

## Supplementary data

### Supplement Table S1

Changes of amino acid contents in the acetic acid fermentation of Shanxi aged vinegar.

Amino acid	Content (mg/100g Vinegar fermented grains)				
	AAF 1d	AAF 3d	AAF 5d	AAF 7d	AAF 9d
Glu	25.067±0.611	36.911±0.732	42.491±0.689	48.971±0.554	54.010±0.012
Gly	9.412±0.002	10.334±0.113	9.093±0.211	10.131±0.003	11.402±0.124
Ala	29.322±0.547	28.393±0.598	35.093±0.632	36.813±0.715	38.280±0.498
Val	20.950±0.496	22.394±0.229	23.161±0.123	23.153±0.586	28.919±0.092
Met	5.384±0.006	5.693±0.359	6.782±0.218	6.527±0.682	6.897±0.159
Ile	13.135±0.003	15.251±0.025	17.245±0.584	17.827±0.129	18.998±0.668
Leu	36.160±0.485	40.648±0.761	45.988±0.661	48.360±0.527	49.397±0.573
Phe	13.176±0.724	14.516±0.157	13.622±0.548	14.269±0.224	15.749±0.398
Thr	21.165±0.235	26.136±0.824	21.697±0.817	19.715±0.904	20.768±0.700
Asp	11.270±0.009	36.415±0.001	35.479±0.465	35.164±0.398	37.577±0.599

Ser	20.355±0.167	26.111±1.020	20.892±0.326	21.925±0.236	24.830±0.699
Pro	23.676±0.257	23.700±0.324	15.535±0.339	12.355±0.240	13.434±0.541
Tyr	6.104±0.098	7.216±0.054	7.877±0.257	10.460±0.281	11.732±0.154
His	25.135±0.480	24.149±0.509	23.600±0.138	25.743±0.367	24.810±0.684
Lys	28.904±0.831	22.404±0.952	18.833±0.157	20.179±0.330	15.639±0.601
Arg	20.575±0.021	42.034±0.001	41.268±0.414	43.763±0.365	43.853±0.209

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Supplement Table S2

Changes of reducing sugar content in the acetic acid fermentation of Shanxi aged vinegar.

Reducing sugar	Content (g/100g Vinegar fermented grains)				
	AAF 1d	AAF 3d	AAF 5d	AAF 7d	AAF 9d
Xylose	0.407±0.043	0.460±0.003	0.433±0.056	0.415±0.075	0.615±0.055
Fructose	0.332±0.038	0.092±0.001	0.100±0.015	0.250±0.032	0.179±0.014
Mannose	0.864±0.084	0.488±0.048	1.381±0.013	3.588±0.035	5.726±0.054
Glucose	0.073±0.004	0.085±0.006	0.078±0.005	0.080±0.014	0.091±0.016
Maltose	0.241±0.013	0.212±0.052	0.212±0.034	0.225±0.024	0.259±0.011
Trehalose	0.208±.2033	0.279±0.027	0.389±0.038	0.203±0.021	0.003±0.003

