

Supplementary Tables

Table S1. Biochemical characteristics of the isolates retrieved from fresh white brined cheese.

Isolates		Isolated medium/ Temperature °C	10 °C	42 °C	pH 4.4	pH 9.6	Anaerobic test	CO ₂	6.5% NaCl	Haemolytic activity	Diacetyl Production	Lipolytic activity	Proteolytic Activity	EPS production
FRX1	<i>Leuconostoc mesenteroides</i>	MRS/ 30 °C	+	-	+	-	+	+	-	γ	-	-	+	-
FRX2	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX3	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX4	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX5	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX6	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	-	γ	-	-	+	-
FRX7	<i>Lactiplantibacillus plantarum</i>		+	-	+	-	+	-	+	γ	-	-	+	-
FRX8	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX9	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX10	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX11	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	+	-
FRX12	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	-	-
FRX13	<i>Leuconostoc mesenteroides</i>		+	-	-	-	+	+	+	γ	-	-	-	-
FRX14	<i>Leuconostoc mesenteroides</i>		+	-	-	-	+	+	-	γ	-	-	-	-
FRX15	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	-	-
FRX16	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	+	γ	-	-	-	-
FRX17	<i>Lactiplantibacillus plantarum</i>		+	-	+	-	+	-	+	γ	-	-	-	-
FRX18	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	-	+	γ	-	-	-	-
FRX19	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	-	γ	-	-	-	-
FRX20	<i>Lactiplantibacillus plantarum</i>		+	-	+	-	+	-	+	γ	-	-	-	-
FRM1	putative enterococci	MRS/ 42 °C	+	+	+	+	+	-	+	γ	-	-	-	+
FRM4	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	+
FRM5	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	+

FRM7	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	-
FRM15	putative enterococci		+	+	+	+	+	-	+	-	-	-	-	+
FMX1	<i>Leuconostoc mesenteroides</i>	M17/ 37 °C	+	-	-	-	+	+	-	γ	-	-	+	-
FMX2	putative enterococci		+	+	+	+	+	+	+	-	-	-	+	-
FMX3	<i>Leuconostoc mesenteroides</i>		+	+	+	-	+	-	+	γ	-	-	+	-
FMX4	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FMX5	putative enterococci		+	+	+	+	+	+	+	γ	-	-	-	-
FMX6	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	-	-	-	-	+	-
FMX8	putative enterococci		+	+	+	+	+	+	+	γ	-	-	-	-
FMX9	putative enterococci		+	+	+	+	+	-	+	-	-	-	-	-
FMX10	putative enterococci		+	+	+	+	+	+	+	γ	-	-	-	-
FMX11	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	-	-	-	-	-	-
FMX12	<i>Leuconostoc mesenteroides</i>		+	+	+	-	+	+	-	γ	-	-	+	-
FMX14	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	-	-	γ	-	-	+	-
FMM2	putative enterococci	M17/ 42 °C	+	+	-	+	+	-	+	γ	-	-	-	-
FMM3	<i>Enterococcus faecium</i>		+	+	-	+	+	-	+	γ	-	-	+	-
FMM4	putative enterococci		+	+	-	+	+	-	+	γ	-	-	-	-
FMM5	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	-
FMM6	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	-
FMM7	putative enterococci		+	+	-	+	+	-	+	γ	-	-	-	-
FMM8	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	-
FMM9	putative enterococci		+	+	-	+	+	-	+	γ	-	-	-	-
FMM10	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	+
FMM12	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	+
FMM13	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	-
FMM15	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	+
FB1	<i>Lactiplantibacillus plantarum</i>	M17/ 37 °C	+	+	+	-	+	-	+	γ	-	-	-	-
FB2	<i>Enterococcus</i> spp.		+	+	+	+	+	-	+	γ	-	-	+	+
FB3	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FB4	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	-

FB5	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	-
FB6	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FB7	putative enterococci		+	+	-	+	+	-	+	γ	-	-	+	-
FB9	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FB10	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FB11	<i>Enterococcus faecium</i>		+	+	+	+	+	-	+	γ	-	-	+	-
FB12	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
FB13	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	-
FB14	putative enterococci		+	+	+	+	+	-	+	γ	-	-	-	-
FB15	<i>Enterococcus faecium</i>		+	+	+	+	+	-	+	γ	-	-	+	-
FB17	<i>Lactiplantibacillus plantarum</i>		+	+	+	-	+	-	+	γ	-	-	+	-

Table S2. Biochemical characteristics of the isolates retrieved from fresh semi hard goat cheese.

Isolates		Isolated medium/ Temperature °C	10 °C	42 °C	pH 4.4	pH 9.6	Anaerobic test	CO ₂	6.5% NaCl	Haemolytic activity	Diacetyl Production	Lipolytic activity	Proteolytic Activity	EPS production
SRX1	<i>Leuconostoc pseudomesenteroides</i>	MRS/ 30 °C	+	-	+	-	+	+	-	γ	-	-	-	+
SRX2	<i>Lactococcus lactis</i>		+	-	+	-	+	-	-	-	-	-	-	+
SRX3	<i>Lactococcus lactis</i>		+	-	+	-	+	-	-	-	-	-	+	+
SRX4	<i>Lactococcus lactis</i>		+	-	-	-	+	-	-	γ	-	-	+	-
SRX5	<i>Lactococcus lactis</i>		+	-	-	-	+	-	-	-	-	-	-	+
SRX6	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	+	-	γ	-	-	-	-
SRX7	<i>Leuconostoc pseudomesenteroides</i>		+	-	+	-	+	+	-	γ	-	-	-	-
SRX8	<i>Leuconostoc</i> spp.		+	-	+	-	+	+	-	γ	-	-	-	-
SRX9	<i>Leuconostoc mesenteroides</i>		+	-	+	-	+	-	+	γ	-	-	-	-
SRX10	<i>Lactocaseibacillus paracasei</i>		+	-	+	-	+	-	-	γ	-	-	-	-
SRX11	putative enterococci		+	+	-	+	+	-	+	γ	-	-	-	-

SRX12	putative enterococci		+	+	-	+	+	-	+	-	-	-	-	-
SRX13	putative enterococci		+	+	-	+	+	-	+	γ	-	-	-	-
SRX14	<i>Lactococcus lactis</i>		+	-	-	-	+	-	-	-	-	-	-	-
SRX16	<i>Leuconostoc pseudomesenteroides</i>		+	-	-	-	+	+	-	γ	-	-	-	-
SRX17	<i>Lactococcus lactis</i>		+	-	-	-	+	-	-	γ	-	-	-	-
SRX18	<i>Leuconostoc pseudomesenteroides</i>		+	-	+	-	+	+	-	γ	-	-	-	-
SRX19	<i>Levilactobacillus brevis</i>		+	+	+	-	+	+	-	γ	-	-	-	-
SRX20	<i>Levilactobacillus brevis</i>		+	+	+	-	+	+	-	γ	-	-	-	-
SMX2	<i>Lactococcus lactis</i>	M17/ 37 °C	+	+	+	-	+	-	-	γ	-	-	+	-
SMX3	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX4	<i>Enterococcus faecium</i>		+	+	+	+	+	-	+	γ	-	-	+	-
SMX5	<i>Lactococcus lactis</i>		+	+	+	-	+	-	-	γ	-	-	+	-
SMX6	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX8	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX13	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX14	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX15	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SMX16	<i>Lactococcus lactis</i>		+	+	+	-	+	-	-	γ	-	-	+	+
SMX17	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	+
SMX18	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	+
SMX19	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	+
SMX20	<i>Lactococcus lactis</i>		+	+	+	-	+	-	-	γ	-	-	+	+
SRM1	putative enterococci	MRS/ 42 °C	+	+	+	+	+	-	+	γ	-	-	+	+
SRM3	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	+
SB1	putative enterococci	M17/ 37 °C	+	+	+	+	+	-	+	γ	-	-	+	-
SB2	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SB3	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SB4	putative enterococci		+	+	+	+	+	-	+	-	-	-	+	-
SB5	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-

SB6	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SB7	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SB8	<i>Enterococcus lactis</i>		+	+	+	+	+	-	+	γ	-	-	+	-
SB9	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-
SB10	putative enterococci		+	+	+	+	+	-	+	γ	-	-	+	-

Supplementary Figure

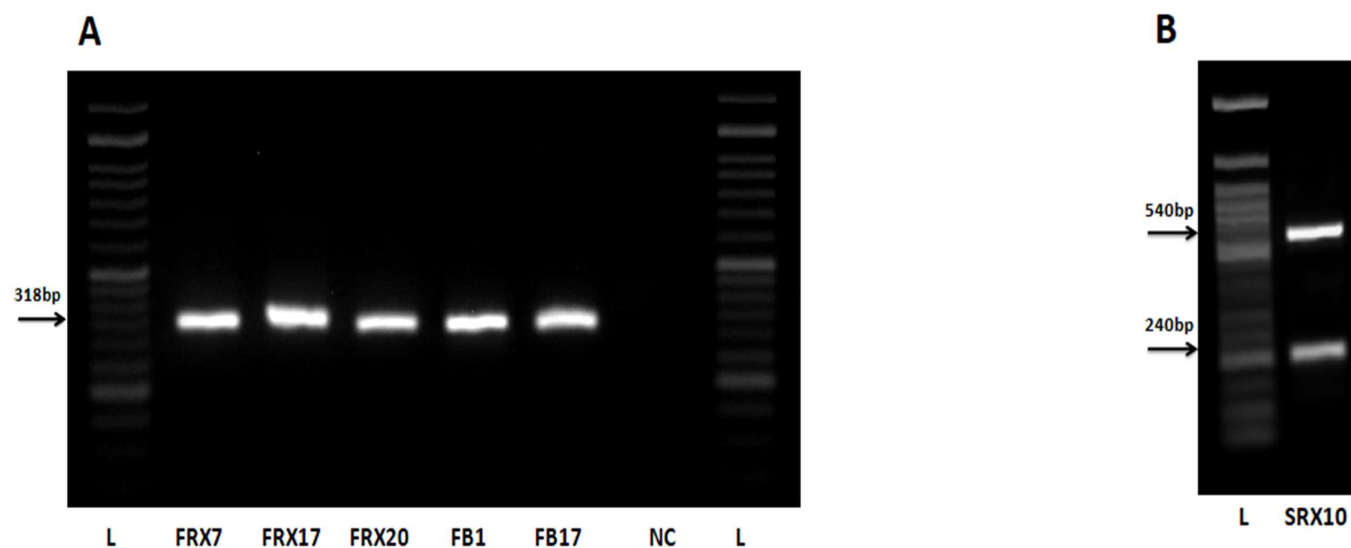


Figure S1. (A) PCR products of *Lactiplantibacillus plantarum* FRX7, FRX17, FRX20, FB1 and FB17 isolates obtained from the *recA* gene assay. The arrow indicates the band of 318bp. L: 50bp DNA ladder (New England, BioLabs); NC: negative control. (B) PCR products of *Lacticaseibacillus paracasei* SRX10 isolate obtained from *tuf* gene assay. The arrows indicate the band of 540bp and 240bp. L: 50bp DNA ladder (New England, BioLabs)