

TABLE S1. LAB strains used for EPS screening

Taxon	No. of strains	Origin	Reference
<i>Leuc. pseudomesenteroides</i>	51B, 53B, 60, 63, 59A, 59B, 77A, 77B, 79A	Sourdough for sweet products	(4)
	53C, 49, A78, LM210, LM264a, 229	Pizza dough	(3)
<i>Leuc. mesenteroides</i>	68B1	Sourdough for sweet products	(4)
	A27, A57, A6, A52	Pizza dough	(2, 3, 6)
<i>Leuc. lactis/garlicum</i>	68B2, 68A12	Sourdough for sweet products	(4)
<i>Leuc. lactis</i>	68A, 68B, 68B12, 69B, 95, 95A, 68A12	Sourdough for sweet products	(4)
<i>Lc. lactis</i> subsp. <i>lactis</i>	49B1, 49B2, 79, 47B, 57B, 59B, 47B2	Sourdough for sweet products	(4)
<i>Leuc. sp.</i>	103 (1)	Sourdough for sweet products	(4)
	M47, LM204b, LA25, A23	Pizza dough	(10)
<i>Leuc. gelidum</i>	LM249, A16, A43, A25, A49, M39	Pizza dough	(1, 3, 6)
<i>Leuc. oenos</i>	A4	Pizza dough	(3)
<i>Leuc. amelibiosum</i>	A21, A65	Pizza dough	(3)
<i>Leuc. dextranicum</i>	A28, A90, A7	Pizza dough	(3)
<i>Leuc. carnosus</i>	LA17, LM12	Pizza dough	(3, 6)
<i>Weis. paramesenteroides</i>	A269, A12, A51, A58, A64, A269	Pizza dough	(3)
	G14, G15, G18	Commercial baker's yeast	(3)
<i>Weissella sp.</i>	A64 A58	Pizza dough	(3)
<i>Lb. sp.</i>	56A1, 56B, 127, 108, 93	Sourdough for sweet products	(4)
<i>Lb. casei</i>	42, 44A, 44B, A, A1, A12, B2, E, 33A, 39, 43	Sourdough for sweet products	(4)
<i>Lb. curvatus</i>	69B2, 68A1, 68A2	Sourdough for sweet products	(4)
	L5	Pizza dough	
<i>Lb. curvatus/sakei</i>	64A	Sourdough for sweet products	(4)
<i>Lb. curvatus</i> subsp. <i>curvatus</i>	116A	Sourdough for sweet products	(4)
<i>Lb. coryniformis</i> subsp. <i>torquens</i>	133, 109A	Sourdough for sweet products	(4)
<i>Lb. sakei</i>	LM47, LM227, M77	Pizza dough	(3)
	T56	Commercial baker's yeast	(5, 6)
<i>Lb. plantarum</i>	K22, K21, K13, K14, H19, H16, H5, H14, H22, H4, H7, H20, H9, H21, H17, H13, H10, H11, H12, H8, Q3, Q2, L4, L6, L3, L2, L8	Sourdough for bread	(1, 7)
	E5, E7, T34, T211, T231	Commercial baker's yeast	(3)
	DL6, AL5, CL9, CL5	Pizza dough	
<i>Lb. paracasei</i>	EL7	Pizza dough	(3)
	E1	Commercial baker's yeast	(3)
<i>Lb. pentosus</i>	FL2	Pizza dough	(3)
	E4, E10, T238	Commercial baker's yeast	(6)
<i>Lb. viridiscens</i>	LA18	Pizza dough	(3)
<i>Lb. brevis</i>	H6, BL6, GL2, GL3	Pizza dough	(3)
<i>Lc. sp.</i>	LA23, A19, M178, M230, LM197	Pizza dough	(3)
	T201, T40, T46, G17	Commercial baker's yeast	(6)
<i>Lc. lactis</i> subsp. <i>lactis</i>	49B1, 49B2, 79, 47B, 47B, 59B1, 57B, 77, 59B, 47B2	Pizza dough	(3)
<i>Lc. lactis</i> subsp. <i>raffinolactis</i>	E30	Commercial baker's yeast	(3)
<i>Lc. garviae</i>	LM66	Pizza dough	(3)
<i>Lc. lactis</i>	LM10	Pizza dough	(3)
	T33	Commercial baker's yeast	(3)
Uncultured <i>Streptococcus sp.</i>	107	Sourdough for sweet products	(4)
<i>E. faecium</i>	LA20, A86	Pizza dough	(1, 2, 3, 5, 6)
<i>E. faecalis</i>	TS57, NS11, NS10, OS17, ZS71, NS9, US69, OS14, ES5, PS23	Pizza dough	(3)

REFERENCES TABLE S1

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