

# Supplemental Tables

PGY collection number	Strain commercial name	Organism	Manufacturer	Common fermentation product	Aroma trial descriptors
OYL- 024	Belgian Ale	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	Hazelnut, medium flavor intensity
OYL- 021	Hefeweizen	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	Medium plus, flavor intensity, toast it walnut
OYL- 400	Bananza	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	Medium aroma intensity, woody
OYL- 402	Cosmic Punch	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	Medium plus aroma intensity, hazelnut
OYL- 600	L.Plantarum	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	Medium plus, brown sugar, medicine
OYL- 200	Tropical IPA	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	cough syrup
OYL- 205	Fantame	<i>Saccharomyces cerevisiae</i>	Omega Yeast Labs	Beer	High aroma intensity, coconut, fruity
PGY 329	Biodiva	<i>Torulaspora delbrueckii</i>	Lallemand Inc.	Wine	Medium aroma intensity, rubber
PGY 327	<i>Metschnikowia pulcherrima</i>	<i>Metschnikowia pulcherrima</i>	Lallemand Inc.	Wine	Medium minus, peanuts
PGY 71	71B	<i>Saccharomyces cerevisiae</i>	Lallemand Inc.	Wine	Medium flavor intensity, brown sugar
PGY 539	Sourvisiae	<i>Saccharomyces cerevisiae</i>	Lallemand Inc.	Beer	Medium plus aroma intensity, toasted oak
PGY 83	EC1118	<i>Saccharomyces bayanus</i>	Lallemand Inc.	Wine	Medium plus aroma intensity, brown sugar, dried red fruit.

**Supplemental Table S1.** Commercial yeasts tested in the preliminary trial fermentation.

Sample	<i>*L</i>	SD	<i>*a</i>	SD	<i>*b</i>	SD
p Value	<0.0001		<0.0001		<0.0001	
Belgian Ale	39.91 <sup>bc</sup>	2.29	18.84 <sup>c</sup>	0.91	56.01 <sup>ab</sup>	0.81
Biodiva	37.73 <sup>bc</sup>	5.26	20.69 <sup>bc</sup>	2.31	55.14 <sup>ab</sup>	2.32
Sourvisiae	20.79 <sup>a</sup>	0.8	19.00 <sup>b</sup>	0.49	33.69 <sup>ab</sup>	1.03
Control	22.77 <sup>a</sup>	6.45	29.62 <sup>a</sup>	3.29	38.61 <sup>c</sup>	10.81
71B	31.15 <sup>ab</sup>	1.51	22.72 <sup>ab</sup>	0.98	50.08 <sup>bc</sup>	1.5
Tropical IPA	43.7 <sup>c</sup>	4.54	16.53 <sup>bc</sup>	1.84	55.15 <sup>a</sup>	0.64

**Supplemental Table S2.** *\*L* *\*a* *\*b* values of inoculated and uninoculated control samples. The numbers with different letters indicate a significant difference (p<0.05) between samples. The color parameters measured in the samples include *\*L* (darkness/lightness), *\*a* (greenness/redness), and *\*b* (yellowness/blueness) For both *\*a* and *\*b*, measurement of 0 represents a neutral color.