

TABLE S1. Strains used in this study

Species	Strain ^a	Origin
Lactic acid bacteria		
<i>Lactococcus lactis</i> subsp. <i>lactis</i>	S3+	Artisanal fresh cheese
<i>Lactococcus lactis</i> subsp. <i>lactis</i>	S3-	Protease-negative variant of S3+
Aerobic ripening bacteria		
<i>Arthrobacter arilaitensis</i>	Re117 ^T (= CIP 108037)	Reblochon cheese
<i>Arthrobacter arilaitensis</i>	2L34	Livarot cheese
<i>Arthrobacter arilaitensis</i>	Ep104	Epoisses cheese
<i>Arthrobacter arilaitensis</i>	3M03	Livarot cheese
<i>Arthrobacter arilaitensis</i>	Mu107	Munster cheese
<i>Arthrobacter arilaitensis</i>	Ma107	Maroilles cheese
<i>Arthrobacter arilaitensis</i>	GMPA29	Soft cheese
<i>Brevibacterium aurantiacum</i>	BLE3	Commercial ripening strain
<i>Brevibacterium aurantiacum</i>	ATCC 9174	Romadur cheese
<i>Brevibacterium aurantiacum</i>	2M23	Livarot cheese
<i>Brevibacterium aurantiacum</i>	ATCC 9175 ^T	Camembert cheese
<i>Brevibacterium aurantiacum</i>	BA 171	Beaufort cheese
<i>Brevibacterium linens</i>	ATCC 9172 ^T	Harzer cheese
<i>Brevibacterium antiquum</i>	CNRZ 918	Gruyère de Comté cheese
<i>Corynebacterium casei</i>	DPC 5298 ^T (= CIP 107182)	Gubbeen cheese
<i>Corynebacterium casei</i>	UCMA 3821	Livarot cheese
<i>Corynebacterium variabile</i>	Mu133	Vacherin cheese
<i>Corynebacterium variabile</i>	DPC 5310 (= CIP 107183)	Gubbeen cheese
<i>Corynebacterium flavescens</i>	Mu128	Munster cheese
Yeast		
<i>Debaryomyces hansenii</i>	304	Goat cheese

^a Strains are from the following collections: American Type Culture Collection (ATCC), Rockville, MD, USA; Dairy products Research Centre (DPC), Moorepark, Fermoy, Ireland; Collection de l'Institut Pasteur (CIP), Paris, France; Centre National de Recherches Zootechniques (CNRZ): collection now transferred to the Centre International de Ressources Microbiennes (CIRM), Rennes, France. Strains 2L34, 3M03, UCMA 3821 and 2M23 are from LMILA (Laboratoire des Micro-organismes d'Intérêt Laitier et Alimentaire, Caen, France), and strain BLE3 is from Cargill (La Ferté-sous-Jouarre, France). The other strains are from the GMPA culture collection (Unité Mixte de Recherche Génie et Microbiologie des Procédés Alimentaires, Thiverval-Grignon, France).

TABLE S2. *Arthrobacter arilaitensis* Re117 gene primers used in this study

Gene ^a	Gene product	Primer sequence (5' → 3') F = forward, R = reverse
AARI_02870	iron-siderophore ABC transporter, substrate-binding protein	F: CTGATCGTGGTCTCCACCTC R: CTCCAGTCCTTGTCACCGT
AARI_03970	iron-siderophore ABC transporter, substrate-binding protein	F: GAAGCTGTCATTGCGGAACAC R: CCGTTTGTGGGCGTGA
AARI_03980	iron-siderophore ABC transporter, substrate-binding protein	F: CAATGAAGTCTGACGCAAAT R: AGGTCGTTCTCGGTGACAA
AARI_10870	iron-siderophore ABC transporter, substrate-binding protein	F: GGTATCGGCACCGCAT R: CGCAGTATCCGCTGACG
AARI_15020	iron-siderophore ABC transporter, substrate-binding protein	F: GCCGAAGTGGTGGCCTACA R: GTGATGGTGCCGACGTTTAC
AARI_26370	iron-siderophore ABC transporter, substrate-binding protein	F: ACCGCCTACGTCTACTCC R: ATCCGAGTCCCCTCGTTGA
AARI_30210	iron-siderophore ABC transporter, substrate-binding protein	F: GCGGTTGTCTCACTCGAATC R: GGAGAAGTCGGTCTTGAAGTCTG
AARI_32450	iron-siderophore ABC transporter, substrate-binding protein	F: CACCCTGATGCCGGACA R: GTCAACGGTAACGACCGATT
AARI_32790	iron-siderophore ABC transporter, substrate-binding protein	F: GGTGGTCAAGAACGAAGAAGC R: TCGGTGTACTGCGGGTAG
AARI_26120	iron/manganese/zinc ABC transporter, substrate-binding protein	F: CGGACGGTGTCTGGCAAA R: GCGTGCATGAGCGTGAT
AARI_29890 and 30460	iron/manganese/zinc ABC transporter, substrate-binding protein	F: CTGCGAAAGCTGACCTGAT R: CGTCACTGACAACAGCGT
AARI_16210	putative divalent metal ion transporter	F: CATCTCCGGTGGCGACAA R: CGGCCAGAAAGCCAATC
AARI_18090	metal ion transporter	F: ATCAGCGCATTGCCTTG R: GGACGAGGTCTTCGACGAGTA
AARI_09570	pyridoxal-dependent amino acid decarboxylase	F: TGGACGGCATCGAGCAG R: GATTCAAGGTTGGAGCGTT
AARI_09550	siderophore biosynthesis protein	F: CCCTGTCCAGCCACTGTGA R: TCGGTGATGGAGATTCAATGAG
AARI_09560	L-lysine 6-monooxygenase (NADPH)	F: CGCGGAAATCTTCTCGAC R: TCCAAGGTGAGCTTGGTGTGA
AARI_32920	isochorismatase	F: AATGACGGTCCGGAAAGAAATTAC R: CGCATCCATTCTGGAGTT
AARI_32910	2,3-dihydro-2,3-dihydroxybenzoate dehydrogenase	F: GACCGCCGATATCAGTTTAC R: CCACATTGACCAGGCCTT
AARI_32900	isochorismate synthase	F: CCGGTCTCTACTGTGTC R: CATTCGCCTTACCCTCTT
AARI_32890	non-ribosomal siderophore peptide synthetase component	F: CGGCGGCGAGAAGATCA R: GTGCGTTCGTTTCGCCCA
AARI_26600	ferritin-like protein	F: GAAGATTGGCGAGCAACCAG R: CGAATCGTTCGGAGACC
<i>ideR</i> (AARI_05610)	iron-dependent repressor IdeR	F: GCGTTGACGGAGAAAGGT R: ATGCTTCGTCATGGACGTATT
AARI_02510	ferric uptake regulation protein	F: ACCATTATTTCCGGCAGTCCA R: GATCTGCCGGATGACGC
16S rRNA (AARI_36310, 3340, 36380, 36520, 36580, 36690)	16S ribosomal RNA	F: CCGTAGCTAACGCATTAAGTG R: CCGAAGGGAAACTCCATCT
<i>tuf</i> (AARI_23550)	Elongation factor Tu	F: CCAAGGTTCTGGCTGACAAGTA R: ATGTGCGAGATGTTGATGGTAAT
<i>rpoA</i> (AARI_23210)	DNA-directed RNA polymerase alpha chain	F: CTTCCGTTGCGAAGTCCATT R: CATCGTCGATGGCGCTAC
<i>rpoB</i> (AARI_23600)	DNA-directed RNA polymerase beta chain	F: TGGAAGACGGCACTCCTTT R: ATTCAGGCTCGCCTTCAAT
<i>gyrB</i> (AARI_20200)	putative DNA gyrase subunit B	F: GACGTTGTCTACCGCTACAT R: TTGGTCATCTCCGCCTCAG
<i>ftsZ</i> (AARI_20710)	cell division protein FtsZ	F: ATCGAATGATCGAAGTCGGTC R: TTCGCGTCTACGTCTAGT
<i>recA</i> (AARI_1010)	RecA bacterial DNA recombination protein	F: CCAACGGTTCGGTAAAC R: GTCGATGAGCGAACCTTAC
<i>dnaG</i> (AARI_09340)	DNA primase	F: TGCCAGACCTATGTCTGT R: ATCTTCCGCCCTTGATGTA

^a The *Arthrobacter arilaitensis* Re117 chromosome sequence is available in the EMBL database under accession number FQ311875.

TABLE S3. Effect of the addition of iron and desferrioxamine B on the counts of *Debaryomyces hansenii* in the model cheeses. The cheese curds were inoculated with a yeast (*Debaryomyces hansenii*) and different strains of aerobic ripening bacteria. The values are the means of three biological replicates (separate cheeses). Values in bold correspond to significant differences (Student test, $P < 0.05$) between the cheeses supplemented with iron or desferrioxamine B and the corresponding control cheeses. SD = Standard deviation.

Aerobic ripening bacteria:	<i>Debaryomyces hansenii</i> at 12 days (cfu/g)						<i>Debaryomyces hansenii</i> at 16 days (cfu/g)					
	Control		+ Iron		+ Desferrioxamine B		Control		+ Iron		+ Desferrioxamine B	
	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD
<i>A. arilaitensis</i> 3M03	2.6E+08	1.3E+08	4.5E+08	1.4E+08	1.4E+08	2.1E+07	2.9E+08	4.0E+07	3.3E+08	8.3E+07	3.2E+08	5.8E+07
<i>A. arilaitensis</i> Mu107	2.2E+08	1.0E+08	2.5E+08	4.3E+07	2.3E+08	1.3E+08	2.4E+08	3.2E+07	2.2E+08	9.6E+07	2.6E+08	1.1E+08
<i>A. arilaitensis</i> Ma107	1.7E+08	5.1E+07	3.3E+08	1.5E+08	2.3E+08	4.6E+07	2.1E+08	5.1E+07	3.8E+08	8.3E+07	3.1E+08	2.8E+07
<i>A. arilaitensis</i> GMPA29	1.9E+08	1.5E+08	2.6E+08	6.8E+07	1.3E+08	2.3E+07	2.3E+08	4.6E+07	2.4E+08	2.2E+07	2.0E+08	6.3E+07
<i>A. arilaitensis</i> 2L34	1.5E+08	2.3E+07	2.1E+08	3.8E+07	1.5E+08	3.4E+07	3.2E+08	8.7E+07	4.8E+08	2.1E+08	3.9E+08	1.1E+08
<i>A. arilaitensis</i> Ep104	1.4E+08	1.4E+07	1.5E+08	2.0E+07	1.9E+08	5.0E+07	3.2E+08	6.3E+07	2.8E+08	8.1E+07	2.0E+08	6.5E+07
<i>A. arilaitensis</i> Re117	1.6E+08	4.7E+07	1.9E+08	5.6E+07	2.3E+08	7.1E+07	2.4E+08	4.8E+07	5.9E+08	1.9E+08	1.9E+08	5.3E+07
<i>C. casei</i> DPC 5298	2.3E+08	1.3E+07	2.2E+08	2.8E+07	1.9E+08	5.4E+07	3.3E+08	7.1E+07	3.7E+08	1.6E+08	3.3E+08	6.0E+07
<i>C. casei</i> UCMA 3821	1.9E+08	3.2E+07	2.1E+08	7.6E+07	9.0E+07	4.0E+07	1.9E+08	2.9E+07	2.3E+08	2.0E+07	2.9E+08	7.5E+07
<i>C. variabile</i> DPC 5310	1.9E+08	3.5E+07	1.8E+08	6.3E+07	2.3E+08	6.9E+07	1.9E+08	2.9E+07	3.4E+08	9.8E+07	3.6E+08	9.7E+07
<i>C. variabile</i> Mu133	4.7E+08	2.6E+08	2.5E+08	6.6E+07	4.7E+08	1.2E+08	4.0E+08	5.9E+07	2.4E+08	8.9E+07	4.4E+08	1.8E+08
<i>C. flavescens</i> Mu128	2.4E+08	1.4E+08	2.6E+08	3.4E+07	2.6E+08	4.8E+07	3.2E+08	5.3E+07	3.7E+08	9.6E+07	3.0E+08	9.8E+07
<i>B. aurantiacum</i> BLE3	3.0E+08	9.8E+07	2.2E+08	4.1E+07	3.6E+08	5.4E+07	3.2E+08	7.0E+07	3.1E+08	1.2E+08	2.6E+08	4.9E+07
<i>B. aurantiacum</i> ATCC 9174	4.7E+08	2.0E+08	5.3E+08	1.4E+08	2.5E+08	5.7E+07	2.6E+08	7.5E+07	4.0E+08	7.5E+07	5.0E+08	1.7E+08
<i>B. aurantiacum</i> ATCC 9175	2.3E+08	8.5E+07	3.5E+08	1.0E+08	2.0E+08	4.6E+07	1.8E+08	3.0E+07	2.5E+08	4.0E+07	2.3E+08	4.4E+07
<i>B. aurantiacum</i> BA171	1.4E+08	4.6E+07	1.3E+08	4.3E+07	9.0E+07	1.5E+07	2.3E+08	7.5E+07	4.1E+08	1.3E+08	3.6E+08	1.2E+08
<i>B. aurantiacum</i> 2M23	9.3E+07	3.8E+07	5.0E+07	1.1E+07	1.8E+08	6.5E+07	2.4E+08	5.7E+07	2.3E+08	6.4E+07	2.9E+08	6.4E+07
<i>B. antiquum</i> 918	2.3E+08	7.6E+07	3.9E+08	1.5E+08	5.0E+08	1.8E+08	2.6E+08	6.7E+07	2.9E+08	7.6E+07	2.9E+08	8.4E+07
<i>B. linens</i> ATCC 9172	3.0E+08	4.2E+07	6.9E+08	2.5E+08	6.2E+08	2.6E+08	3.2E+08	8.5E+07	2.9E+08	8.6E+07	3.6E+08	6.4E+07

TABLE S4. Effect of the addition of iron and desferrioxamine B on the counts of *Lactococcus lactis* (lactic acid bacteria) in the model cheeses. The cheese curds were inoculated with a yeast (*Debaryomyces hansenii*) and different strains of aerobic ripening bacteria. The values are the means of three biological replicates (separate cheeses). Values in bold correspond to significant differences (Student test, $P < 0.05$) between the cheeses supplemented with iron or desferrioxamine B and the corresponding control cheeses. SD = Standard deviation.

Aerobic ripening bacteria:	<i>Lactococcus lactis</i> at 12 days (cfu/g)						<i>Lactococcus lactis</i> at 16 days (cfu/g)					
	Control		+ Iron		+ Desferrioxamine B		Control		+ Iron		+ Desferrioxamine B	
	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD
<i>A. arilaitensis</i> 3M03	3.2E+07	1.9E+06	3.2E+07	6.4E+06	2.4E+07	9.1E+06	3.4E+07	9.1E+06	2.5E+07	5.5E+06	1.0E+07	2.5E+06
<i>A. arilaitensis</i> Mu107	3.9E+07	1.2E+07	3.2E+07	8.2E+06	3.4E+07	7.4E+06	2.7E+07	5.4E+06	3.4E+07	9.6E+06	2.6E+07	2.9E+06
<i>A. arilaitensis</i> Ma107	5.3E+07	1.5E+07	2.7E+07	1.2E+07	1.9E+07	9.9E+06	3.3E+07	7.9E+06	2.7E+07	7.3E+06	4.0E+07	1.8E+06
<i>A. arilaitensis</i> GMPA29	3.0E+07	6.1E+06	2.7E+07	9.4E+06	5.4E+07	1.1E+07	4.8E+07	1.1E+07	4.5E+07	1.3E+07	6.3E+07	1.3E+07
<i>A. arilaitensis</i> 2L34	2.4E+07	3.7E+06	4.0E+07	8.1E+06	2.5E+07	6.4E+06	4.4E+07	6.6E+06	1.1E+08	3.4E+07	9.3E+07	2.6E+07
<i>A. arilaitensis</i> Ep104	2.0E+07	5.0E+06	3.0E+07	2.7E+06	6.6E+07	1.2E+07	4.4E+07	5.7E+06	8.3E+07	2.2E+07	6.8E+07	1.8E+07
<i>A. arilaitensis</i> Re117	4.0E+07	2.2E+07	2.6E+07	1.0E+07	2.4E+07	6.5E+06	5.5E+07	3.6E+07	1.0E+08	4.5E+07	1.3E+08	2.5E+07
<i>C. casei</i> DPC 5298	1.3E+07	3.6E+06	1.8E+07	4.0E+06	1.2E+07	3.8E+06	2.5E+07	8.7E+06	3.4E+07	1.2E+07	1.6E+07	1.2E+06
<i>C. casei</i> UCMA 3821	3.8E+07	1.0E+07	4.7E+07	5.6E+06	1.6E+07	6.2E+06	4.2E+07	1.7E+07	3.7E+07	1.4E+07	3.6E+07	5.2E+06
<i>C. variabile</i> DPC 5310	3.0E+07	6.0E+06	2.7E+07	9.0E+06	4.0E+07	1.4E+07	2.7E+07	6.4E+05	5.9E+07	1.7E+07	3.7E+07	9.0E+06
<i>C. variabile</i> Mu133	3.1E+07	2.3E+06	2.7E+07	3.8E+06	3.2E+07	6.3E+06	4.7E+07	1.2E+07	1.3E+07	1.6E+06	7.9E+07	3.2E+07
<i>C. flavescens</i> Mu128	4.8E+06	7.0E+05	1.2E+07	1.2E+06	8.4E+06	1.9E+06	2.7E+07	2.7E+06	2.5E+07	8.1E+06	2.3E+07	8.0E+06
<i>B. aurantiacum</i> BLE3	2.3E+07	5.7E+06	1.6E+07	2.6E+06	2.4E+07	3.9E+06	4.5E+07	2.6E+06	4.7E+07	6.6E+06	3.4E+07	6.8E+06
<i>B. aurantiacum</i> ATCC 9174	3.3E+07	8.0E+06	6.2E+07	1.4E+07	1.9E+07	4.2E+06	3.7E+07	3.5E+06	4.8E+07	1.2E+07	5.0E+07	1.2E+07
<i>B. aurantiacum</i> ATCC 9175	2.5E+07	1.2E+06	2.8E+07	7.8E+06	2.2E+07	6.3E+06	2.9E+07	4.4E+06	2.9E+07	2.8E+06	2.0E+07	3.2E+06
<i>B. aurantiacum</i> BA171	2.4E+07	4.7E+06	2.0E+07	5.3E+06	2.1E+07	3.3E+06	3.0E+07	3.4E+06	3.1E+07	1.8E+06	2.0E+07	6.6E+06
<i>B. aurantiacum</i> 2M23	3.0E+07	5.4E+06	2.6E+07	8.6E+06	1.6E+07	5.2E+06	3.0E+07	1.4E+06	2.1E+07	5.6E+06	2.4E+07	3.3E+06
<i>B. antiquum</i> 918	2.5E+07	1.0E+07	2.7E+07	1.3E+07	2.0E+07	1.1E+07	3.1E+07	6.5E+06	3.4E+07	8.2E+06	2.5E+07	6.4E+06
<i>B. linens</i> ATCC 9172	3.4E+07	7.8E+06	2.3E+07	8.4E+06	1.8E+07	4.9E+06	5.6E+07	2.0E+07	2.9E+07	6.4E+06	4.1E+07	4.0E+06

TABLE S5. Effect of the addition of iron and desferrioxamine B on the growth of ripening bacteria in the model cheeses. The cheese curds were inoculated with a yeast (*Debaryomyces hansenii*) and different strains of aerobic ripening bacteria. The values are the counts of ripening bacteria in the cheeses supplemented with iron or desferrioxamine B, divided by the counts in the control cheeses (means of three biological replicates). Values in bold correspond to significant differences (counts; Student test, $P < 0.05$) between the cheeses supplemented with iron or desferrioxamine B and the corresponding control cheeses.

Aerobic ripening bacteria:	12 days		16 days	
	Counts in iron-supplemented cheeses/counts in control cheeses	Counts in desferrioxamine-supplemented cheeses/counts in control cheeses	Counts in iron-supplemented cheeses/counts in control cheeses	Counts in desferrioxamine-supplemented cheeses/counts in control cheeses
<i>A. arilaitensis</i> 3M03	3.5	3.5	1.5	1.8
<i>A. arilaitensis</i> Mu107	1.2	25.4	7.1	3.3
<i>A. arilaitensis</i> Ma107	20.3	20.9	4.9	4.0
<i>A. arilaitensis</i> GMPA29	7.6	221.4	3.7	2.7
<i>A. arilaitensis</i> 2L34	8.8	21.4	8.0	12.0
<i>A. arilaitensis</i> Ep104	45.1	76.0	12.9	9.9
<i>A. arilaitensis</i> Re117	3.2	12.1	10.9	14.9
<i>C. casei</i> DPC 5298	13.5	57.5	5.0	3.4
<i>C. casei</i> UCMA 3821	4.5	1.1	1.4	3.0
<i>C. variabile</i> DPC 5310	2.0	11.9	2.7	15.1
<i>C. variabile</i> Mu133	2.3	24.2	5.8	15.0
<i>C. flavescens</i> Mu128	1.5	1.7	1.2	0.8
<i>B. aurantiacum</i> BLE3	3.8	29.1	1.0	1.2
<i>B. aurantiacum</i> ATCC 9174	0.4	7.8	4.0	10.7
<i>B. aurantiacum</i> ATCC 9175	2.2	7.2	2.4	2.1
<i>B. aurantiacum</i> BA171	3.5	3.3	1.0	1.2
<i>B. aurantiacum</i> 2M23	7.0	74.0	37.7	212.2
<i>B. antiquum</i> 918	4.3	32.7	1.6	4.1
<i>B. linens</i> ATCC 9172	1.6	192.2	11.7	290.5

TABLE S6. Effect of iron addition on the expression of *Arthrobacter arilaitensis* Re117 genes in model cheeses after 16 days of ripening. Values correspond to the biological replicates number 2 and number 3 (cheese replicates), and are the means obtained from three separate RNA extractions of a control cheese and of a cheese supplemented with 1 mg of iron per kg.

Gene	Product	IdeR binding site ^a	NEL ^b		NEL ^b	
			biological replicate 2		biological replicate 3	
			Mean	STD	Mean	STD
Siderophore biosynthesis genes:						
AARI_32900	isochorismate synthase, EC 5.4.4.2	upstream AARI_32920	0.28	0.02	0.17	0.01
iron/siderophore binding proteins:						
AARI_03970	iron-siderophore ABC transporter, substrate-binding protein	no	1.18	0.11	1.01	0.17
AARI_26370	iron-siderophore ABC transporter, substrate-binding protein	upstream AARI_26370	0.27	0.06	0.21	0.05
AARI_30210	iron-siderophore ABC transporter, substrate-binding protein	no	1.66	0.18	1.43	0.12
AARI_32790	iron-siderophore ABC transporter, substrate-binding protein	upstream AARI_32790	0.30	0.01	0.32	0.07

^a Iron-dependent regulator binding site. Consensus sequence TTAGGTTAGGCTAACCTAA, up to five mismatches allowed.

^b Normalized Expression Level: Expression of the considered gene in the cheese supplemented with iron, divided by the expression in the control cheese (calibrator), using *ftsZ*, *tuf* and *rpoB* as reference genes.

TABLE S7. Effect of desferrioxamine B (siderophore) addition on the expression of *Arthrobacter arilaitensis* Re117 genes in model cheeses after 16 days of ripening. Values correspond to the biological replicates number 2 and number 3 (cheese replicates), and are the means obtained from three separate RNA extractions of a control cheese and of a cheese supplemented with 50 μ moles of desferrioxamine B per kg.

Gene	Product	IdeR binding site ^a	NEL ^b		NEL ^b	
			biological replicate 2		biological replicate 3	
			Mean	STD	Mean	STD
Siderophore biosynthesis genes:						
AARI_32900	isochorismate synthase, EC 5.4.4.2	upstream AARI_32920	1.55	0.13	1.36	0.04
iron/siderophore binding proteins:						
AARI_03970	iron-siderophore ABC transporter, substrate-binding protein	no	5.59	0.79	3.65	0.07
AARI_26370	iron-siderophore ABC transporter, substrate-binding protein	upstream AARI_26370	1.27	0.15	1.13	0.20
AARI_30210	iron-siderophore ABC transporter, substrate-binding protein	no	1.83	0.14	1.45	0.17
AARI_32790	iron-siderophore ABC transporter, substrate-binding protein	upstream AARI_32790	1.16	0.08	1.30	0.10

^a Iron-dependent regulator binding site. Consensus sequence TTAGGTTAGGCTAACCTAA, up to five mismatches allowed.

^b Normalized Expression Level: Expression of the considered gene in the cheese supplemented with desferrioxamine B, divided by the expression in the control cheese (calibrator), using *ftsZ*, *tuf* and *rpoB* as reference genes.

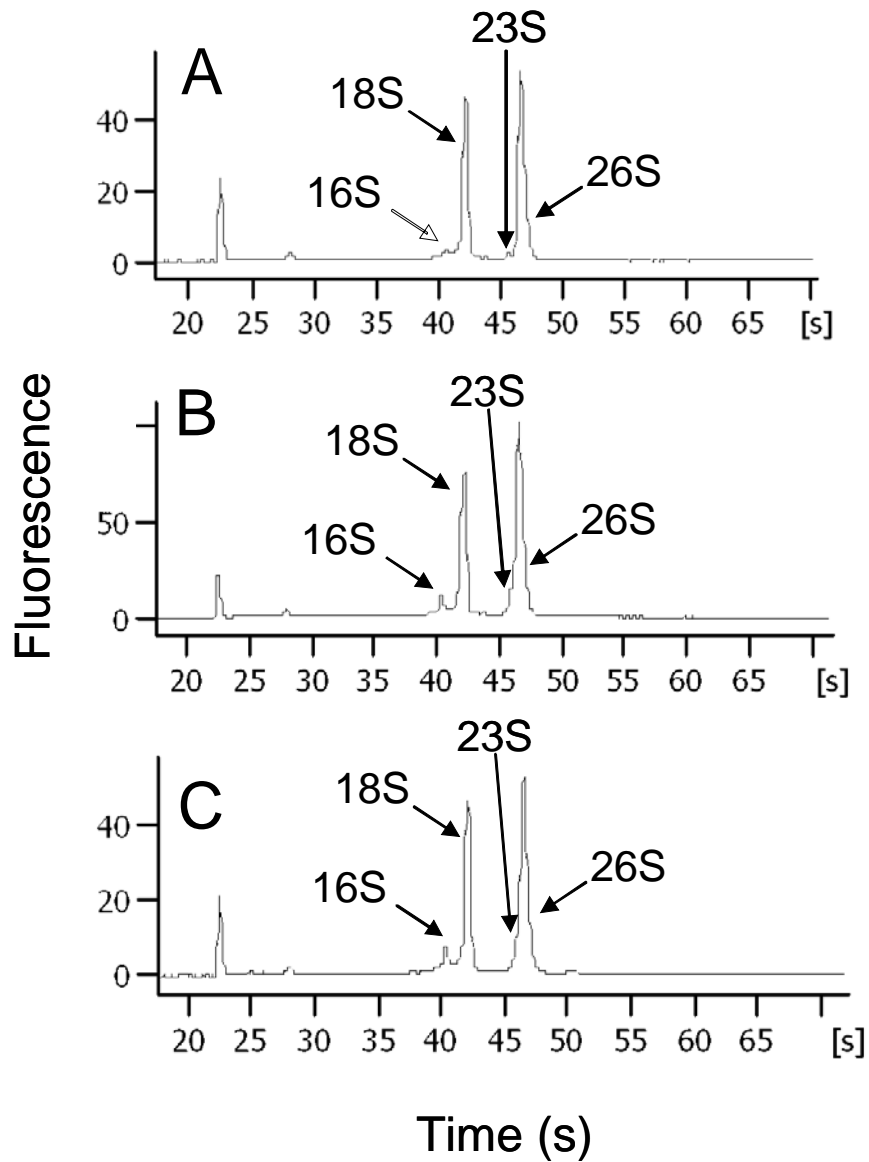


FIG. S1. Electrophoregrams of RNA preparations (Agilent Bioanalyzer) from cheeses after 16 days of ripening with the ripening strain, *Arthrobacter arilaitensis* Re117. A: control cheese; B: cheese supplemented with iron; C: cheese supplemented with desferrioxamine B.

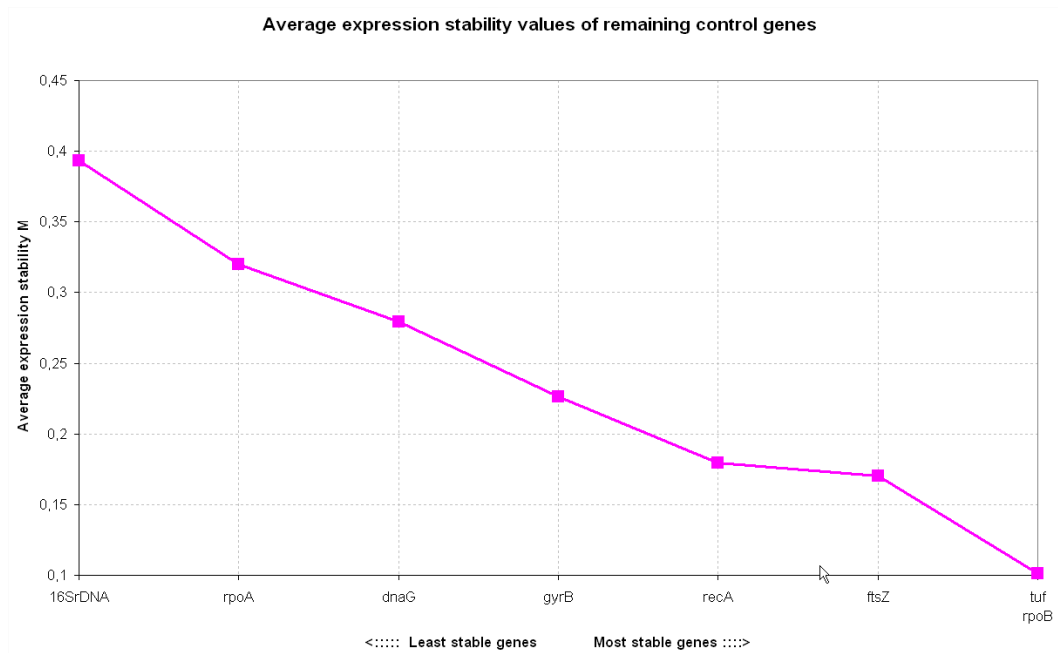


FIG. S2. Average expression stability values (M) of remaining control genes during stepwise exclusion of the least stable control genes (left point = all eight candidate reference genes; right point = reference genes *tuf* and *rpoB*).