

Table S1: Definition of attributes and references for the sensory evaluation of mango juice

S/N	Attributes	Description	References	Intensity
1	Colour	Perception of bright yellow of juice (5 to 10) Perception of dark colour of juice (0 to 4)	Bright : whole fresh mango juice Dark: Fresh mango juice + 0.6% food grade browning	Absent = 0 Dark yellow = 1-4 Average = 5-6 Bright yellow = 7-10
2	Mango aroma /flavour	Characteristics aroma taste of mango (0 to 10)	Characteristic: Undiluted fresh mango juice Non-characteristics: undiluted mango juice stored at 55 °C for 24 days.	Absent = 0 Weak = 1-4 Moderate = 5-6 Strong = 7-10
3	Consistency	Perception of viscosity product in the mouth (0 to 10)	Weak = 1% diluted mango juice Moderate = 50% diluted mango juice Strong = 100% Fresh mango juice	Absent = 0 Weak = 1-4 Moderate = 5-6 Strong = 7-10
4	Sweetness	Perception of sweet taste on the tongue (0 to 10)	Sucrose solution in water. Weak = 2% sucrose solution Moderate = 5% sucrose solution Strong = 15% sucrose solution	Absent = 0 Weak = 1-4 Moderate = 5-6 Strong = 7-10
5	Bitterness	Perception of bitterness associated with caffeine or quinine solutions (0 to 10)	Caffeine acid solution in water. Weak = 0.5% caffeine solution Moderate = 1% caffeine solution Strong = 5% caffeine solution	Absent = 0 Weak = 1-4 Moderate = 5-6 Strong = 7-10
6	Sourness	Perception of pungent, slightly sour characteristics of fermented fruits in the mouth or Perception of acid or fermented taste on the tongue (0 to 10).	Citric acid solution in water. Weak = 0.5% citric acid solution Moderate = 0.1% citric acid solution Strong = 0.5% citric acid solution	Absent = 0 Weak = 1-4 Moderate = 5-6 Strong = 7-10

7	Acceptability	General acceptable attributes for a fermented product.	Fermented mango juice from each cultivar	Absent =0 Weak = 1-4 Moderate = 5-6 Strong = 7-10
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Table S2A. Microbial counts in lactic acid bacteria fermented and unfermented 'Peach' mango juices

'Peach' mango juice	<i>Salmonella</i> spp.	<i>Shigella</i> spp.	<i>E. coli</i>	Coliform	Yeast and mold	Total aerobic bacteria
PU 0 h	nd	nd	nd	nd	nd	nd
PU 2 h	nd	nd	nd	nd	nd	nd
PU 24 h	nd	nd	nd	nd	0,2 ± 0,01 h	3,5 ± 0.1 f
PU 48 h	nd	nd	nd	nd	0,1 ± 0,01 hi	2,8 ± 0.1 g
PU72 h	nd	nd	nd	nd	0,02 ± 0.1 i	1,7 ± 0.1 i
L75 0 h	nd	nd	nd	nd	nd	nd
L75 2 h	nd	nd	nd	nd	nd	8,26 ± 0,1 b
L75 24 h	nd	nd	nd	nd	4,43 ± 0.11 a	9,33 ± 0.1 a
L75 48 h	nd	nd	nd	nd	3,33 ± 0.11 c	7,53 ± 0.1 c
L75 72 h	nd	nd	nd	nd	2,56 ± 0.05 d	4,56 ± 0.1 e
L56 0 h	nd	nd	nd	nd	nd	nd
L56 2 h	nd	nd	nd	nd	nd	6,56 ± 0.1 d
L56 24 h	nd	nd	nd	nd	4,16 ± 0.05 a	8,33 ± 0,1 b
L56 48 h	nd	nd	nd	nd	3,33 ± 0.11 c	4,53 ± 0.1 e
L56 72 h	nd	nd	nd	nd	1,6 ± 0.05 e	2,53 ± 0.1 h
L56+L75 0 h	nd	nd	nd	nd	nd	nd
L56+L75 2 h	nd	nd	nd	nd	nd	4,56 ± 0.1 e
L56+L75 24 h	nd	nd	nd	nd	3,3 ± 0.17 c	6,43 ± 0.1 d
L56+L75 48 h	nd	nd	nd	nd	1,46 ± 0.05 f	2,43 ± 0.1 h
L56+L75 72 h	nd	nd	nd	nd	0,56 ± 0.05 g	1,6 ± 0.1 i
LSD					0.16 **	0.01**

Values with the same alphabetic letter along the column are not significantly different ($p \leq 0.05$). Keys : U 0 h : Raw unfermented mango juice (control), U 24 h : Un-inoculated mango juice stored for 24 h ; *Ltp. plantarum* (L75); *Leu. pseudomesenteroides* (L56); *Leu. pseudomesenteroides* 56 + *Ltp. plantarum* 75 (L56+75); not detected (nd).

Table S2B. Microbial counts in lactic acid bacteria fermented and unfermented ‘Sabre’ mango juices

‘Sabre’ mango juice	<i>Salmonella</i> spp.	<i>Shigella</i> spp.	<i>E. coli</i>	<i>Coliform</i>	Yeast and mold	Total aerobic bacteria
SU 0 h	nd	nd	nd	nd	nd	nd
SU 2 h	nd	nd	nd	nd	nd	nd
SU 24 h	nd	nd	nd	nd	0,3 ± 0.1 h	4,36 ± 0.23 g
SU 48 h	nd	nd	nd	nd	0,23 ± 0.1 h	3,76 ± 0.05 h
SU72 h	nd	nd	nd	nd	0,02 ± 01 i	2,73 ± 0.05 j
L75 0 h	nd	nd	nd	nd	nd	nd
L75 2 h	nd	nd	nd	nd	nd	8,63 ± 0.05 c
L75 24 h	nd	nd	nd	nd	5,43 ± 0.11 a	9,83 ± 0.05 a
L75 48 h	nd	nd	nd	nd	4,36 ± 0.05 c	8,46 ± 0.05 d
L75 72 h	nd	nd	nd	nd	3,56 ± 0.05 d	5,46 ± 0.23 f
L56 0 h	nd	nd	nd	nd	nd	nd
L56 2 h	nd	nd	nd	nd	nd	7,53 ± 0.1 e
L56 24 h	nd	nd	nd	nd	5,16 ± 0.05 b	9,33 ± 0.1 b
L56 48 h	nd	nd	nd	nd	4,36 ± 0.05 c	5,53 ± 0.05 d
L56 72 h	nd	nd	nd	nd	2,63 ± 0.05 e	3,56 ± 0.05 i
L56+L75 0 h	nd	nd	nd	nd	nd	nd
L56+L75 2 h	nd	nd	nd	nd	nd	5,53 ± 0.11 f
L56+L75 24 h	nd	nd	nd	nd	4,36 ± 0.05 c	7,43 ± 0.05 e
L56+L75 48 h	nd	nd	nd	nd	2,46 ± 0.05 f	3,43 ± 0.11 i
L56+L75 72 h	nd	nd	nd	nd	1,63 ± 0.05 g	2,56 ± 0,05 k
LSD					0.08 **	0.01**

Values with the same alphabetic letter along the column are not significantly different ($p \leq 0.05$). Keys : U 0 h : Raw unfermented mango juice (control), U 24 h : Un-inoculated mango juice stored for 24 h ; *Ltp. plantarum* (L75); *Leu. pseudomesenteroides* (L56); *Leu. pseudomesenteroides* 56 + *Ltp. plantarum* 75 (L56+75); not detected (nd).

Table S2C. Microbial counts in lactic acid bacteria fermented and unfermented 'Tommy Atkins' mango juices

'Tommy Atkins' mango juice	<i>Salmonella</i> spp.	<i>Shigella</i> spp.	<i>E. coli</i>	Coliform	Yeast and mold	Total aerobic bacteria
TU 0 h	nd	nd	nd	nd	nd	nd
TU 2 h	nd	nd	nd	nd	nd	nd
TU 24 h	nd	nd	nd	nd	0,10 ± 0.05i	2,46 ± 0.05 i
TU 48 h	nd	nd	nd	nd	0,08 ± 0.05 i	1,53 ± 0.05 k
TU72 h	nd	nd	nd	nd	0,01 ± 0.05 j	0,63 ± 0.01 l
L75 0 h	nd	nd	nd	nd	nd	nd
L75 2 h	nd	nd	nd	nd	nd	7,56 ± 0.5 b
L75 24 h	nd	nd	nd	nd	3,46 ± 0.05 a	8,4 ± 0.1 a
L75 48 h	nd	nd	nd	nd	2,36 ± 0.05 d	6,46 ± 0.1 d
L75 72 h	nd	nd	nd	nd	1,56 ± 0.05 e	3,56 ± 0.1 g
L56 0 h	nd	nd	nd	nd	nd	nd
L56 2 h	nd	nd	nd	nd	nd	5,56 ± 0.01 e
L56 24 h	nd	nd	nd	nd	3,23 ± 0.05 b	7,33 ± 0.01 c
L56 48 h	nd	nd	nd	nd	2,43 ± 0.05 c	3,46 ± 0.01 h
L56 72 h	nd	nd	nd	nd	0,63 ± 0.05 f	1,56 ± 0.01 k
L56+L75 0 h	nd	nd	nd	nd	nd	nd
L56+L75 2 h	nd	nd	nd	nd	nd	3,63 ± 0.05 g
L56+L75 24 h	nd	nd	nd	nd	2,43 ± 0.05 c	4,36 ± 0.05 f
L56+L75 48 h	nd	nd	nd	nd	0,53 ± 0.05 g	1,76 ± 0.05 j
L56+L75 72 h	nd	nd	nd	nd	0,36 ± 0.05 h	0,7 ± 0.05 l
LSD					0.06**	0.01**

Values with the same alphabetic letter along the column are not significantly different ($p \leq 0.05$). Keys : U 0 h : Raw unfermented mango juice (control), U 24 h : Un-inoculated mango juice stored for 24 h ; *Ltp. plantarum* (L75); *Leu. pseudomesenteroides* (L56); *Leu. pseudomesenteroides* 56 + *Ltp. plantarum* 75 (L56+75); not detected (nd).