Table S1. Changes (log CFU/g) in the populations of typical enterococci, kanamycin-resistant lactobacilli and non-enterococci in Kefalotyri cheeses from milk inoculation to full maturation, based on the selective enumeration of their macroscopically different colonies grown on KAA and SB agars[1]

Cheese type	Production stage/day	Typical enterococci (KAA/37°C) [2]	Kanamycin-resistant lactobacilli (KAA/37°C) [2]	Non-enterococci (SB/37°C) [2]
C-cheese (control)	Inoculated Milk	3.68 ± 0.27	5.45 ± 0.22	3.08 ± 1.66
	Fresh curd	4.14 ± 0.40	6.34 ± 0.45	3.25 ± 1.94
	1	4.53 ± 0.40	7.15 ± 0.27	5.55 ± 2.75
	6	5.25 ± 0.38	7.76 ± 0.36	6.47 ± 1.19
	18	5.68 ± 0.10	8.04 ± 0.08	6.64 ± 0.61
	30	5.86 ± 0.42	7.71 ± 0.38	6.62 ± 0.46
	90	5.36 ± 0.23	6.26 ± 0.52	6.35 ± 0.46
N-cheese (novel)	Inoculated Milk	3.87 ± 0.20	5.67 ± 0.22	5.04 ± 0.55*
	Fresh curd	4.08 ± 0.19	5.97 ± 0.23	4.75 ± 0.72*
	1	4.48 ± 0.33	7.01 ± 0.24/6.29 ± 0.37*	6.34 ± 0.38*
	6	4.62 ± 0.58	8.40 ± 0.11*	8.21 ± 0.20*
	18	4.98 ± 0.77	8.33 ± 0.31*	8.10 ± 0.43*
	30	5.41 ± 0.50	7.40 ± 0.27*	7.23 ± 0.37*
	90	4.94 ± 0.97	5.87 ± 0.67	5.37 ± 0.51

[1] Values are presented as mean ± standard deviation of three Kefalotyri cheese-making trials (n = 3). [2] Typical enterococci on KAA grew readily, within 18 to 36 h, in the form of medium-size to large black colonies causing strong blackening of the medium surrounding them; Kanamycin-resistant lactobacilli on KAA grew slowly, within 24 to 72 h, in the form of small to pin-point black-grey colonies causing moderate blackening of the medium in the higher dilution KAA plates they were prevalent; Non-enterococci on SB grew well, within 48 h, in the form of whitish colonies which were easily discriminated from the reddish-brown *Enterococcus* colonies (viz. the SB counts in Table 2); Values for the N-cheese samples bearing an asterisk refer to confirmed *L. plantarum* H25 uniform colony counts enumerated on each medium.