



Supplementary Material Figure S1. Change of substrate concentration, biomass production, pH, total acidity, phenolic, and antioxidant activity during Kombucha fermentation performed on media containing different initial sugar concentrations. **A, H, and O:** Sage tea (ST); **B, I, and Q:** Linden tea (LT); **C, J, and P:** Green tea (GT); **D, K, and R:** Apple tea (AT); **E, L, and S:** Rosehip tea (RT); **F, M, and T:** Pomegranate tea (PT); and **G, N, and U:** Bilberry tea (BBT).