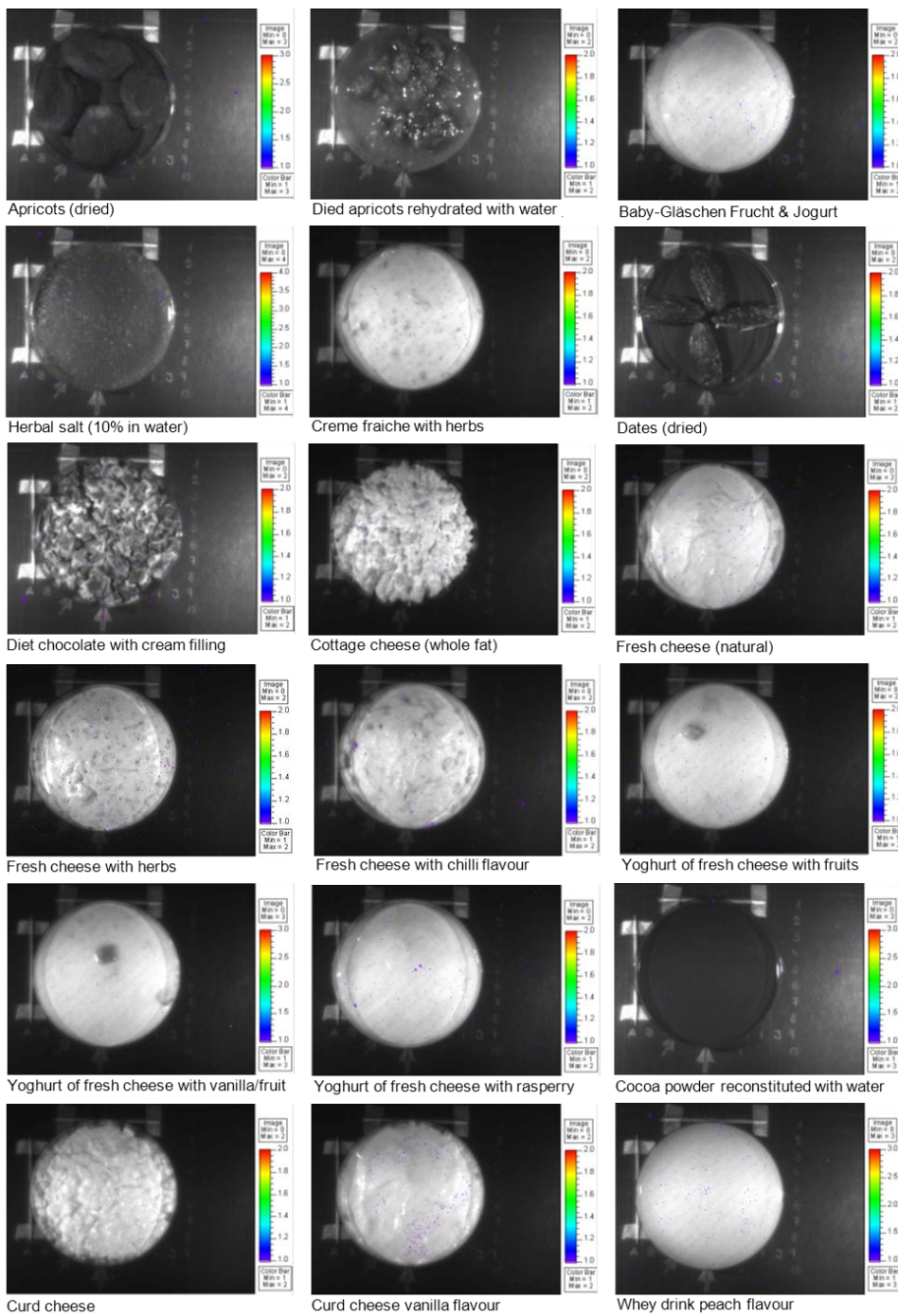1   Supporting information

2   Figures S1, S2, S3: Examples of foods categorized being at low risk (S1), at risk (S2)

3   and at high risk (S3) to promote cereulide formation in the presence of emetic *B.*
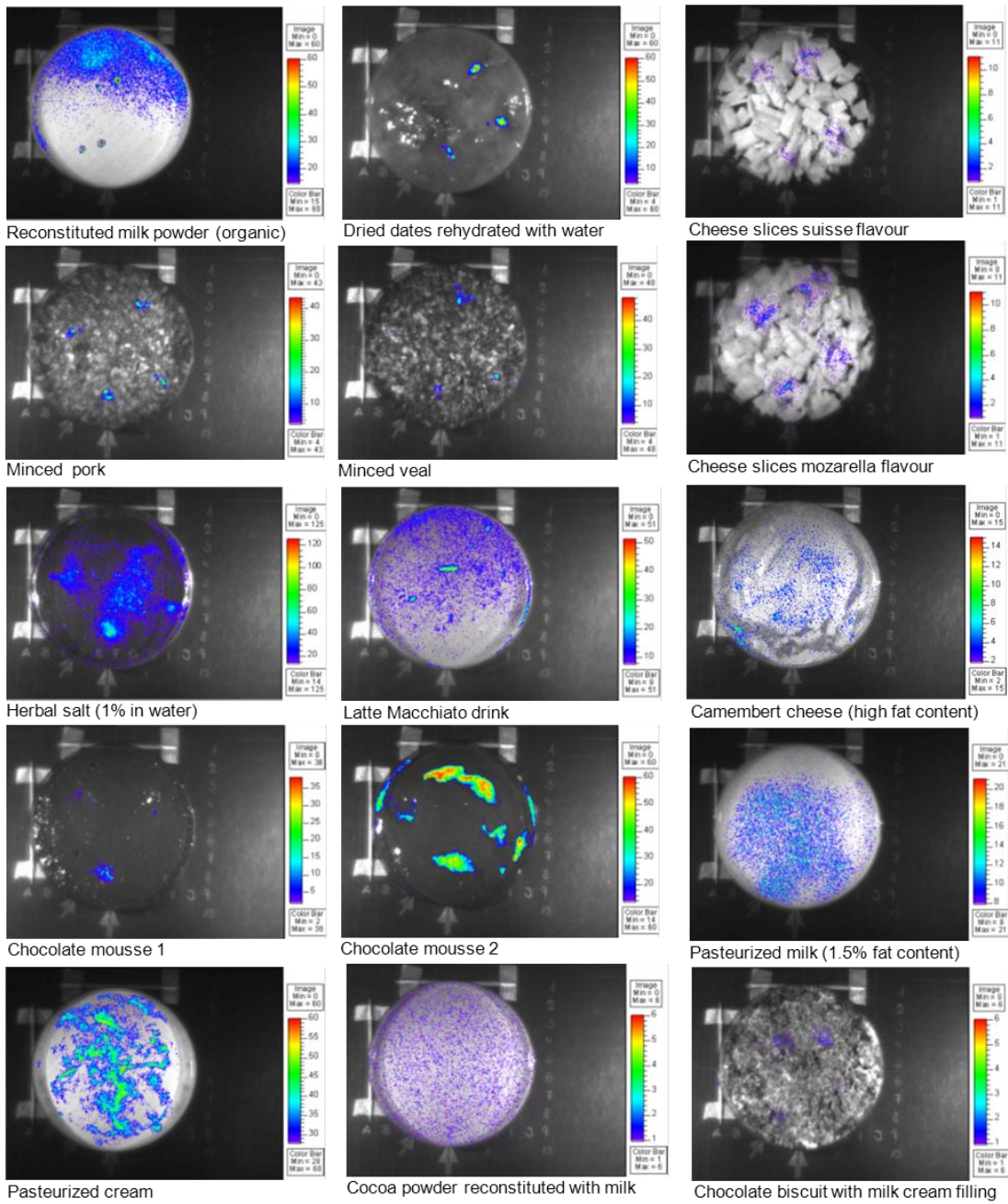
4   *cereus* strains.

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6   Fig: S1: low risk foods

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9 Fig: S2: risk foods

Reconstituted milk powder (organic)

Dried dates rehydrated with water

Cheese slices suisse flavour

Minced pork

Minced veal

Cheese slices mozarella flavour

Herbal salt (1% in water)

Latte Macchiato drink

Camembert cheese (high fat content)

Chocolate mousse 1

Chocolate mousse 2

Pasteurized milk (1.5% fat content)

Pasteurized cream

Cocoa powder reconstituted with milk

Chocolate biscuit with milk cream filling

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18   Fig: S3: high risk foods

Infant food fruit flavour

Infant food cereal

Infant food whole grain/apple flavour

Mousse cream/coffee flavour

Diet drink vanilla flavour

Muesli reconstituted with water

Muesli reconstituted with milk

Semolina pudding (natural)

Semolina pudding vanilla flavour

Semolina pudding cinnamon

Boiled Jasmin rice

Creme caramel

Mashed potatoes (from powder)

Mashed potatoes (boiled potatoes)

Reconstituted skim milk powder

Milk drink nut flavour

Rice pudding (natural)

Rice pudding strawberry flavour
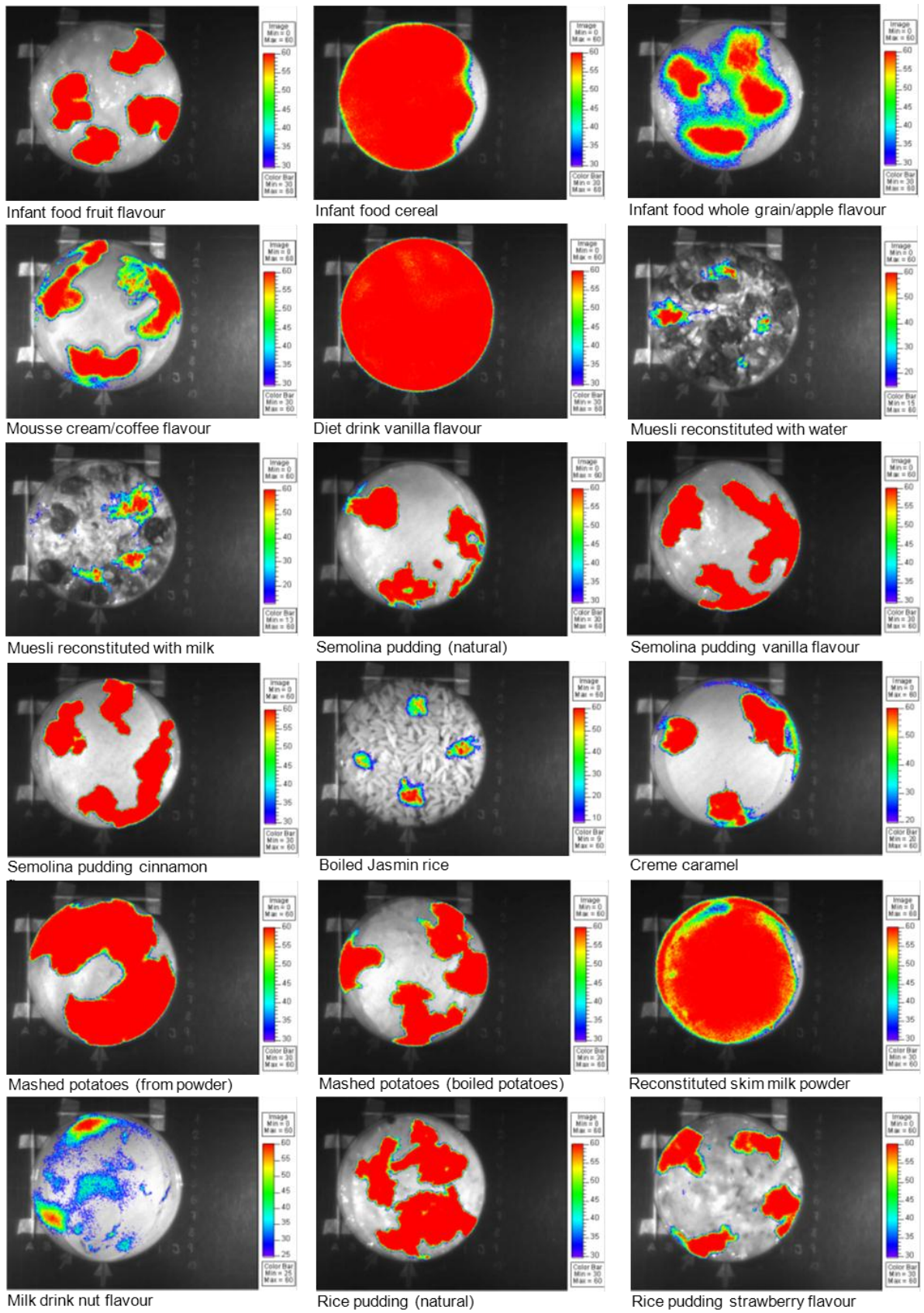
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20

21 **Table S1.** Threshold values for software-assisted categorization of food products

22 regarding their potential to support cereulide synthesis[a]

Food category	Mean ROI sum	Minimal ROI sum	Maximal ROI sum
Low risk	5.2E+02	4.2E+01	8.3E+02
Risk	2.9E+04	1.3E+03	6.7E+04
High risk	3.8E+06	2.1E+05	9.7E+06

23 [a] A set of 70 retail foods was inoculated with a *lux*-based *B. cereus* reporter strain for

24 monitoring cereulide synthesis. Bioluminescence imaging was carried out with an

25 ICCD camera system. The total photon count was quantified *via* region of interest

26 (ROI) analysis as described in Material and Methods.

27