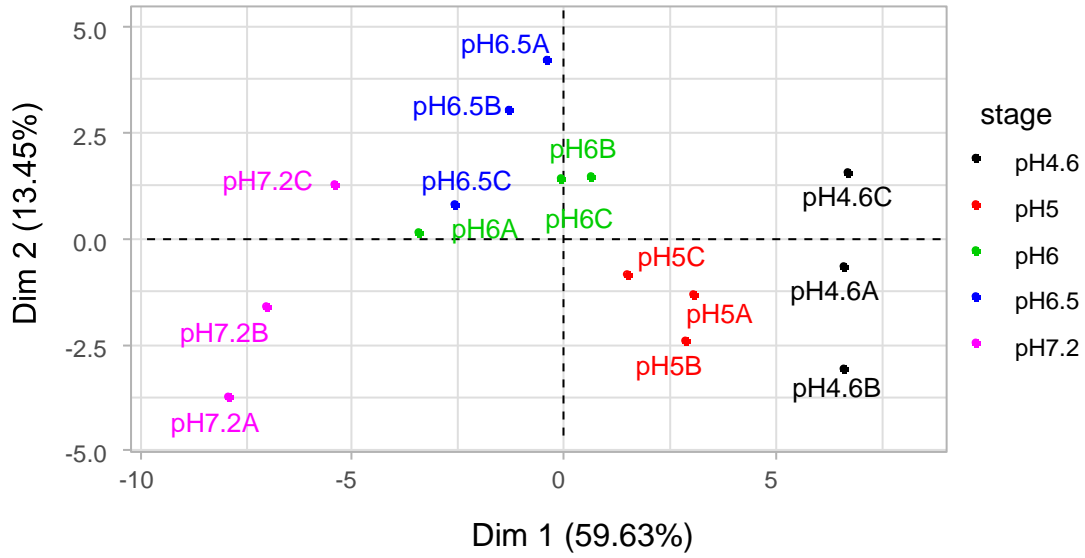


Supplementary Figure 1

Principal component analysis of 35 volatile compounds in soy juice throughout fermentation with *Lactobacillus delbrueckii* CIRM-BIA865, at five stages of sampling: at the beginning of incubation (pH 7.2) and when the pH values reached 6.5, 6.0, 5.0 and 4.6. Results for triplicate experiments coded A, B, and C are shown on the graph of observations.

PCA graph of individuals



PCA graph of variables

