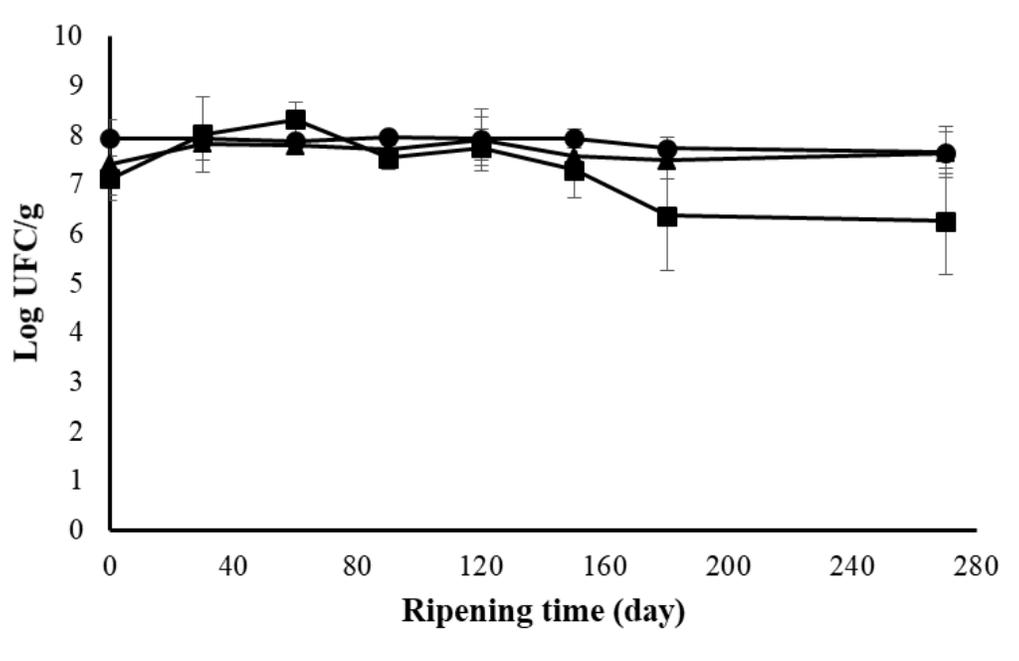
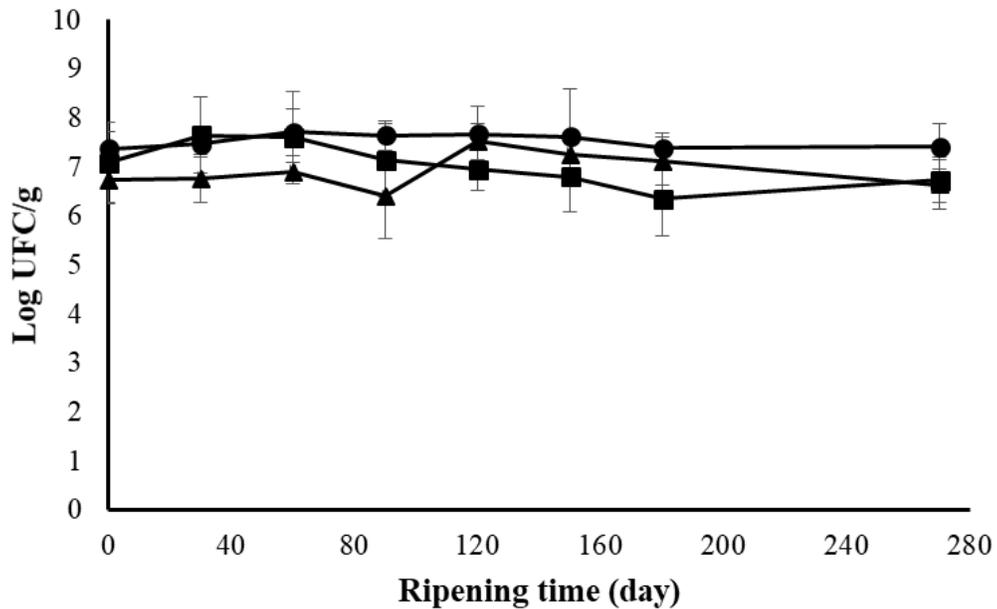


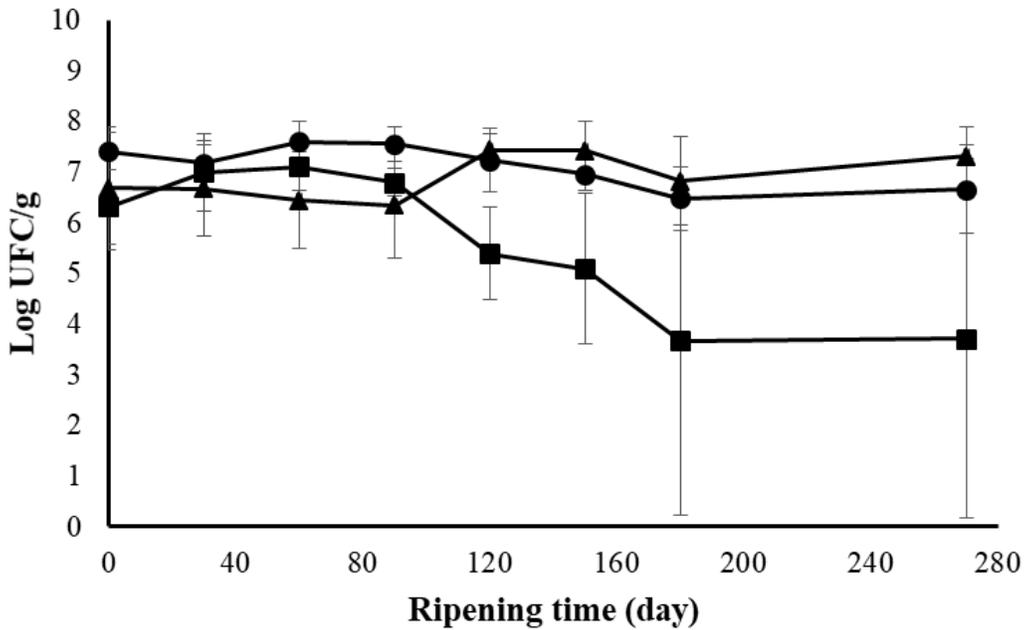
## SUPPLEMENTARY MATERIAL



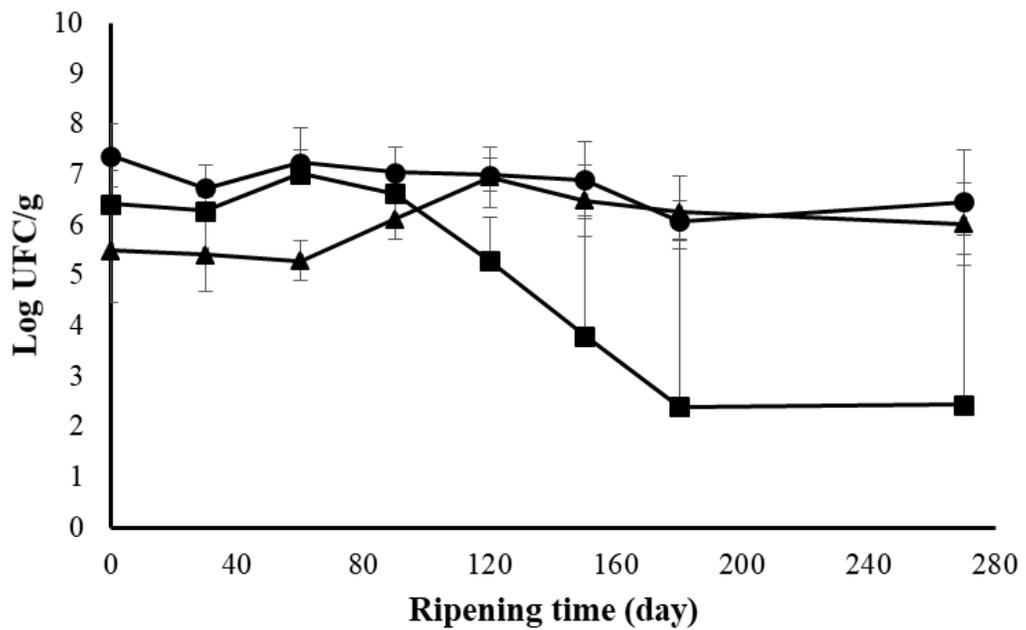
**Figure S1.** Microbial dynamic of presumptive mesophilic lactobacilli during ripening of Chihuahua cheese manufactured with raw milk during autumn (■), winter (▲) and summer (●). Data is the average and standard deviation of all five dairies included in the study.



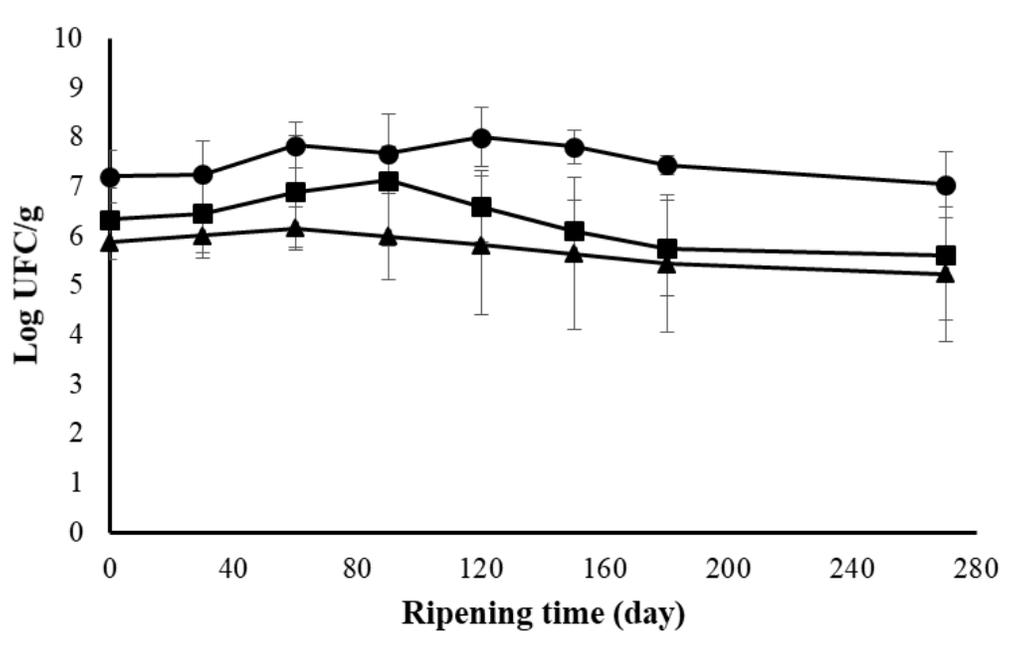
**Figure S2.** Microbial dynamic of presumptive thermophilic lactobacilli during ripening of Chihuahua cheese manufactured with raw milk during autumn (■), winter (▲) and summer (●). Data is the average and standard deviation of all five dairies included in the study.



**Figure S3.** Microbial dynamic of presumptive *Lactococcus* sp. during ripening of Chihuahua cheese manufactured with raw milk during autumn (■), winter (▲) and summer (●). Data is the average and standard deviation of all five dairies included in the study.



**Figure S4.** Microbial dynamic of presumptive thermophilic cocci during ripening of Chihuahua cheese manufactured with raw milk during autumn (■), winter (▲) and summer (●). Data is the average and standard deviation of all five dairies included in the study.



**Figure S5.** Microbial dynamic of presumptive *Enterococcus* during ripening of Chihuahua cheese manufactured with raw milk during autumn (■), winter (▲) and summer (●). Data is the average and standard deviation of all five dairies included in the study.