

Article

Effects on Cell Membrane Integrity of *Pichia anomala* by the Accumulating Excessive Reactive Oxygen Species under Ethanol Stress

Table S1 The result of produce flavor compounds of *P. anomala* NCU003 under the ethanol stress

| | Flavor compounds | Result | Reference | References |
|----|---------------------|--------|-----------|---------------------------------|
| | | RI | RI | |
| 1 | Ethyl acetate | 633 | 62 | Fan et al. 2009 |
| 2 | Ethyl propionate | 719 | 714 | Pino et al. 2005 |
| 3 | Propyl acetate | 720 | 717 | Liu et al. 2007 |
| 4 | Isobutyl acetate | 746 | 749 | Raffo et al. 2009 |
| 5 | Isopentyl acetate | 891 | 876 | Pino et al. 2005 |
| 6 | Isoamyl formate | 893 | 880 | Pino et al. 2005 |
| 7 | n-Pentyl propionate | 972 | 972 | Javidnia et al. 2004 |
| 8 | Furfuryl acetate | 997 | 998 | Kim et al. 2006 |
| 9 | Ethyl hexanoate | 1000 | 996 | Pino et al. 2005 |
| 10 | Etheyl octanoat | 1197 | 1196 | Pino et al. 2005 |
| 11 | Phenylethyl acetate | 1256 | 1256 | Pino et al. 2005 |
| 12 | Ethyl caprate/ | 1401 | 1397 | Pino et al. 2005 |
| 13 | Ethyl laurate | 1648 | 1597 | Mevy et al. 2006 |
| 14 | Isoamyl alcohol | 727 | 730 | Jalali-Heravi et al. 2006 |
| 15 | 2-Methylbutan-1-ol | 729 | 736 | Pino et al. 2005 |
| 16 | Phenylethyl alcohol | 1117 | 1116 | Alissandrakis et al. 2007 |
| 17 | Benzaldehyde | 962 | 966 | Alissandrakis et al. 2007 |
| 18 | Benzeneacetaldehyde | 1040 | 1049 | Alissandrakis et al. 2007 |
| 19 | Nonanal | 1103 | 1102 | Asuming et al. 2005 |
| 20 | Decanal | 1205 | 1206 | Mevy et al. 2006 |
| 21 | Styrene | 895 | 898 | Pérez et al. 2007 |
| 22 | Limonene | 1025 | 1030 | Harzallah-Skhiri et al. 2006 |

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