



Figure S1. Fermentation profile as a phenotypic fingerprint. Fermentations of the strains T73 (orange), YS9 (green) and Y10 (blue) were carried out in triplicate in synthetic medium containing 240 g/L glucose, 200 mg/L nitrogen, pH 3.5. The CO₂ production rate was on-line monitored by measurement of the loss of fermentor weight and presented as a function of time.