foods

MDPI

Supplementary material

Microbial Diversity and Quality-Related Physicochemical Properties of Spicy Cabbage in Northeastern China and Their Correlation Analysis

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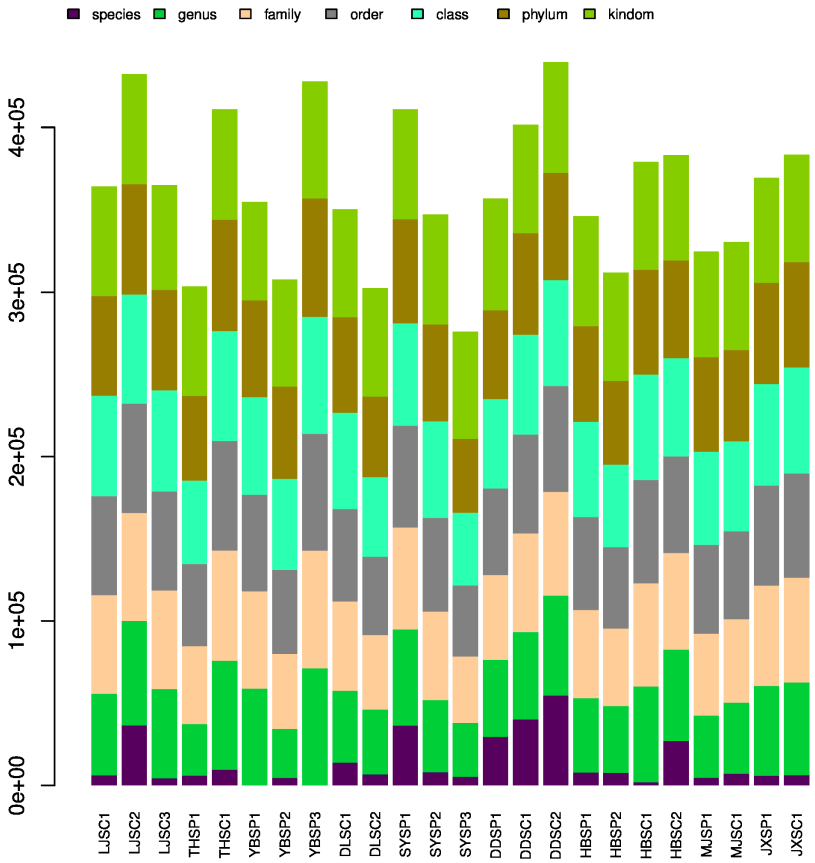

Figure S1. 24 CSC samples annotated under classification level on OTU levelbar plot.

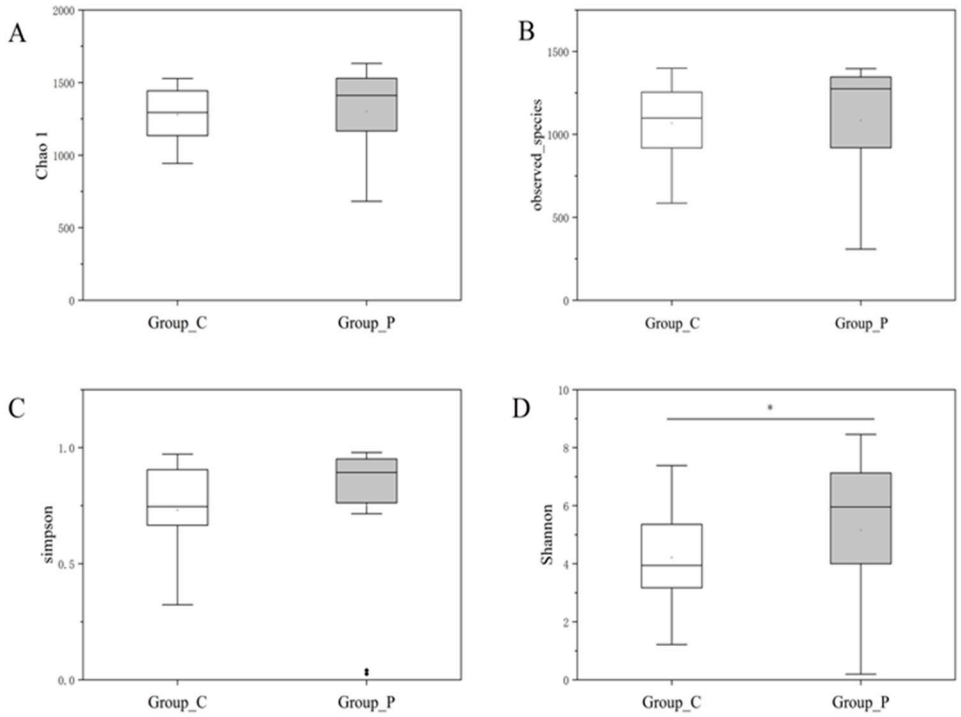

Figure S2. α diversity index of spicy Chinese cabbage samples with different types (Group_P: retail packaging, Group_C: home-made). (**A**) Chao 1; (**B**) observed_species; (**C**) simpson; (**D**) Shannon. * denote significant differences ($p < 0.05$, T-test, not significant). The box plots show the smallest and largest values, the 10% and 90% quartiles, and the median, mean, and outliers.

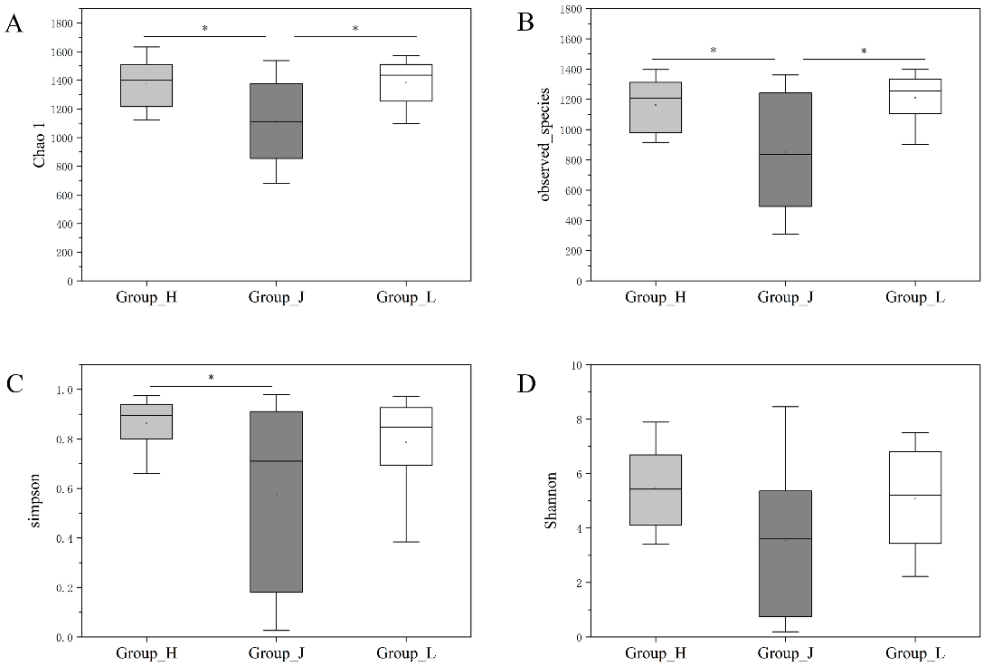

Figure S3. α diversity index of spicy Chinese cabbage samples with different province (Group_J: Jilin Province, Group_L: Liaoning Province, and Group_H: Heilongjiang Province.). (**A**) Chao 1; (**B**) observed_species; (**C**) simpson; (**D**) Shannon. * denote significant differences (P<0.05, ANOVA, Duncan-LSD.). The box plots show the smallest and larg-est values, the 10% and 90% quartiles, and the median, mean, and outliers.

Table S1. The gradient elution program.

elution time/min	mobile phaseA/%	mobile phaseB/%
0	45	55
10	45	55
15	35	65
20	20	80
25	20	80
30	10	90
33	10	90
35	45	55