

Table S1. *B. cereus* enumeration (total organisms and spores) in fresh cheeses.

Product	Sample code	Total (cfu/g)	Spores (cfu/g)	Product	Sample code	Total (cfu/g)	Spores (cfu/g)
Burrata (C)	3	<10	<10	Primosale (C)	32	<10	<10
	19	<10	<10		34 (no lact.)	<10	<10
	41	<10	<10		48	<10	<10
	116	<10	<10		57	<10	<10
Mozzarella (C)	1	<10	<10		87	10	<10
	2	<10	<10		111 (pepper)	<10	<10
	29	<10	<10	Primosale (G)	99	<10	<10
	31	<10	<10		10	<10	<10
	38	<10	<10		27	180	170
	46	<10	<10	Robiola (C)	43	<10	10
	78	<10	<10		58	<10	<10
	79	<10	<10		81	<10	<10
	80 (no lact.)	<10	<10		95	<10	<10
	97	<10	<10	Robiola (G)	26	<10	<10
	102	<10	<10		124	<10	<10
	119	<10	<10	Squacquerone (C)	20	<10	<10
	121	<10	<10		45	<10	<10
Mozzarella (B)	42	<10	<10		59	<10	<10
Stracciatella (C)	23	<10	<10		60	<10	<10
	49	<10	10	Other fresh cheese (G)	92	<10	<10
	86	<10	<10	Caciotta (C)	44	<10	<10
Caprino (C)	110	<10	<10		96	<10	<10
	25	<10	<10		100	<10	<10
	50	<10	30	Monte Veronese (C)	98	<10	<10
	72	<10	<10	Pecorino (S)	113	<10	<10
	73	<10	20	Quartirolo (C)	52	<10	20
Caprino (G)	117	<10	<10	Taleggio (C)	112	<10	<10
	17 (no lact.)	<10	<10	Tomino (C)	11	<10	<10
	74	<10	<10		101	<10	<10
	120	10	<10	Other short ripened (C)	75	<10	10
Cottage (C)	21	<10	<10	Other short ripened (C-G)	76	<10	<10
	37	<10	<10	Brie (C)	12	<10	<10
	88	<10	<10		35	<10	<10
	115	<10	<10		93	<10	<10
Crescenza (C)	6	<10	<10		94	<10	<10
	7 (no lact.)	<10	<10	Camembert (C)	108	<10	<10
	69	<10	<10	Camembert (G)	15	<10	<10
	70	<10	<10	Camembert (B)	109	<10	<10

	85	<10	<10		13	<10	<10
	8	<10	<10		14	<10	<10
	9 (no lact.)	<10	<10	Other mould ripened (C)	103	<10	<10
	22	<10	<10		114	<10	<10
	28	<10	<10	Other mould ripened (G)	16	<10	<10
	47	<10	10		77	<10	20
	61	<10	<10		4	<10	<10
	62	<10	<10		5	<10	<10
	63	<10	<10		30	<10	<10
Stracchino (C)	64	<10	<10		33	<10	<10
	65	<10	10		39	<10	<10
	66	<10	<10		53	<10	<10
	67	<10	<10	Ricotta (C)	54	<10	<10
	68	<10	<10		55	<10	<10
	71	<10	<10		56	<10	<10
	82	<10	<10		89	<10	<10
	83	<10	<10		90	<10	<10
	84	<10	<10		104	<10	<10
	105 (no lact.)	<10	<10		123	<10	<10
	118	<10	<10	Ricotta (S)	18	<10	<10
Feta (S-G)	24	<10	<10	Ricotta (G)	91	<10	<10
	36	<10	<10		40	<10	<10
	107	<10	<10	Mascarpone (C)	122	<10	<10

C=cheese made by Cow milk; B=Buffalo milk; S=Sheep milk; G=Goat milk. No lact.: cheese produced assuring the absence of residual lactose. <10 CFU/g indicates bacterial counts below the limit of quantification. Detectable load of presumptive *B. cereus* were marked in bold.