- **Supplementary material to:**
- 2 "Exploring the brine microbiota of a traditional Norwegian fermented fish product
- 3 (Rakfisk) from six different producers during two consecutive seasonal productions"
- 4 by Bjerke et al.

5

- 6 Supplementary Table S1: Classification of the MCR-ALS resolved components using the ribosomal database
- 7 project (RDP) hierarchical classification. The taxonomic rank with a bootstrap confidence level (given in the
- 8 brackets) above 80% (in bold typeface) was chosen to represent the corresponding components.

## MCR 5 components

```
comp1 Proteobacteria [83%]; Gammaproteobacteria [80%]; Alteromonadales [38%];

Alteromonadaceae [23 %]; Aliagarivorans [20 %]

Firmicutes [100 %]; Bacilli [100 %]; Bacillales [87 %]; Listeriaceae [73 %];

Brochothrix [65 %]

Firmicutes [99 %]; Bacilli [99 %]; Lactobacillales [98 %]; Lactobacillaceae [72 %];

comp3

Lactobacillus [56 %]

Proteobacteria[99 %]; Gammaproteobacteria [99 %], Pseudomonadales [87 %];

Moraxellaceae [87 %]; Psychrobacter [81 %]

Firmicutes [100 %]; Bacilli [100 %]; Lactobacillales [100 %]; Lactobacillaceae [100 %];

Lactobacillus [81 %]
```

9

## 10 Supplementary Figure S1

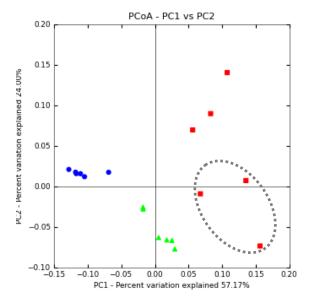


Figure S1: PCoA plot visualizing the *weighted* UniFrac diversity between samples (MiSeq) collected day 91 from the three producers: 1; red squared shapes, 2; blue round shapes, 3; green delta shapes. The encircled data points represents samples collected from the second year from Producer 1.