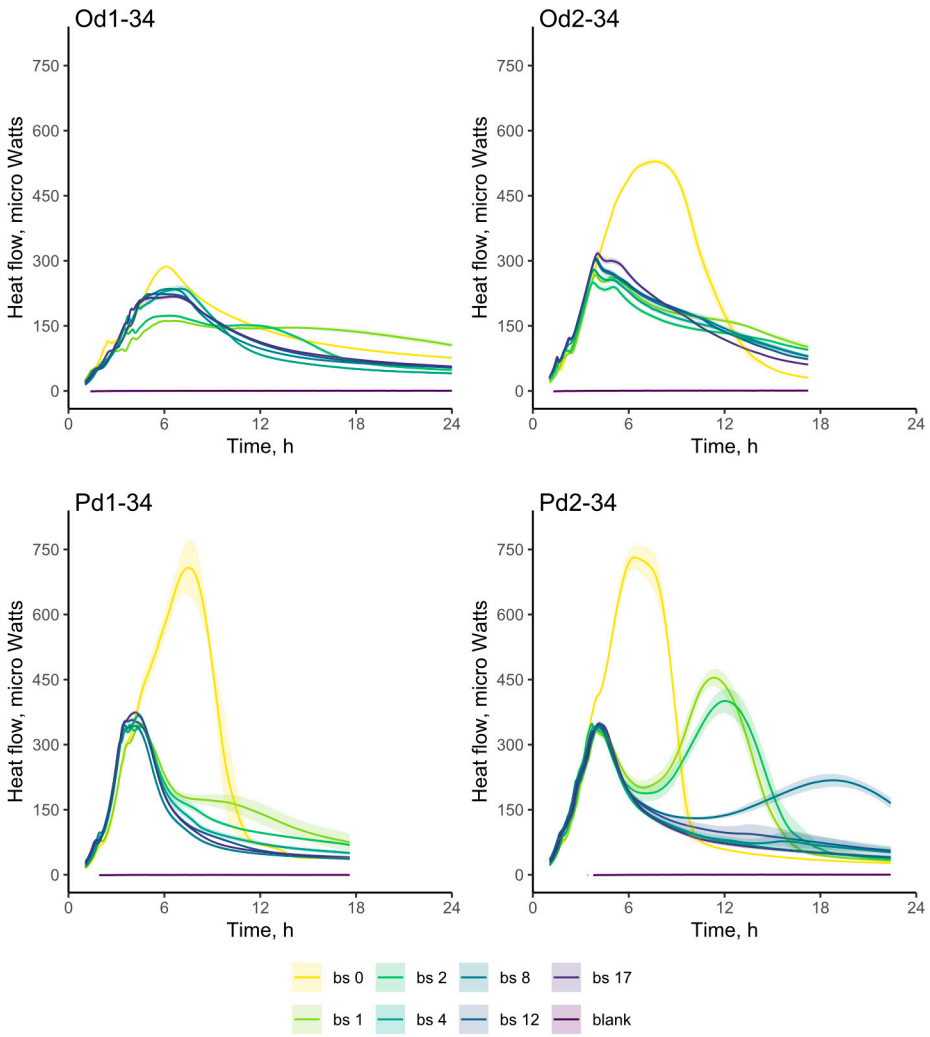

Figure S2. Microcalorimetry growth curves during backslopping cycles in all environments at 34 °C. Graphs names are indicating: Oat drink 1 cultivated at 34 °C (Od1-34), Oat drink 2 cultivated at 34 °C (Od2-34), Pea drink 1 cultivated at 34 °C (Pd1-34), and Pea drink 2 cultivated at 34 °C (Pd2-34).

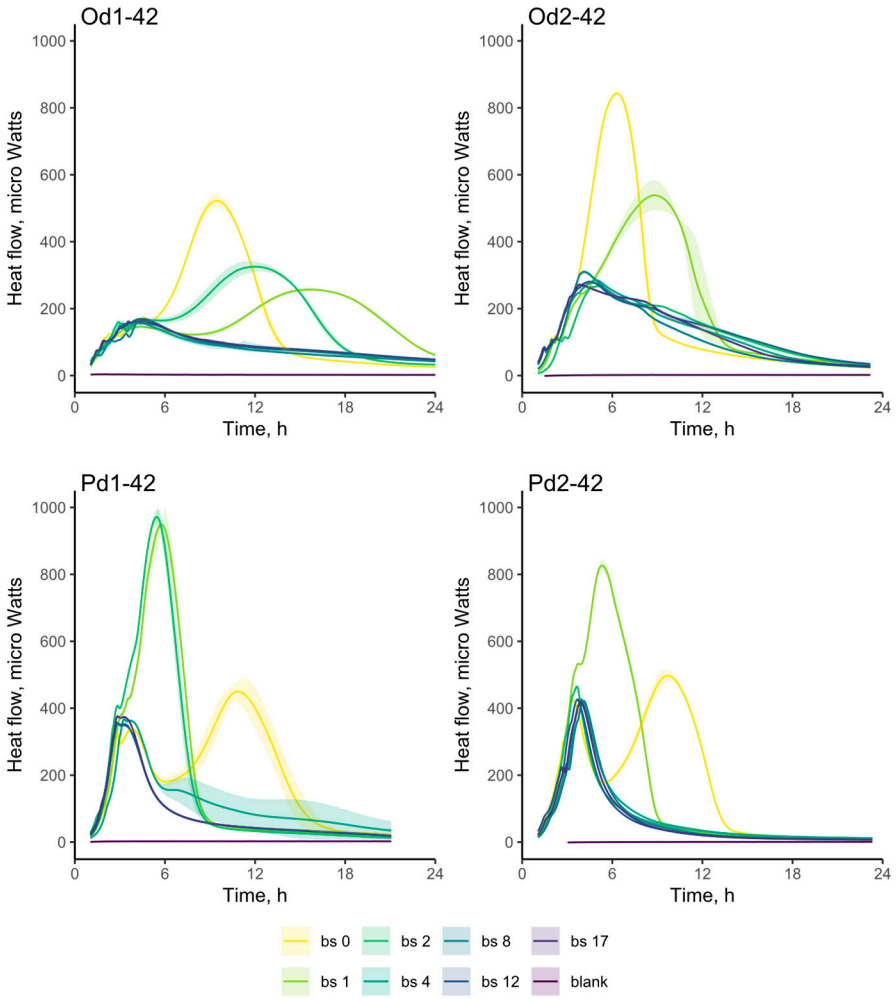

Figure S3. Microcalorimetry growth curves during backslopping cycles in all environments at 42 °C. Graphs names are indicating: Oat drink 1 cultivated at 42 °C (Od1-42), Oat drink 2 cultivated at 42 °C (Od2-42), Pea drink 1 cultivated at 42 °C (Pd1-42), and Pea drink 2 cultivated at 42 °C (Pd2-42).

Table S3. Comparison of free amino acids concentration (mM) measured at the end of fermentation. Fermentation was performed in four plant-based drinks at three temperatures. Blank stands for non-fermented plant-based drinks.

										Average									
Sample name	His	Asn	Ser	Gln	Arg	Gly	Asp	Glu	Thr	Ala	Pro	Lys	Tyr	Met	Val	Ile	Leu	Phe	Trp
Od1 average	0.014	0.391	0.038	0.009	0.048	0.046	0.148	0.221	0.023	0.086	0.088	0.028	0.016	0.003	0.034	0.013	0.022	0.016	0.027
1 Od1_0_25C	31%	6%	6.2x	300%	7%	93%	7.2x	18.2x	102%	62%	173%	6%	118%	64%	26%	16%	43%	187%	63%
2 Od1_1_25C	0%	2%	15%	46%	5%	27%	19%	3%	17%	8%	93%	1%	3%	28%	1%	0%	0%	0%	1%
3 Od1_2_25C	0%	2%	46%	110%	10%	41%	21%	1.2x	39%	8%	99%	4%	6%	43%	1%	0%	0%	3%	2%
4 Od1_4_25C	12%	1%	131%	1.2x	21%	89%	39%	43%	1.21%	7%	139%	4%	9%	37%	6%	0%	2%	22%	11%
5 Od1_8_25C	0%	1%	16%	0%	10%	46%	3%	1%	25%	2%	102%	0%	4%	47%	1%	0%	0%	2%	0%
6 Od1_14_25C	0%	1%	17%	0%	10%	46%	6%	2%	32%	3%	101%	0%	4%	46%	2%	0%	0%	7%	1%
7 Od1_17_25C	12%	1%	59%	61%	17%	65%	12%	1.8%	84%	8%	1.26%	2%	11%	41%	4%	0%	3%	27%	8%
Od2 average	0.024	0.322	0.044	0.034	ND	0.034	0.091	0.179	0.023	0.105	0.098	0.072	0.018	0.009	0.040	0.021	0.051	0.022	0.032
8 Od2_0_25C	68%	0%	17%	13%		54%	20%	119%	32%	162%	152%	3%	48%	12%	32%	2%	15%	90%	98%
9 Od2_1_25C	0%	0%	51%	16%		32%	32%	19%	53%	6%	164%	2%	12%	13%	3%	1%	2%	19%	8%
10 Od2_2_25C	0%	0%	167%	16%		96%	70%	59%	131%	36%	179%	0%	38%	16%	15%	1%	19%	143%	76%
11 Od2_4_25C	97%	0%	17.2x	0%		72%	109%	7.2x	143%	43%	177%	0%	20%	10%	14%	1%	17%	59%	102%
12 Od2_8_25C	0%	0%	22x	0%		0%	2%	6%	17%	38%	152%	2%	8%	9%	14%	1%	1%	6%	25%
13 Od2_14_25C	82%	0%	168%	17%		109%	8%	20x	1.20%	44%	176%	2%	26%	7%	15%	2%	27%	94%	118%
14 Od2_17_25C	74%	0%	159%	17%		187%	10%	19%	130%	54%	181%	2%	18%	9%	13%	2%	21%	63%	112%
Pd1 average	0.059	0.288	0.223	0.032	0.388	0.049	0.086	0.139	0.104	0.153	0.012	0.170	0.116	0.035	0.250	0.377	1.259	0.474	0.010
15 Pd1_0_25C	182%	24%	44%	64%	2%	551%	39.2x	59.0x	116%	332%	1.23%	256%	34%	93%	167%	119%	129%	179%	148%
16 Pd1_1_25C	236%	104%	88%	135%	15%	896%	102.2%	107.6%	179%	359%	209%	38.2%	110%	54%	218%	156%	140%	189%	258%
17 Pd1_2_25C	239%	113%	69%	137%	8%	795%	99.3%	105.3%	181%	349%	199.9%	408%	76%	57%	210%	149%	134%	180%	257%
18 Pd1_4_25C	250%	95%	84%	72%	25%	840%	117.7%	108.2%	168%	348%	228.1%	428%	22%	58%	223%	159%	144%	195%	291%
19 Pd1_8_25C	253%	61%	69%	54%	15%	779%	99.1%	88%	162%	338%	189.6%	398%	29%	73%	195%	143%	138%	187%	264%
20 Pd1_14_25C	231%	61%	69%	38%	17%	761%	103.7%	93%	161%	325%	179.2%	380%	46%	60%	193%	143%	136%	182%	203%
21 Pd1_17_25C	248%	89%	84%	59%	25%	831%	107.6%	100%	176%	351%	202.9%	391%	42%	65%	211%	154%	142%	198%	256%
Pd2 average	0.138	0.644	0.965	0.013	0.765	0.310	0.162	0.201	0.249	0.586	0.026	0.407	0.231	ND	0.416	0.490	1.613	0.636	0.013
22 Pd2_0_25C	173%	22%	13%	379%	0%	195%	35.9%	7.46%	97%	142%	107.3%	25.2%	6%		167%	140%	128%	160%	214%
23 Pd2_1_25C	184%	47%	7.2x	448%	0%	174%	46.5%	38.1%	143%	137%	168.1%	29.9%	119%		179%	149%	133%	164%	230%
24 Pd2_2_25C	198%	51%	49%	114%	1%	187%	48.2%	9.68%	138%	144%	133.1%	28.9%	8.1%		180%	154%	140%	177%	272%
25 Pd2_4_25C	171%	40%	10%	190%	3%	162%	41.7%	7.39%	1.20%	133%	88.7%	25.0%	48%		159%	135%	128%	157%	167%
26 Pd2_8_25C	172%	28%	60%	208%	2%	162%	44.9%	7.80%	131%	127%	97.9%	25.7%	115%		162%	142%	133%	162%	185%
27 Pd2_14_25C	182%	36%	67%	161%	1%	169%	44.1%	7.92%	134%	1.29%	103.0%	28.4%	119%		167%	144%	135%	165%	203%
28 Pd2_17_25C	11%	6%	4%	69%	6%	15%	9.2x	110%	9%	15%	33.7%	7%	7%		8%	3%	1%	3%	1.20%
Od1 average	0.014	0.391	0.038	0.009	0.048	0.046	0.148	0.221	0.023	0.086	0.088	0.028	0.016	0.003	0.034	0.013	0.022	0.016	0.027
29 Od1_0_34C	105%	44%	39%	188%	7%	67%	39%	208%	74%	143%	224%	0%	3.2x	67%	102%	97%	260%	79.3%	87%
30 Od1_1_34C	0%	1%	14%	51%	6%	9%	28%	49%	17%	31%	154%	4%	16%	77%	1%	0%	3%	9%	29%
31 Od1_2_34C	0%	0%	7%	14%	5%	4%	19%	3%	9%	3%	68%	3%	0%	38%	3%	0%	0%	2%	0%
32 Od1_4_34C	0%	0%	39%	40%	8%	37%	15%	18%	41%	12%	111%	6%	1.2x	24%	3%	0%	0%	15%	5%
33 Od1_8_34C	60%	1%	40%	67%	16%	173%	14%	38%	81%	67%	160%	14%	14%	27%	4%	0%	2%	33%	25%
34 Od1_14_34C	54%	1%	40%	82%	16%	163%	13%	31%	71%	68%	160%	28%	7%	32%	3%	0%	1%	24%	27%
35 Od1_17_34C	40%	0%	8.1%	48%	6%	137%	20%	72%	62%	56%	156%	1.2x	1.2x	30%	5%	0%	2%	27%	37%
Od2 average	0.024	0.322	0.044	0.034	ND	0.034	0.091	0.179	0.023	0.105	0.098	0.072	0.018	0.009	0.040	0.021	0.051	0.022	0.032
36 Od2_0_34C	91%	23%	13%	21%		19%	28%	119%	29%	160%	164%	34%	63%	16%	87%	8%	47%	238%	108%
37 Od2_1_34C	88%	3%	24%	34%		53%	53%	153%	58%	118%	196%	0%	50%	33%	13%	1%	11%	91%	108%
38 Od2_2_34C	92%	4%	22%	35%		14%	60%	99%	21%	51%	194%	0%	13%	17%	1%	0%	0%	11%	85%
39 Od2_4_34C	122%	5%	39%	49%		33%	61%	165%	32%	72%	204%	1.2x	6%	21%	5%	0%	3%	19%	102%
40 Od2_8_34C	113%	4%	38%	35%		33%	49%	80%	38%	60%	197%	13%	5%	17%	4%	0%	3%	13%	90%
41 Od2_14_34C	128%	4%	44%	38%		50%	54%	105%	49%	71%	208%	15%	5%	18%	4%	0%	2%	12%	97%
42 Od2_17_34C	122%	3%	44%	27%		65%	49%	98%	61%	73%	214%	13%	5%	22%	3%	0%	1%	11%	99%
Pd1 average	0.059	0.288	0.223	0.032	0.388	0.049	0.086	0.139	0.104	0.153	0.012	0.170	0.116	0.035	0.250	0.377	1.259	0.474	0.010
43 Pd1_0_34C	152%	25%	17%	42%	8%	177%	87%	57.4%	51%	266%	1.83%	90%	25%	111%	144%	104%	128%	182%	237%
44 Pd1_1_34C	164%	5%	41%	36%	3%	321%	173%	319%	66%	265%	179.9%	9%	26%	103%	147%	106%	121%	169%	110%
45 Pd1_2_34C	188%	0%	45%	36%	4%	474%	128%	268%	62%	315%	181.3%	10%	69%	101%	163%	120%	132%	173%	135%
46 Pd1_4_34C	178%	0%	38%	25%	3%	429%	108%	308%	55%	284%	138.2%	5%	108%	93%	154%	117%	125%	165%	130%
47 Pd1_8_34C	197%	7%	41%	34%	3%	469%	120%	344%	99%	288%	166.8%	5%	122%	103%	169%	125%	132%	173%	164%
48 Pd1_14_34C	222%	4%	41%	35%	3%	478%	179%	308%	89%	317%	160.7%	9%	91%	100%	189%	139%	149%	189%	178%
49 Pd1_17_34C	200%	4%	43%	29%	3%	441%	285%	268%	89%	315%	176.6%	8%	11.2x	96%	183%	136%	146%	192%	168%
Pd2 average	0.138	0.644	0.965	0.013	0.765	0.310	0.162	0.201	0.249	0.586	0.026	0.407	0.231	ND	0.416	0.490	1.613	0.636	0.013
50 Pd2_0_34C	138%	0%	5%	61%	3%	134%	39%	27.7%	47%	138%	1.24.2%	3%	17%		141%	108%	119%	149%	127%
51 Pd2_1_34C	159%	0%	5%	58%	1%	149%	30%	21.7%	10%	144%	1.26.5%	2%	6.2x		148%	115%	120%	149%	122%
52 Pd2_2_34C	167%	0%	6%	43%	0%	147%	38%	23.8%	1.2%	143%	1.32.6%	1%	58%		147%	115%	121%	148%	130%
53 Pd2_4_34C	177%	0%	7%	35%	0%	139%	35%	21.8%	2%	138%	1.33.7%	1%	87%		143%	112%	118%	141%	114%
54 Pd2_8_34C	170%	0%	9%	82%	0%	144%	47%	25.1%	41%	143%	1.58.0%	2%	66%		152%	119%	122%	146%	125%
55 Pd2_14_34C	164%	0%	7%	44%	0%	143%	34%	20.9%	11%	138%	1.40.0%	1%	6.4x		146%	116%	119%	144%	121%
56 Pd2_17_34C	111%	6.1x	4x	9%	6%	15%	9.2x	110%	15%	15%	33.7%	7%	7%		8%	3%	1%	3%	1.20%
Od1 average	0.014	0.391	0.038	0.009	0.048	0.046	0.148	0.221	0.023	0.086	0.088	0.028	0.016	0.003	0.034	0.013	0.022	0.016	0.027
57 Od1_0_42C	76%	30%	31%	73%	7%	35%	80%	15.4%	100%	104%	257%	4%	39%	111%	81%	66%	147%	59.2x	99%
58 Od1_1_42C	11%	1%	17%	0%	0%	10%	28%	3.1%	24%	45%	182%	1%	19%	89%	15%	7%	6%	17%	46%
59 Od1_2_42C	0%	1%	1.8%	14%	0%	10%	15%	1.2%	22%	76%	117%	1%	15%	54%	9%	5%	6%	18%	3%
60 Od1_4_42C	24%	1%	22%	25%	0%	24%	21%	2.2%	48%	65%	1.22%	3%	44%	70%	16%	5%	4%	3.2x	12%
61 Od1_8_42C	21%	1%	39%	46%	0%	63%	29%	6.2x	1.10%	1.21%	160%	3%	28%	59%	21%	12%	17%	1.25%	65%
62 Od1_12_42C	0%	1%	31%	35%	0%	45%	21%	3.2x	86%	84%	132%	3%	68%	54%	9%	5%	2%	60%	37%
63 Od1_17_42C	6%	1%	29%	35%	0%	71%	27%	3.2x	1.28%	96%	153%	4%	73%	68%	29%	13%	6%	8.4%	40%
Od2 average	0.024	0.322	0.044	0.034	ND	0.034	0.091	0.179	0.023	0.105	0.098	0.072	0.018	0.009	0.040	0.021	0.051	0.022	0.032
64 Od2_0_42C	84%	16%	19%	29%		46%	60%	141%	74%	154%	186%	40%	7.4x	83%	1.28%	49%	144%	441%	1.28%
65 Od2_1_42C	113%	16%	22x	18%		34%	47%	1.25%	45%	1.38%	178%	1%	13%	67%	88%	40%	5.2x	210%	1.13%
66 Od2_2_42C	116%	0%	76%	15%		21.2x	37%	111%	20.7%	217%	224%	4%	15%	86%	1.68%	91%	79%	39%	110%
67 Od2_4_42C	133%	0%	4.2x	0%		216%	34%	80%	1.22%	21.2%	218%	0%	6%	30%	81%	25%	14%	4%	87%
68 Od2_8_42C	134%	0%	4.2x	0%		169%	30%	87%	95%	23.9%	220%	1%	6%	34%	58%	18%	9%	4%	97%
69 Od2_12_42C	1.25%	0%	45%	0%		18.4%	29%	7.2x	94%	22.1%	209%	0%	5%	28%	61%	21%	13%	4%	93%
70 Od2_17_42C	1.47%	0%	6.2x	0%		17.1%	31%	8.0x	1.19%	27.1%	23.1%	0%	4%	22%	96%	51%	40%	1.8%	1.14%
Pd1 average	0.059	0.288	0.223	0.032	0.388	0.049	0.086	0.139	0.104	0.153	0.012	0.170	0.116	0.035	0.250	0.377	1.259	0.474	0.010
71 Pd1_0_42C	178%	2%	18%	13%	2%	279%	18.8%	38.5%	90%	288%	215.4%	9%	15%	103%	158%	112%	128%	179%	182%
72 Pd1_1_42C	154%	1%	22%	15%	2%	268%	19.4%	37.8%	50%	218%	208.8%	3%	22%	108%	139%	101%	119%	148%	0%
73 Pd1_2_42C	155%	0%	28%	16%	2%	316%	27.7%	39.6%	76%	250%	242.6%	1.1%	58%	103%	154%	110%	120%	168%	82%
74 Pd1_4_42C	191%	8.2x	38%	21%	1%	359%	42.8%	47.3%	137%	289%	304.9%	8.1%	98%	104%	173%	119%	124%	168%	1.72%
75 Pd1_8_42C	208%	140%	4.2x	43%	0%	43.1%	36.1%	49.9%	149%	270%	39.26%	29.5%	103%	102%	173%	120%	120%	169%	111%
76 Pd1_12_42C	202%	14.2x	4.2x	51%	0%	44.1%	20.3%	46.9%	151%	275%	38.9%	29.9%	119%	89%	173%	120%	120%	169%	1.07%
77 Pd1_17_42C	232%	16.1%	5.0x	63%	1%	49.5%	30.5%	54.0%	170%	3.2.1%	40.5%	28.0%	157%	1.11%	195%	132%	131%	180%	1.41%
Pd2 average	0.138	0.644	0.965	0.013	0.765	0.310	0.162	0.201	0.249	0.586	0.026	0.407	0.231	ND	0.416	0.490	1.613	0.636	0.013
78 Pd2_0_42C	170%	0%	8%	22%	0%	146%	67%	29.9%	78%	1.20%	208.8%	3%	23%		149%	114%	115%	149%	101%
79 Pd2_1_42C	182%	1%	7%	58%	0%	149%	68%	29.8%	78%	1.24%	226.6%	2%	5.1%		155%	119%	120%	150%	115%
80 Pd2_2_42C	185%	0%	6%	5%	0%	143%	54%	22.2%	90%	1.25%	194.6%	2%	42%		155%	119%	119%	142%	97%
81 Pd2_4_42C	178%	38%	9%	16%	0%	148%	346%	42.8%	1.15%	133%	182.8%	78%	24%		163%	123%	122%	143%	103%
82 Pd2_8_42C	179%	108%	7%	46%	0%	147%	158%	45.3%	1.17%	134%	189.2%	183%	27%		168%	125%	124%	144%	1.17%
83 Pd2_12_42C	209%	1.23%	10%	49%	0%	154%	17.2x	45.4%	1.27%	146%	174.1%	189%	24%		179%	133%	134%	159%	1.28%
84 Pd2_17_42C	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%		0%	0%	0%	0%	0%

Table S4. Measured pH and ORP from selected Bs points during prolonged backslopping propagation.

	Pea drink 2			Oat drink 1			Oat drink 2			Pea drink 1		
Temp, C	Bs	pH	ORP, mV	Bs	pH	ORP, mV	Bs	pH	ORP, mV	Bs	pH	ORP, mV
25	-	7.65		-	7.21	-15	-	7.13	70	-	7.5	-28
	0	4.54	-4	0	4.83	122	0	4.38	77	0	4.6	4
	1	4.5	15	1	4.84	113	1	4.45	60	1	4.49	9
	2	4.59	16	2	4.79	110	2	4.47	80	2	4.48	11
	4	4.53	30	4	4.79	115	4	4.53	31	4	4.45	12
	8	4.58	28	8	4.71	111	8	4.42	45	8	4.36	15
	14	4.47	20	14	4.75	80	14	4.41	61	14	4.35	0
	17	4.55	30	17	4.63	98	17	4.5	-70	17	4.3	10
34	0			0	4.19	50	0	4.59	-150	0	4.76	-41
	1	4.72		1	4.84	61	1	4.52	-100	1	4.68	-6
	2	4.72		2	4.72	25	2	4.47	-50	2	4.67	-20
	4	4.67		4	4.59	30	4	4.35	4	4	4.59	-20
	8	4.61		8	4.48	47	8	4.32	-70	8	4.7	-13
	12	4.72		12	4.48	27	12	4.31	90	12	4.65	-21
	17	4.84	-1	17	4.52	18	17	4.29	-14	17	4.83	60
42	0	4.58	25	0	4.6	-85	0	4.65	-80	0	4.95	-14
	1	4.52	28	1	4.72	-60	1	4.25	-80	1	4.66	43
	2	4.5	41	2	4.64	-60	2	4.08	48	2	4.55	19
	4	4.6	44	4	4.69	-10	4	4.04	63	4	4.51	84
	8	4.56	65	8	4.71	-48	8	4	88	8	4.42	87
	10	4.84	0	10	4.96	-350	10	4.68	-330	10	4.71	-20
	12	4.56	69	12	4.66	0	12	4.08	83	12	4.45	82
	17	4.86	98	17	4.78	47	17	4.32	90	17	4.78	93

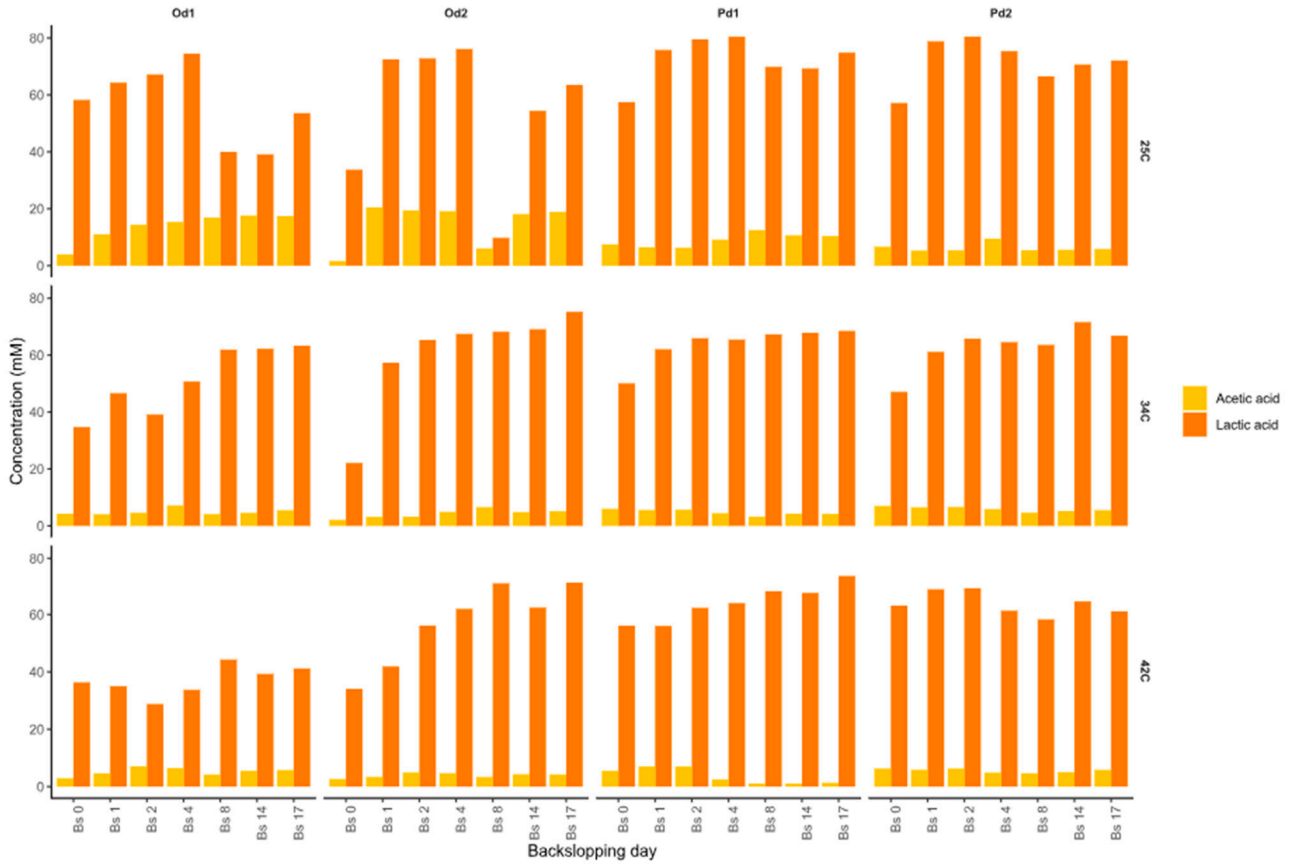

Figure S4. Lactic acid and acetic acid concentration changes during backslopping experiments in all plant-based drinks at 25 °C, 34 °C, 42 °C. The 0 signifies the macerated floral mass composition with the microbial biomass from the plant-based drinks and further numbers the backslopping points where the samples are taken.

Table S5. Sensory characteristics and pH measurements from backslopping point 17. Highlighted and bold font represent the sample descriptions

	25 °C								34 °C								42 °C							
	Oat 1		Oat 2		Pea 1		Pea 2		Oat 1		Oat 2		Pea 1		Pea 2		Oat 1		Oat 2		Pea 1		Pea 2	
	Sensorics	pH		pH		pH		pH		pH		pH		pH		pH		pH		pH		pH		pH
Bs 17	**Odor - like sour cream. Taste - good sour-sweet balance, carbonated. Texture - similar to yoghurt.**	**4.76**	Odor - sour. Taste - very sour, slightly bitter, carbonated. Texture - watery.	4.62	Odor - sweet. Taste - salty. Texture - watery.	4.82	Odor - chemicaly and smelled like trash. Taste - did not taste. Texture - watery.	4.86	Odor - intense unpleasant old smell. Taste - intense unpleasant. Texture - watery.	4.68	Odor - sour. Taste - very sour. Texture - watery.	4.38	**Odor - sweet, caramelly. Taste - like mild unflavoured yoghurty. Texture - watery.**	**4.98**	Odor - peany, grass notes. Taste - unpleasant. Texture - watery.	4.96	Odor - like sour cream. Taste - old unpleasant intense sour cream. Texture - watery.	4.96	**Odor - oat meal, good. Taste- good sour-sweet balance, like oat drink. Texture - watery.**	**4.52**	**Odor - sweet, caramelly. Taste - tasted like yoghurty. Texture - good, like oat porridge.**	**4.93**	Odor - bready, sour, decayed wood. Taste - interesting in the wrong sense. Texture - watery.	5.07

Table S6. Principal information of genomes from the isolates. From left to right the columns show: the name of isolate, the identification of species level by MALDI-TOF MS, the size of assembly of the genome, the number of proteins which have functional assignments, number of protein with EC, number of hypothetical proteins, and number of transporters and plasmids in the cell.

Strain	Names	Size assembly (bp)	Protein with functional assignments	Protein with EC	Hypothetical proteins	Transporter	Plasmids
VF060	*L. mesenteroides*	2 093 540	1 592	560	535	5	0
VF046	*L. pseudomesenteroides*	2 316 386	1 656	601	709	1	0
VF062	*L. citreum*	1 738 396	1 387	521	360	4	0
VF023	*Lb. johnsonii*	1 982 310	1 380	447	523	12	0
VF031	*E. faecium*	2 966 541	2 238	681	658	41	0
VF036	*E. faecalis*	2 970 561	2 242	681	658	41	0
VF013	*E. faecalis*	2 966 541	2 238	658	658	41	0
VF005	*E. faecium*	2 779 961	2 044	677	823	30	0
VF002	*W. confusa*	2 483 429	1 489	547	874	2	0
VF017	*L. lactis*	2 566 502	1 919	649	710	70	0
VF042	*E. faecium*	2 782 991	1 990	676	800	21	0