

Figure S1. PLS-DA score plots based on concentrations derived from GC-TOF-MS (A) and UHPLC-Orbitrap-MS/MS (C). PLS-DA score plots normalized to raw material weight derived from GC-TOF-MS (B) and UHPLC-Orbitrap-MS/MS (D). Different processes symbolized as: *meju* (raw material: ♦), *doenjang* aging (0 d: ▲; 60 d: ▲; 90 d: ▲; 120 d: ▲; 360 d: ▲), *ganjang* aging (0 d: ▲; 60 d: ▲; 90 d: ▲; 120 d: ▲; 190 d: ▲).

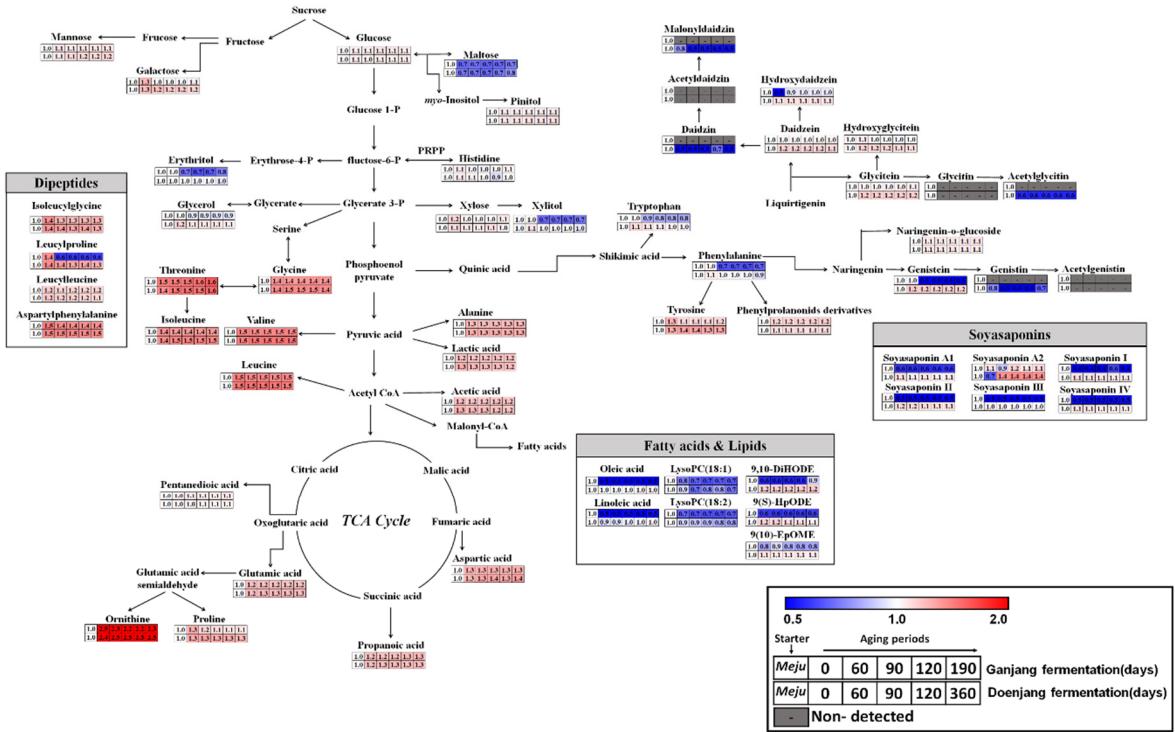


Figure. S2. Pathways of the relative levels of discriminant metabolites at different times of *doenjang* and *ganjjang* as determined using the PLS-DA data sets based on raw material weight (VIP > 1.0) for GC-TOF-MS and UHPLC-Orbitrap-MS/MS analyses. The discriminant metabolites were further correlated with corresponding steps in the biosynthetic pathways adapted from the Kyoto Encyclopedia of Genes and Genomes database. The values indicate the log10-transformed fold changes based on the values of *meju*.

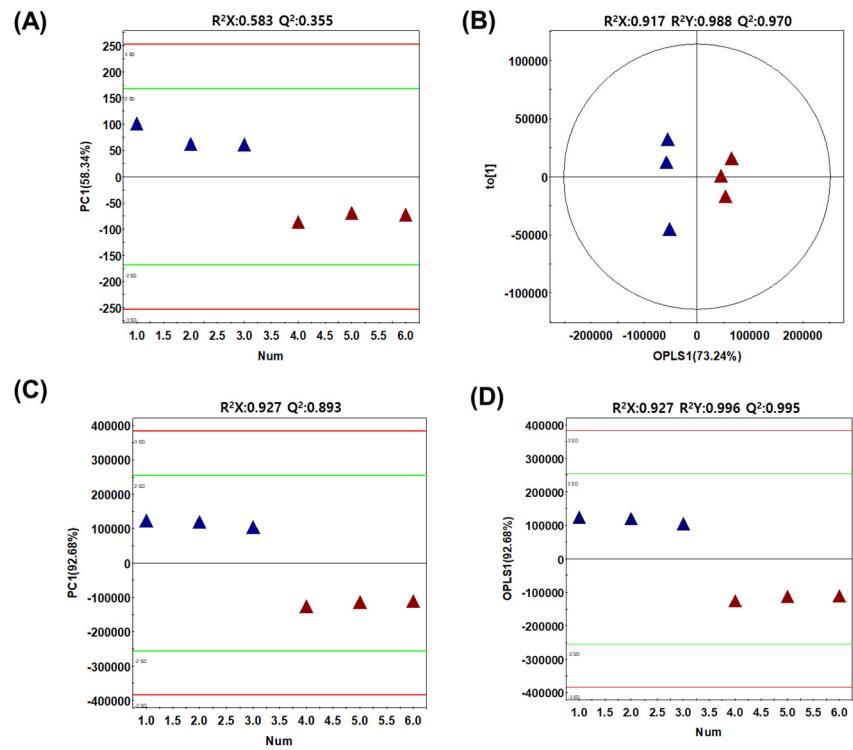


Figure. S3. PCA and OPLS-DA score plots derived from non-targeted metabolite profiling of *doenjang* and *ganjang* end products analyzed using GC-TOF-MS (A, B) and UHPLC–Orbitrap–MS/MS (C, D) ($VIP > 1.5$, $p < 0.05$). The score plot color codes indicate *doenjang* 360 d (▲) and *ganjang* 190 d (▲).

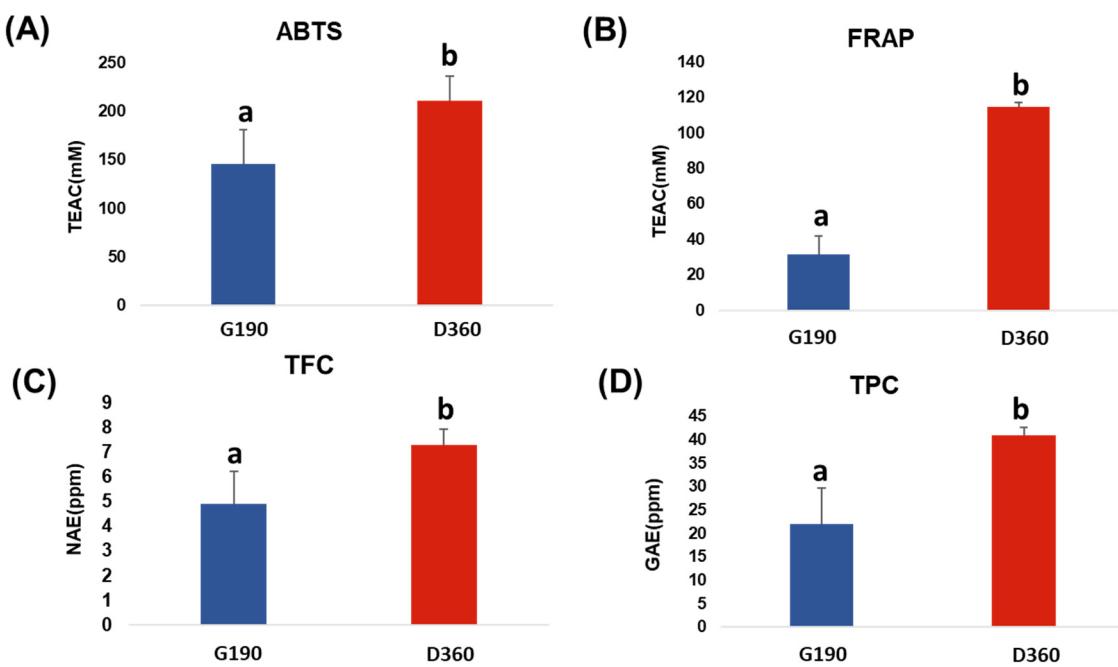


Figure. S4. Antioxidant activity analysis using ABTS (A), FRAP (B), TPC (C), and TFC (D) of *doenjang* (D360), and *ganjang* (G190) end-products. Different letters in the bar graph indicate significant differences as analyzed by ANOVA followed by Duncan's new multiple range test.

Table S1. Tentatively identified *meju* metabolites from different materials based on the GC-TOF-MS analysis.

NO.	Tentative identification ^a	RT(min) ^b	Identified ion (m/z)	GC-TOF-MS	
				Mass Fragment pattern	TMS ^c
<u>Amino acids</u>					
1	Alanine	5.5	116	190,147,133,116,103,73,66	2
2	Valine	6.7	218	218,144,133,117,100,86,73,59	2
3	Leucine	7.2	102	158,138,102,75,73	2
4	Isoleucine	7.5	158	218,117,75,147,45,158,73	3
5	Proline	7.5	142	216,142,133,100,73,59	2
6	Glycine	7.6	174	248,188,174,158,133,117,100,86,73	3
7	Threonine	8.3	219	291,219,203,159,129,117,101,86	3
8	Aspartic acid	9.5	232	232,218,202,188,174	3
9	Glutamic acid	10.3	128	230,204,174,147,128,114,100,84,73	3
10	Ornithine	11.3	186	216,186,174,159,142,130,116,100,86	4
11	Tyrosine	12.6	100	147,133,100,73,59	3
12	Phenylalanine	10.4	218	218,192,177,160,147,120,100,91	2
13	Histidine	13.8	154	73,203,154,147,103,75,74,59	3
14	Tryptophan	14.3	202	348,231,202,174,130,95,73,45	3
<u>Fatty acids</u>					
15	Linoleic acid	14.3	131	233,219,205,190,147	2
16	Oleic acid	14.2	117	313,201,117,75,73	1
<u>Organic acids</u>					
17	Lactic acid	5.0	117	147,133,117,101,88,73,66	2
18	Acetic acid	5.1	66	177,147,133,117,103,81,73,66	2
19	Propanoic acid	6.1	147	233,218,177,147,130	2
20	Pentanedioic acid	9.9	129	147,129,116,103,101,85,75	3
<u>Sugar&Sugar derivatives</u>					
21	Glycerol	7.3	117	147,133,117,103,89,73,59,55	3
22	Erythritol	9.4	217	307,277,217,189,147,103,73	4
23	Xylose	10.7	103	233,217,204,189,160	4
24	Xylitol	11.1	217	217,205,189,157,147	5
25	Maltose	16.7	361	174,130,100,86,73,59	8
26	Galactose	11.3	117	160,128,117,89,73,58	4
27	Mannose	12.3	319	160,147,129,117,103,89,73,59	5
28	Glucose	12.4	160	160,147,129,117,103,89	5
29	Pinitol	11.9	260	217,207,191,177,159	5
<u>Non-Identifications</u>					
30	N.I 1	7.0	179	179,135,105,77,51	1
31	N.I 2	7.2	174	174,147,100,73,45,50	3
32	N.I 3	7.9	99	147,126,113,99,85,73,56	2
33	N.I 4	9.7	263	263,247,207,175,115,91	0
34	N.I 5	10.3	174	228,200,174,147,129,116,100,82,73	3
35	N.I 6	12.6	319	319,217,189,147,103,73,59	5
36	N.I 7	12.7	217	319,217,147,103,73,59	6

* The differential metabolites were selected using the VIP (>1.0) and p-values (<0.7) from the partial least squares-discriminant analysis model in Figure 2A. ^a: Retention time; ^c: TMS, trimethylsilyl; ^a: confirmed with the National Institutes of Standards and Technology (NIST) database and in-house libraries; STD, mass spectrum, consistent with that of the standard compounds.

Table S3. Bacterial and fungal illumina data sets derived from *meju*, *doenjang*, and *ganjang* samples and their statistical diversity analysis.

Sample name	Time (day)	Bacteria ^a				Fungi ^a			
		High quality reads	OTUs	Chao1	Shannone-Weaver	High quality reads	OTUs	Chao1	Shannone-Weaver
<i>Meju</i>	–	9,773	33	36.9	3.3	127,781	15	15.6	0.1
<i>Doenjang</i>	0	1,450	66	75.1	4.6	34,709	16	16	2.4
	60	14,243	69	98.0	4.2	43,934	18	18	2.8
	90	11,645	69	90.5	4.3	36,376	13	13	1.4
	120	7,738	59	81.4	4.1	42,927	17	17	2.1
	360	944	37	37.9	3.6	50,337	28	28	2.7
<i>Ganjang</i>	0	13,583	66	89.0	4.4	32,272	15	15	2.4
	60	4,866	58	67.5	4.0	95,935	17	16.2	1.2
	90	5,421	50	56.5	4.0	37,723	29	29	2.4
	120	6,875	46	53.6	3.9	101,559	43	42.7	2.0
	190	9,174	44	58.9	3.8	85,438	32	32.1	2.0

Abbreviation: OTU, operational taxonomic unit.

^a The bacterial and fungal sequences in each *doenjang* samples were normalized to 944 and 32,272, respectively and diversity indices in each *doenjang* samples were calculated using the normalized sequences.

Supplementary references

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